Refractometers for wines

Pal Wine - Master Tal





Digital refractometer

Especially developed for the wine industry, it determines the probable alcoholic content of musts and grapes.

The Pal Wine displays a result within 3 seconds. Amazingly compact, it fits in a pocket and can be used at any time for field tests. Watertight (IP65), it can be directly rinsed under a water tap. Precise and hardy, it has an automatic temperature compensation, a stainless sample plate and a large LCD.





Réf. 196708

Master Tal

Eye refractometer

With this eye refractometer, you can directly read the result on a double blue scale for the sugar content in Brix and the probable alcohol content of musts and grapes. For a precise result, the sample is completely spread on the prism without rinsing the valve, thanks to the curved measurement cell. Watertight (IP65), it can be directly rinsed under the water tap. Precise and hardy, it has an automatic temperature compensation, and an adjustable eyelet, for better visibility.

Technical features

| | Pal Wine | Master Tal |
|----------------------|-----------------------------------|--------------------------------------|
| Measurement range | 0 to 26% vol. AP-0 to 53 % Brix | 0 to 25 % Vol. AP and 0 to 40 % Brix |
| Resolution | 0.1 % | 0.2 % (Brix/AP) |
| Accuracy | +/- 0.2 % | +/- 0.3 % Vol. AP and +/- 0.5 % Brix |
| T° measurement range | 10 to 40 °C | 10 to 30 °C |
| IP Class | IP 65 (watertight and dust-tight) | IP 65 (watertight and dust-tight) |
| Dimensions & weight | 160 x 38 x 18 mm - 70 g | 33 x 33 x 204 mm - 160 g |

LABORATOIRES DUJARDIN-SALLERON

872 Route de la Gare 37210 NOIZAY - France Tél: 02 47 25 58 25 Fax: 02 47 25 58 30 info@dujardin-salleron.com www.dujardin-salleron.com