

## SMART COMPACT ANALYZER

### at the receiving area

The LA02 analyzer 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 (sampling, measuring and washing) and displays the results in the selected scale: as far as concerns the washing, the measurement takes place in a basin where the prism is automatically washed after each cycle with a dedicated wiper. In order to handle the measurement data, the LA02 can be connected to an external printer and/or to the processing plant's management system.

The sample to be measured may be delivered to the LA02 both manually and automatically: in the automatic configuration, the analyzer is connected to the Maselli CC07 truck sampling probe by means of the must transfer unit. Even in the full configuration, all the cycle may be handled by only one operator using the joystick control panel. The farmers may see the results of the analysis in a dedicated remote display.



### Benefits

- Application in the receiving area
- Modular sensors (upgradable in steps) configuration
- Automatic connection to truck sampler
- Quick measurement (3 minutes / truck)

# LA02

## GRAPES ANALYZER

BRUX, pH OF THE INCOMING GRAPES

## OPERATING SPECIFICATION

### LR05 SA (Super Accuracy)

Measurement limits:	1.3271 ... 1.5318 nD(0...95Bx)
Accuracy:	+/- 0.00002 nD (+/-0.01Bx)
Measurement scale:	nD, BRIX, HFCS42 and HFCS55 with adjustable Zero value and 10 "USER" scales totally configurable.
Product temperature:	5...60 °C with automatic compensation of measured temperature Peltier Cell available.

### LR05 HA (High Accuracy)

Measurement limits:	1.3271 ... 1.5318 nD(0...95Bx)
Accuracy:	+/- 0.00005 nD (+/-0.03Bx)
Measurement scale:	nD, BRIX, HFCS42 and HFCS55 with adjustable Zero value and 10 "USER" scales totally configurable.
Product temperature:	5...60 °C with automatic compensation of measured temperature Peltier Cell available.

### LR05 ST (Standard Accuracy)

Measurement limits:	1.3271 ... 1.5318 nD(0...95Bx)
Accuracy:	+/- 0.00007 nD (+/-0.05Bx)
Measurement scale:	nD, BRIX, HFCS42 and HFCS55 with adjustable Zero value and 1 "USER" scale totally configurable.
Product temperature:	5...45 °C with automatic compensation of measured temperature

*Note: for all different models, accuracy refers to measurement of certified standard sucrose solution up to 50 Brix at 20°C.*

## TECHNICAL FEATURES

Quantity of analyzed sample:	~ 3 cc
Measuring Time:	Approx. 5 sec
Power supply:	AC 115/230V ±10% 50/60Hz
Interface:	Windows based' touchscreen panel
Outputs:	Ethernet – 2xUSB
Protection Category:	IP65 according to EN60529
Dimension:	262 (w) x 125 (h) x 261 (d)
Weight:	5 kg

More products  
For measurements  
at delivery

### SA00

Multiparametric  
analysis station



### LR03

Benchtop  
refractometer



### LR02

Portable lab refractometer



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PROCESS ANALYZERS

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