

OSH 12-01 ELECTRODE SET FOR pH MEASUREMENTS IN MEAT OR CHEESE

For measurement in meat, soft and medium hard cheese we recommend **OSH 12-01** set, which includes a knife to be inserted to meat and pH electrode (**OSH 12-00**), which is put into the knife.

In case when the electrode is used up it is possible to replace it without the necessity of replacing the whole knife, what significantly lowers maintenance costs.

The electrode cooperates with all pH meters of our production.

Keeping the electrode and the knife clean is a condition of long-term use and accurate readings.

The price of the set is significantly lower than similar offers of other manufacturers.



TECHNICAL DATA

Range	0 ÷ 14 pH
Temperature range	0 ÷ 60 °C (short-term usage: 70 °C)
Zero point	7.0 ± 0.5 pH
Impedance	100 to 200 MΩ (at 25 °C)
Junction type / membrane	ceramic / glass
Reference electrolyte	Ag / AgCl
Electrolyte	gel, saturated KCl
The narrow part diameter	6.0 mm ± 0.5 mm
The wide part diameter	12 mm ± 0.5 mm
Length	120 mm ± 5 mm
Body	stainless steel knife
Connector	BNC-50

ELMETRON® Sp. j.

41-814 Zabrze, Witosa 10 POLAND

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

www.elmetron.pl e-mail: info@elmetron.com.pl