

The fast implementation and reliable results of the DE Evo makes it advisable for laboratories specialized in wine analysis, spirits, fermented beverages, fruit juices and many other agriculture and food industry products (tomato sauces, vinegars, etc.).

Advantages

- **Complying with European regulations** (regulation EEC n°2676/90 and O.J. L272 of 03/10/90) and with the O.I.V. standards described in the Compendium of International Methods of Analysis of Wine and Musts.
- **Distillation of wines and beverages** which contain until 40% Vol. alcohol, and from 40 to 80% Vol. after dilution of the sample
- **Extraction of volatile acids**
- **Extraction of sorbic acid**

Main features

DISTILLATION/EXTRACTION :

- Selection of the programme and the volume to distillate/extract on a digital screen
- End of the distillation determined by a weighing system without pre-calibration, thanks to a precision electronic scale
- Automatic stop of the pump supplying water to the steam generator and of the circulating cooling system
- Steam generator equipped with powerful heating system (2800W)
- Bubbler with heating rings for an efficient steam extraction
- High dimension glass parts (rectifying and cooling columns with high efficiency)
- Short work time : 5 to 6 min by operation

SAFETY / MAINTENANCE :

- Protective plexiglas door
- Alarm signal in case the temperature of the water in the cooling system is too high (over 25°C)
- Cleaning gun
- Easy evacuation of the samples, even if not liquid
- Low maintenance needed, few parts subject to wear and tear
- Easy access to the parts of the device (glass parts, steam generator)
- Auto-diagnosis in case of anomaly

ACCESSORIES INCLUDED :

- Pipettes and volumetric flask
- Products needed for alcohol distillation and volatile acids extraction (except demineralized water)
- Connexion hoses for the cooling system and for the evacuation of the samples
- Detailed user manual

REQUIRED FACILITIES AND PRODUCTS :

- Power supply : 220V - 50 Hz
- Water supply : minimum pressure 1,2 bar, advisable temperature 18°C, minimum flow 5-6L/mn
- Demineralized water



Principle :

A steam generator fed with demineralized water enables, with steam bubbling into the sample, an extraction of volatile acids, alcohols, etc. (according to the selected programme).

A rectifying column filled with Raschig rings separates the steams and prevent the distillation of lactic acid. A cooling coil column, equipped with a special tube for connection with the air to equilibrate pressure, condenses and collects all the steams.

The distillate comes out by a glass tip and is collected in a volumetric flask, placed on a scale which detects automatically the end of distillation according to the selected programme.

Dimensions (HxWxD) and weigh : 97 x 45 x 36 cm ; 30 Kg
Developed and produced in France



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