

DiFluid R2 Extract

Coffee Refractometer

DiFluid



More Accurate

Excellent

Faster

Stable



- CMOS Sensor
- Capless Design
- Companion App
- Microcalibration Layer
- Dual Temperature Sensors
- Nano-Scale Hydrophobic Layer

Faster Accurate Easier

Just one click to get result
within seconds on HD display.

$\pm 0.02\%$

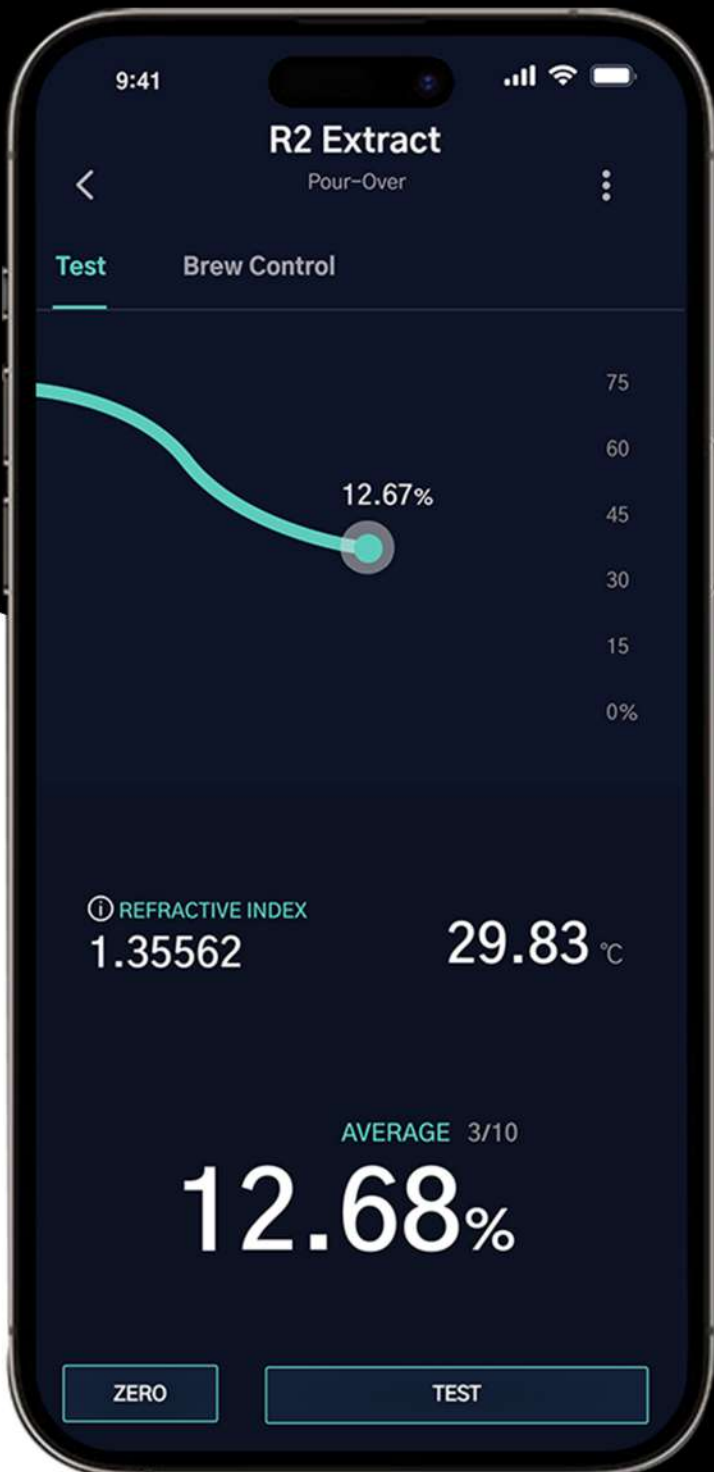
PRECISION

$\pm 0.03\%$

ACCURACY



Smart



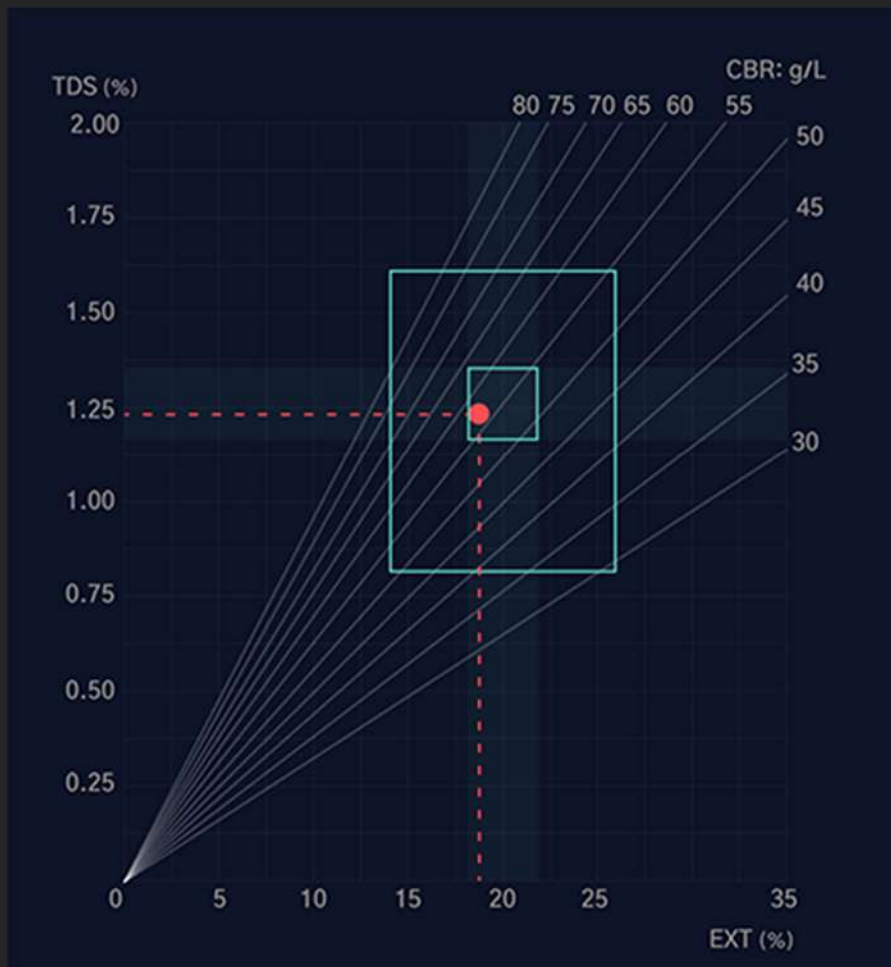
DiFluid Café App

connect
R2 Extract with Microbalance,
guiding you brew a perfect cup.

- ▶ Share Recipes
- ▶ Share Data
- ▶ Share insights

A Perfect Cup

According to SCAA, if your coffee tds between 1.15%–1.35%, and your extraction between 18%–22%, then your coffee called golden cup.



The formula of golden cup

$$\frac{\text{Brewed coffee} * \text{TDS}\%}{\text{Coffee grounds}} = \text{Extrac}$$

$$\begin{array}{l} 15 \text{ grams of beans} \\ 230\text{g of brewed coffee} \\ \text{TDS of } 1.40\% \end{array} \quad \frac{1.4\% * 230}{15} = 21.5\%$$

Easy to use

Turn on the device, drip pure water into the sample dish.



Short press then hold the button until "Zeroing" display.



Fill the sample dish with test liquid.



Press the button to measure, result will display.



Know Your R2 Extract

Range

0-30% TDS

Precision

±0.02%TDS

Accuracy

±0.03% TDS

Refractive Index Range

1.33299-1.38660

Refractive Index Resolution

0.00002

Refractive Index Precision

±0.00004

Resolution

0.01%TDS

Operating Temperature

5°C-40°C

Charging Specs

5V ===0.3A

Charging Port

USB-C

Test Time

4S

Water Resistance

IP67

Battery Capacity

430mAh

Lo-ion Battery Removability

Non-removable

Size(L*W*H)

88mm*36mm*16mm