



Sension+ pH combination stainless steel puncture electrode 5231 for Food Applications

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pH combination puncture electrode 5231 with one ceramic and one open diaphragm and solid electrolyte. Stainless steel body. Range 2-14 pH, 0-80 °C. S7 screw cap.

This electrode is suitable for semisolid food samples, e.g. cheeses, meats, fish, fruits, bread doughs, etc. The encapsulated reference ensures high stability and long lifetime.

Puncture electrode for semisolid food samples.

316 stainless steel body, pH membrane with puncture design.

High stability and long lifetime

Encapsulated Ag/AgCl reference system

Specifiche tecniche

Accuratezza:	0.002 pH with MM374 Meter
caratteristica speciale:	The encapsulated reference and the two diaphragms ensure high stability and long lifetime. The glycerine containing electrolyte ensures suitable flow rates for viscous samples.
Connettore:	Attacco a vite S7
elettrolita:	KCl + Glycerine
Giunzione sonda:	1 ceramic, 1 open
Intervallo di misura:	2 - 14 pH
Intervallo di temperatura:	0 - 80 °C
Materiale:	Sensor Body: 316 Stainless Steel
soluzione di riempimento:	LZW9502.99
Temperatura di lavoro:	0 - 80 °C
Tipo:	Lab
tipo di sensore:	Glass
Tipo di sonda:	Laboratory