

HI96800 · HI96801 · HI96802
HI96803 · HI96804

Digital Refractometers

for Sugar Analysis Throughout the Food Industry

- **Ideal for the analysis of:**
 - Fruits, energy drinks, puddings, soy milk, juices, jam, marmalade, honey, soups, jelly, tofu and condiments
- **Dual-level LCD**
 - The dual-level LCD displays measurement and temperature readings simultaneously
- **ATC**
 - Automatic Temperature Compensation
- **Easy measurement**
 - Place a few drops of the sample in the well and press the READ key
- **BEPS**
 - Alerts the user of low battery power that could adversely affect readings
- **IP65 water protection**
 - Built to perform under harsh laboratory and field conditions
- **Quick, accurate results**
 - Readings are displayed in approximately 1.5 seconds
- **One-point calibration**
 - Calibrate with distilled or deionized water
- **Small sample size**
 - Sample size can be as small as 2 metric drops
- **Automatic shut-off**
 - After three minutes of non-use
- **Stainless steel sample well**
 - Easy to clean and corrosion-resistant
- **ABS thermoplastic casing**



Five Instruments for Sugar Analysis

Hanna offers five sugar refractometers to meet the requirements of the food industry. The HI96800 Refractive Index/Brix, HI96801 % Brix (sucrose), HI96802 Fructose, HI96803 Glucose and HI96804 Invert Sugar digital refractometers are rugged, portable and water-resistant for measurements in the lab or field.

These optical instruments employ the measurement of the refractive index to determine parameters pertinent to sugar concentration analysis.

Refractive Index

The actual measurement of refractive index is simple, quick and provides the operator a standard accepted method for sugar content analysis. Samples are measured after a simple user calibration with deionized or distilled water. Within seconds these instruments measure the refractive index, apply any necessary calculations and display the results in the selected unit. These digital refractometers eliminate the uncertainty associated with mechanical refractometers and are easily portable for measurements in the field.

Features

These five instruments utilize internationally recognized references for unit conversion and temperature compensation and employ methodology recommended in the ICUMSA Methods Book (internationally recognized body for sugar analysis).

Temperature (in °C or °F) is displayed simultaneously with the measurement on the large dual-level display along with icons for low power and other helpful messages.