



# Ebulliometer

Quick wine alcohol determination by ebulliometry

With an electronically regulated electric heater and continuous refrigeration, this ebulliometer enables to accurately determine the alcohol content of dry wines in about 7 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 7 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

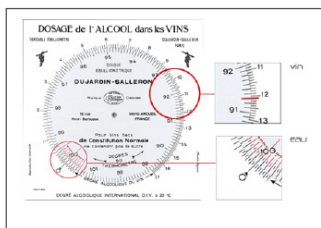
## Method



» Fill boiler to the line and turn on heat



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

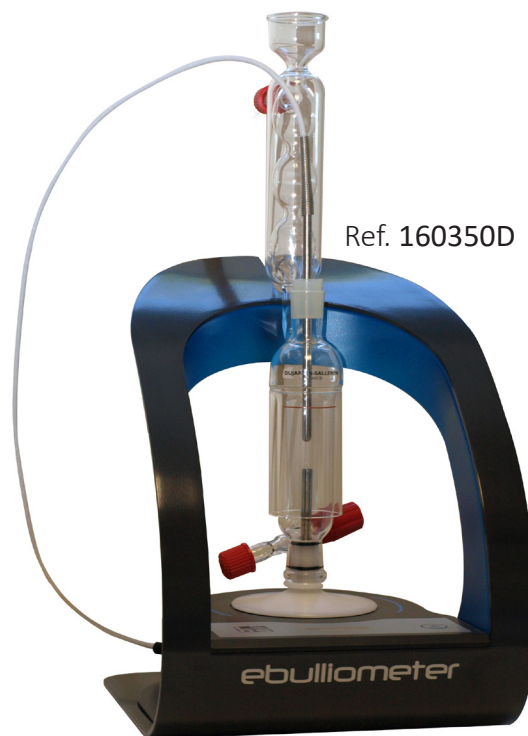


» Read wine alcohol degree on the Ebulliometer disc

### Principle

The boiling temperature of dry wines depends on alcohol content, height and air pressure.

The boiling temperatures of standard wine and wine must be written to be then reported on the Ebulliometer disc which directly indicates the alcohol content with a 0.1 % vol. accuracy.



Ref. 160350D

Ebulliometer	
Réf.160350D-160355D	
Sample type	Dry wines 60350D Vinegar 160355D
Measure scale	0 to 17 % Vol. Alcohol
Accuracy	0,1 % Vol. Alcohol
Dimensions & weight	42x24x22 cm- 3,2 kg
Power supply	100-240 V- 47/63 Hz
Adapter	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

Developed and manufactured in France



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