

TITRA EVO

Automatic titrator

Titration is one of the most essential methods of analysis of musts and wines during fermentation and ageing process. TITRA EVO automates this method to reduce the time spent per sample and to improve the accuracy of the results.

Easy to set up and use

Thanks to its touch screen, intuitive menus and integrated reagent addition before titration, this instrument is really easy to use, whoever the user, and the results are very repeatable.

Iodometric determination of SO₂

With a double platinum electrode that detects an electric current in the sample, the instrument performs the titration and stops automatically when the oxidizing solution is in excess. The device calculate the result depending on the selected program (free or total SO₂) and displays it directly after a few seconds.

Determination of pH and acidity

This device allows to determine pH, total acidity directly in the sample, and volatile acidity after extraction, without any need to see a color change at the end of titration. This enables optimum accuracy and reproducibility of the results.



Complete user manual to be downloaded from our website.

Demo video available on our YouTube channel:
<https://youtu.be/5fmT13YnUZE>



Ref.120700

Customizable configuration

User can choose the configuration depending on the parameters to analyse :

- pH / TA / VA after extraction
- Free and total SO₂
- SO₂ / pH / TA / VA after extraction
- With or without autosampler (to analyse up to 14 samples in a row)



Double platinum electrode

Open junction pH electrode

Accessories

- Glass beakers
- Stir bars
- Quick guide

Undisputable advantages

- Direct readout on display
- Ergonomic touch screen
- Simple and quick analysis (less than 1 minute)
- Automated addition of reagents
- Integrated magnetic stirrer
- Automatic temperature compensation
- Easy control of the pH electrode status
- Low maintenance needs
- Accessibility to the various parts
- Clear identification of reagents, titration solution and hoses
- Constant visualization of the syringe pump piston
- Easy connection with autosampler

	TitraEVO SO ₂ * Ref.120720	TitraEVO ACID* Ref.120710	TitraEVO Ref.120700
pH, total acidity, volatile acidity in extract		■	■
Free and total SO ₂	■		■

*Possible evolution after initial purchase

In any case, the autosampler (ref.120800) can be ordered separately.

Specifications

	SO ₂	ACID
Titration mode	Potentiometric	pHmetric
Sample type	Wines, musts, alcohol beverages, vinegars	
Measurement range	Free SO ₂ : 5 à 200 mg/l Total SO ₂ : 10 à 500 mg/l	pH 0... 14 AT : 0... 9,8 g/l (in sulphuric acid H ₂ SO ₄) 0... 15 g/l (in tartaric acid C ₄ H ₆ O ₆)
Measurement program	Free SO ₂ , total SO ₂	pH, total acidity, volatile acidity (in a distillate obtained after an extraction from 20ml sample), Free titration, Manual titration
Resolution	0,1 mg/l	pH : 0,01 Temperature : 0,1°C Acidity : 0,01 g/L of C ₄ H ₆ O ₆
Syringe capacity	15 ml	15 ml
Calibration	Polarization (very rarely)	Daily calibration of pH electrode in 2 points with selection of buffer group
Electrode	Potentiometric, made of glass, without refilling, double platinum tips, DIN plug	pH type, made of glass, refillable with KCl 3 mol/l electrolyte, open junction, for agrofood application, BNC plug
Temperature probe		NTC type, CINCH plug
Addition of reagents	Integrated	
Memory	Around 4 Go (hundreds of analysis)	
Port	USB : Result exportation to a file compatible with Excel, on flash drive Serial port : power supply and control of the autosampler	
Display	Color touchscreen 7	
Identification of analysis	Date/hour, name	
Languages	French, english, spanish	
Power supply	100/240 V AC, 50/60 Hz (adapter 15V AC)	
Materials	ABS UL94VO, silicon, stainless steel	
Conditions of use	15 to 25°C- relative humidity 20-80% Ventilated area	
Warranty	1 year (except electrodes and probes, hoses, accessories)	

Integrated software

- Sample identification
- Configuration of free titration mode
- Memory 4 Go : hundreds of analysis
- Data exportation on flash drive (File compatible with Excel)

Developed and manufactured in France

