

RAM and RCT refractometers are conceived to be used by any operator in any place : vineyard, orchard, production plant, factory...

The measurement is read on a graduated scale, at the line between clear and dark area. Between two samples, use a soft cloth to clean the prism surface.

RCT - With automatic temperature compensation

These handheld refractometers with temperature correction give a direct and immediate reading on a graduated scale.

With steady and watertight body, the pocket-size instrument fits in a pocket and can be used at any moment during outdoor tests. It can be rinsed directly under the tap. The sample is spread evenly on the prism thanks to the shape of the shutter.

Specially developed for the wine industry, the RCT 0-22 version measures the potential alcohol content of musts and grapes.



Ref. 196730



RAM - Strong model for all samples

Conceived to resist to acidity and high temperatures of some samples, these refractometers with metal body are well-known for their accuracy and long useful life. They are equipped with an adjustable eyepiece for a better readability. Temperature correction is done by the user.

The RAM 0-30 version, graduated in Brix, is appropriate for sugar measurement in fruit, light syrups and compotes. It integrates a thermometer which indicates directly the correction to apply.

Range

Use	% Brix	RCT	RAM
Beverages, natural fruitjuice, milk	0 to 18	0/18	
Wines	0 to 30	0/22 (potential alcohol), 0/19 (Baumé)	
Fruit maturity, syrups, tinned food, compotes	0 to 30	0/30	0/30
Condensed milk, condensed eggs, carbonated drinks, fruitjuice	0 to 50		0/50
Concentrated syrups	5 to 54	5/54	
Jam, topping, fruit spread, sugar remelting	40 to 80		40/80
Honey moisture, fruit spread	52 to 89		52/89

Specifications

	RCT	RAM
Body	PVC	metal
Sample temp.	10 to 40 °C	0 to 100°C
Dimensions	204 x 42 x 40 mm	210 x 19 x 19 mm
Weight	475 g	545 g

Delivered in protective case with handle

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