Electrodes for the Food Industry









Code	FC100B	FC200[]	FC210B	FC220B
Description	pH electrode	pH electrode	pH electrode	pH electrode
Reference	double, Ag/AgCl	single, Ag/AgCl	double, Ag/AgCl	single, Ag/AgCl
Junction / Flow Rate	ceramic, single / 15-20 μL/h	open	open	ceramic, triple / 40-50 µL/h
Electrolyte	KCI 3.5M	viscolene	viscolene	KCI 3.5M + AgCI
Max Pressure	0.1 bar	0.1 bar	0.1 bar	0.1 bar
Range	pH: 0 to 13	pH: 0 to 12	pH: 0 to 12	pH: 0 to 12
Recommended Operating Temp.	0 to 80°C (32 to 176°F) - GP	0 to 50°C (32 to 122°F) - LT	0 to 50°C (32 to 122°F) - LT	-5 to 70°C (23 to 158°F) - LT
Tip/Shape	spheric (dia: 7.5 mm)	conic (6 x 10 mm)	conic (12 x 12 mm)	spheric (dia: 9.5 mm)
Temperature Sensor	no	no	no	no
Amplifier	no	no	no	no
Body Material	PVDF	PVDF	glass	glass
Cable	coaxial; 1 m (3.3')	coaxial; 1 m (3.3')**	coaxial; 1 m (3.3')	coaxial; 1 m (3.3')
Recommended Use	cheese	milk, yogurt, dairy products, semi-solid foods	milk, yogurt, creams	creams, fruit juices, sauces
Connection	FC100B BNC	FC200B BNC FC200D DIN FC200S screw.cap	FC210B BNC	FC220B BNC

^{**} Not for screw cap models





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The specifications listed in this brochure are subject to change by the manufacturer and therefore cannot be guaranteed to be correct. If there are aspects of the specification that must be guaranteed, please provide these to our sales team so that details can be confirmed.





