

Ebulliotronic

Automatic alcohol determination

With an electronically regulated electric heater, continuous refrigeration and pressure sensor, the Ebulliotronic accurately determines the alcohol content of wines in less than 6 minutes.

Principle

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

The boiling points of a standard wine and of a sample are successively measured, and the instrument directly displays the alcohol content with a 0.1 % vol. accuracy.

The integrated pressure sensor adjusts the result and informs the user when a new calibration is needed.

Advantages

- Electronic temperature probe and digital display of the alcohol content
- Integrated pressure sensor
- Reliability of the method: 0.1 % vol. accuracy
- Analysis in only 6 minutes
- New electronic board for heating regulation: Works with 24V
- Continuous refrigeration
- Universal power supply
- Very easy to use
- Original and ergonomic design

Method



» Fill boiler to the line and turn on heat

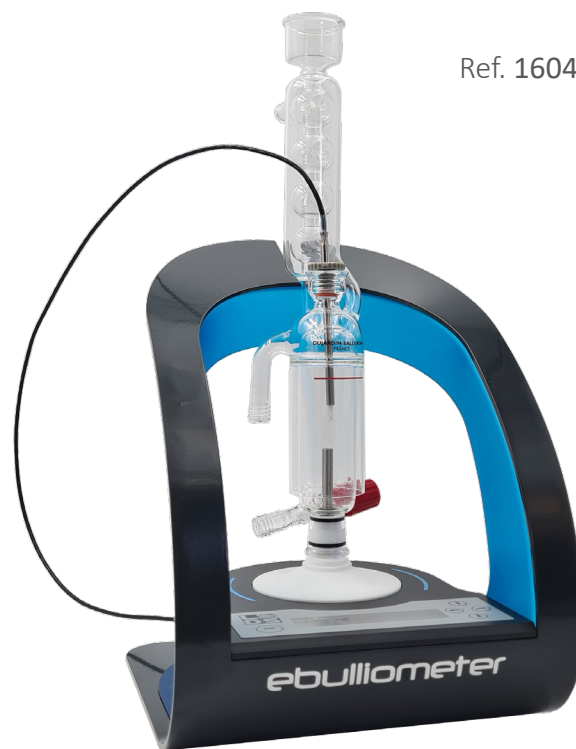


» The temperature increases to boiling (about 6 minutes later)



» Read volumic alcohol content on the digital display

Ref. 160450



Ebulliotronic (Réf.160450)		
Sample type	Dry wines	
Alcohol content	Scale	0 à 22 % vol. alcohol
	Accuracy	± 0,1 % vol. alcohol
Pressure	Scale	500 à 1100 mbar
	Accuracy	± 2 mbar
Dimensions (HxWxD)	44 x 22 x 24 cm	
Weight	3,5 kg	
Power supply	100-240V- 47/63 Hertz	
Adapter	24V	

Accessories included

- Standard wine
- Dropping pipette
- Antifoam
- Cleaning solution
- Junction hoses for water and outflow circuits
- User manual

Developed and manufactured in France



Laboratoires Dujardin-Salleron
872, route de la Gare
37210 NOIZAY - FRANCE
Tel : +33 (0)2 47 25 58 25
export@dujardin-salleron.com
www.dujardin-salleron.com