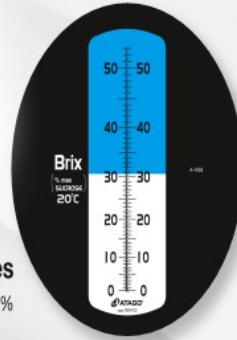


# MASTER series

Choose the right model for your sample, based on the features and materials of the instrument.



**Brix scale examples**  
MASTER-53S Brix 0 to 53%



## Features 6 types

Both the  $\alpha$  and T types are equipped with the Automatic Temperature Compensation feature. Choose the  $\alpha$  type for the added feature of IP 65 water-resistance. The H type is the heat-resistant version of the  $\alpha$  type.

Series / Model	$\alpha$	T	M	H	53S	500
Water resistant	●	—	—	●	●	●
Automatic temperature compensation	●	●	—	●	●	—
Heat resistant	—	—	—	●	—	●
Milky sample	—	—	—	—	●	—

## MASTER-53S for Milky sample

Opaque, inhomogeneous liquids can be difficult to get a clear boundary line with a conventional refractometer. This model is recommended for cream-based sauces, yogurt, mayonnaise, and various emulsions used in industrial processing.



## MASTER-500 0 to 90% Wide Brix Range



## Understanding model n

A model name consists of the scale

### Brix Scale MASTER

#### Example Measuring sauces

Sample information

- About 40 % Brix (see A in chart below)
- Salty
- Oily

### Material 2 types Choose either

#### Metal



#### Die-cast aluminum

Ideal for the agricultural metal working fluids, high-temperature samples. Resistant to organic solvents.

## Brix of Various Samples

Brix (%)	Food industry
0	Drinks
0	Green tea
5	Beer
5	Fruits / Vegetables
5	Tomato
5	Strawberry
5	Lemon
10	Coffee
10	Soy milk
10	Orange
10	Cola
10	Apple
10	Milk
10	Prince melon
15	Beef curry
15	Demiglace (sauces)
15	Orange jelly
20	Lactic acid-bacteria beverage
20	Canned syrup
30	Ketchup
40	Soy sauce
40	Sauce A
50	Egg yolk
60	Fats
60	Butter
70	Olive oil
70	Honey
80	Honey Starch Syrup
90	