



DAS SÄGEBAND.

# REFRACTOMETER



## OPERATION MANUAL FOR HAND HELD BRIX REFRACTOMETER

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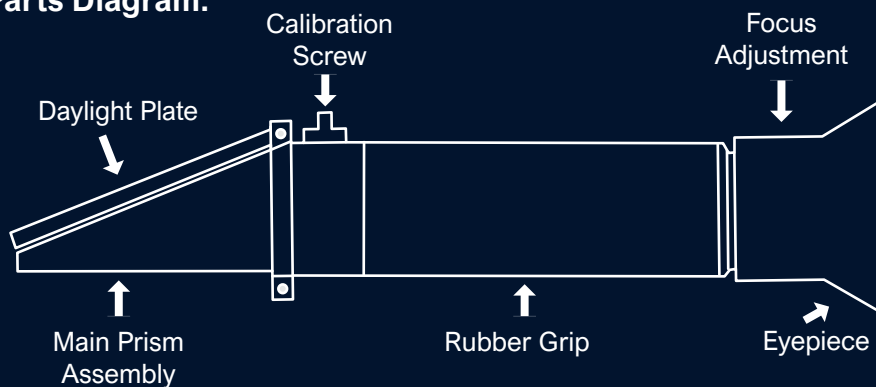
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The Brix series are developed for working with sugar related liquids (fruit juices, honey, soft drinks, wine), help monitor and controlsugar concentrations in food and beverage. Whether users are checking the „ripeness“ of fruit in the field, verifying product quality after harvesting, or controlling concentrations during processing and packaging, refractometers provide critical information to ensure product quality. They are also commonly used for controlling the concentration of various industrial fluids (cutting lubricants and flux rinsing compounds). Which model to chose is according to the concentration in the liquids and the parameter of refractometer.

Series					
Style	Model	Range	Min. Div	Accuracy	Remarks
Sugar Refractometer	MT-010	0-10% Brix	0.1% Brix	± 0.1%	without ATC
	MT-010ATC	0-10% Brix	0.1% Brix	± 0.1%	ATC
	MT-018	0-18% Brix	0.1% Brix	± 0.1%	without ATC
	MT-032	0-32% Brix	0.2% Brix	± 0.2%	without ATC
	MT-032ATC	0-32% Brix	0.2% Brix	± 0.2%	ATC
	MT-055	0-55% Brix	1% Brix	± 1%	without ATC
	MT-062	28-62% Brix	0.2% Brix	± 0.2%	without ATC
	MT-082	45-82% Brix	0.5% Brix	± 0.5%	without ATC
	MT-090	58-90% Brix	0.5% Brix	± 0.5%	without ATC
		38-43 Be°	0.5 Be°	± 0.5 Be°	
		12-27% Water	0.5% Water	± 0.5% Water	

### Parts Diagram:



### Product Advantages



Simple Operation



Wear Resistance



Cost Reduction

### Areas of Application



Correct Mixing Ratio



Correct Calibration

### Product Features



Correct Calibration



Robust Material

### Operation Steps

