The PAL-Pâtisser enables digital readings in both Brix and Baume scales in less than 3 seconds. Especially for syrups, the PAL-Pâtisser is an essential tool to precisely control and assess the quantity of sugar used during cooking. Plus it is trivial to clean—simply rinse the unit under a running tape. The Brix scale has an extended range of 0.0 to 85.0% and is practical for measurements on most food products. An automatic feature to compensate for temperature effects is built into the PAL-Pâtisser, which significantly improves the accuracy of readings taken for warm/hot samples.

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### SAMPLE TYPES

- **Syrup**
- **Puree**
- **Fresh Fruits**
- **Jelly**
- **Sorbet**
- **Fruit Concentrate**

### Technical Specifications

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scale and Range</td>
<td>0.0 to 85.0% Brix</td>
</tr>
<tr>
<td>Resolution</td>
<td>0.1% Brix</td>
</tr>
<tr>
<td>Accuracy</td>
<td>±0.2% Brix</td>
</tr>
<tr>
<td>Ambient Temperature</td>
<td>10 to 40°C</td>
</tr>
<tr>
<td>Sample Temperature</td>
<td>10 to 75°C</td>
</tr>
<tr>
<td>(Automatic Temperature Compensation [ATC])</td>
<td></td>
</tr>
<tr>
<td>Response Time</td>
<td>3 seconds</td>
</tr>
<tr>
<td>Power Supply</td>
<td>2AAA</td>
</tr>
<tr>
<td>Protection</td>
<td>IP65</td>
</tr>
<tr>
<td>(Dust-tight and Protected against water jets)</td>
<td></td>
</tr>
<tr>
<td>Dimensions</td>
<td>L109×W55×H31 mm, 70g</td>
</tr>
</tbody>
</table>

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The PEN-PRO is a unique instrument that eliminates the need for sample handling. With the scale 0.0 % to 85.0% it is capable of measuring most sample types. In addition the PEN-PRO includes a continuous measurement mode.