The main difference with any other scales is its accuracy, 0,1 g. It is an ideal scale to measure ingredients that require very little quantity, when the success of a recipe lies on just milligrams difference. Good for stabilizing agents for preparing ice cream, like sugars, truffle, agar-agar, spices, alginates, etc. That margin of 0,1 g. is an indispensable aid for the accuracy you need.

**Technical data**

- Maximum weight: 120 gr
- Accuracy: 0,1 gr

**Format**

Packaging measurements: 16 x 8 x 1,8 cm
Weight: 0,5

**Customs code:** 8423.10.90
**EAN:** 742496035103