

## **AUTOMATIC ANALYSER**



Automatic, multi-parameter, selective, random access analyser for the chemical analysis of **wines and musts** with enzymatic, colorimetric and turbidimetric methods.

A revolutionary approach of automation in the field of the oenological analytical control. A perfect combination of quality and profitability. High precision reliable results give access to the most indispensable wine parameters.

Miura: INNOVATION and MODERNITY ...
... FOR ROUTINE AND STAT ANALYSIS



# Miura 200/300

#### TECHNICAL SPECIFICATIONS

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- $\sqrt{150 \text{ tests/hour (250 tests/hour with 2 sampling arms)}}$ .
- √ Rotary dispensing system.
- √ Refrigerated reagent compartment with 49 positions (14°C below ambient temperature).
- $\sqrt{}$  50-position sample compartment with UNLIMITED reload capability.
- $\sqrt{}$  Automatic pre- and post- dilution of the standards and the samples.
- $\sqrt{\ }$  Sampling arm with capacitive liquid level detection capability and impact sensor.
- √ Processing of urgent (STAT) samples.
- √ Single / dual / triple reagent methods.
- $\sqrt{\text{Volumes: reagent 1-450 }\mu\text{l; sample 1-300 }\mu\text{l}}$ .
- √ Diluter with high-precision ceramic plunger (no syringe) for the dispensing of reagents and samples (500µl).
- $\sqrt{}$  Automatic dilution from 1:1 to 1:100.
- √ Miura 300 with 2 sampling arms.

#### **OPTICS AND REACTION:**

- √ Automatic wash station for used cuvettes.
- √ Cuvettes for reaction development and reading: 80 on-board re-usable cuvettes designed and manufactured by Bionex ©.
- √ Sample homogeneity achieved while injecting in the incubation and reading cuvette.
- $\sqrt{\phantom{0}}$  Thermo-controlled incubation and reading compartments: 37°C  $\pm$  0.1°C.
- √ Typical reaction volume: 200-260 µl.
- $\sqrt{8}$  8 available wavelengths in the range 340 to 700 nm + one free position.
- $\sqrt{}$  Photometric linearity: 0÷3.0 OD.
- √ Light source: long life halogen lamp (2000 hours)

#### CONTROL AND COMMAND:

- √ External PC.
- $\sqrt{}$  Interface: Ethernet (other on request).
- $\sqrt{}$  Powerful, multilingual software dedicated to oenological analysis. Operating system: Windows @
- $\sqrt{\phantom{a}}$  Saving of calibrations and results.
- $\sqrt{\phantom{a}}$  Saved parameters are fully accessible to the operator.
- $\sqrt{}$  Bidirectional RS232 output for data up– and download.
- $\sqrt{\phantom{a}}$  Built-in barcode scanner for samples and reagents.
- $\sqrt{}$  Floor-standing option.

### INSTALLATION:

Dimensions: W 114 x H 59 x D 75 (cm)

Weight: about 80 kg.

Power supply: 100-240 V - 47/63 Hz.

Operating temp.: 18°C - 32°C Relative humidity: 30 to 70%

#### AVAILABLE PARAMETERS

Acetaldehyde Acetic acid Citric acid

D/L-Lactic acid L-Malic acid Glycerol

D-Gluconic acid Glucose + Fructose Gluc. + Fruct. + Saccharose

Ammonia nitrogen Alpha amino nitrogen Assimilable nitrogen

Tartaric acid Calcium Catechins

Copper Iron Folin-Ciocalteau index

Total Polyphenols Colour intensity Anthocyans
Free SO<sub>2</sub> Total SO<sub>2</sub> Urea

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