ATAGO®

Pocket Acidity Meter
PAL-ACID2
Cat.No.4652

The PAL-ACID2 measures the total acidity in sample and converts it into tartaric acid concentration.

How to Measure

Pipette 0.1ml (100μl) of the sample and dispense it into the quinone reagent solution.

Fill the sample stage with the solution, put the metal anti-volatile cover on, and then press the START key.

The acid content is displayed in grams per liter.

Pocket Acidity Meter PAL-ACID2 Test Kit

The kit comes complete with 10 bottles of quinone reagent solutions (5ml each), a micropipette, 10 micropipette tips, 10 disposable plastic pipettes, 1 bottle of calibration solution, an anti-volatile cover, and 2 AAA batteries.

Consumable Supplies

- Micropipette
  RE-79401
- Calibration solution
  RE-130002
- Quinone reagent solution   **10 pcs**
  RE-99432
- Quinone reagent solution   **20 pcs**
  RE-99430
- Quinone reagent solution   **50 pcs**
  RE-99431

One pipette tip per bottle is included.

Commonly Measured Samples

(g/l)

Grapes (Pione)	6.0
Grapes (Delaware)	5.9
Grapes (Kyoho)	4.7
Red wine (Sangiovese)	5.3
Red wine (Cabernet Sauvignon)	4.9~6.5
White wine (Chardonnay)	5.0~7.3
Grape juice	2.8~5.4

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Measurement Range	Tartaric acid concentration (total-Tartaric acidity conversion [g/l]) 1.0 to 40.0 (g/l)
Repeatability	1.0 to 20.0 (g/l) ±0.5 (g/l) 20.1 to 40.0 (g/l) ±1.0 (g/l)
Measurement Temperature	10 to 40°C (Automatic Temperature Compensation)
Standard Accessories	• Micropipette : RE-79401 • Calibration solution : RE-130002 • Quinone reagent solution 10 pcs :RE-99432
Power Supply	2 × AAA batteries
Minimum lindication	0.1 (g/l)
Ambient Temperature	10 to 40°C
Dimensions & Weight	55(W)×31(D)×109(H)mm, 100g (Main Unit only)

Video manual available !
For more details, visit us at   www.atago.net/manual

All ATAGO refractometers are designed and manufactured in Japan.

HACCP   GMP   GLP   ATAGO products comply with HACCP, GMP, and GLP standards.