

1 GENERAL SPECIFICATIONS

SO₂ GRAVIMETER is an automatic instrument for determination of the total sulphur dioxide (SO₂) (on the distillate obtained by steam distillation), the free sulphur dioxide for white, rosé and red wines (after treatment with BUBBLE for red wines)

Repeatability

Total sulphur dioxide: 6 mg/l
Free sulphur dioxide: 2 mg/l

Execution time (distillation excluded)

(approximate values depending on the sample type)

Total sulphur dioxide: 4 - 5 minutes
Free sulphur dioxide: 2 - 3 minutes

Autonomous working time

(approximate values obtained on the base of the maximum limits stated by the CEE legislation for the wines)

Total sulphur dioxide (max. limit for white and rosé wines 210 mg/l) about 30 analyses

Equipment supplied

- Containers for the reagents with driers to protect the solutions from the air
- 3 300 ml conical flasks
- 2 magnetic bar
- Parallel output for the printer
- Instruction manual
- 10 tips
- 100g Mass
- Reagents

General specifications

- Mains voltage: 230 V -15% +10%
- Environmental working conditions: +15 to +35 °C
- Power consumption: 120VA
- Fuse: T500 mA
- Dimensions: 42x40x45 cm (w x l x h) 12Kg