

ALCOLYZER 7001 VINEGAR

LAB EQUIPMENT TO MEASURE ALCOHOL



THE FASTEST AND MOST PRECISE INSTRUMENT FOR VINEGAR PRODUCERS ON THE MARKET



Key features

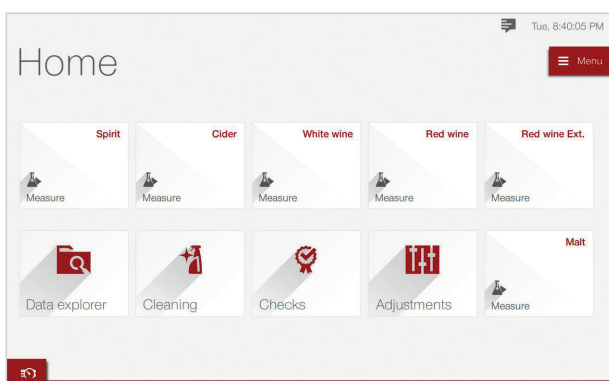
- Analysis of ethanol within 2-3 minutes with zero sample preparation, also with high solid contents
- Measure of alcohol content in different alcohols, denaturated alcohols, mash, wines and vinegars
- Comes with tailor-made methods for spirit vinegar, red wine vinegar, red wine vinegar extract rich, cider vinegar, malt vinegar and white wine vinegar
- Option for customized methods for speciality vinegars
- Determination of ethanol in mash and wine (0-20% v/v) and alcohol solutions (35-65% v/v)

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The Alcolyzer 7001 vinegar is the ideal solution for analysing the most important vinegar fermentation parameter in a vinegar

factory – the alcohol – with one sample injection without any sample preparation with a repeatability of 0.03% v/v.



Main Screen



Measurement report



Syringe Supporter

As an autonomous system, the Alcolyzer 7001 vinegar is easy and intuitive to operate. The robust design and unique optical/reference light pathway ensures reliable, precise and reproducible operation.

Comprehensive sample naming, result storage and export of the sample history are implemented.

- Compact design, optimised for table-top applications
- User interface with touch screen for easy and hygienic operation
- NIR technology for highly sensitive measurements with long term stability
- User-friendly and safe injection of small (approx. 10 mL) sample volumes
- Out-of-the-box operation set-up, commissioning and operation
- Sample changer for automatic sample measurements optionally available