Hand **REFRACTOMETERS**



REF-113ATC, Hand Refractometer, 0-32% Brix/ATC

Designed to measure sugar content. Just a few sample drops are enough to determine the percentage of dissolved solid, according to the principle for which the refraction index of a solid dissolved is

proportionate to its concentration. This is a simple and accurate method, extremely useful for controlling the quality of fruit, jam, vegetables, tomatoes, beet sugar, canned foods, etc., in the

vegetables, tomatoes, beet sugar, canned foods, etc., in the field or in the factory. This new revolutionary instrument allows to measure without problems due to temp. changes, eliminating the inconvenient of temperature compensation. until now indispensable for refractometric measuring operations.

Model	Range	Precision
REF-113ATC	0–32% Brix/ATC (10°C–30°C)	0.2%



REF-104, Hand Refractometer, 28-62% Brix

Ideal for concentrated fruit juices and canned foods that use sugar infusion, and half-scale concentration samples. In the bright/blue field, the boundary line is clearly visible with good contrast.

Model	Range	Precision
REF-104	28-62% Brix/ATC	0.2%



REF-105, Hand Refractometer, 45-82% Brix

Standard refractometer used to measure the sugar content of concentrated fruit juices. condensed milk, liquid sugar and marmalade. and for very dense products, jams, syrups, concentrated substances, glucose, treacle.

Model	Range	Precision
REF -105	45–82% Brix	0.5%



REF-116, Hand Refractometer, 58-90% Brix

Designed to measure the common indexes of HONEY: high sugar content, Baume and water. It determines the percentage of water in the honey by measuring the refraction index. It permits the determination of the collecting period, conservation and commercial value. Useful 4 for preparing the spring mixtures of the bees.

Model	Range	Precision
	58–90% Brix	1% Brix
REF-116	38°Bé–43°Bé	0.5°Bé
	12–27% water	1% water



REF-117

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REF-107, Hand Refractometer, 0-90% Brix

It precisely determines the sugar content of each solution; suitable for all products, both diluted & concentrated. It adopts a light transmission system to increase the contrast of the boundary line in the field of vision. The Amici prism, inside situated, has been made to eliminate color. so as to obtain a clear boundary line in the field of vision. Thanks to

the special thermometer with which it is equipped, the measure ments can be easily corrected by the relatives tables.

Model	Water percentage	Precision
REF -107	0–90% Brix	0.2%
	3 Ranges: 0-42%; 42-71%; 71-90%	

REF-117, Hand Refractometer, 12-27% Brix

Refractometer for honey, for quickly determination of the percent age of water in the honey and relevant Baume degree. Manual temperature compensation between 20°C and 40°C.

Model	Water percentage	Precision
	12-27%	0.2%
REF-117	Baumé range	
	38°Bé–43°Bé	1°



REF-212

REFRACTOMETERS Hand



Universal broad-scale refractometer, able to precisely determine the sugar content of all kinds of products.

Selnable scales between 0 and 80° Brix.

Model	Range	Precision
REF-108	0–80% Brix	1%

REF-111, Hand Refractometer, 0-10% Brix

The REF-111 model features an enlarged Brix scale making possible highprecision measurements. It can be used to measure the Brix degree in fruit juices, emulsion oils, lubricating oils and all low-concentration substances, with Brix degree of 10% or lower.

Model	Range	Precision
REF-111	0–10% Brix	0.1%

18.0 17.5 17.0 -155 16.0 -145 150 -13.5 3.0 - 25 23 12 13 0.5 0.3 **REF-112** Brite's 20 °C

Brix% 20 °C

REF-112, Hand Refractometer, 0-18% Brix

The model with high-resolution Brix scale has been developed for low concentrations. The scale can measure the Brix degree in fruit juices, soft drinks, must wine and various types of drinks, lubricating oils, emulsion oils, tomato, etc.

Model	Range	Precision
REF-112	0–18% Brix	0.1%



REF-113, Hand Refractometer, 0-32% Brix

Designed to measure sugar content. Just a few sample drops are enough to determine the percentage of dissolved solid: according to the principle for which the refraction index of a solid dissolved is proportionate to its concentration. This is a

simple and accurate method, extremely useful for controlling the quality of fruit, jam, vegetables, tomatoes, beet sugar, canned foods, etc., in the field or in the factory.

Model	Range	Precision
REF-113	0–32% Brix	0.2%

REF-212, Hand Refractometer, 0-28% Brix Salinity Refractometer able to determine the percentage of sodium chloride in

specific weight of sea water.

sea water and in prepared-food solutions. with salt concentration up to 28%. meaning 28g of salt in 100g of solution. Suitable for con trolling refrigerating brines. for food treatment liquids used in the processing industry. for brackish and sea water. Instrument % calibrated to the refraction index of sodium chloride.

salinity per thousand (%o). The refractometer is easy to use and quickly provides the direct measurement of saline density and the

Model	Range	Precision
REF -212	0–28% Brix salinity	0.2%



Salinity

	Model	Range	Precision
	0-100% o	1% 0	
	REF-211	1000-1070 sg	0.001 sg



10

0

80

0

1.000

8/

REF-111







e instrument also features refraction index scale (Nd). to deter mine the concentration of test reagent solutions. and cali bration line (Wt) for instrument control.						
	Model	Range	Precision			
/		0-12g/dl	0.2g/dl			
/	REF-312	1000-1050 sg	0.002 sg			
		1.3330-13600 RI	0.0005 RI			

REF-414, Hand Refractometer, Measuring The Freezing Point It permits measuring the freezing point of glycol ethylene and propyl ene solutions. Especially suitable for controlling lead battery charges & concentration of heat exchange liquid in cooling systems. -40 -40 1.30 -30 - - - 30 125 1.20 -20 0 1.15 Freezing -10 Point **REF-414**

Model	Range	Precision
	0°C/-50°C	5°C
REF-414	1.15-1.30 sg	0.01 sg



REF-513, Hand Refractometer, Alcohol

It permits measuring the approximate value of the amount of alcohol in aqueous solutions and the sugar content of grape juice. The scale directly shows measurement results.

Model	Range	Precision
REF-513	0-25%	0.2%



Manual instrument indispensable for all grape growers and wine-making industries. It features 3 measurement scales (Brix, Babo, Oechsle), for the C quick sight determination of the sugar content of grapes & musts. 26 25 Mode Range 24-0-26% Babo 'KMW Babo 2 **REF-711** 0-140 °Oechsle

REF-711, Hand Refractometer, 0-26% Babo



REF-601A, Hand Refractometer, Gemology

Used to measure the refraction index in gemology. It features inner protection for the light, to obtain enough lighting for measuring, and polarizer filter.

Model	Range	Precision
REF-601A	1.30-1.81	0.01

0-32% Brix/ATC

0.2%

1°

0.2%