





# 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)	pH plastic electrode (0650 2063)	pH glass electrode (0650 1623)	pH/°C plastic electrode (0650 2064)	pH food electrode (0650 0245)			
<b>Electrode</b>	integrated in instrument	integrated in instrument	integrated in instrument							
<b>Applications</b>										
Waste water samples	0	✓	0	✓	0	✓	0	0	0	
Aquariums	0	✓	0	✓	✓	✓	0	0	0	
Beer, fruit juices, wine	0	✓	0	0	0	0	0	0	0	
Butter, yoghurt, cheese	✓	–	✓	–	–	–	✓	0	0	
Proteinaceous media	✓	–	✓	–	–	–	✓	0	0	
Soil (suspension)	✓	0	✓	0	0	0	✓	0	0	
Meat by penetration	✓	–	✓	–	–	–	✓	0	0	
Fruit, vegetables by penetration	✓	–	✓	–	–	–	✓	0	0	
Jams	✓	–	✓	–	–	–	✓	0	0	
Cosmetics	✓	–	✓	–	0	–	✓	0	0	
Leather manufacture	–	0	–	0	✓	0	–	0	0	
Milk	✓	0	✓	0	0	0	✓	0	0	
Brine	✓	0	✓	0	✓	✓	✓	0	0	
Swimming pools	0	✓	0	✓	✓	✓	0	0	0	
Soaps, detergents	✓	0	✓	0	0	0	✓	0	0	
Dough, bread	✓	–	✓	–	–	–	✓	0	0	
<b>Requirements</b>										
Extreme pH-values (pH<1, pH>13)	–	0	–	0	✓	0	–	0	0	
Temperatures up to +80 °C	–	0	–	0	✓	–	–	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.