

# Ebulliometer

Quick wine alcohol determination by ebulliometry Ref. 160350D



With an electronically regulated electric heater and continuous refrigeration, this ebulliometer enables to accurately determine the alcohol content of dry wines in about 6 minutes.



## Advantages

- Electronic temperature probe and digital screen
- Automatic atmospheric pressure compensation
- Automatic heating regulation
- Reliability of the method: 0.1 % vol. accuracy
- Analysis in only 6 minutes
- Quick set up and handover
- Original and ergonomic design
- Universal power supply
- Optimized continuous refrigeration



#### Accessories

- Ebulliometer disc
- Standard wine, anti-foam and cleaning solution
- Junction hoses for water and outflow circuits



#### Method



>> Fill boiler to the line and turn on heat



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



>> Read wine alcohol degree on the Ebulliometer disc



#### Principle

The boiling temperature of drywines dependsonalcoholcontent, heightand air pressure.

Theboiling temperatures of standard wine and wine must be written to be thenreportedontheEbulliometerdisc which directly indicates the alcohol content with a 0.1 % vol. accuracy.

eter
Dry wines
o 17 % Vol. Alcohol
,1 % Vol. Alcohol
x24x22 cm - 3,2 kg
00-240 V - 47/63 Hz
24 V





### Options

- USB key 1 Go EBULLIOLOG with calculation program ref 160356
- Method for mellow wines ref 160351
- Method for mellow wines and musts ref 160352
- Method for ciders and pommeau ref 160353
- Method for beers with low fermentation ref 160354
- Method for vinegar ref 160355D

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