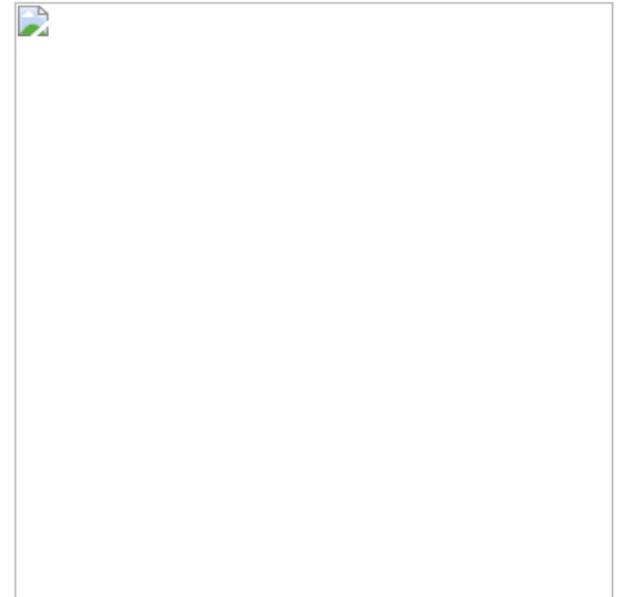


Handheld Digital Refractometer PCE-DRC 2 Sugars



Waterproof handheld digital Brix sugar refractometer

for determining the sugar content / measurement parameters Brix, refractive index / 0...50% Brix / 1.3330 ... 1.4200 nD / with temperature compensation

The most convenient way to determine how much sugar is in a liquid is with a digital Brix sugar refractometer. The digital Brix sugar refractometer from PCE Instruments is a hand-held measuring device that has been specially designed to carry out a precise analysis of sugar-containing solutions. In this way, with the support of the Brix Sugar Refractometer, the user can carry out an uncomplicated quality control and check the sugar concentration in a liquid.

The Brix unit of measurement is mainly used in the fruit industry and determines the relative density of liquids. The Brix Sugar Refractometer is a precision measuring instrument based on measuring the refractive index of a liquid and guarantees maximum reliability even under difficult measuring conditions. With the help of the Brix refractometer, the user can already measure the sugar content in a liquid with a small amount of sample. In order to obtain a meaningful result, it is sufficient to trickle four to five drops into the funnel-shaped stainless steel recess of the measuring device. A prism is mounted in the sample well, and the sugar content is measured in this way by means of light refraction.  Brix sugar refractometer PCE-DRC 2 with an apple. The internal light source also allows measurements under artificial light conditions. Artificial light can quickly cause measurement errors when using an analogue Brix sugar refractometer. The ambient temperature has a major influence on the measurement result. The influence of temperature during use is compensated internally by the Brix sugar refractometer. After this automatic temperature compensation (10 to 40 °C), the measurement result is displayed quickly and precisely on the large, easy-to-read LC display of the Brix sugar refractometer. The large measuring range of the Brix sugar refractometer extends from 0 to 50% Brix. In addition, the display of the Brix sugar refractometer provides information about the measured temperature of the liquid (0 to 40 °C) and the refractive index (1.3330 to 1.4200 nD) thanks to an integrated temperature display.

The glass prism of the digital Brix sugar refractometer, which is enclosed in the stainless steel recess, can be cleaned quickly and easily before and after the measurement and is sealed with a plastic prism cover. The Brix Sugar Refractometer was designed to protect the glass prism from damage. The convenient three-button operation guarantees user-friendly operation. In order to save the battery of the Brix sugar refractometer, the digital Brix refractometer is equipped with an automatic switch-off. When not in use, the Brix sugar refractometer switches off automatically after one minute. A few drops of distilled water are enough to calibrate the Brix sugar refractometer yourself at the push of a button.

Subject to change

Areas of application

A Brix sugar refractometer is an optical measuring device that allows the user to determine the mixing ratio of numerous different solutions. The areas of application of the Brix sugar refractometer range from fruit harvesting to fruit sorting and appraisal to quality control.

 Brix sugar refractometer PCE-DRC 2 in use. During the fruit harvest, for example, the Brix sugar refractometer can be used to determine when the harvest is ripe. The Brix sugar refractometer can also be used for incoming inspection. Other areas of application can be found in the food industry for checking ingredients and compliance with various standards. The Brix sugar refractometer from PCE Instruments is suitable for reliable instant analysis, is versatile and easy to use. With the help of the digital Brix refractometer, liquids containing sugar can be checked quickly and easily. Thanks to its user-friendly handling, the Brix Sugar Refractometer is ideal for determining the sugar content in juices and other liquids containing sugar within seconds. Thanks to the handy and robust design, the Brix sugar refractometer can be used anytime and anywhere. Its ease of use and waterproof housing make the Brix Sugar Refractometer irreplaceable when checking liquids.

- ▶ Precise measurement results in seconds
- ▶ Large LCD (measurement and temperature)
- ▶ Waterproof ABS housing IP 65
- ▶ Automatic temperature compensation
- ▶ Small amount of sample
- ▶ Simple calibration with distilled water
- ▶ Stainless steel sample well with glass prism
- ▶ Easy operation with three buttons
- ▶ Battery control system
- ▶ Automatic switch-off after 1 minute measurement pause

Subject to change



Specifications

Temperature compensation automatic 10 ... 40 °C / 50 ... 104 °F

Measuring speed ca. 1 second
Sample volume 4 ... 5 drops
Sample trough stainless steel ring with glass prism
Housing ABS, IP 65
Battery 1 x 1.5 V AAA
Automatic switch-off after 1 minute measurement pause
Degree of protection IP 65
Dimensions 121 x 58 x 25 mm / 4.7 x 2.2 x 0.9"

Measuring range

Sugar content 0 ... 50 % Brix
Refractive index 1.3330 ... 1.4200 nD
Temperature 0 ... 40 °C / 32 ... 104 °F

Resolution

Sugar content 0.10 %
Refractive index 0.0001 nD
Temperature ± 0.5 %

Accuracy

Sugar content ± 0.2 %
Refractive index 0.0003 nD
Temperature 0.1 °C

More information

More product info



Similar products



Subject to change