



# Ebulliotronic

Automatic alcohol determination  
Ref. I 60450 (dry wines)



With an electronically regulated electric heater, continuous refrigeration and pressure sensor, the Ebulliotronic accurately determines the alcohol content of wines in less than 10 minutes.

New generation

## 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 **7 minutes**
- New electronic board for heating regulation. Works with **24V**.
- Continuous refrigeration
- Universal power supply
- Very easy to use
- Original and ergonomic design

## Accessories

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



## 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

### 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.

### Ebulliotronic Ref. I 60450

Sample type	Dry and mellow wines	
Alcohol content	Scale	0 to 22 % Vol. Alcohol
	Accuracy	± 0,1 % Vol. Alcohol
Pressure	Scale	500 to 1100 mbar
	Accuracy	± 2 mbar
Dimensions (HxWxD) and weight	44 x 22 x 24 cm ; 3,5 Kg	
Power supply	100-240 V - 47/63 Hz	
Adapter	24V	

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Developed and produced in France

