pH Measurement in Food, Sugar & Beverages
pH electrode POLYCLAVE

POLYCLAVE is a combination electrode with 2 single pore junctions instead of a ceramic diaphragm with Polymer electrolyte. POLYCLAVE is also available with inbuilt temperature sensor for varying temperature applications.

Best Suitable for pH measurement in applications containing high proteins and fats like in Gelatine, Dairy & Starch applications.

Features

- It’s a POLISOLVE!
- Highly reproducible measurements after sterilization and other cleanings
- CIP, Steam-sterilizable and Autoclavable
- Sterility proven in industrial settings
- Upside-down mounting possible with VP sensor types
- “PH” pH glass can withstand high temperature application with low poisoning risk.
- 2 SINGLE PORE’s for interference-free contact.
- Pt100 in the VP version
Specifications

- pH range 0 - 14
- Temperature range 0 - 130°C
- Pressure rating Max 6 bar at 130°C
- Shaft material Glass
- Diaphragm type 2 Single pore
- Reference electrode EVEREF-L
- Reference electrolyte POLISOLVE
- Sensor length Various
- Temperature sensor PT 100 (In VP version)

Model No | Order No
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POLYCLAVE 120 | HT 238 450
POLYCLAVE 200 | HT 238 453
POLYCLAVE 225 | HT 238 451
POLYCLAVE 325 | HT 238 454
POLYCLAVE VP 120 | HT 238 455
POLYCLAVE VP 200 | HT 238 457
POLYCLAVE VP 225 | HT 238 456
POLYCLAVE VP 325 | HT 238 458
POLYCLAVE VP 425 | HT 238 459

Suitable Cables | Length
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AS7 | 1 m, 3 m, 5 m, 10 m
VP6 | 1m, 5m, 10m (for VP version)

Suitable Housing *

- Flexifit Bio
- Retractofit Bio
- Retractex

* We recommend the use of retraction housing for self cleaning applications.