

The right electrode and instrument selection for your pH measurement

The table provides an overview of the suitability of electrodes and instruments to the respective measurement and requirement.

				
Measuring instrument	testo 205 (0563 2051)	testo 206-pH1 (0563 2061)	testo 206-pH2 (0563 2062)	testo 206-pH3 (0563 2063)
Electrode	integrated in instrument	integrated in instrument	integrated in instrument	pH plastic electrode (0650 2063) 
				pH food electrode (0650 0245) 
Applications				
Beer, fruit juices, wine	0	✓	0	0
Proteinaceous media	✓	✗	✓	✗
Milk	✓	0	✓	0
Butter, yoghurt, cheese	✓	✗	✓	✗
Meat by penetration	✓	✗	✓	✗
Fish by penetration	✓	✗	✓	✗
Fruit, vegetables by penetration	✓	✗	✓	✗
Jams	✓	✗	✓	✗
Dough, bread	✓	✗	✓	✗
Rice	✓	✗	✓	✗
Cosmetics	✓	✗	✓	✗
Soaps, detergents	✓	0	✓	0
Swimming pools	0	✓	0	✓
Waste water samples	0	✓	0	✓
Aquariums	0	✓	0	✓
Brine	✓	0	✓	0
Soil (suspension)	✓	0	✓	0
Leather manufacture	✗	0	✗	0
Requirements				
Extreme pH-values (pH<1, pH>13)	✗	0	✗	0
Temperatures up to +80 °C	✗	0	✗	0

✓ good suitability 0 restricted suitability* ✗ no suitability

* Extended response times, accuracy fluctuations or damage to the electrode can occur, depending on the application.