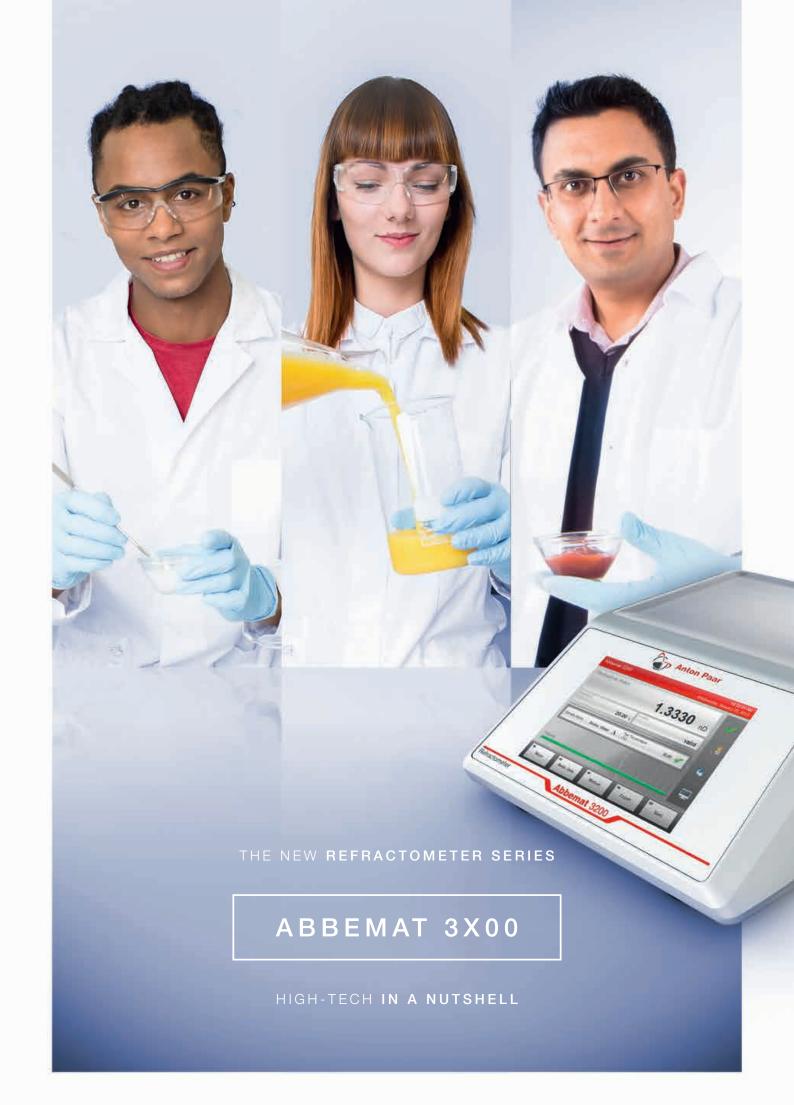


Compact refractometers

Abbemat 3000 | 3100 | 3200





ABBEMAT

3 X 0 0

Abbemat refractometers combine efficiency and decades of experience in refractive index measurement – and will make your everyday working life much more convenient.

In your daily laboratory routine, you handle many tasks and responsibilities. Complicated worksteps or equipment that clutters valuable workspace are not welcome. That is why Abbemat 3000, 3100, and 3200 refractometers are your solution. Whether you work in the beverage, food, chemicals, or fragrances industry, they give you exactly the functions you need without taking up much of your space or time – or your money.

How? Because of our experience. Anton Paar's range of Abbemat refractometers embodies over 40 years of technical expertise. Careful engineering evolved into high-precision technologies that deliver reliable results.

However, we believe that quality exceeds the race for digits. What counts is what you need: convenient operation as well as fast and precise results. That's why the Abbemat 3000, 3100, and 3200 refractometers combine the best of both worlds – high-level technology and easy handling.

Your benefit: premium technology, wrapped up in an intuitive design at an attractive price.



Core features

Go compact

Abbemat 3000, 3100, and 3200 only need as much bench space as a sheet of printer paper.

Optimal sample well design

The sample well is smooth and easy to clean. The shape of the measuring area ensures minimum evaporation of sample and prevents samples with low surface tension from flowing apart.

Be right on spot

3 instruments – two instruments with and one without temperature control – cover all eventualities needed for measurement. To ensure accurate results, the built-in temperature control of Abbemat 3200 and 3100 adjusts the temperature at an unmatched accuracy within seconds, while Abbemat 3000 performs an automatic temperature correction.

See clearly

The 5.8" intuitive touchscreen supports fast navigation and provides a precise overview of your measuring results and methods.





Enjoy efficiency

Fast measurements, no maintenance, and an attractive price help you stay within your time and money budget.

Be safe

Get reliable results with an accuracy of ±0.0001 nD at the push of a button.

Stay connected

Export, save, and print your results via four external ports for further reference.

Low sample volume

Only a few drops of sample are required for economic sample usage.

Durability for a long life

Apart from the fan, there are no moving parts in Abbemat refractometers and therefore there is no wear. Sample well and measuring prism withstand even aggressive chemicals. The measuring prism is almost as hard as a diamond and therefore virtually indestructible.

Large number of methods

The Abbemat models are equipped with the most common methods in refractometry. Further methods can easily be installed.

Applications

Enhance your quality control with the best-in-class technology.



Food

- sauces, dressings
- soups
- milk, butter
- jams, jellies, honey
- ketchup, mayonnaise
- purees



Sugar

- sugar cane juices
- white sugar solutions
- Brix and dry substance measurement



Beverage

- sugar, sugar syrups
- soft drinks, fruit juice
- coffee extract
- grape juice, must



Flavor & Fragrances

- essential oils
- perfumes, eau de toilettes, flavors



Chemicals

- sulfuric acid, sodium hydroxide
- resins, glues, polymers, solutions, soaps
- fuel icing inhibitors
- cosmetics
- body fluids
- oils, lubricants

Specifications

| Measuring ranges | Abbemat 3000 | Abbemat 3100 | Abbemat 3200 |
|-------------------------------|---|-----------------|----------------|
| Refractive index | | | |
| Range nD | 1.30 to 1.66 | 1.30 to 1.66 | 1.30 to 1.72 |
| Resolution nD | ±0.0001 | ±0.0001 | ±0.0001 |
| Accuracy nD 1) | ±0.0001 | ±0.0001 | ±0.0001 |
| Brix | | | |
| Range | 0 % to 100 % | 0 % to 100 % | 0 % to 100 % |
| Resolution | 0.01 % | 0.01 % | 0.01 % |
| Accuracy 1) | 0.05 % | 0.05 % | 0.05 % |
| Temperature | | | |
| Range | Temperature correction | 20 °C and 25 °C | 15 °C to 60 °C |
| Temperature probe accuracy 1) | ±0.05 °C | ±0.05 °C | ±0.05 °C |
| Additional information | | | |
| Wetted parts | sapphire, FFKM, stainless steel | | |
| Light source | LED light source | | |
| Wavelength | 589 nm | | |
| Minimum sample volume | approx. 0.2 mL | | |
| Measuring time | approx. 5 seconds per sample (after temp. equilibration) | | |
| Default methods | refractive index, Brix, glucose, fructose, invert sugar, sucrose | | |
| Additional methods | more than 100 methods available on request (e.g. syrup, honey, alcohol, urine, serum, acids, bases) | | |
| Data interface | RS-232, 2 USB, 1 USB serial, ethernet printer, ethernet LIMS (Abbemat 3200) | | |
| User interface | 5.8 inch touchscreen | | |
| Dimensions (W x H x D) | 228 mm x 94 mm x 300 mm | | |
| Weight | 4.4 kg | 4.6 kg | 4.6 kg |

 $^{^{1)}}$ valid at refractometric standard conditions (T = 20 °C, λ = 589 nm, ambient temperature = 23 °C)

www.anton-paar.com