

Ebulliometer

Quick wine alcohol determination by ebulliometry
Ref. 160350D



With an electronically regulated electric heater and continuous refrigeration, this ebulliometer enables to accurately determine the alcohol content of dry wines in about 6 minutes.

New generation

Advantages

- Electronic temperature probe and digital screen
- Automatic atmospheric pressure compensation
- Automatic heating regulation
- Reliability of the method: **0.1 % vol. accuracy**
- Analysis in only 6 minutes
- Quick set up and handover
- Original and ergonomic design
- Universal power supply
- Optimized continuous refrigeration

Accessories

- Ebulliometer disc
- Standard wine, anti-foam and cleaning solution
- Junction hoses for water and outflow circuits

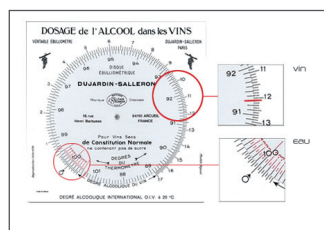
Method



» Fill boiler to the line and turn on heat



» The temperature increases to boiling (about 6 minutes later)



» Read wine alcohol degree on the Ebulliometer disc

Principle

The boiling temperature of dry wines depends on alcohol content, height and air pressure.

The boiling temperatures of standard wine and wine must be written to be then reported on the Ebulliometer disc which directly indicates the alcohol content with a 0.1 % vol. accuracy.



Ebulliometer Ref. 160350T - 160350D

Sample type	Dry wines
Measure scale	0 to 17 %Vol. Alcohol
Accuracy	0,1 %Vol. Alcohol
Dimensions and weight	42x24x22 cm - 3,2 kg
Power supply	100-240 V - 47/63 Hz
Adapter	24V

Options

- Method for mellow wines
- Method for mellow wines and musts
- Method for ciders and pommeau
- Method for beers with low fermentation
- Method for vinegar
- USB key 1 Go EBULLIOLOG with calculation program



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