



Sension+ pH combination puncture electrode 5233 for Food Applications

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pH combination puncture electrode 5233 with one ceramic and one open diaphragm and solid electrolyte. POM body. Range 2-14 pH, 0-60 °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.

POM 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.
Connettore:	Attacco a vite S7
elettrolita:	solid KCl + Glycerine
Giunzione sonda:	1 ceramic, 1 open
Intervallo di misura:	2 - 14 pH
Intervallo di temperatura:	0 - 60 °C
Materiale:	Sensor Body: POM, glass
soluzione di riempimento:	n.a
Temperatura di lavoro:	0 - 60 °C
Tipo:	Lab
Tipo di sonda:	Laboratory

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