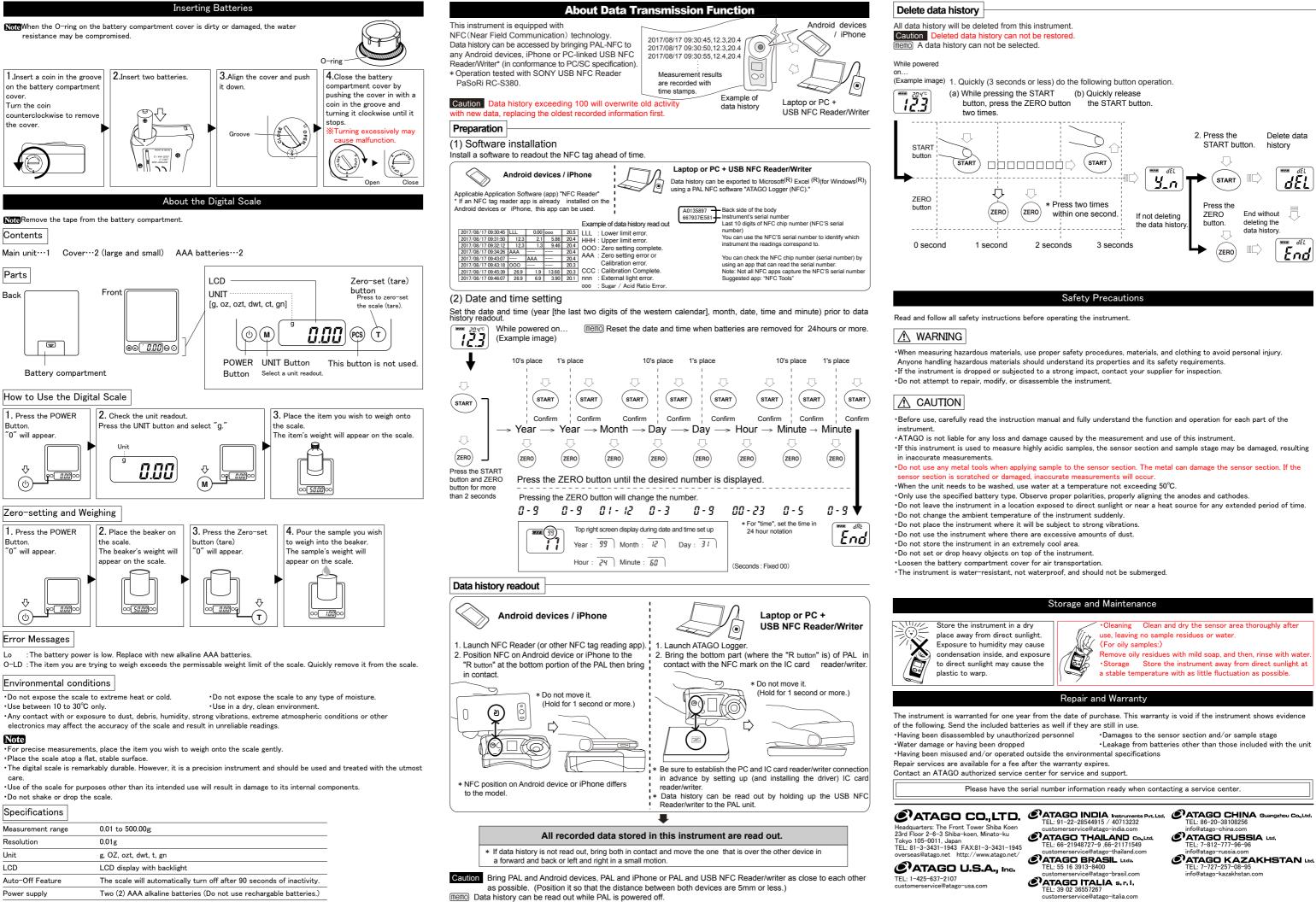


Brix 0.0 t	to 90.0% , 10.0 to 99	D°e.	
Acid			
Low Acidity Citrus 0.10 to 4.00%			
High Acidity Citrus 2.50 to 8.80%			
Grape&Wine 0.10 to 4.00%			
Tomato 0.10 to 3.00%			
Strawberry 0.10 to 3.50%			
Blueberry 0.10 to 4.00%			
Brix 0.1% Acid 0.01% 0.1°C Sugar/Acid Ratio 0.01 (0.00 to 99.99) 0.1 (100.0 or more)			
Brix ± 0 .	2% Acid ±0.10% (0.10	to 1.00%) Relative precision \pm 10% (1.01% or more)	±1℃
Brix : Approx. 3 seconds Acid : Approx. 2 seconds			
The backlight stays on for 30 seconds after any button is pressed.			
NFC Forum Type 4 Tag ISO/IEC 14443 Type A			
Date Time, Brix [%], Acidity scale, Acidity [%], Sugar/Acid Ratio, Temp [degC]			
1L	Low Acidity Citrus	Citrus	
1H	High Acidity Citrus	H.A.Citrus	
2	Grape&Wine	Grape&Wine	
3	Tomato	Tomato	
4	Strawberry	Strawberry	
5	Blueberry	Blueberry	
2019/01/17 09:30:45, 3.71, Citrus, 1.02, 3.64 21.3			
ation range Brix : 10 to 100°C Acid : 10 to 40°C			
10 to 40°C			
IP65			
Two (2) AAA alkaline batteries			
$55(W)\times31(D)\times109(H)mm$, 100g (main unit only)			



Ambient temperature: 10 to 30°C Temperature Conditions

memo Data history readout will not delete the stored data history.



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