

## **pH ELECTRODE FOR MEASUREMENTS IN MEAT OR CHEESE TYPE OSH-12-01.**

The combined pH electrode OSH 12-01 is a designed for pH measurements in water solutions, semi-solid substances like processed meat, soft or creamy cheeses and solid substances which include water like fresh meat, fruits etc. Using the electrode for measurements of samples which are spreads doesn't require using any additional equipment. Also tough cheese may be measured but first it has to be grind with small addition of water to create a pulp. Measurements in solid substances requires making a hole in the sample. It is possible thanks using a special stainless steel knife with shape and diameter adjusted to the size of the electrode and which is sold together with the electrode.

Cone shape of the membrane and easy access to the ceramic junction make cleaning the electrode easy after taking it out of the steel knife . The electrode is equipped with BNC-50 connector. In case of breaking down of the electrode or it's use up it i possible to replace only the glass element without buying the steel knife with handle.



### **TECHNICAL DATA**

Measuring range	0 ÷ 14 pH
Temperature range (for periodical use)	0 ÷ 70 °C
(for continuous use)	0 ÷ 60 °C
Membrane resistivity	100 ÷ 200 MΩ
Zero point of the cell	7,0 ±0,5 pH
Reference cell	Ag/AgCl
Reference electrolyte	4,0 M KCl saturated AgCl in gel
Diameter of the narrow part	6,0 ±0,5 mm
Diameter of the wide part	12,0 ±0,5 mm
Length of the body	120 ±5 mm
Body material	glass
Junction material	ceramic
Sealing ring material	silicon
Length of the cable	0,8 m
Connector	BNC-50
Housing	stainless steel knife
Handle	plastic

**ELMETRON**® Sp. j.

41-814Zabrze . Witosza 10 POLAND

tel. +48 32 / 2738106 fax +48 32 / 2738114

[info@elmetron.com.pl](mailto:info@elmetron.com.pl) [www.elmetron.com](http://www.elmetron.com)