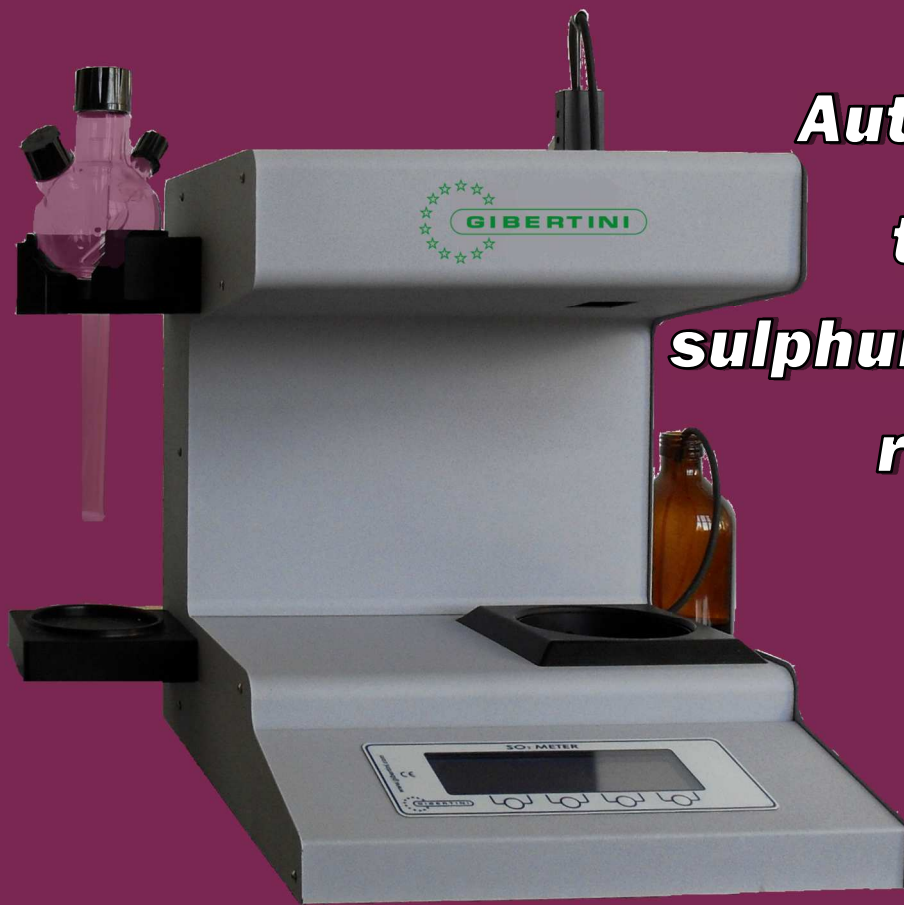


SO₂ GRAVIMETER



***Automatic titrator for
the analysis of the
sulphur dioxide on white,
rosé and red wines***



REPEATABILITY

- ◆ Total sulphur dioxide: 6 mg/l
- ◆ Free sulphur dioxide: 2 mg/L

TIME OF ANALYSIS* (distillation not included)

- ◆ Range: 1-300 mg/l
- ◆ Total sulphur dioxide: 4-5 minutes
- ◆ Free sulphur dioxide: 2-3 minutes

* Indicative values depending on the sample.

WORKING CAPABILITY**

- ◆ Total sulphur dioxide (maximum limit for white and rosé wines): ≥ 30 analysis

** Indicated values have been evaluated as per maximum values established by the OIV legislation on wines.

NEW

A high precision balance is weighing the right quantity of iodine.

100 g mass is supplied for the calibration.

BUBBLE

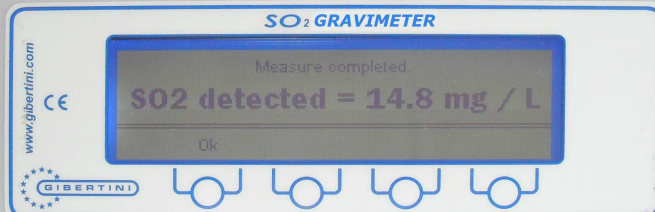
To determine the free sulphur dioxide in red and very red wines and musts.

It allows extraction and bonding of the free sulphurous dioxide from wine into a water, colourless solution which can then be titrated with SO₂Gravimeter.

It also allows for a indication to be made of the presence of ascorbic acid based on the difference between the titration on wine and that on wine after treatment with Bubble.

ADDITIONAL EQUIPMENT SUPPLIED

- ◆ Glass container for the reactive and drying valves to protect the solution from the air
- ◆ Three 300 ml flasks
- ◆ Two magnetic stirring bars (L 40 mm; Ø 8 mm)
- ◆ Instruction manual
- ◆ Ten replaceable tips
- ◆ Kits of reagents ready for use



customer care

info@gibertini.com

Tel. (+39) 023541434



LAT N° 094

ISO 9001:2008

GIBERTINI

ELETTRONICA s.r.l.

Via Bellini 37
20026 Novate Mil.se
Milano (Italy)

Tel. (+39) 02 3541434

Fax (+39) 02 3541438

www.gibertini.com

sales@gibertini.com