

Other solutions
for measurements
at delivery

SA00

Multiparametric
analysis station



SC04

Probe analysis
system



LR03

Benchtop
refractometer



M maselli
PROCESS ANALYZERS

Via Baganza 4/3 - 43125 Parma
Italy_tel. +39 0521 257411
www.maselli.com

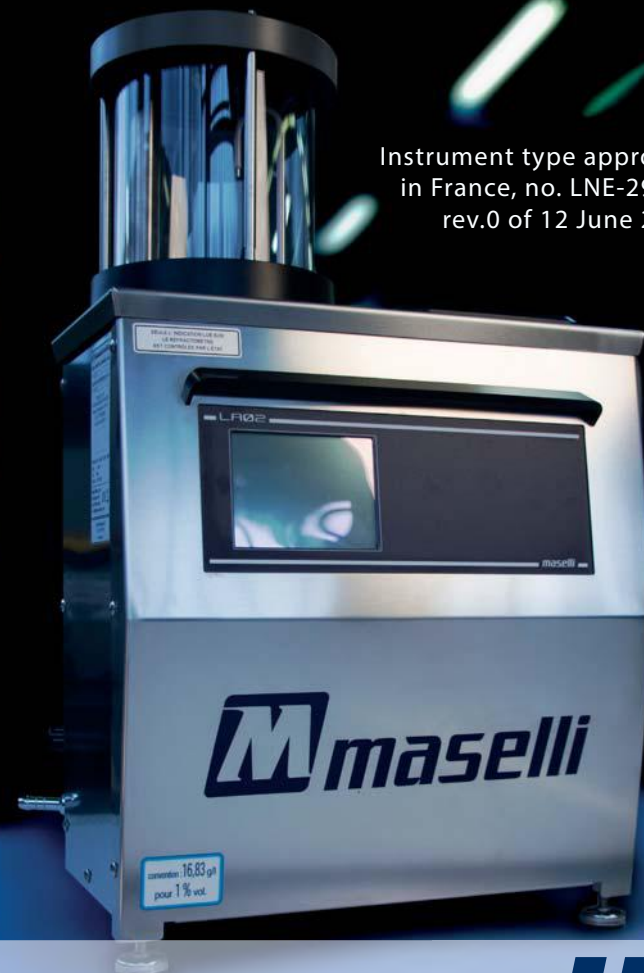
ZZ2001455A

LA02

automatic laboratory

for measuring the sugar
content in grape must

Instrument type approved
in France, no. LNE-29382
rev.0 of 12 June 2015



M maselli
PROCESS ANALYZERS

WHY CHOOSE OUR INSTRUMENT?

Measurement reliability

The refractometric measurement of the must is direct (not derived as with other measuring instruments), extremely repeatable and is not affected by color. The vertical prism geometrical optics means that the presence of any suspended solids and emulsions does not affect the measurement.

Easy to use

Automatic control of the measuring cycle, washing and data management with the possibility of also making the sampling process and transfer of must from the truck to the analysis unit completely automatic.

The user interface is a touch-screen operator panel.

No calibration required

The instrument requires no calibration.

Annual servicing is all it needs.

Compact

The compact size of the instrument make it easy to position and integrate into any delivery receiving system.



DESCRIPTION OF THE INSTRUMENT

The LA02 refractometer measures the sugar content and the pH (optional) of a sample of grape must at the time of delivery to the wine processing plant. The unit automatically controls the analysis cycle (priming, measuring and washing) and displays the results in the selected scale. It can be connected to an external printer and/or to the processing plant's management system.

The analyzer can be fed both manually and automatically by integrating it in an analysis system made up of:

- Truck sampling probe, code CC05
- Must Transfer Unit with remote control pendant
- Repeater, code IRE0

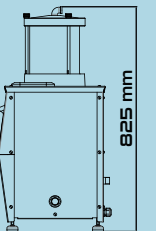
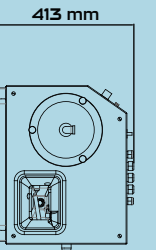
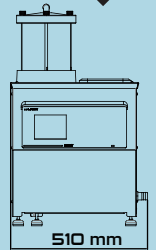
TECHNICAL FEATURES:

- Measurement scales: nD, Brix, °Oe (sugar content), % v/v (probable alcohol content), pH (optional)
- Maximum accuracy > ± 0.1 Brix
- Automatic temperature compensation
- Measurement bowl capacity: ~250 cc;
- Interfaces: RS485 for connection to PC; RS232 for connection to an external printer (on request); RS485 for connection to a IRE0 Repeater (optional)

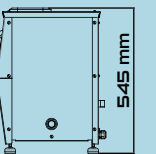
CONSTRUCTION FEATURES:

- Electrical power supply: AC 115/230V ±10% 50...60Hz 120VA
- Compressed air supply: Dehydrated air 3 bar (43.5 psi).
- Water supply: Water 1...4 bar (14.5...58 PSI)
- Dimensions: 392 (w) x 525.5 (h) x 280 (d)
- Dimensions with transfer unit: 392 (w) x 756 (h) x 280 (d)
- Weight: 22 - 25 kg

LA02
with Transfer Unit



LA02
without Transfer Unit



Made from stainless steel,
the high quality construction guarantees
optimum performance and long term reliability of the instrument