

Ebulliometer



Apparatus for alcohol titration in dry wines by ebulliometry.

Developed around 1870, continuously improved and worldwide recognised, the Dujardin-Salleron Ebulliometer is the simplest instrument for directly and accurately testing the alcoholic content of dry wines with normal composition.

Comes complete with wooden case, precision thermometer, calculation disk, alcohol lamp, water/wine measurement tube and a box of wicks.

Principle

The boiling temperature of wines depends on their alcoholic content and the atmospheric pressure. The boiling temperatures of the water and wine to be tested is written and a calculation disk is used to find the alcoholic strength with an accuracy of 0.1% vol.

Advantages

- Sturdy : all metallic parts ;
- Portable ;
- Fast and easy-to-use ;
- Simplified maintenance : spare parts ;
- Accurate and reliable results since 1870 ;
- Can also be equipped with a special boiler for vinegar (Ref.160100).



Ref. 160000

Options

- Water/wine measurement cylinder ;
- Magnifying glass ;
- Special boiler for vinegar ;
- Thermoscope meter.



Thermoscope met
Ref. 160902

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