

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%)