Other solutions for measurements at delivery

SA00
Multiparametric analysis station

SC04
Probe analysis system

LR03
Benchtop refractometer

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

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

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