



content and the pH (optional) of a sample of grape must at the time of delivery to the wine processing plant. The the unit automatically controls analysis cycle (sampling, measuring and washing) and displays the results in the selected scale: as far as concerns washing, the measurement takes place in a basin where the prism is automatically washed after each cycle with a dedicated In order to handle the measurement data, the LA02 can be connected to an printer and/or to the processing plant's management system.

The sample to be measured may 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 full configuration, all the 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)



OPERATING SPECIFICATION

Measurement scales: Babo, Brix, °Oe (sugar content), % v/v (probable

alcohol content), pH (optional)

Max Accuracy: $> \pm 0.1$ Brix

Measurement bowl capacity: ~ 250 cc

*with automatic temperature compensation

TECHNICAL FEATURES

Electrical Power Supply: AC 115/230V ±10% 50...60 Hz 120 VA

Compressed air Supply: Dehydrated air 3 bar (43.5 psi)

Water Supply: Water 1...4 bar (14.5...58 psi)

Dimensions: $392 \text{ (w)} \times 525.5 \text{ (h)} \times 280 \text{ (d)}$ Dimensions with transfer unit: $392 \text{ (w)} \times 756 \text{ (h)} \times 280 \text{ (d)}$

Weight: 22-25 Kg

Please refer to the technical datasheet for further data.

More products For measurements at delivery

SA00

Multiparametric analysis station



LR03

Benchtop refractometer



LR02

Portable lab refractometer



ZZ2001455B





43122 Parma - Italy - Tel. +39.0521.257411 www.maselli.com





