

ONE

Wine analyzer



ONE analyzer is designed to be compact and functional for chemical, enzymatic and colorimetric analysis useful to the control of production processes and the quality of your wine. The instrument offers a simple and intuitive interface through a graphical display able to guide the operator, step by step, in the execution of the analysis as well as in planning of new analytical methods.

METHODS IN MEMORY:

ACETALDEHYDE, ACETIC ACID, AMMONIACAL AND α -AMMINIC NITROGEN, ANTHOCYANS, CALCIUM, CATECHINS, CHLORIDES, CITRIC ACID, COLOUR, CUPPER, D-GLUCONIC ACID, L AND D LACTIC ACID, L AND D MALIC ACID, FREE & TOTAL SO₂, GLUCOSE-FRUCTOSE, GLYCEROL, IRON, L-ASCORBIC ACID, MAGNESIUM, POTASSIUM, PYRVIC ACID, SUCROSE, TARTARIC ACID, TOTAL POLYPHENOLS.



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MAIN FEATURES

- Languages: Italian and English
- More than 132 programmable methods
- 55 pre-loaded methods optimized with Steroglass enzymatic and colorimetric Kits.
- Easy Software with step-by-step procedures
- 9 positions thermal block for cuvette incubation (25-45°C)
- Data shown on display
- Integrated printer

ANALYTICAL TECHNIQUES:

- End point
- Kinetics
- Fixed time
- Algorithms: linear and polynomial
- Colour determination at 420+520+620 nm

TECHNICAL SPECIFICATIONS

- Emission source: halogen lamp 12V, 20W long life
- Filter selection: automatic, N°8 interferential filters: 340-420-492-520-578-620-650-700nm
- Photometric range: 0 – 3.0 O.D.
- Reading time: programmable from 1 to 999 seconds
- Incubation time: programmable from 1 to 999 seconds
- Temperature control: 25 °C – 45 °C (±1°C)
- Display: 128 x 64 pixel
- Dimensions: lxdxh 9x35x18cm; weight: ~ 5 Kg
- Power supply: 220 V - 50/60 Hz (120 V - 60 Hz available on request)

How to order:

SQAS073682 ONE WINE ANALYZER 220V– 50/60Hz



STEROGLOSS S.r.l.

Strada Romano di Sopra 2/C, 06132
San Martino in Campo (PG), Italy
Tel. +39 07560909-1 fax. +39 0756090950
Email: info@steroglass.it