Digital Refractometer



AD-4772



Cutting Fluid ConcentrationCalculation

Calculate the appropriate concentration for the type of cutting fluid by configuring and selecting conversion factors.

y = ax + b
y: cutting fluid concentration
x: measured value (Brix%)
a: coefficient
b: addition /
subtraction number

•	a	b
1	1.00	+ 0.00
2	1.18	- 0.05
3	1.32	+ 0.10
▶ 4	1.34	- 0.21
5	1.50	+ 0.02
Return		

(a: coefficient, b: addition / subtraction number) Up to 5 pairs can be set

Save measurement data

Up to 100 measurements can be stored Save data to a csv file using PC software

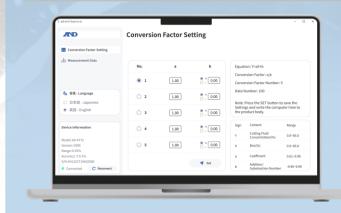
Memory	no.	Date	Time	Conversion Factor no).
Factor a	Factor b		Cuttin	g fluid Concentration	Ter

PC Software "AD-4772 Tools"



Connect the main unit to a PC via USB

- Conversion Factor Setting
- Synchronize date and time
- 3 Set the language (Japanese/English)
- Transfer measurement data, save to csv



Specifications	AD-4772
Measurement range	Brix: 0 % to 65 %, Temperature: 5 °C to 75 °C
Measurement accuracy	Brix: ±0.2 % (5°C to 45°C), Temperature: ±1.0°C
Resolution	Brix: 0.1%, Temperature: 0.1°C
Refractive index display	0
Configurable range of conversion factors	coefficient a: 0.01 to 9.99 addition / subtraction number b: -9.99 to 9.99
No. of conversion factors registered	5
Measurement data storage capacity	100 items
Automatic temperature compensation range	5°C to 45°C
Measurement time	Approx. 2 seconds
Auto power off	Approx. 3 minutes
Dustproof / waterproof	IP67
Operating environment	5°C to 45°C
Storage environment	-10 to 55°C, 10 to 95%RH
Power source / Battery life	Built-in lithium battery (3.7 V / 900 mAh) / Approx. 490 times (fully charged)
Dimensions / Weight	48 (W) × 25 (D) × 115 (H) mm / Approx. 102 g
Accessories	USB-C cable, storage case, cleaning cloth, dropper x 2, strap, inspection certificate, instruction manual

For Brix Control of Food and Agricultural Products



Refractometers measure the Brix% of fruits, beverages, seasonings, etc., making them ideal for determining the optimum harvest time and quality control. From agriculture to food manufacturing, they support consistent, delicious taste and reliability.

* When measuring Brix% of fruits and other foods with the AD-4772, do not set the conversion factor.

(The initial settings are a=1.00, b=0.00.)

For Cutting Fluid Concentration Control

Stabilization of metalworking accuracy | Cutting tool wear control

Refractometers, which are generally used to control the concentration of cutting fluids, measure the refractive index and display it as Brix%. However, the conversion factors for Brix% and cutting fluid concentration will be different depending on the cutting fluid type. Therefore, to display the cutting fluid concentration, it is necessary to apply the appropriate conversion factors for the type of cutting fluid used.

* Contact the fluid manufacturer for the appropriate concentration and conversion factor.

Cutting fluid concentration to Brix% formula

y = ax + b

y: cutting fluid concentration x: measured value (Brix%)

a: coefficient b: addition / subtraction number





Discover Precision

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