

LR03

DIGITAL REFRACTOMETER
FOR MEASURING THE SUGAR
CONTENT IN GRAPE MUST



M **maselli**
PROCESS ANALYZERS

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MAIN CHARACTERISTICS AND BENEFITS

The LR03 refractometer measures the sugar content in a sample of grape must at the time of delivery to the wine processing plant. The washing, rinsing with must and measurement operations are carried out manually with guidance from the touch screen operator panel.

The instrument displays the results in the selected scale and, thanks to a serial output, allows the user to print them off, repeat the measurement or connect up to the processing plant's management software. The instrument requires no calibration. Annual servicing is all it needs.

Measurement reliability:

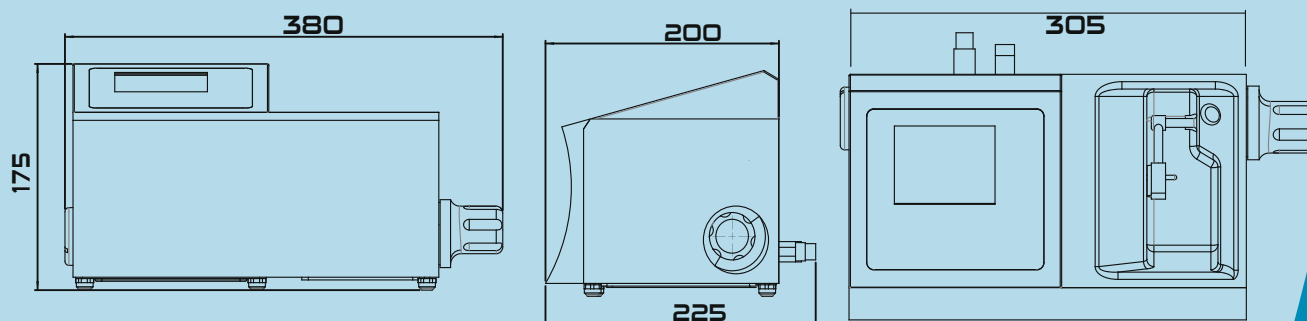
The refractometric measurement of the must is direct, extremely repeatable and is not affected by color. Thanks to the vertical prism and prism cleaner, the presence of suspended solids and emulsions in the must does not affect the results.

Easy to use:

The analysis of approximately 200 ml of must makes the measurement coherent and representative of the grape sample taken.

Compact:

The compact size of the instrument means it can easily be transported and positioned to meet all measuring needs.



TECHNICAL FEATURES:

- Measurement scales: nD, Brix, °Oe (sugar content), % v/v (probable alcohol content)
- Maximum accuracy $> \pm 0.1$ Brix
- Automatic temperature compensation
- Measurement bowl capacity: 200 cc;
- Interfaces:
RS232 for connection to an external printer (optional)

CONSTRUCTION FEATURES:

- Electrical power supply:
AC 115/230V $\pm 10\%$ 50...60Hz 120VA
- Dimensions (mm):
380 (w) x 175 (h) x 200(d)
- Weight:
7.5 kg

Made from stainless steel, the quality of the construction materials guarantees optimum performance and life expectancy of the instrument.

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