

Sulfilyser+

Automatic determination of SO₂ by potentiometry

Ref. 119560

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 Sulfilyser is adapted to any kind of must or wine, including highly colored red wines, lees for distillation, fruit juices, alcoholic drinks and vinegars.

2017 version

Advantages

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

Accessories

- Titration products
- Glassware necessary for the analysis

Method



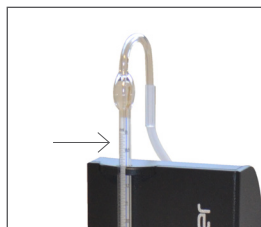
>> Preparation of the sample and setting up on the tray



>> Activation of the agitation motor



>> Titration started by user, and automatic stop



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



Principle :

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

The user starts the opening of electrovalve. The titration is stopped automatically and notified by LED signs.

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Sample type	Wines, musts, lees for distillation, fruit juices, alcoholic drinks, vinegars.
Measure scale	mg/L of free, combined and total SO ₂ .
Dimensions and weight	24 x 35 x 40 cm - 4 Kg
Power supply	110-220V - 50/60 Htz
Adapter	15V

Developed and produced in France



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