



National Award for
Outstanding Entrepreneurship - 2010



National Award for
Quality Products in Instrumentation - 2002

Vaiseshika®

Where Quality and Standards Meet

AGRI PRODUCT CATALOGUE

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NATIONAL AWARD TO VAISESHIKA



Dr. Manmohan Singh, Prime Minister of India is presenting the National Award for Quality Products in Instrumentation to Dr. Anil Jain, President, Vaiseshika Electron Devices at the Vigyan Bhavan, New Delhi on 30th August 2004.

Analytical Electronic and Scientific Instruments For Fruits, Oil, Pulses, Grains, Agriculture And Food Processing Industry

Vaiseshika Electron Devices is a leading manufacturer of electronic test and measuring instruments in India since 1976. Recently Vaiseshika has introduced a series of analytical instruments which are extremely useful and versatile for edible oil refineries like mustard, soyabean, groundnut, sunflower, rice-bran, pulses and vegetable oil and food processing industry. These instruments have been manufactured in technical collaboration with the **Central Scientific Instruments Organization, Chandigarh and the Technology Modernization for Oil and Pulses Mission Programme of the Ministry of Agriculture, Govt. Of India, New Delhi.** We are also offering a useful range of optical instruments which are manufactured with proven technologies and are helpful in all agro based industries, quality control laboratories, agricultural universities and agricultural research projects. offered which have the facility of PC Interface Data Acquisition System and Datalogging.

Digital Cereal/Grain Analyser Type 7705 is an import substitute and has been developed with Indian technological effort. It is a precision electronic instrument for analyzing the content of protein, oil/fat and moisture in different type of grains and oil seeds.



Digital Cereal/Grain Analyser



Digital Iodine Value Meter

Digital Iodine Value

Meter Type 7706 determines the iodine value number of commonly available oils like coconut, groundnut, sun flower, soyabean, mustard and other similar edible oils. This instrument will replace the existing wet chemical analysis method which is cumbersome and time consuming

Stereo Zoom Microscope Type 7004 will be ideal instrument for various microscopic examinations and the facility of CCTV Camera with television is provided with the system. A number of fibre optics illumination systems are also offered to provide cold illumination to the samples under examination.



Stereo Zoom Microscope



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Fruit Firmness Tester : Series 6003 (Precision)



Peeler



Complete Instrument



Test Stand

INTRODUCTION

'Vaiseshika' Fruit Firmness Tester (also known as a Fruit Pressure Tester) is a penetrometer that measures fruit firmness and provides a quick, easy and accurate method to determine fruit maturity. Vaiseshika Fruit Firmness Tester is a compact penetrometer for fruit firmness testing, the universally accepted measure of ripeness. The Fruit Firmness Tester is the growers' indispensable tool for knowing when to pick and ship. The Fruit Firmness Tester measures the force required to push a plunger tip of specified size into the fruit pulp. The force reading assists in determining the appropriate picking time or to monitor fruit softening during storage. Because of the number of fruit and vegetable varieties, geographical locations and other variations, the appropriate firmness for harvesting will vary. Therefore Fruit Firmness Tester users must combine experience and expertise to establish the firmness value that applies to their specific variety and locale.

Fruit Tester can be used as either a hand-held instrument or mounted on a test stand for more precise measurements.

DETAILS

Model	Range	Accuracy	Tips	Applications
6003 A	till 1kg	±2 grad	3mm	Berries & Small Fruits
6003 B	till 5kg	±1 grad	8mm & 11mm	Peaches & Soft Fruits
6003 C	till 13kg	±1 grad	8mm & 11mm	Pear & Firm Fruits
6003 D	till 20kg	±1 grad	8mm & 11mm	Apples

RUGGED CONSTRUCTION:

High impact plastic case, aluminum dial, precision steel spring, brass mechanism chassis, impact resistant plastic crystal, stainless steel plunger and accessories. Parts can be disassemble for easy cleaning.

PENETROMETER TIP: The operator must ensure the penetrometer tip stops at the correct depth while limiting penetration speed. The Vaiseshika Penetrometer tip features a sharp change or step into the tip diameter at the correct distance making it easier to sight the stopping point.

OPERATION:**For Larger Fruits**

1. Select an appropriate plunger tip for the commodity to be tested, as given above in the table.
2. Select a random sample of 15 to 25 fruits of uniform size and the same temperature or 3% of the lot to be sampled. For best results, one person should test the lot.
3. Remove a disc of skin on opposite cheeks of the fruit midway between the stem and bottom on sun and shade sides. Then proceed with puncture test.
4. Hold the fruit against a hard surface and force the tip vertically into the pulp at a uniform speed (take 3 seconds). Use the Vaiseshika Test Stand for more controlled fruit testing.
5. The tip should consistently penetrate to the break in tip diameter or to the scribed line on some tips.
6. Record reading to the nearest graduation.

For Smaller Fruits

1. Make a puncture test on only one cheek midway between the stem and the bottom.
2. Removal of the skin is unnecessary.
3. Penetration should be sufficient to obtain peak reading. Repetitive testing will perfect small Fruit testing Technique.

PEAK HOLD:

"Peak Firmness Hold" needle automatically freezes the highest reading until released by push button that returns the pointer to zero.

GRADUATIONS:

Dual graduation, reads in Pounds and Grams. Accuracy: ± 2 graduations through 2500 grams and ± 1 graduation over 2500 grams (all models).

Approximate Firmness Levels for Acceptable Flavor Quality

The Fruit Firmness Chart will assist in selecting the appropriate **Vaiseshika** Fruit Tester.

The fruit Firmness level in the chart are an approximate guide for harvesting, shipping and eating of the more popular fruits. Local experience of acceptable firmness level of the specific fruit variety is most important.

Fruit Tester Selection:

Consider your use for correct Vaiseshika Fruit Tester selection.

- For harvest and ship, use the HARVEST column, For example: Apple firmness, 16lbf/8kgf, select model 6003C(30lbf/13kgf) having Firmness reading approximately ½ the Fruit Tester capacity.

Fruit	VED Model	Tip Size	Harvest lbf{kgf}	Ship lbf{kgf}	Eat lbf{kgf}
ORANGE	6003 A	5/16" [8 mm]	—	4 - 5 [2 - 3]	—
PERSIMMON	6003 A	5/16" [8 mm]	—	5 [3]	—
PLUM	6003 A	5/16" [8 mm]	6 [3]	4 - 5 [2 - 3]	2 - 3 [1 - 2]
APRICOT	6003 B	5/16" [8 mm]	12 - 14 [6 - 7]	12 [6]	—
CANTALOUPE	6003 B	5/16" [8 mm]	8 - 9 [4 - 5]	6 - 7 [3 - 4]	5 [3]
PEACH	6003 B	5/16" [8 mm]	12 - 14 [6 - 7]	12 [6]	2 - 3 [1 - 2]
HONEYDEW	6003 B	5/16" [8 mm]	10 [5]	7 [4]	5 [3]
APPLE	6003 C	7/16" [11 mm]	16 [8]	10 - 14 [5 - 6]	8 [4]
KIWI	6003 C	5/16" [8 mm]	14 - 18 [7 - 8]	5 - 10 [3 - 5]	2 - 3 [1 - 2]
PEAR/ASIAN	6003 C	7/16" [11 mm]	13 [6]	7 - 10 [4 - 5]	3 [2]
PEAR/BARTLETT	6003 C	7/16" [11 mm]	19 - 22 [9 - 10]	15 - 18 [7 - 9]	3 [2]
PEAR/BOSC	6003 C	7/16" [11 mm]	16 [8]	11 - 13 [5 - 6]	3 [2]
MANGO	6003 C	5/16" [8 mm]	16 - 18 [8 - 9]	6 - 10 [3 - 5]	3 [2]
AVOCADO	6003 D	5/16" [8 mm]	30 - 32 [14 - 15]	18 - 22 [8 - 10]	—

MAINTENANCE

- Before daily use, exercise the plunger in and out for 10 seconds to ensure the mechanism functions freely.
- After daily use, clean the penetrometer tips, splash plate and the exposed gage load shaft by thoroughly flushing with water. Carefully hold the gage with the load shaft pointing down under a slowly flowing water faucet for 10 - 15 seconds, dry with a towel and allow to dry further by standing it with shaft pointing down.
- The Fruit Tester should never be lubricated with oil since this will accumulate dust causing increased friction and decreased accuracy.
- Should the Fruit Tester mechanism become inoperable even with a through cleaning, return the Fruit Tester to Vaiseshika for evaluation and possible replacement with a rebuilt gage.



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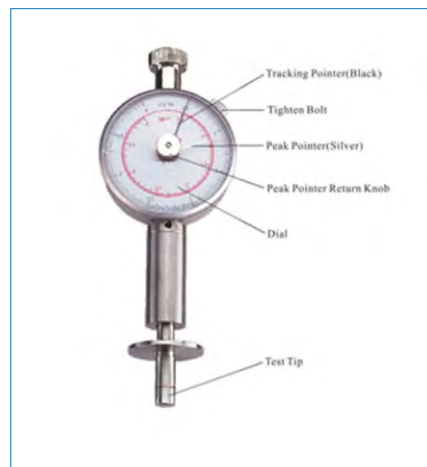


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Fruit Firmness Tester : Series 6003 (Standard)

Introduction

Fruit Firmness Tester (also known as a Fruit Pressure Tester) is a penetrometer that measures fruit firmness and provides a quick, easy and, according to university studies, accurate method to determine fruit maturity. Firmness or degree of softness is used world wide as a test of ripeness & maturity of many fruits.



Specification

Model	6003 BS	6003 CS	6003 DS	
Capacity	0.5-4kg/cm ² (x10 ⁵ Pa)	2-15kg/cm ² (x10 ⁵ Pa)	0.5-12kg/cm ²	1-24kg/cm ²
Resolution	0.02kg/cm ²	0.1kg/cm ²	0.1kg/cm ²	0.2kg/cm ²
Pressure Diameter	Ø 3.5mm	Ø 3.5mm	1# Ø 11.1mm	2# Ø 7.9mm
Accuracy	±2%			
Display	Analog/Dial			
Dimension	L150xW55xH30(mm)			
Tip Depth	10(mm)			
Weight	0.3kg			

Fruit Tester can be used as either a hand-held instrument or mounted on a test stand for more precise measurements.

RUGGED CONSTRUCTION:

High impact plastic case, aluminum dial, precision steel spring, brass mechanism chassis, impact resistant plastic crystal, stainless steel plunger and accessories. Parts disassemble for easy cleaning.

PREPARING SAMPLE:

About ten days before normal picking time, control pulp firmness, repeat control each 6-7 days winter pome-fruits, each 2-3 days for summer pome-fruits, and stone fruits. Take samples from several plants and several spots of each plant as a random sample will be more representative of the lot. A suitable sample will be composed of 15-20 fruits; 2 measures have to be taken on each fruit at opposite sides, at the middle point of each side, after removing $\frac{1}{2}$ " disc of peel. - $\frac{3}{4}$ " diameter

HAND HELD MEASUREMENT:

Hold the fruit firmly in the left hand tested between thumb and forefinger of the right hand, push button-commanded indicator hand, place the plunger against the fruit and press with increasing strength until the plunger tip is penetrated into the pulp up to notch.

Slow penetration of the plunger is essential. Sharp movements and to avoid mistake and to assure slow penetration of the plunger, make sure that the hand holding the fruit is firm, leaning it on the table, and keep the arm rigid.



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Introduction

Digital Fruit Firmness Tester : 6003 E

Our Fruit Firmness Tester (also known as a Fruit Pressure Tester) is a penetrometer that measures fruit firmness and provides a quick, easy and, according to university studies, accurate method to determine fruit maturity.

Features

- 20 Kg, wide capacity, high resolution, high accuracy, high repeatability.
- 3 kind display unit: Kg, LB, Newton.
- Full capacity zero (calibration) control capability.
- Fast/Slow response time push button.
- Positive or reverse display direction select.
- Accessories (plungers) are included.
- Hand held & stand mounted gauges are available.
- Low power consumption gives long battery life.
- Build in low battery indicator.
- Microprocessor circuit & exclusive load cell transducer.
- Over load protection.
- RS-232 computer interface (optional).
- Professional test stand (optional).



General Description

This tool is perfectly fit to detect proper picking maturity and control fruit softening during cold storage. It measures the pressure necessary to force a plunger of specified size into the pulp of fruit.

PREPARING SAMPLES:

About ten days before normal picking time, control pulp firmness, repeat control each 6-7 days for winter pome-fruits, each 2-3 days for summer pome-fruits, and stone fruits. Take samples from several plants and several spots of each plant as a random sample will be more representative of the lot.

A suitable sample will be composed of 15-20 fruits; 2 measures have to be taken on each fruit at opposite sides, at the middle point of each side, after removing 1/2"-3/4" diameter disc of peel.

HAND HELD MEASUREMENT:

Hold the fruit firmly in the left hand, hold the fruit tester between thumb and forefinger of the right hand, push button-commanded indicator hand, place the plunger against the fruit and press with increasing strength until the plunger tip is penetrated into the pulp up to the notch.

Slow penetration of the plunger is essential. Sharp movements and sudden pressure application may impair your measurements. In order to avoid mistakes and to assure slow penetration of the plunger, make sure that the hand holding the fruit is firm, leaning it on the table, and keep the arm rigid.

Specification

Display	LCD (Liquid crystal display)5 digits, 10 mm (0.4") digit size.
Display Direction	Positive or Reverse direction. select by the push on the front panel
Function	Compression
Peak hold	Will freeze the display value of the Peak load.
Calibration	Zero button.
Measure Capacity	20.00 kg/44.10 LB/196.10 nEWTON
Resolution	kg, LB, Newton
Min. Display	0.01 kg/0.01 LB/0.5 Newton
Accuracy	(0.5%+2 digits), with in 23°C
Unit select	kg/LB/Newton.
Update Time	Fast Approx. 0.2 second
Over range Indicator	Slow Approx. 0.6 second
Overload Capacity	Display show "----" when in over range status.
Zero Control	Max. full capacity.
Circuit	Exclusive microprocessor LSI-circuit
Full Scale Deflection	Approx. 2.0 mm max.
Power Supply	6x1.5 V AA (UM-3) size battery or DC 9V adapter (not included)
Power Consumption	Approx. DC 24 mA
Transducer	Exclusive load cell.
Operating Temperature	°C to 50°C(32°F TO 122°F)
Operating Humidity	Less than 80% RH.
Dimension	227X83X39mm (8.9x3.3x1.5 Inch)
Weight	551 g (1.2 LB) With batteries.
Mounting Holes	Mounting holes are provided on the back case, easy stand mounting.
Data output	Option, RS-232 Serial computer interface
Accessories Included	Operating manual Plungers Carrying case
Optional Accessories	Test stand



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Digital Fruit Firmness Tester : 6003 V



Features

The tester is used to measure the hardness of most kind fruits such as apple, pear, strawberry, grape, large/hard fruits, small/soft fruits. It is suitable for the fruit scientific research department, fruit company, fruit farm, agriculture colleges and universities to improve the fruit quality, the harvest storage, the product transportation by the fruits' hardness. The useful tester to judge fruit's mature degree.

* Max. capacity : 20 Kgf x 0.01 Kgf (10 gf).	* Full capacity zero (tare) control capability.
* Unit : Kg/LB/Newton.	* Fast/Slow response time push button.
* Use load cell sensor, high precision.	* Hand held & stand mounted gauges are available.
* Digital display with Peak hold function, easy measurement.	* Low power consumption gives long battery life.
* Tension or Compression, Zero.	* Microprocessor circuit & exclusive load cell transducer.
* Positive/ Reverse display.	* Over load protection.
* Large LCD display with back light.	* Built-in DC 9V power adapter input socket.
* Tip size : 3 mm, 6 mm, 8 mm, 11 mm.	* Range of 0 to 13 Kg (Appropriate for fruits such as apples, pears, peaches or kiwis....), with the 6 mm diameter sensor or 11 mm diameter sensor .
* RS-232/USB computer interface.	* Range of 0 to 20 Kg (Appropriate for very hard fruits) using the 11 mm diameter sensor .
* Test stand, optional.	
* Complete set with hard carrying case and 4 kind tips(3 mm, 6 mm, 8 mm, 11 mm).	
* USB cable (USB-01) and the data acquisition are optional.	
* Peak hold (Max. load) can be held in display during make the measurement.	
* Zero button can operate both for normal measuring & the " peak hold " operation.	

Specification

Principal	The hardness of Fruit can express by the unit area (S) could undertake the pressure of dynamometer (N) , their specific value is just as the hardness (P). $P = N / S$ P = Hardness value of fruit (Kg/cm²) N = Pressure of dynamometer (N, Kg, LB) S = Area of pressure (m², cm²)
Display	LCD (Liquid crystal display) 5 digits, 16 mm (0.63") digit size. Back light.
Display Direction	Positive or Reverse direction, select by the push button on the front panel.
Function	Tension & Compression (Push & Pull). Normal force, Peak hold (Max. load).
Peak hold	Will freeze the display value of the Peak load (Max. load).
Zero	Zero button can be operated both for "normal force" or "peak hold" operation
Unit select	Kg/Newton/LB.
Measure Capacity	20.00 Kg/44.10 LB/196.10 Newton.
Resolution	0.01 Kg/0.01 LB/0.05Newton.
Min. Display	0.02 Kg/0.07 LB/0.3 Newton,
Accuracy	± (0.5 % + 2 digits), within 23± 5°C Under the test weight on 10 Kg & 20 Kg.
Update time	Fast Approx. 0.2 second. Slow Approx. 0.6 second.
Over range Indicator	Display show " - - - " when in over range status.
Data output	RS-232 serial computer interface.
Overload Capacity	Max. 30 kg.
Full Scale Deflection	Approx. 0.4 mm max.
Zero/tare Control	Max. full capacity.
Circuit	Exclusive microprocessor LSI-circuit.
Power Supply	6 x 1.5 V AA (UM-3) size battery or DC 9V adapter (not included).
Power Consumption	Approx. DC 28 mA
Transducer	Exclusive load cell.
Operating Temperature	0°C to 50°C (32°C to 122°C).
Operating Humidity	Less than 80% RH.
Dimension	215 x 90 x 45 mm (8.5 x 3.5 x 1.8 inch).
Weight	650 g (1.43 LB)/with batteries.
Data output	RS-232 serial computer interface
Mounting Holes	Main instrument with mounting holes are provided on the back case, easy stand mounting.
Accessories Included	Operating manual 1 PC. 11 mm Penetrometer Tip, 1 PC. 8 mm Penetrometer Tip, 1 PC. 6 mm Penetrometer Tip, 1 PC. 3 mm Penetrometer Tip, 1 PC. Carrying case 1 PC
Optional Accessories	* Test stand, Model : * RS232 cable, Model : * USB cable, Model : . * SD card data recorder, * Software for data logging & data recorder, Model :



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'Vaiseshika' Universal Pocket Sizers : Series 6008



6008 A & B



6008 C,D & E



6008 F



6008 G

GENERAL FEATURES & SPECIFICATION:

6008 A

- Aluminium pocket sizer - 13 rings - from 30 to 90 mm (steps by 5 mm)

6008 B

- Aluminium pocket sizer - 9 rings - from 50 to 90 mm (steps by 5 mm)

6008 C

- Plastic universal sizer - diameter from 20 to 100 mm

6008 D

- Universal sizer - diameter from 25 to 95 mm

6008 E

- Universal sizer - diameter from 65 to 135 mm

6008 F

- Big diameters sizer Range from 100 to 250 mm

6008 G

- Small fruit ring sizer from 18 to 32mm (steps by 1 mm)



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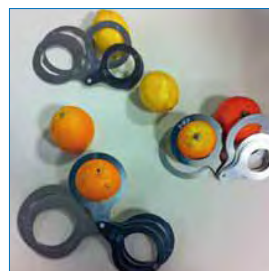
'Vaiseshika' Fruit and Vegetable Calipers & Sizers : Series 6008



6008 H



6008 I



6008 J & M



6008 K



6008 L & N



6008 O



6008 P

GENERAL FEATURES & SPECIFICATION:

6008 H	• Table grape and small fruit sizer Range from 15 to 28 mm (steps 1 mm)
6008 I	• Cherry sizer with 6-sizes from 20 to 30 mm (steps by 2 mm)
6008 J	• Lemon sizer 7 rings (from 48 to 79 mm diameter)
6008 K	• Peach sizer 6-rings measurements 16 / 17 1/2 / 19 / 21 / 23 / 25 and from AAA to D
6008 L	• Peach linear sizer - diameter from AAA to D
6008 M	• Orange sizer 11 rings (from 60 to 92 mm diameter)
6008 N	• Apple linear sizer - diameter from 55 to 90 mm
6008 O	• Banana Caliper from 7/8" to inches (step by 1/32")
6008 P	• Potato sizer 11- squared rings - from 30 to 80 mm (steps by 5 mm)



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Refractometers : Series 6007



Refractometers for reading sugar levels in: fruit, honey, grapes (alcoholic degree) - alloy body - crystal prisms and lenses

Model No.	Specification
6007A	Range: 0 to 32% Brix - automatic temperature compensation
6007B	Ranges: 0 to 32% Brix / 0 to 27° Babo - automatic temperature compensation
6007C	Range: 58-90% Brix/12-27% Moisture Honey meter - sugar levels and moisture content



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'Vaiseshika' Digital Iodine Value Meter : 7706



Description

It has been designed for the Edible Oil Industry to determine the Iodine Value Number of commonly available oils like Coconut Oil, Groundnut Oil, Sunflower Oil, Soyabean Oil, Mustard Oil and other similar edible oils. This instrument has been designed and manufactured in technical collaboration with the Central Scientific Instruments Organisation, Chandigarh under the Technology Modernization and Upgradation Mission for Oil and Pulses Industry launched by the Ministry of Agriculture, Government of India, New Delhi.

Iodine Number is the Number of centrigrams of Iodine absorbed by one gram of oil or fat. Iodine Number is the most valuable parameter for differentiating or identifying oils and this Number quickly indicate the group to which the oil belongs. The unsaturated acids of oleic, linoleic, linolenic or less saturated series and their glyceryl esters, absorb halogens to form mainly addition products. One molecular weight of triglyceride olein absorb 6 atomic weights of Iodine, where as one linolenin would absorb 18 atomic weight of Iodine.

Advantage

Presently in the Oil and Pulses Industry the Iodine Number is being determined using wet chemical analysis in which number of reagents like chloroform, halogen chloride, glacial acetic acid, potassium iodide, hydrochloric acid, sodium thiosulphate solution and glasswares, chemical laboratory and analytical chemist is required. The entire existing process of estimation of Iodine Number is very cumbersome. This Iodine Value Meter is a simple, low cost, portable and easy-to-operate instrument which can give the value of Iodine Number directly on digital display in an electronic instrument.

Technical Specification

Type	Digital
Measuring Range	0 to 1999 Iodine Number
Accuracy	± 2 Iodine Number
Resolution	01 Iodine Number
Display	3 1/2 LCD with auto polarity
Electrode	Combination electrode
Power Required	9V Batteries (04 Nos)
Battery/ Mains	battery operations and 220 V AC50Hz for mains operations.
Dimensions (in cm)	14(L)x 18(D)x 26 (H)
Weights	2 Kg (Approx.)



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Digital Conductivity Meter : 6005C



Features

- Conductivity and TDS probe (6005C) connect with ref. 6005C will become a professional Conductivity & TDS (Total Dissolved Solids) Meter.
- Innovative feature with built-in automatic temperature compensation values adjustable between 0 to 5.0% per °C.
- Selecting "0% per °C" of Temp. Coefficient Adjust, allows you to take uncompensated conductivity readings.
- Wide automatic temperature compensation range from 0°C to 50 °C.
- Carbon rod electrode for long life.
- Microprocessor circuit.
- Dual LCD display, show both conductivity & temp. values.
- Records Maximum and Minimum readings with RECALL facilities.
- Auto shut off prolongs battery life.
- Two temperature units, i.e. °C or °F.
- The portable conductivity meter provides fast, accurate readings, with digital readability and the convenience of a remote probe.
- Wide applications: water conditioning, aquariums, beverage, fish hatcheries, food processing, photography, laboratory, paper industry, plating industry, quality control, school & college, etc.

Specification

Circuit:	Custom one-chip microprocessor LSI circuit
Measurement:	Conductivity: 2 ranges 2 mS - 20 mS. TDS: 2 ranges 2,000 PPM - 20,000 PPM Temperature: 0-60°C / 32-140°F
Temperature:	Automatic from 0 to 60°C (32-140°F)
Compensation:	with temperature compensation factor variable between 0 to 5.0% per °C
Memory Recall:	Records Maximum and Minimum readings with RECALL facility
Power off:	Manual off by push button or Auto shut off after 10 minutes (not activated during memory record function)
Overload indication:	Indicated by "----"
Sampling time:	Approx. 0.8 second
Operating temperature:	0 to 50°C - main instrument 0 to 60°C - probe only
Operating humidity:	Max 80% RH
Size:	Probe: Round 22 mm diameter x 120 mm length
Accessories included:	1 pc - Instruction manual 1 pc - Conductivity probe

2.2 Electrical Specifications (23 ±5°C)

A. Conductivity

Range	Resolution	Resolution	Accuracy
2 mS	0.2 to 2.000 mS	0.0001 mS	±(3% Full Scale + 1d)
20 mS	2 to 20.00 mS	0.01 mS	±(3% Full Scale + 1d)
mS = milli Siemens			

B. TDS (Total Dissolved Solids)

Range	Resolution	Resolution	Accuracy
2,000 PPM	132 to 1,320 PPM	1 PPM	±(3% Full Scale + 1d)
20,000 PPM	1,320 to 13,200 PPM	10 PPM	±(3% Full Scale + 1d)
PPM s= sparts sper million			

C. Temperature

Measuring range	0°C to 60°C / 32°F to 140°F
Resolution	0.1°C / 0.1°F
Accuracy	0.8°C / 1.5°F



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Digital Hand Held pH Meter : 6005P



Features

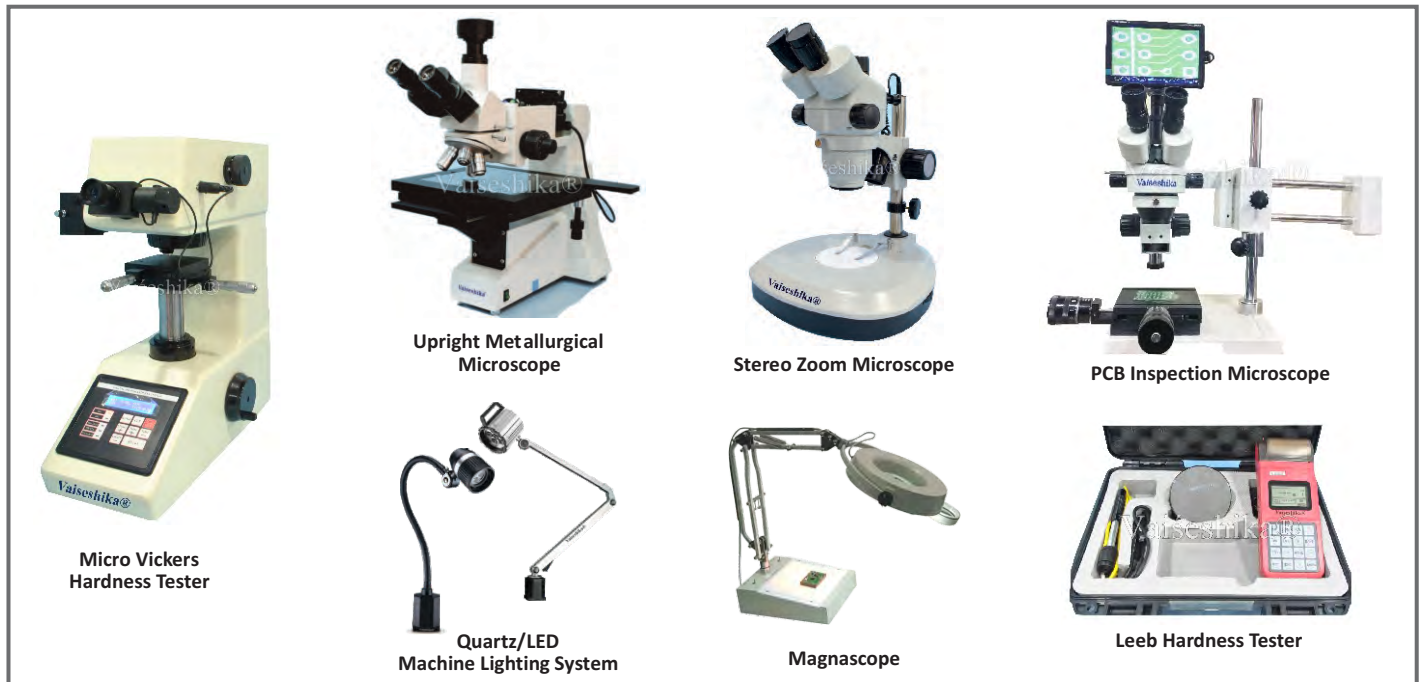
- The 6005P is a multi-purpose and economical portable meter. Each probe has built-in signal conditioning so scaling or calibrating of the instrument is not required and the correct units of measurement are automatically displayed.
- **Microprocessor circuit** assures maximum possible accuracy
- **Expandable plugs** satisfy your different measurement demands on time on pH measurement
- **Wide application:** water condition, aquariums, beverage, fish hatcheries, food processing, photography, laboratory, paper industry, school and college
- **Record maximum** and minimum readings
- **Auto shut off** saves battery life
- **Built-in** low battery indicator
- **Auto** (optional probe) / **manual** (built-in) temperature compensation function enables accurate measurement on different solutions
- **Heavy duty** & compact housing case designed
- **PH function** with high input avoids measuring error

Specification

Circuit :	Custom one-chip microprocessor LSI Circuit
Display :	Dual function meter's display 13mm super large LCD display
Measurement :	pH 0-14 pH mV $\pm$ 1999 mV
Input Impedance :	10 ¹² ohms
Temperature compensation for pH/EC measurement :	Manual: 0 100 °C
Automatic (ATC) :	With the optional temperature probe (YK-200STC), 0-65°C
Power off :	Auto power off saves battery life or manual shut off by push button
Data hold :	To hold the reading values on display
Data Record :	Record Max. Min. reading values on the display
Data output :	
Over Load indication :	"-----" on the display
PH electrode :	any combination pH electrode with BNC connector
Operating temperature :	0°C to 50°C(32°F TO 122°F)
Operating humidity :	less than 80% RH
Sampling time :	approx. 0.8 second

Vaiseshika®

Spectrum of Vaiseshika Material Inspection & Testing Instruments



Vaiseshika Calibration Laboratory



Panoramic View of Vaiseshika Metrology Laboratory Compliant to ISO 17025:2017 Protocols

For further information on all the products in this Bulletin, please write us on :

VAISESHIKA ELECTRON DEVICES

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