PH PROBE

AK1003 EPOXY PH ELECTRODE WITH KNIFE

The AK1003 is a combined pH electrode designed for measurements on meat and carcasses, with an epoxy body, stainless steel knife and integrated temperature sensor. Its robust, specialized construction is ideal for obtaining accurate pH readings in muscle tissues, essential for ensuring the quality and safety of meat products.

Always insert the electrode 2 to 3 centimeters into the muscle tissue. This depth helps prevent surface contamination and ensures accurate pH readings.

Keep the electrode free of contaminants such as blood or debris by thoroughly cleaning it before and after each use to ensure accurate measurements.

The AK1003's specialized design and correct use ensure reliable pH measurements, essential for monitoring meat quality and compliance with food safety standards.



SPECIFICATIONS

Measuring range:	0 to 14 pH
Operating temperature:	0 to 80 °C
Junction:	PVC
Internal electrolyte:	Ag / AgCl
Connection:	BNC (pH) / RCA (Temperature)
Material:	Ероху
Dimensions:	Electrode: 180 x 16 mm (Ø) Knife: 56 x 15 mm (Ø) Cable: 1m
Weight	80g

