

Ebulliometer

Quick wine alcohol determination by ebulliometry

With an electronically regulated electric heater and continuous refrigeration, this ebulliometer enables to accurately determine the alcohol content of dry wines in about 7 minutes.

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.

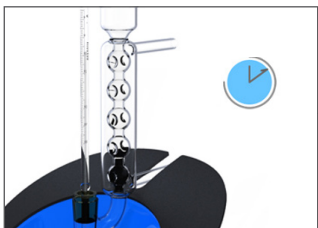
Advantages

- Electronic temperature probe and digital screen
- Automatic atmospheric pressure compensation
- Automatic heating regulation
- Reliability of the method : 0.1 % vol. accuracy
- Analysis in only 7 minutes
- Quick set up and handover
- Original and ergonomic design
- Universal power supply
- Optimized continuous refrigeration

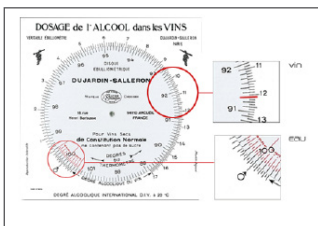
Method



» 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



Ref. 160350D

Ebulliometer

Ref.160350D-160355D

Sample type	Dry wines 160350D Vinegar 160355D
Measure scale	0 to 17 % Vol. Alcohol
Accuracy	0,1 % Vol. Alcohol
Dimensions & weight	42x24x22 cm- 3,2 kg
Power supply	100-240 V- 47/63 Hz
Adapter	24 V

Accessories

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

Options



USB key 1 Go EBULLIOLOG with calculation program - ref.160356
Method for mellow wines - ref.160351
Method for mellow wines and musts - ref.160352
Method for ciders and pommeau - ref.160353
Method for beers with low fermentation - ref.160354
Method for vinegar - ref.160355/1

Developed et manufactured in France



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