

Sulfur dioxide content – SO₂ Glasschem stills

The determination of sulfur dioxide in wine and grape juices is one of the most frequent analysis in oenology. If a single-sample still is available, the productivity is limited and quite poor. The new SO₂ Glasschem stills at 2, 4, 6 or 8 places allow simultaneous and very efficient distillations, with an extremely affordable price. The new design, the flow-rate control system of the air stream, the high efficiency of the wine heating and the absence of sulfur leaks in the environment get these new instruments really unique.

Technical features:

- ✦ 2, 4, 6 or 8-place versions, for simultaneous analyses of more samples
- ✦ All kinds of wine and grape juice samples can be distilled
- ✦ Constant flow-rate of the air stream due to a precision control system
- ✦ No more SO₂ leaks in the environment, thanks to vacuum aspiration
- ✦ High-efficiency electrical heating avoids useless dispersions of heat
- ✦ Space ergonomical design: very compact dimensions
- ✦ Distillation time: 10 minutes, either for free SO₂ or for bound SO₂
- ✦ Power supply: 220/250 V – 50 Hz – 100 W/head



Exclusive
distribution

Code no. 500022	2-place SO ₂ Glasschem still
Code no. 500024	4-place SO ₂ Glasschem still
Code no. 500026	6-place SO ₂ Glasschem still
Code no. 500028	8-place SO ₂ Glasschem still