

QUALITY LAB ANALYSIS

alcoholic beverages



Beer

**MUST
FERMENTING MUST
BEER / ALCOHOL-FREE**

Wine

**MUST
FERMENTING MUST
WINE AND SPARKLING WINE
PARTIALLY DEALCOHOLIZED WINE
DEALCOHOLIZED WINE**

The new Maselli LP10 Alcøtracer is an innovative laboratory analysis system specifically developed for the measurement of Alcohol and Extracts in wine, must-wine and beer. The modular and fully configurable design makes the system perform better for specific applications while keeping it affordable. The analysis is based on optical technology: the combination of Refractive Index and Sound Velocity determines Alcohol, in addition to other Quality Control parameters (Original and Real Extracts).

Additional measurement of no-alcohol beer, alcohol-free beer, dealcoholized wine and low-alcohol spirits is made possible by the patented method of refining the Alcohol analysis with the conductivity value of the sample. Optional parameters are detected with an add-on module using the traditional pressure/temperature method to measure dissolved CO₂ and an optical sensor based on fluorescence quenching to measure Oxygen.

The beverage to be analyzed can be sampled directly from a beaker, from a carousel for multiple sampling or from different types of containers in case the Alcøtracer was connected to the semi-automatic sampler Maselli SL01. All analysis data are acquired by the integrated software that allows data analysis and sharing, even remotely.

LP10 Alcøtracer

LABORATORY ANALYSIS SYSTEM

ALCOHOL, EXTRACTS, PLATO, RES. SUGAR
FOR THE BEER AND WINE INDUSTRIES

LP10 Alcøtracer sampling from a carousel

In addition to sampling from a beaker and from a container (via SL01 semi-automatic sampler), the LP10 Alcøtracer system can be connected to a carousel for multiple and continuous sampling.

Product, which can be taken directly from a tank, is placed in the numbered slots of the carousel - up to 18 - and sampled continuously by a peristaltic pump, resulting in significant time and cost savings.



OPERATING SPECIFICATIONS

		Beer	Alcohol-free Beer
Alcohol	Measurement Range	0 - 16 %v/v (0 - 13 %w/w)	0 - 2 %v/v (0 - 1.6 %w/w)
	Repeatability	0.02 %v/v (0.01 %w/w)	0.025 %v/v (0.02 %w/w)
	Measurement Scales	%v/v, %w/w	%v/v, %w/w
Real Extract	Measurement Range	0 - 30 %w/w	0 - 30 %w/w
	Repeatability	0.02 %w/w	0.02 %w/w
	Measurement Scales	%w/w	%w/w
Original Extract	Measurement Range	0 - 30 °P	
	Repeatability	0.02 °P	
	Measurement Scales	°Plato	

**After calibration with certified weighted solutions (ethanol / sucrose) at the working point value.*

		Wine Grapes Fermenting Must	Partially Dealcoholized Wine	Dealcoholized Wine
Alcohol	Measurement Range	0-20%v/v (0-16%w/w)	>0.5-9%v/v (>0.4-8%w/w)	0-0.5%v/v (0-0.4%w/w)
	Repeatability	0.02%v/v (0.01%w/w)	0.025%v/v (0.02%w/w)	0.025%v/v (0.02%w/w)
	Measurement Scales	%v/v, %w/w	%v/v, %w/w	%v/v, %w/w
Real Extract	Measurement Range	0 - 300 g/l	0 - 300 g/l	0 - 300 g/l
	Repeatability	0.5 g/l	0.5 g/l	0.5 g/l
	Measurement Scales	%w/w, g/l	%w/w, g/l	%w/w, g/l
Residual Sugar	Measurement Range	0 - 300 g/l	0 - 300 g/l	0 - 300 g/l
	Repeatability	0.5 g/l	0.5 g/l	0.5 g/l
	Measurement Scales	%w/w, g/l	%w/w, g/l	%w/w, g/l

**After calibration with certified weighted solutions (ethanol / grape sugar) at the working point value.*

TECHNICAL FEATURES

Product Temperature:	5°...+40°C (41°F...104°F)*
Degree of protection:	
- Receiver	IP65 to EN60529
- Sensors	IP67 to EN60529
Power supply:	AC 100...240V, 1.5A, 50/60Hz DC24V 50W - Optional power supply
Interface:	Ethernet, USB

**With automatic sugar concentration compensation by Pt1000 Thermometer Probe in AISI 316 Stainless Steel 3/8" Class "A" according to IEC751*

Please refer to the technical datasheet for further data.

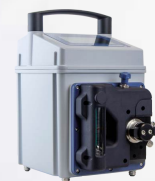
More products for alcohol analysis

BR06 In Line Beer & Wine Analyzer



In line - Alcohol, Plato, Extracts, CO2

LP20 CO2/O2 Analyzer



Laboratory / Portable – CO2 and Oxygen

T710 TPO Analyzer



Laboratory – TPO, True CO2, HS volume



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