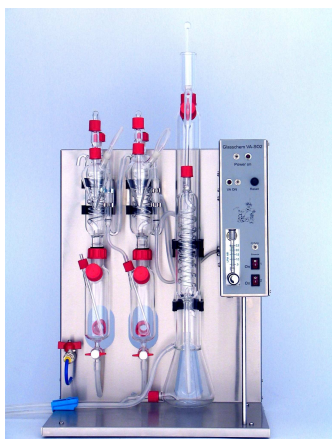


Aspiration sulfur

These apparatuses were designed to do aspiration sulfur analysis in wine and grape juices. The main reason behind our design was to make the method more user friendly and to eliminate common caused errors found in conventional stills. Constant flow rate of the air stream is maintained with the aid of a precision rotameter. Instead of using positive pressure for the aspiration, we use a vacuum system. If any leaks may occur, no sulfur will be lost due to air being sucked into the system and not sulfur blown out. Electrical heating replaces gas heating with the benefit of constant heating even with different operators. The wine is heated directly and not the environment. The space agronomical design is a large benefit where space in laboratories is limited.

The units are made in either, 2, 4, 6, or 8 place units depending on the customers needs.

These units can also be combined with a single volatile acid still and are available as the Combo-2 and Combo-4 stills. The Combo units can be supplied with a kit to do alcohol analysis.



Kombo-2



SO₂-4

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