

pH and temperature in one measurement: Spearhead electrode with integrated Pt1000 temperature sensor



Maintenance-free and space-saving

Highlights

- Robust electrode tip for pH measurement in semi-solid samples such as cheese, fruit, dough, or meat
- No more refilling of electrolyte – maintenance-free due to gelled reference electrolyte
- Integrated Pt1000 temperature sensor – the space-saving alternative to separate temperature sensor and pH electrode
- Lifetime indicator signals when the electrode needs to be replaced
- Electrode can be used on all Metrohm titrators and pH meters



Why does pH and temperature belong together?

Be it for checking production steps, assessing product quality or predicting shelf life – there is no way around the pH value in the food industry. However, because pH

measurement is influenced by temperature, the temperature of the product concerned must always be measured together with the pH value.

The temperature affects the pH measurement in two different ways:

1. The temperature affects the pH value of the sample itself.
2. The slope of the electrode depends on the temperature.

Therefore, the samples for comparable pH results should always be analyzed at the same temperature.

It is equally important that the slope of the electrode is adjusted as a function of the temperature. With the Metrohm spearhead electrode, this is done automatically due to the integrated Pt1000 temperature sensor. You can therefore always rely on your pH values.



Ordering information

6.00226.600	Spearhead electrode with Pt1000
6.2104.600	Electrode cable for plug-in head U, 1 m
6.2308.000	Electrolyte c(KCl) = sat., 250 ml

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