

Product Specification: pH Electrode (S065)

P130/77 Solid SS Knife tip pH Electrode

Recommended application: Direct measurement for frozen and defrosted meat products.

PH Range	0-14
E O Point	-0mV to +25mV
Connector	BNC (others available upon request)
Temp Range °C	0-60°C
Combination	Yes
Response Time	<30 secs 95% FSD
Body Type	glass
Ref. Type	Ag/AgCl Gel
Application	Meat, cheese etc.
Junction Type	Ceramic
Storage Solution	PEB-216
Lower Shaft Length	30mm +/-2mm
Lower Shaft Diameter	6mm
Recommended Cleaning Solution	PEB215
Cable length	1 Metre




The Knife tipped probe has been developed for use in the food industry where it is required to insert the electrode into frozen or semi-frozen foodstuffs.

The stainless steel KNIFE protects the pH electrode from damage, but does not in anyway prevent the glass sensor from effectively measuring the pH value of the sample.

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21-03-17

Date of issue	21-03-17	Revision No.	001	Revised by	SB
Authorised by	S. Britton	Document No.	S065	Page 1 of 1	