



REF113 Refractometer

Quick Overview

REF113 Refractometer

• Scale range: 0 to 32% Brix

• Minimum scale : 0.2%

• Accuracy: $\pm 0.2\%$

• Built-in automatic temperature compensation range 10 to 30

Description

WHY USE A REFRACTOMETER?

A refractometer is the ideal checking appliance for the "brix" of a product.

The " brix " is the ratio of sugar to product weight. It results from the ratio of syrup to water and directly affects quality and taste. Brixing procedures should be performed before priming the unit and when syrups have been changed.

This refractometer is developed for general purpose work. It can measure the concentration of fruit juice, coffee drinks, cocoa drinks, soft drinks, tomato juice, water-soluble cutting oil, water-soluble washing solution and more.

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Your Shipping Specifications

Net Weight (Kg)	0
Width (mm)	0
Depth (mm)	0
Height (mm)	0
Packing Width (mm)	250
Packing Depth (mm)	80
Packing Height (mm)	100
Power	0
Warranty	1 Year Return to Base