

Fish Analyzer PRO DFA110

Freshness Quality Meter

- Measures freshness and lipid percentages in 20+ species of fish
- 5-level grading; also identifies if a fish has been frozen
- Bluetooth capability
- Includes adapter for smaller varieties



LCD display screen

Handheld and portable

Vertical hand grip

4 non-destructive sensor modes

MODEL	Fish Analyzer PRO DFA110
Measuring Method	Bioelectrical impedance method (4 sensor electrode type); sends a low electrical current through the fish to measure lipid percentage
Measuring Frequency	5, 20, 50, 100 kHz
Measuring Time	Approximately 4 seconds
Display Method	Organic EL display (white) dot matrix system
Fish Species	Horse mackerel 1, horse mackerel 2, mackerel 1, mackerel 2, sardine, saury, yellowtail, bluefin tuna (back, belly, and tail), sea bream, alfoncino, bonito 1, bonito 2, salmon, rainbow trout, Spanish mackerel, butterfish, sea bass, sailfin sandfish, grouper, sea eel
Fat Percentage Measuring Range	1 to 70% (unit: 1%)
Impedance	30Ω to 999Ω (unit:1Ω)
Freshness Level	A, A, A, B, C, and D; 5-level grading
Power Consumption	3 Volts DC
Material	Housing: ABS resin; Electrode: SUS304
Accessories	Sensing electrode attachment for smaller fish
Options	Bluetooth wireless communication
Power	2 x AA size (UM-3) dry batteries
Protection	IP65
Operating Environment	-10°C to +40°C, 30% R.H. to 85% R.H. (no condensation)
Remarks	Frozen fish cannot be measured; "Thawed" will be displayed on device
Features	Auto shut-off; battery saver; adjustable brightness levels; memory settings including averaging display functionality

Dimensions

