



# PRESS Release

**CHAUVIN  
ARNOUX**

Type of product: **Watertight portable pH-meter**

Product name: **C.A 10101**

## C.A 10101

The C.A 10101 is the first in the new range of portable electrochemistry instruments launched by Chauvin Arnoux. Designed to measure the pH, redox potential (ORP) and temperature, this pH-meter is ideal for mobile applications: in the field, in the lab or in production. Accurate and versatile, it has been designed for use in diverse sectors: agri-food, environment, processing of waste water, education, research, agriculture, pharmaceutical, cosmetics, etc.

### Ergonomic, rugged and watertight: the pH-meter which can accompany you everywhere

- Totally watertight** (electrode connected or unconnected)
- Shockproof sheath:** rugged, with optimum protection. Battery replacement without removing the sheath.
- Extra-wide multi-display LCD screen:** clear display and easy reading of the values.
- Backlighting** for comfortable operation in dark locations.
- Data storage:** >100,000 time/date-stamped measurements.
- Micro-USB port:** for easy transfers onto your PC.
- Guided calibration** with a customizable list of buffer solutions.
- XRGST1 (included)**  
General-purpose pH combination electrode, ideal for standard aqueous specimens and for drinking water. Non-rechargeable gel reference system and built-in temperature sensor (Pt1000).
- Electrode holder**  
Reliable fastening of your pH/redox electrode on the protective sheath when making mobile measurements; easy to carry one-handed.
- Calibration in the field facilitated by the pre-filled carrying case with slots for stowing beakers.**
- Possibility of connecting pH/redox/temperature sensors with BNC/S7/Jack plugs by using adapters.**



### Applications

- Environment**  
pH variations may be a sign of water pollution. pH testing therefore helps to determine the extent of the pollution in domestic and industrial water reserves.
- Waste water treatment**  
The use of pH/mV-meters during the treatment of effluent is essential for to check the operational processes and the limit values imposed by the legislation.
- Agri-food**  
International regulations impose quality control procedures concerning the pH and redox potential redox in various processes: maturing and fermentation of milk, fermentation of wines and spirits, stability tests on canned foods, jams and syrups, meat, etc.
- Agriculture**  
pH and redox potential are two frequently-tested parameters in agriculture because each plant needs to be grown within a specific range of pH/ redox values. The pH of the soil determines the CEC (Cation Exchange Capacity), fertilizer solubility and the assimilation and solubility of nutrients.
- pH/redox analyses and tests are also used in other sectors such as the **pharmaceutical and cosmetics industries, chemicals, biotechnologies and education.**

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