

Pocket Pâtissier Meter PAL-Pâtissier

Cat. No.4508

ATAGO®



Pâtisserie
Signature model

Actual
size



Necessity for container!!

Can be
washed under
running water!



Dual Scale!! (Brix and Baume)
Wide Range!! (Brix 0.0~85.0%)

I deal tool for measurement of fruits to
measurement of jelly and syrup.
Convenient for confirmation of sugar level etc...

Measuring Method



① Place the sample onto the prism surface.



② Press the START key.



③ The measurement value will be displayed in 3 seconds.



④ Press the START key for 2 seconds while the Brix(%) is indicated, to display the Baume.

Features

- * Calibration with water only
- * Measurement in 3 seconds
- * Extremely water resistant (IP65)
- * Light & Compact, 100g
- * Ergonomically designed for easy, one-handed operation
- * Convenient storage case
- * Automatic Temperature Compensation (ATC)
- * Designed with a strap holder option

Specifications

Measurement Range	: Brix 0.0 to 85.0 % : Baume 0 to 45°
Resolution	: Brix 0.1 % : Baume 1°
Measurement Accuracy	: Brix ± 0.2 % : Baume ± 1 °
Ambient Temperature	: 10 to 40°C
Measurement Temperature	: 10 to 75°C (Automatic Temperature Compensation)
Power Supply	: AAA alkaline battery X 2
International Protection Class	: IP65 Water Resistant
Dimensions and Weight	: 55(W) X 31(D) X 109(H) mm, 100g

All ATAGO refractometers are designed and manufactured in Japan.

HACCP G.M.P. G.L.P.

ATAGO products are acknowledged by HACCP, G.M.P. and G.L.P.



※Specifications and appearance are subject to change without notice.

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