

RFT10 & RFT32 Portable Sucrose Brix Refractometers

Measure the concentration (%) of industrial cutting fluids and sugar in fruit

Features:

- Two models to choose from: RFT10 (0 to 10%) and RFT32 (0 to 32%)
- Requires only 2 to 3 drops of solution for accurate measurement
- ATC automatically compensates for ambient temperature changes
- Easy calibration with distilled water
- Includes screwdriver, cleaning cloth, pipette and case

Applications:

Measure the sugar content of fruit, fruit juices, wine, beer, soft drinks, and other foods and beverages

Measure the concentration of machine tool cutting fluid coolants



Specifications

| | RFT10 | RFT32 |
|------------|----------------------------|----------------------------|
| Type | Sucrose | Sucrose |
| Range | 0 to 10% (20°C) | 0 to 32% (20°C) |
| Accuracy | ±0.1% | ±0.2% |
| Resolution | 0.1 | 0.2 |
| ATC | 50° to 86°F (10° to 30°C) | 50° to 86°F (10° to 30°C) |
| Dimensions | 6.7x1.6x1.6" (170x40x40mm) | 6.7x1.6x1.6" (170x40x40mm) |
| Weight | 6oz (170g) | 6oz (170g) |



Ordering Information:

- RFT10 Portable Sucrose Brix Refractometer (0 to 10%)
RFT32 Portable Sucrose Brix Refractometer (0 to 32%)