

Refractómetro Brix óptico con función ATC y caja de plástico



Brix Optical Refractometer with ATC Function and Plastic Box

Application:

Brix Refractometer are developed for working with sugar related liquids (fruit juices, soft drinks, wine), help monitor and control sugar concentrations in foods and beverages.

Whether users are checking the "ripeness" of fruit in the field, verifying product quality after harvesting, or controlling concentrations during processing and packaging, refractometer provide critical information to ensure product quality.

It is also commonly used for controlling the concentration of various industrial fluids cutting lubricants and flux rinsing compounds.

Model	Measuring Range (Brix)	Resolution	Accuracy	ATC	ATC Temp.	Dimension	Weight
RHB-5ATC	0-5%	0.05%	+/-0.05%	Yes	0-30°C	24.5*205mm	0.17kg
RHB-10ATC	0-10%	0.1%	+/-0.1%	Yes	0-30°C	24.5*205mm	0.17kg
RHB-15ATC	0-15%	0.1%	+/-0.1%	Yes	0-30°C	24.5*205mm	0.17kg
RHB-20ATC	0-20%	0.1%	+/-0.1%	Yes	0-30°C	24.5*205mm	0.17kg
RHB-32ATC	0-32%	0.2%	+/-0.2%	Yes	0-30°C	24.5*205mm	0.13kg
RHB-50ATC	0-50%	0.5%	+/-0.5%	Yes	0-30°C	24.5*205mm	0.17kg
RHB-62ATC	28-62%	0.2%	+/-0.2%	Yes	0-30°C	24.5*205mm	0.125kg
RHB-80ATC	0-80%	0.5%	+/-0.5%	Yes	0-30°C	24.5*205mm	0.17kg
RHB-82ATC	45-82%	0.5%	+/-0.5%	Yes	0-30°C	24.5*205mm	0.115kg
RHB-90ATC	0-90%	0.5%	+/-0.5%	Yes	0-30°C	24.5*205mm	0.17kg
RHB-92ATC	58-92%	0.2%	+/-0.2%	Yes	0-30°C	24.5*205mm	0.115kg

Samples	Brix (%)	Samples	Brix(%)
cutting, or machining emulsions (water with oil)	0 ~ 7	apple juice, carbonated soft drinks	10 ~ 22
beer wort	0 ~ 20	pineapple	avg. 12.8
tomato juice	3 ~ 6	mango	avg. 13
peach juice	6 ~ 12	rowanberries	14
orange juice	6 ~ 13	milk beverages	16 ~ 21
apricots	8 ~ 11	plums	18 ~ 22
sour cherry	8 ~ 18	juniper - berries	30
pears	8 ~ 22	fruit concentrates	42 ~ 68
prunes	9 ~ 14	condensed milk	52 ~ 68
mirabelle plum	10 ~ 15	vegetable oil	57 ~ 90
cherries	10 ~ 18	sugar syrup	58 ~ 80
gentian (Gentiana lutea) - root	10 ~ 25	fruit jam (jelly)	60 ~ 70