



Place a drop or two of a sample on the prism and read the results

Sper Scientific portable refractometers work in ambient light with no battery or other power source necessary. They can be used in labs, on production lines, in the field or anywhere. Simply place a drop or two of a sample on the prism and read the results immediately. With reasonable care, their reliability, precision, and optical performance will last forever. All Sper Scientific refractometers come complete with:

- Rubber coated hand grip and construction, which insulate the test solution from inaccuracies caused by the body heat of the user.
- Covered eye piece and bright, clearly defined scale, with large easy-to-read measurements.
- All the accessories for immediate use, including calibration tools and solutions, full instructions, transfer pipettes and protective cases.

Brix refractometers, which are also called sugar refractometers, are commonly used in the food and beverage, agriculture and wine industries. Fruit farmers will use a refractometer to check the sugar content of fruit on the vine to determine the best time for harvesting. Similarly, grocers and other fruit purchasers will use brix values to determine how much they are willing to spend. It is the latter application for which this Sper Scientific handheld sugar – brix refractometer is an ideal measurement instrument for the food and beverage industry. Certificate of Calibration is available.

DIMENSIONS: 6½" × 1½" (165 × 38 mm). WEIGHT: 3 oz (86 g).

Sugar/Brix Refractometer 0 ~ 32% - 300001

The most popular refractometer range due to its usefulness in a wide variety of quality control applications for the sugar content of fruit, fruit juices, wine, milk, soft drinks and yeast cultures solutions. Also used for industrial cutting, lubricating, soluble tempering oils and emulsifications solutions.

Sugar Refractometer 28 ~ 62% - 300002

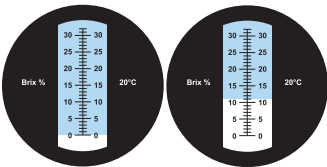
Use to test solutions with a higher sugar content, such as fruit juice concentrates, canned fruits containing added sugar, or ketchup as well as for egg yolk.

Sugar Refractometer 0 ~ 80% - 300003

Covers all of the substances of the Sugar - Brix Refractometer 0 ~ 32% 300001 and Sugar Refractometer 28 ~ 62% 300002, as well as very high sugar content products such as jam, marmalade and syrup. Its wide range also makes this refractometer a good choice for the testing of any solution with an unknown sugar content.

No.	Description
300001	Sugar Refractometer 0 ~ 32%
300001C	Sugar Refractometer 0 ~ 32% Certified
300002	Sugar Refractometer 28 ~ 62%
300002C	Sugar Refractometer 28 ~ 62% Certified
300003	Sugar Refractometer 0 ~ 80%
300003C	Sugar Refractometer 0 ~ 80% Certified
300010	Sugar Refractometer 0 ~ 32% w/ATC
300010C	Sugar Refractometer 0 ~ 32% w/ATC

Model #	Range	Resolution	Accuracy
300001	0 ~ 32% Brix	0.2%	±0.2%
300002	28 ~ 62% Brix	0.2%	±0.2%
300003	0 ~ 50% & 50-80% Brix	1%	±1%
300010	0 ~ 32% Brix	0.2%	±0.2%



Examples of 0% and 11% readings on Brix Refractometer 0 ~ 32% - 300001.

