

## Instant and Affordable Sugar Analysis

### Simple and On the Go



#### Measurements within seconds

The MyBrix refractometer measures refractive index as well as sugar content instantly and precisely. Results are received within just 2 seconds in the desired scale.



#### Sugar determination anywhere

With its compact, robust and weather-proof design, measurements can be performed virtually anywhere – in the field, near the production line or in a quality control lab.



#### Brix and more

Results are automatically temperature compensated and converted into up to 3 of the 10 integrated sugar-related scales, including Brix, Oechsle, Baumé and many more.



#### Say farewell to your analog refractometer

Digital refractometers increase results reliability in comparison with analog refractometers, eliminating operator dependency and assisting with error detection.



### MyBrix Refractometer

#### For Food and Beverage Samples

Made for use in the lab and on-the-go and designed with a full Brix range (0.0 to 95.0 °Brix), the MyBrix refractometer works perfectly for measuring almost any food and beverage sample.

Ideal for determining the optimal harvesting time of fruits and vegetables, performing incoming goods inspection, or process and quality control in juice, wine, soft drinks and food manufacturing.

## Technical Specifications

<b>Brix (% w/w)</b>	Measuring range	0–95
	Accuracy	±0.2
	Resolution	0.1
<b>Refractive Index (nD)</b>	Measuring range	1.33–1.53
	Accuracy	±0.0003
	Resolution	0.0001
<b>Measurement scales</b>	Refractive index, Brix, Brix compensated 20 °C, HFCS 42 / 55 / 90, °Baumé, KMW, Oechsle German / Swiss, °Plato, Wort	
<b>Display</b>	1.8" digital LCD	
<b>Parts in contact with sample</b>	8 mm optical glass, stainless steel, ABS (case material)	
<b>Sample volume</b>	0.3 ml	
<b>Instrument dimensions (L x W x H)</b>	115 x 54 x 30 mm	
<b>Weight</b>	115 g (including batteries)	
<b>IP Rating</b>	IP65	
<b>Humidity</b>	<95% RH (non-condensing)	
<b>Batteries</b>	3V, 2 x AAA	
<b>Battery Life</b>	10'000 readings	
<b>Standard compliance</b>	<a href="http://www.mt.com/dere-norms">www.mt.com/dere-norms</a>	
<b>Special features</b>	High Ambient Light detection (HAL), Error messaging, Battery life indicator	

## Scales (available on onboard library)

Application	Scale	Units	Range	Resolution	Accuracy	ATC*
Food & Beverage	°Brix (ATC)	% Weight / Weight	0–95	0.1	±0.2	°Brix
Food & Beverage	°Brix	% Weight / Weight	0–95	0.1	±0.2	None
Food & Beverage	Refractive Index		1.33–1.53	0.0001	±0.0003	None
Food & Beverage	42 HFCS (High Fructose Corn Syrup)	% Weight / Weight	0–95	0.1	±0.2	°Brix
Food & Beverage	55 HFCS (High Fructose Corn Syrup)	% Weight / Weight	0–95	0.1	±0.2	°Brix
Food & Beverage	90 HFCS (High Fructose Corn Syrup)	% Weight / Weight	0–95	0.1	±0.2	°Brix
Wine & Beer	°Baumé	Degrees	0–50	0.1	±0.2	°Brix
Wine & Beer	KMW (Babo)	Degrees	0–25	1	±1	°Brix
Wine & Beer	Oechsle (German)	Degrees	30–130	1	±1	°Brix
Wine & Beer	Oechsle (Swiss)	Degrees	0–130	1	±1	°Brix
Wine & Beer	°Plato	Degrees	0–30	0.1	±0.2	°Brix
Wine & Beer	Wort (Sucrose Equivalent)	Specific Gravity (d20/20)	1.000–1.120	0.0005	±0.001	°Brix

\* Automatic temperature compensation (ATC) will correct readings of water and sucrose solutions to 20 °C.

## Instruments and Accessories

Material Description	Material Number
Handheld Refractometer MyBrix	30693200
Handheld Refractometer MyBrix pack of 10	30693201
Packaging Box MyBrix	30693202
Soft Case MyBrix	30693215



# WolfLabs

**Pricing on any accessories shown can be found by keying the part number into the search box on our website.**

The specifications listed in this brochure are subject to change by the manufacturer and therefore cannot be guaranteed to be correct. If there are aspects of the specification that must be guaranteed, please provide these to our sales team so that details can be confirmed.

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