

## CALIBRATION INSTRUCTIONS FOR MAPLE SYRUP REFRACTOMETER from 45 to 82 BRIX #EIRS4582C

MAPLE SUGARING  
EQUIPMENT



### Procedure

**Note: This syrup refractometer needs to be calibrated before first use.**

- 1) **Open the transparent tab and place a drop of calibration solution for maple syrup sold by CDL on the prism window. Close the transparent tab with a slight pressure to prevent the calibration liquid from slipping.**
- 2) **Remove the black cap to adjust the calibration screw with the supplied screwdriver until the limit of the blue area and the white area coincide with the reference indicated on the calibration solution container.**
- 3) The accuracy of the measurement depends on the accuracy of the calibration.  
**The prism and the sample should be at the same temperature for best results (between 15°C and 30°C).**
- 4) **Calibrate regularly during the season.**

### Maintenance

- 1) Do not expose this instrument to humid working conditions and do not immerse the instrument in water. If the instrument becomes foggy, it means that the water has entered inside.
- 2) Do not measure abrasive or corrosive products with this instrument.
- 3) Clean the instrument between each measurement using a soft, damp cloth and disinfect the tab and glass of the refractometer with an alcohol swab to eliminate all sugar or bacteria.
- 4) This unit is an optical instrument. It requires careful handling and storage as the components of the unit and the basic structure may be damaged.
- 5) Protect from freezing.