

DE 2000

Automatic distiller-extractor

Automatic steam distiller-extractor for volatile acidity and alcohol with the official method (CEE n°2676/90), preequipped for cooling bath.

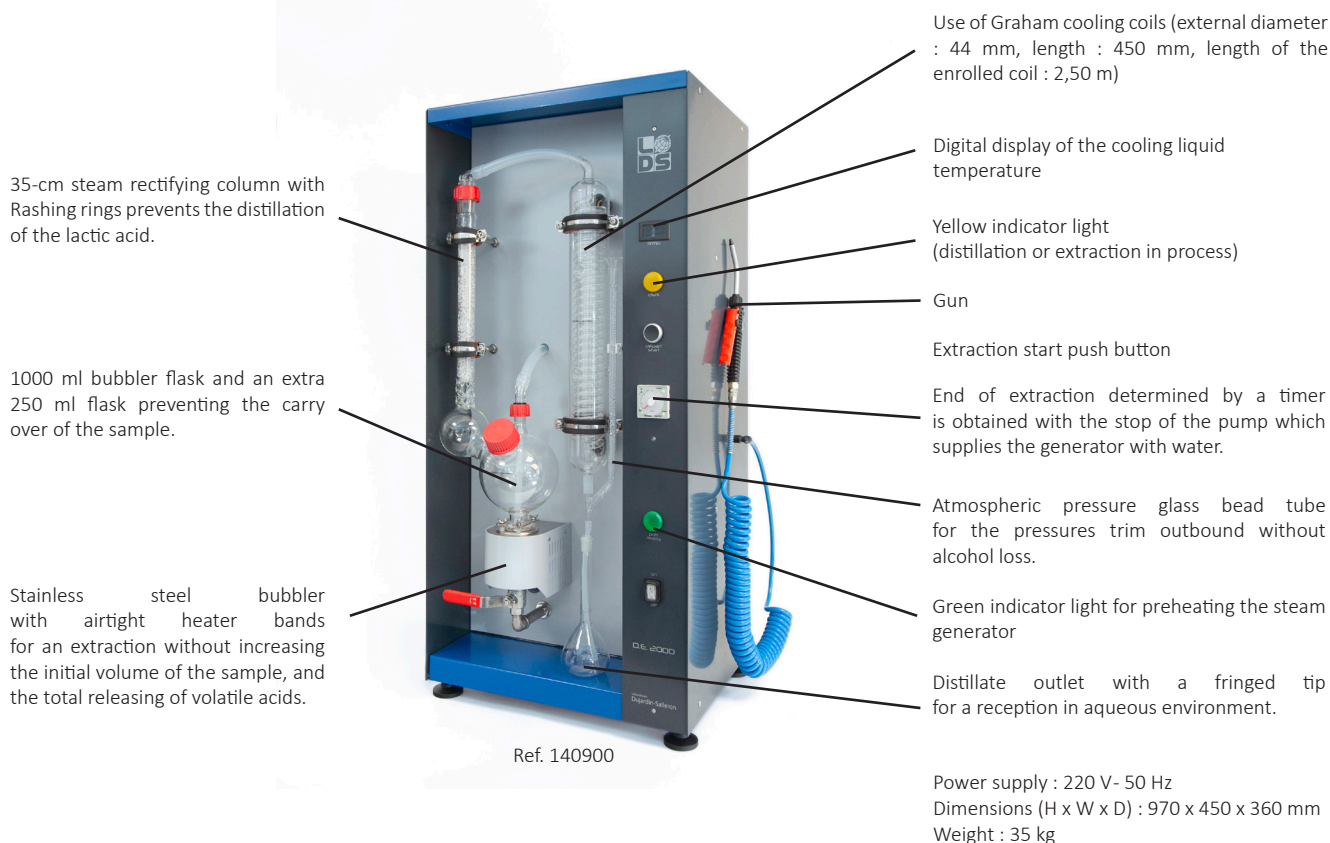
> Designed for the distillation of alcohol, until 20% vol. and about 45% vol. when using a specific closed-circuit circulating cooling bath such as FREE-EAU 02 or SUPER FREE-EAU 02, and the extraction of volatile acidity or sorbic acid by a steam generator.

> All operations comply with European regulations (Official Journal L272 of 3/10/90) and the O.I.V. standards such as those described in the Recueil des Méthodes Internationales d'Analyse des Vins et des Moûts (Compendium of International Methods of Analysis of Wine and Musts).

> Fast starting and reliable results make the DE 2000 advisable for laboratories specialized in wine analysis, spirits, fermented beverages, fruit juices and many other agriculture and food industry products (tomato sauces, vinegars, etc...).

> Work time very short :

- 5 minutes for the extraction of volatile acidity (20 ml of sample- 200 ml of distillate)
- 6 minutes for the distillation of alcohol (250 ml of distillate)



Steam generator :

- Made of highly resistant machine-cut aluminium with built-in electric heater (2800 W)
- Injection, by a dosage pump of the water necessary for the generator throughout the entire extraction process (no container of boiling water)

Cooling system :

- Automatic stop of the cooling circulation between distillations
- Pre-equipment for the connection of a cooling unit in closed circuit such as FREE-EAU EVO