

DS SULFI

Determination of SO₂ by potentiometry

This apparatus is designed to quickly and easily measure free and total SO₂ and removes the difficult estimation of the end of the measure. The DS Sulfi is particularly adapted to highly colored red wines, lees for distillation, fruit juices, alcoholic drinks and vinegars.

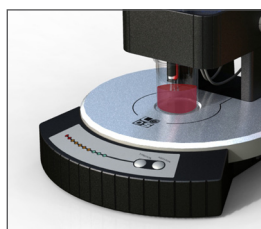
Advantages

- Automatic stop at the end of determination
- Quick and easy-to-use
- Ergonomic and aesthetic conception
- Excellent repeatability

Characteristics

- Universal power supply
- Removable stainless steel tray to make the cleaning easier
- Linear guidance of the support of the agitator and the probe
- Auto-zeroing 10 ml burette, graduated 1/20
- Flow by electrovalve

Méthod



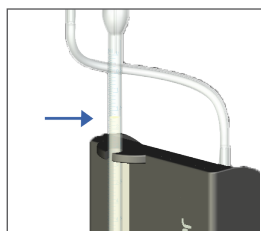
» Preparation of the sample and setting up on the tray



» Activation of the agitation motor



» Manual control of the flow of iodure/iodate until all LED signs light up



» Reading of the volume of solution used to calculate the result



Ref. 119570

Principle :

With a double platinum electrode and a LED indicator, the DS Sulfi detects the electric current as soon as the oxidizing solution of iodure/iodate is in excess.

The user controls the flow of this solution, leading to a change of LED signs that indicates the end of the measure.

Accessories

- Titration products
- Glassware necessary for the analysis

DS Sulfi Ref.119570

Sample type	Red wines, lees for distillation, fruit juices, alcoholic drinks, vinegars.
Measure scale	0 to 200 ppm of free SO ₂ 0 to 500 ppm of total SO ₂
Dimensions & weight	18 x 32 x 40 cm - 2.5 Kg
Power supply	110-220V - 50/60 Htz
Adapter	15 V