

Settore **ENOLOGIA** Oenological equipments

SUPER DEE



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ISO 9001:2008



LAT N° 094

Il Centro Accredia LAT n. 094 è accreditato per tarature di bilance, microdosatori e soluzioni idroalcoliche. Per i dettagli consultare la tabella di accreditamento su www.accredia.it
ACCREDIA LAT Center n. 094 is accredited for balances, microdosimeters and hydroalcoholic solutions calibration. For details consult the accreditation table on www.accredia.it

Digital Distilling Unit

Mod. SUPER DEE

In compliance with the official methods for the determination of the alcoholic strength by volume in wines, musts and spirits (Regulation OIV) and of the volatile acidity.

COMPLETELY AUTOMATIC INSTRUMENT that allows to obtain a distillate of wine, spirits, scents or other alcoholic solutions to determinate alcoholic strength by volume.

INTEGRATED STEAM GENERATOR directly connected to tap water, with user replaceable demineralisations column (autonomy 100 litres - approximately 400 analyses of volatile acidity). There is no more need of distilled water. After the distillation the instrument automatically locks to avoid any waste of water.

Available also without generator (mod. SDEE/SV).

EXECUTION TIMES:

<u>Distillation of wines:</u>	100 ml in 3÷4 minutes - 200 ml in 6÷7 minutes
<u>Volatile acidity:</u>	250 ml in 6÷7 minutes
<u>Distillation of spirits:</u>	4÷8 minutes

FUNCTIONS

CONTROL PANEL WITH ALPHANUMERIC INTELLIGENT DISPLAY easy-to-read and keyboard. It drives and controls the microprocessor for:

- The regulation and the tare of the new balance
- The volume to be distilled
- The real time value of the distilled amount
- Check of the inlet cooling water: temperature, pressure and flow.
- The different languages (IT/ES/UK/FR)
- The warning of missing glassware
- The warning of opened protection or drainage

TECHNICAL CHARACTERISTICS:

- AISI 316 stainless steel framework
- New vertical sliding transparent protection
- New phial with enlarged drainage to distillate wine lees and grape pulp
- New system rapid and operational (one hand operation) for holding the glassware. It inhibits the distillation if the glassware is not present
- New shower for washing the phial with flow regulation
- Magnetic filter at the inlet of the water for stopping heavy particles
- Automatic stop of the instrument after the distillation: no wasting of water
- Power supply: 220 VAC – 15A max
- Dimensions (WxDxH): 290 x 300 x 1200 mm
- Net weight: 41 Kg
- Functional requirement for cooling water:

T max	= 20°C
press min.	= 1,5 bar
flow min.	= 5 litres/min

STANDARD EQUIPMENT

3x 100ml flasks, 1x 200ml flasks, 2x 300ml conical flasks, 1 x 500ml wash bottle, 1x 100ml bottle with dropping plug, 3 dropping plastic pipettes, chemical products (reagents) and 1 replacement cartridge for H₂O (demineralisation column).

Subject to technical changes without notice.

*All our instruments are intended to exclusive scientific purpose and/or for internal controls. They must not be used in environments with danger of explosions.
All our instruments comply with directive 2004/108 EC (electromagnetic compatibility).*