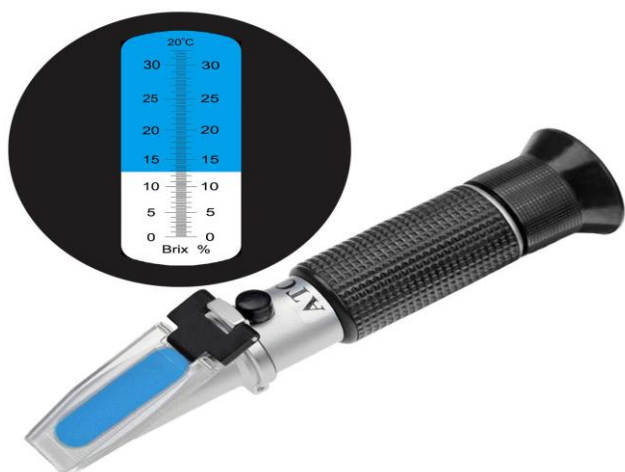


#### INTRODUCTION

**Brix Refractometers are used to measure the sucrose content of a sample through refraction. There is a wide range of designs, and all are capable to give incredibly quick and accurate results. These meters excel in applications within the food and beverage industries.**

**Brix Refractometers are calibrated to measure the sugar content of a solution using a scale where 1 degree brix is equal to 1% sucrose by mass. This scale is widely used in the food industry and simple handheld Brix refractometers are used for home.**

**The built-in Automatic Temperature Compensation feature makes it possible to get consistently accurate reading, you don't need to control the temperature of the aqueous solution deliberately, just make sure it's room-temperature ( between 0-30 degree).**



#### FEATURES

- **Ideal tool for testing the Brix (sugar content of an aqueous solution)**
- **Automatic Temperature Compensation makes it even easier to get fast results**
- **Ideal for Home Brew, Wine making, Agricultural, Gardening & Educational Purposes**
- **Durable and Easy to Use & Carry -- The main part is made of chromium, it's light but durable**

#### TECHNICAL SPECIFICATIONS

**Measuring Range (Choose any one) :**

- **Brix 0-10%**
- **Brix 0-18%**
- **Brix 0-32%**
- **Brix 0-55%**
- **Brix 45-82%**

#### WHAT YOU GET

**Handheld Brix Refractometer, mini screw driver for calibration, pipette, cleaning cloth, plastic box**