



Porotrode

Sensor for pH measurement
in protein containing, highly contaminated,
or viscous samples

HIGHLIGHTS

- Virtually insensitive to contamination
- Special reference electrolyte Porolyte
- Optional temperature sensor
- Highly flexible due to detachable electrode cable



Robust, reliable, and highly flexible

Due to its design, the Metrohm Porotrode is particularly suitable for measurements in samples where there is a risk of rapid blockage of the diaphragm.

In addition to dairy products and other protein-containing foods, the area of application therefore also includes heavily contaminated or viscous samples.

FEATURES AND BENEFITS

- **Virtually insensitive to contamination:** A specially developed diaphragm with double capillaries resists blockage. This ensures a rapid response time and consistently accurate measurement results.
- **Special reference electrolyte Porolyt:** A KCl gel (3 mol/L) ensures a consistent electrolyte outflow
- **Temperature sensor** for maximum precision in pH measurement and titrations to an end point
- **Highly flexible:** Easy storage and convenient electrode replacement thanks to detachable electrode cable, also in the version with temperature sensor



ORDERING INFORMATION

Instrument	
6.00235.600	Porotrode with Pt1000 temperature sensor (plug-in head U)
6.0235.200	Porotrode without temperature sensor (plug-in head G)
6.02104.600	Electrode cable plug head U / plug P; 0.55 m
6.02104.610	Electrode cable plug head U / plug P; 1.5 m
6.02104.000	Electrode cable plug head G / plug P; 0.55 m
6.02104.010	Electrode cable plug head G / plug P; 1.5 m
6.2318.010	Porolyte KCl gel