Refractometers "sugar" Pal 1 - Pal 3 - Pal α - Master α



Pal 1 - Pal 3 - Pal α

Digital refractometer

The PAL-Alpha, PAL-1 and PAL-3 refractometers were developed to determine the content of sugar in Brix of some products,

PAL-Alpha is conceived to measure products with high concentration of sugar, such as jams, honeys, syrups... PAL-1 measures sugar in fruit juices, sauces...

- Result within 3 seconds
- Compact, accurate and resistant
- Automatic temperature compensation
- Stainless sample plate
- Wide LCD
- Watertight(IP65)
- Direct rinsing under tap water



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Master α

Eye refractometer

The Master Alpha refractometer measures the sugar content in fruit juices, sauces...

For a precise result, the sample is completely spread on the prism without rinsing the valve, thanks to the curved measurement cell.



- Accurate and resistant
- Automatic temperature compensation
- Adjustable eyelet, for better visibility
- Watertight (IP65)
- Direct rinsing under tap water

Specific features

	Master a	Pal 1	Pal a	Pal 3		
Scale	0,0-33,0 % Brix	0,0-53,0 % Brix	0,0-85,0 % Brix	0,0-93,0 % Brix	(
Resolution	0,1 % Brix					
Accuracy	± 0,2 % Brix			± 0,1 % Brix		
T° measure	10 to 30°C	10 to 75°C				
IP Class	IP 6	5 (watertight ar	LABORAT	DIRES DUJARDIN-SALLERON		
Dimensions	33x33x204 mm - 160g	55	x31x109 mm - 10)0g	872 Route de la Gare	
Power supply		2 AAA batteries		5	37210 NOIZAY - France Tél : 02 47 25 58 25	
					Fax : 02 47 25 58 30	