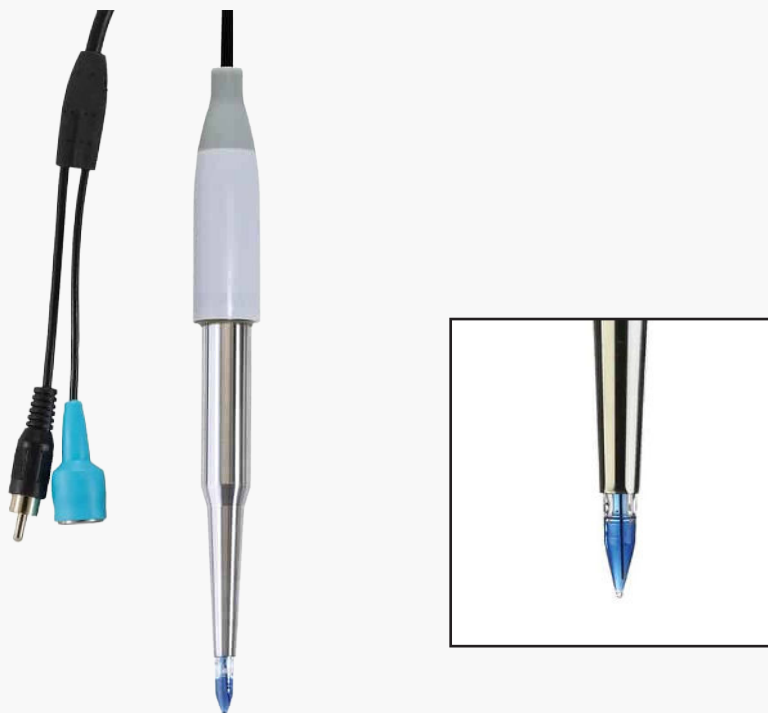


LabSen 753 Electrode



Main Features

- Integrated temperature sensor, patented Swiss sensor technology and materials
- Pointed electrode for direct measurement of foods (cheese, flour products, meat, fruit, etc.)
- Pointed glass membrane delivers stable readings in 15–30 seconds, up to 10 times more robust than conventional electrodes
- Food-grade titanium alloy sheath protects the electrode and is easy to clean
- Polymer electrolyte with pinhole junction structure prevents clogging; no refilling required
- Long-life reference system (glass tube, AgCl, silver reference wire) improves stability and service life
- Integrated temperature sensor enables automatic temperature compensation
- Compatible with all pH meters with a BNC connector

Technical Parameters

Measuring range	(0 ~ 14) pH	Electrolyte	Polymer
Recommended operating temperature	(0 ~ 80)°C	Storage solution	3M KCl
Shaft material	Titanium alloy	Membrane impedance	<250 MΩ
Glass membrane type	S	Electrode dimensions	Electrode (Ø12×115) mm Sensor tip (Ø6×50) mm
Reference system	Long-life	Connector	BNC/RCA
Junction	Ceramic + single pore	Cable	Ø5 mm×1 m
Temperature sensor	NTC 30kΩ		