

Hand Refractometer



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Brix scale hand refractometers are developed for sugar-related liquids such as fruit juices, honey, soft drinks, and wines. These units are used to help monitor and control the sugar concentrations of products in the food and beverage industry. Whether checking the "ripeness" of fruit in the field, verifying product quality after the harvest, or controlling concentrations during processing and packaging, refractometers provide critical information to ensure product quality. Full ranges of measurement are available.

Brix scale hand refractometers are also commonly used for controlling the ratio and concentration of various industrial fluids (water-miscible cutting fluids and industrial lubricants, etc.). They are developed to assist machine operators in maintaining the delicate water/coolant balance. Proper coolant mixtures reduce waste and tool-wear while increasing feed and speed rates, improving the efficiency of machining equipment.

And also Used for measuring percentage of water content in honey keeping in mind the following points:

- (i) To keep the same content of moisture as the market wants in production & dryness.
- (ii) To prevent deterioration & decay caused by moisture at storage & in trade.
- (iii) To determine the price by quality according to the moisture content in trade.
- (iv) To enhance convenience & efficiency on processing.

Also for estimation of Alcohol in alcoholic beverages like wine, beer, whiskey etc.

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| FRUIT JUICE TESTER | (0-32%), (28-62%), (58-92%), (0-55%), (45-82%) |
| 100 x 100 x 225 mm | (13-25%) |
| 125 x 125 x 250 mm | (0-32%) |
| 150 x 150 x 300 mm | (0-80%) |
| 125 x 175 x 475 mm | (0-32%) |