

# Classic Ebulliometer

Apparatus for alcohol determination in dry wines by ebulliometry

Continuously improved and worldwide recognised, the Dujardin-Salleron Ebulliometer is the simplest instrument for directly and accurately testing the alcoholic content of dry wines, ciders and beers with normal composition.

To comply with the new manufacturing and safety norms, this model includes a digital precision thermometer (DS Temp), and a new stand-shell.

Comes complete with wooden case, DS Temp 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 : removable spare parts
- Accurate and reliable
- Can also be equipped with a special boiler for vinegar (Ref.160100)

## Technical features

- Samples : dry wines (directly), ciders and beers (special methods), vinegar (special model)
- Measure range : 0-17% Vol.
- Dimensions (appareil seul): 41(h)x9(w)x14(L)cm
- Weight : 840g



Ref. 160020



Ref. 410202

## Options

- Water/wine cylinder
- Special boiler for vinegar

Developed and manufactured in France



**Laboratoires Dujardin-Salleron**  
872, route de la Gare  
37210 NOIZAY - FRANCE  
Tel : +33 (0)2 47 25 58 25  
Fax : +33 (0)2 47 25 58 30  
info@dujardin-salleron.com  
www.dujardin-salleron.com