

NEW



HI 96811

DIGITAL BRIX REFRACTOMETER FOR PROFESSIONAL WINE ANALYSIS

dual-level LCD

temperature measurement

calibrate with water

wide range

easy measurement

ATC

battery operated

small sample size

IP65 waterproof protection

stainless steel sample well

automatic shut-off

ISO 9001:2000
CERTIFIED

HANNA | REWARDS



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HI 96811

DIGITAL BRIX REFRACTOMETER FOR PROFESSIONAL WINE ANALYSIS



FEATURES

- **Dual-level LCD**
- **Automatic Temperature Compensation (ATC)**
- **Easy setup and storage**
- **Battery operated with BEPS**
(Battery Error Prevention System)
- **Automatic shut-off**



EASY MEASUREMENT
Place a few drops of the sample in the well and press the READ key

TAKE YOUR MEASUREMENTS TO THE NEXT LEVEL

The HI 96811 Digital Wine Refractometer is a rugged portable, water resistant device that benefits from HANNA's years of experience as a manufacturer of analytical instruments.

The HI 96811 is an optical instrument that employs the measurement of refractive index to display the sugar content in grape samples. The measurement of refractive index is simple and quick. Samples are measured after a simple user calibration with deionized or distilled water. Within seconds the instrument measures the refractive index of the grape sample and converts

it to % Brix concentration units. The HI 96811 digital refractometer eliminates the uncertainty associated with mechanical refractometers and is portable for measurements in the field.

The measurement technique and temperature compensation employ the methodology found in the ICUMSA Methods Book (International Commission for Uniform Methods of Sugar Analysis).

Temperature (in °C or °F) is displayed simultaneously with measurement on the large dual level display along with other helpful message codes.

WIDE RANGE

The HI 96801 is versatile enough to fit most applications.

EASY MEASUREMENT

Place a few drops of the sample in the well and press the READ key.

CALIBRATE WITH WATER

Fill the sample well with distilled or deionized water and press the ZERO key.

AUTOMATIC TEMPERATURE COMPENSATION (ATC)

BATTERY OPERATED

The HI 96801 is operated by a single 9V battery for portability.

DUAL-LEVEL LCD

The dual-level LCD displays the measurement as well as temperature readings simultaneously.

WATERPROOF

The HI 96801 offers IP65 waterproof protection.

QUICK, PRECISE RESULTS

Readings are displayed in approximately 1.5 seconds.

SMALL SAMPLE SIZE

The HI 96801 is able to read samples as small as 2 metric drops.

8888

Primary Display

(measurement and error messages)

8888 °F

Secondary Display

(temperature measurements)



Low Battery Indicator



ATC



Measurement Progress Tag



Calibration Tag



Factory Calibration Tag

STAINLESS STEEL
SAMPLE WELL



VINEYARD MATURITY EVALUATION

Evaluation of vineyard maturity requires statistically accurate and consistent effort by a vineyard manager and winemakers. The range of maturity among berries and clusters may vary up to two weeks. The uniformity within a vineyard or individual blocks dictates the means of sampling to determine proposed harvest schedules. Typically, 100 to 200 grapes are collected from a large number of vines to sample. The percent of shaded and exposed berries need to represent the canopy present in the block. Include secondary clusters only if they will be ultimately harvested. Follow a fixed sampling pattern and avoid collection of berries at the end of rows

and from uncharacteristic vines. Alternatively, collect a twenty cluster sample. This will represent approximately 2000 berries and will permit the calculation of average cluster weight and berry weight along with sugar content. Sampling should be taken weekly beginning three weeks prior to the anticipated harvest. More frequent evaluation is required as harvest draws near or weather conditions indicate.

Berry samples are crushed and pressed by hand with the use of a potato ricer or alternatively, larger cluster samples can be processed with a bench top crusher/press. Red wine grapes should be crushed

and allowed to macerate on the skins for one to two hours at room temperature prior to pressing. Insure that the sample is uniform. The use of free run only juice will tend to overestimate the sugar content in the vineyard. The juice should be settled to remove suspended solids. Samples can be held in full containers under refrigeration. For longer term storage, treat the samples with SO₂ and ascorbic acid to avoid browning. Analyze the juice at 20°C. For sensory evaluation, avoid crushing seeds during sample prep and focus on the quality and intensity of aroma, color and flavor.

FULL WINE LINE CATALOG
AVAILABLE

SPECIFICATIONS

Range	0 to 50% Brix / 0 to 80°C (32 to 176°F)
Resolution	± 0.1% Brix / ±0.1°C (±0.1°F)
Accuracy	± 0.2 % Brix / ± 0.3°C (±0.5°F)
Automatic Temperature Compensation	between 10 and 40°C (50 - 104°C)
Measurement Time	Approximately 1.5 seconds
Minimum Sample Volume	2 metric drops
Light Source	Yellow LED
Sample Cell	Stainless steel ring and flint glass prism
Case Material	ABS
Enclosure Rating	IP65
Battery Type / Life	(1) 9V / 5000 readings
Auto-Off	After 3 minutes of non-use
Dimensions	19.2(W) x 10.2(D) x 6.7 (H)cm
Weight	420g

HI 96811 is supplied with (1) 9V battery and instruction manual.

SAVE BIG!

JOIN OUR WINE LINE POINTS PROGRAM



HANNA Rewards Points Program Members earn one (1) Point credit for every U.S. dollar spent on Approved Orders of **HANNA** products.

Points accumulated from purchases can be redeemed for future purchases based on the **HANNA Rewards** Points Program system*.

HANNA Rewards Points Program System

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1500 pts =	\$50 cr
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2500 pts =	\$100 cr
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5000 pts =	\$250 cr
5500 pts =	\$275 cr
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Save Points for Larger Purchases

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* You must have **HANNA Rewards** Points Program card to redeem points. **HANNA Rewards** Points Program point credits will be applied to the actual price paid. Members do not earn Points on shipping, taxes, and other non-merchandise items. **HANNA Rewards** Points Program members agree to provide proof of purchase including price paid for any point credit to be applied to their account.

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