

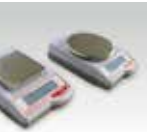
SUPER DEE



laboratory
balances



industrial
scales



instruments
for paint



oenological
equipments



digital
tensiometer



calibrated
masses



customer care

info@gibertini.com
Tel. (+39) 02 3541434

GIBERTINI ELETTRONICA SRL

Via Bellini, 37
20026 Novate Milanese
(Milano) - ITALY
Tel. (+39) 02 3541434
Fax (+39) 02 3541438
sales@gibertini.com

www.gibertini.com

ISO 9001:2008



LAT N° 094

Il Centro Accredia LAT n. 094 è accreditato per tarature di bilance, microdosatori e soluzioni idroalcoliche. Per i dettagli consultare la tabella di accreditamento su www.accredia.it
ACCREDIA LAT Center n. 094 is accredited for balances, microdosimeters and hydroalcoholic solutions calibration. For details consult the accreditation table on www.accredia.it

Digital Distilling Unit

Mod. SUPER DEE

In compliance with the official methods for the determination of the alcoholic strength by volume in wines, musts and spirits (Regulation OIV) and of the volatile acidity.

COMPLETELY AUTOMATIC INSTRUMENT that allows to obtain a distillate of wine, spirits, scents or other alcoholic solutions to determinate alcoholic strength by volume.

INTEGRATED STEAM GENERATOR directly connected to tap water, with user replaceable demineralisations column (autonomy 100 litres - approximately 400 analyses of volatile acidity). There is no more need of distilled water. After the distillation the instrument automatically locks to avoid any waste of water.

Available also without generator (mod. SDEE/SV).

EXECUTION TIMES:

Distillation of wines: 100 ml in 3÷4 minutes - 200 ml in 6÷7 minutes

Volatile acidity: 250 ml in 6÷7 minutes

Distillation of spirits: 4÷8 minutes

FUNCTIONS

CONTROL PANEL WITH ALPHANUMERIC INTELLIGENT DISPLAY easy-to-read and keyboard. It drives and controls the microprocessor for:

- The regulation and the tare of the new balance
- The volume to be distilled
- The real time value of the distilled amount
- Check of the inlet cooling water: temperature, pressure and flow.
- The different languages (IT/ES/UK/FR)
- The warning of missing glassware
- The warning of opened protection or drainage

TECHNICAL CHARACTERISTICS:

- AISI 316 stainless steel framework
- New vertical sliding transparent protection
- New phial with enlarged drainage to distillate wine lees and grape pulp
- New system rapid and operational (one hand operation) for holding the glassware. It inhibits the distillation if the glassware is not present
- New shower for washing the phial with flow regulation
- Magnetic filter at the inlet of the water for stopping heavy particles
- Automatic stop of the instrument after the distillation: no wasting of water
- Power supply: 220 VAC – 15A max
- Dimensions (WxDxH): 290 x 300 x 1200 mm
- Net weight: 41 Kg
- Functional requirement for cooling water:

T max	= 20°C
press min.	= 1,5 bar
flow min.	= 5 litres/min

STANDARD EQUIPMENT

3x 100ml flasks, 1x 200ml flasks, 2x 300ml conical flasks, 1 x 500ml wash bottle, 1x 100ml bottle with dropping plug, 3 dropping plastic pipettes, chemical products (reagents) and 1 replacement cartridge for H₂O (demineralisation column).

Subject to technical changes without notice.

*All our instruments are intended to exclusive scientific purpose and/or for internal controls. They must not be used in environments with danger of explosions.
All our instruments comply with directive 2004/108 EC (electromagnetic compatibility).*

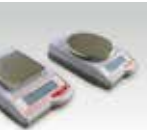
DEEPV + VADE



laboratory
balances



industrial
scales



instruments
for paint



oenological
equipments



digital
tensiometer



calibrated
masses



customer care

info@gibertini.com
 Tel. (+39) 02 3541434

GIBERTINI ELETTRONICA SRL

Via Bellini, 37
 20026 Novate Milanese
 (Milano) - ITALY
 Tel. (+39) 02 3541434
 Fax (+39) 02 3541438
 sales@gibertini.com

www.gibertini.com

ISO 9001:2008



LAT N° 094

Il Centro Accredia LAT n. 094 è accreditato per tarature di bilance, microdosatori e soluzioni idroalcoliche. Per i dettagli consultare la tabella di accreditamento su www.accredia.it
 ACCREDIA LAT Center n. 094 is accredited for balances, microdosimeters and hydroalcoholic solutions calibration. For details consult the accreditation table on www.accredia.it

Oenochemical distilling unit mod. DEE

Official method for the determination of the alcoholic strength by volume in wines, musts and spirits and of the volatile acidity.

Particularly adapted for wines, liqueurs, beers, perfumes, alcoholic solution in general and spirits.

The DEE is a quick operating automatic instrument taking advantage of a fully new heating-system and with an automatic stop of cooling water flow at the end of the distillation.

The collection of the distillate is blocked automatically on reaching the amount established by means of the precision electronic balance.

1) Wine Distillation: 100 ml in 3÷4 minutes - 200 ml in 5÷6 minutes

The current regulation requires that the distilling unit satisfies the following test:

distil 5 times in succession a water-alcohol mixture with an alcoholic strength of 10% vol. After the last distillation, the distillate should present an alcoholic strength of almost 9,9%vol, in other words during each distillation the instrument does not lose a quantity of alcohol higher than 0.02%vol.

Volatile acidity in wine: 250 ml in 8 minutes starting from 20 ml (with VADE steam generator)

For the volatile acidity it respects the three points provided by the same Regulation (2676/90):

1. The steam of water produced by the generator must be CO₂ free

Distil 20 ml water collecting 250 ml distillate, adding 0,1 ml NaOH 0.1 N and 2 drops of phenolphthalein 1% in alcohol: the colour must remain stable pink for at least 10 seconds.

2. 99,5% of acetic acid contained in a solution 0,1 M it must be found in distillate.

Distil 20 ml acetic acid 0,1 M. Collect 250 ml distillate and titrate with at least 19,9 ml NaOH 0.1 N.

3. Maximum 0,5% of a solution of lactic acid 1 M is found in the distillate.

Distil 20 ml of a solution of lactic acid 1M, collect 250 ml of distillate and titrate with maximum 1,0 ml NaOH 0,1 N.

2) Distillation of spirits:

The current regulation requires that the distilling unit satisfies the following test:

distilling 200 ml (or 100 ml) of a hydroalcoholic solution at 50% vol and collecting 200 ml (or 100 ml) of distillate the amount of alcohol lost must not be more than 0.1% vol.

3) Sorbic acid: 250 ml in 8 minutes (to be examined with a spectrophotometer) - See "Analysis Methods of Wines and Alcoholic beverages" ed. GIBERTINI ELETTRONICA.

4) Distillation of wine dregs

STANDARD EQUIPMENT

three 100 ml volumetric flasks, one 200 ml volumetric flask, two 300 ml conical flasks, chemical products kit, pipettes, tubes, screws, clamps for the connection of supply and discharge water, etc.

TECHNICAL SPECIFICATIONS

Power: 220V (-15%/+10%) 15A - Dimensions: W280xD460xH1000 mm - Net weight: 26,5 kg

Water requirements: Max 18°C - Flow rate minimum 5 l/min. - Minimum pressure 2 bar

Steam generator mod. VADE

For the determination of the volatile acidity and of total sulphurous anhydride (SO₂)

Accessory unit to be used exclusively with DEE, in conformity to the current Regulation. It is an electrically heated boiler which generates steam instantaneously and continuously, thanks to its small size.

The instrument is particularly safe due to the reduced volume for the pressurised steam.

TECHNICAL SPECIFICATIONS

Power: 220V (-15%/+10%) 15A - Dimensions: W130 x D405 x H307 mm - Net weight: 9 kg

SUBJECT TO TECHNICAL CHANGES WITHOUT NOTICE.

ALL OUR INSTRUMENTS ARE INTENDED TO EXCLUSIVE SCIENTIFIC PURPOSE AND/OR FOR INTERNAL CONTROL ONLY. THEY MUST NOT BE USED IN ENVIRONMENTS WITH DANGER OF EXPLOSIONS.

THE USE OF OUR BALANCES IS FORBIDDEN IN THE CASES PROVIDED BY ART. 1, POINT 2, LETTER A) OF DIRECTIVE 2009/23 EC EXCEPT FOR THOSE MODELS APPROVED WITH CE MARK (LEGAL METROLOGY).

ELECTRONIC BALANCES ARE SENSIBLE TO THE VARIATION OF THE ACCELERATION OF GRAVITY. THEY MUST BE CALIBRATED ON THE WORKING SITE (2009/23 EC).

ALL OUR INSTRUMENTS COMPLY WITH DIRECTIVE 2004/108 EC (ELECTROMAGNETIC COMPATIBILITY)