Alcoholmeter for Wine DA-155



Features ●

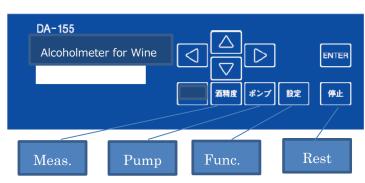
DA-155, KEM alcoholmeter for Wine, is a dedicated alcohol meter for Wine industry and shows density value(g/cm3), specific gravity and alcohol concentration (%) based on OIML $(20^{\circ}C)$.

- 1) Quick measurement and simple operation
- 2) Equipped with temperature control
- 3) Display Alcohol, Density & S.G with one measurement
- 4) Calibration with only pure water
- 5) Equipped with sampling pump for easy-sampling

Specifications

Model	Alcoholmeter for Wine DA-155	
Method	Resonant frequency oscillation	
Unit	Range	Accuracy
Density (g/cm3)	0-2	±0.00005
Specific gravity	0.7-1.25	±0.00010
Alcohol (Vol%)	0.00-100.00	±0.10
Temperature	20℃	±0.1
Measurement time	2 to 4 min	
Sample volume	Approx. 8mL	
Viscosity correction	No	
Dimension	260(W) × 402(D) × 163(H)	
Weight	10kg	
Power source	AC100~240V 50/60Hz	

Sample operation ●



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- Soak sampling nozzle in sample after "Ready" displays
- 2) Press "Pump" to transfer sample into cell
- 3) Press "Meas." to start measurement
- 4) Display the XX.XX% (Alcohol%).
- 5) Press ▲ or ▼ to show "D"(density) and "S.G" (Specific gravity)

Note ●

- 1) Distillation process is necessary before alcohol (Vol%) measurement for Wine. When specific gravity and density value are determined, distillation is not necessary.
- 2) Before pressing "Meas." Button to start measurement, check if there are no air bubbles in the cell. If any bubbles are found, repeat sampling again.
- 3) Calibration with pure water is recommended once a week.

