



The new **SMART EBULLIOMETER** has a modern and intuitive graphic interface and provides, in addition to boiling temperature, directly also the value of the alcohol content!!

The operating principle of the ebulliometer is based on the calculation of the volume content of alcohol as a function of the difference between the boiling temperature of distilled water and the boiling temperature of the sample at the same atmospheric pressure.

The constant measurement of atmospheric pressure made automatically by the instrument allows simple, rapid and reliable use.

Furthermore, it also allows you to differentiate the wines to be analyzed between:

- Dry wines up to 5 g/l sugars
- Semi-dry wines up to 20 g/l
- Sweet wines up to 200 g/l (also brix sugar correction)

in order to automatically calculate the relevant correction factor in the alcohol measurement.

#### Some features:

- Automatic control of heating power;
- Automatic determination of boiling temperature;
- Automatic measurement of atmospheric pressure;
- Automatic calculation of alcohol content;
- Separate alcohol correction for different types of wine;
- RS 232 interface and integrated firmware update system;
- Integrated data collection/results saving system;

#### Range and accuracy determination of ethyl alcohol:

|                                 |        |         |
|---------------------------------|--------|---------|
| Range (% alcohol volume )       | 0 -15  | 15 - 25 |
| Resolution                      | 0,01%  | 0,01%   |
| Repeatability                   | ±0,05% | ±0,1%   |
| Measurement accuracy (absolute) | ±0,1%  | ±0,2%   |

**Item code EDRQ087791**

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