

COMPLETY ELIMINATES THE ENDPOINT IDENTIFICATION AND PHENOLIC INTERFERENCES ISSUES, PARTICULARLY WITH RED WINES.



ENO 20

TECHNICAL SPECIFICATIONS

PRINCIPLES:

After acidification of the wine sample, the sulphur dioxide is oxidized with iodine (Ripper method).

Potentiometric method.

An electric current is detected between two polarized Platinum electrodes when oxidizing reaches a set threshold (endpoint).

"With the suppression of the visual assessment of the reaction endpoint the inaccuracies are eliminated (human factors)." (cf. d'Analyses des Techniques et des Vins Môuts-J. Blouin.)

OPERATION:

1. Put the sample to be analysed together with the reagents in the analysis flask:

FREE SO₂

20 ml. wine

2 ml. H₂SO₄ at 1/3

TOTAL SO₂

20 ml. wine + 2 ml. de NaOH 5N (wait for approx. 10 minutes)

+

4 ml. H₂SO₄ at 1/3

- 2. Press the "Titration" button to start the analysis sequence.
- 3. At the end of the titration process, signalled by at double beep, read the result, expressed in mg/L of SO₂, directly on the burette. No conversion table is required.

OTHER BENEFITS:

- Automatic correction of phenolic interferences.
- The results are similar to that of the Official Method with considerable time savings.
- Automatic operation of the burette.
- Direct reading of the sulphur dioxide content on the burette (no conversion).
- Analytical costs between 0.10 and 0.20 € per sample.
- The instrument is easy to maintain and cost effective.
- Customer support taken in charge by the highly qualified oenology technical services of TDI.
- Two versions are available: **ECO** and **PLUS**, with the same analytical performance.

SPECIFICATIONS:

Power supply: 220 V - 50 Hz

Dimensions: Instrument W15 x D22 x H60 (cm)

Command unit 15 x 15 (cm)

Weight: 2 kg



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