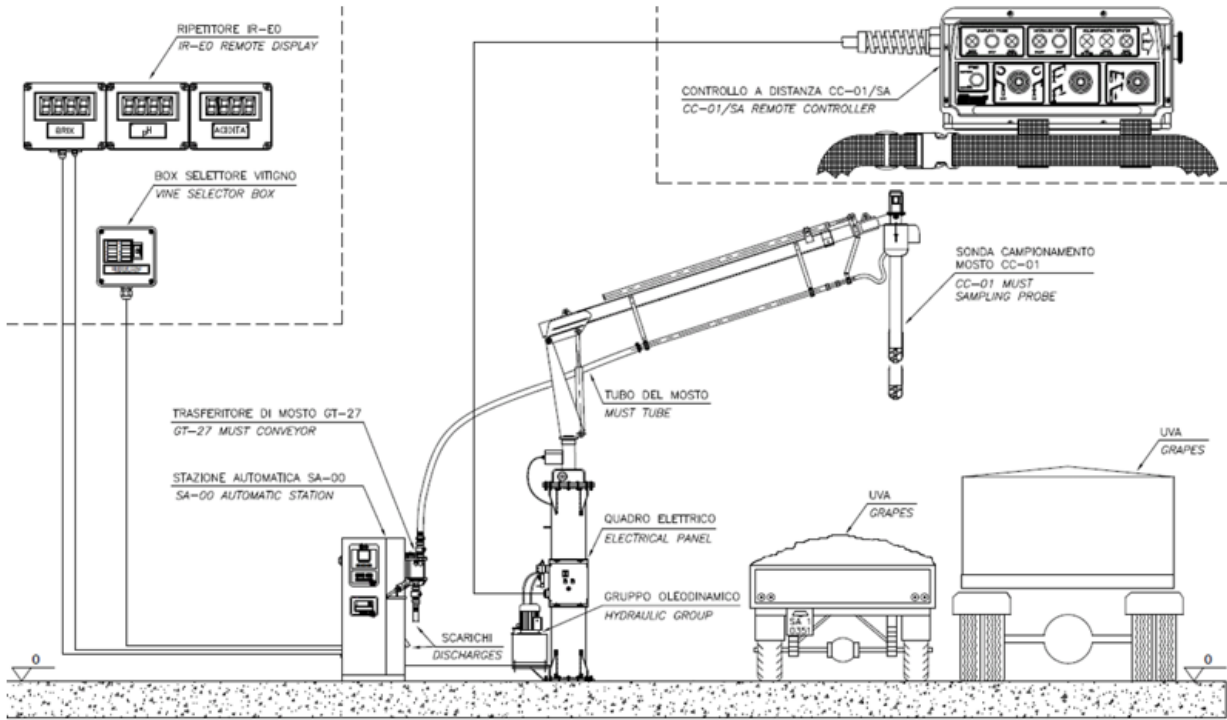
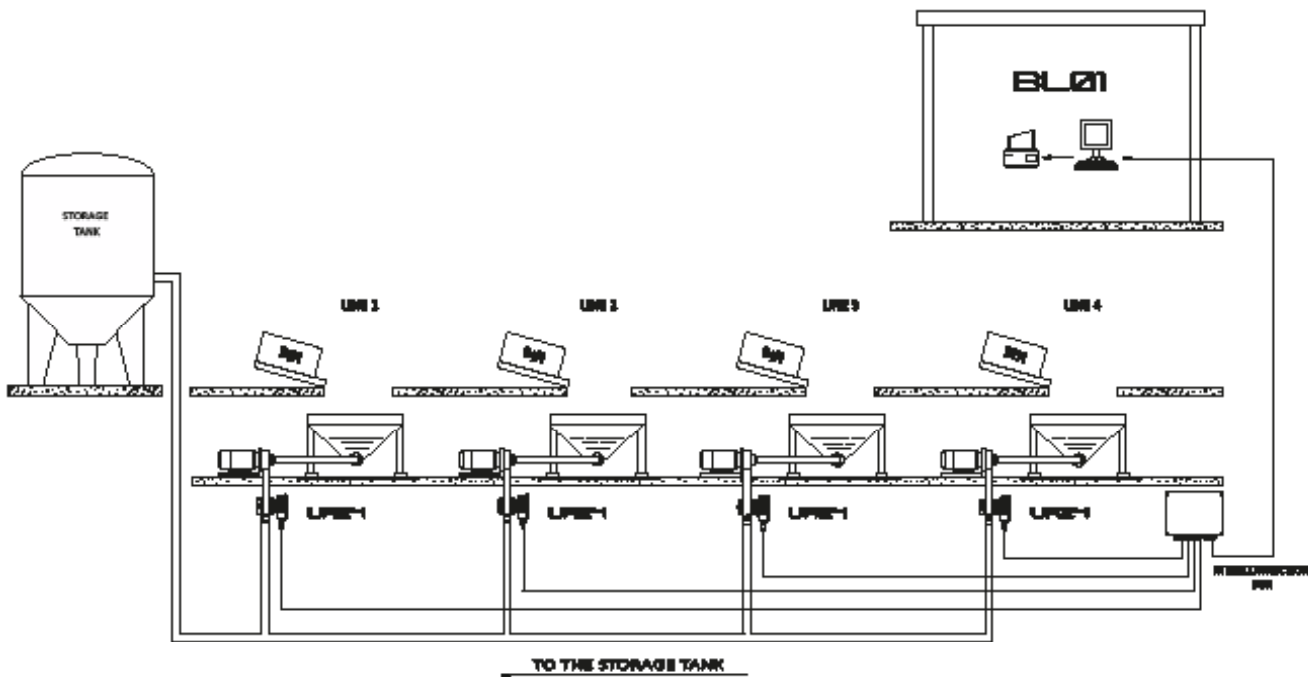


SAMPLING FROM TRUCKS



ANALYSIS AFTER THE CRUSHER



LP20 PORTABLE ANALYZERS

In their portable applications, the sensors are packed into an IP67 case provided with a local touch-screen control panel, batteries, flow cell, tubes, and all accessories useful for in line measurement. The LP20 can be delivered in two versions: CO2/ O2 or Alcohol only. It is light weight although very robust and easy to use for a fast connection to a tank or piping.



SA CONFIGURATIONS

The analysis station SA is a modular analysis system which can be delivered in different configurations according to the needed variables to be measured:

	CONCENTRATION	pH	TOTAL ACIDITY	P.Q.
SA01	●			
SA02	●	●		
SA03	●	●	●	
SA11	●			●
SA12	●	●		●
SA13	●	●	●	●

SA01, SA02 and SA03 models become respectively SA11, SA12 and SA13 when requested with P.Q. (Phenolic Quality) measurement. It is possible to complete the station gradually in stages.

The equipment, whatever configuration you choose, is compatible with the automatic must transfer. If that is not included it has to be manually feed.

More products for wine analysis

LM05 Lab - Fermentation



Laboratory - Sugar, Alcohol, Extracts

IF01 Inline - Fermentation



In line - Sugar, Alcohol, Extracts

ZZ001607A



WINE GRADING

GRAPES ANALYSIS FOR THE RECEIVING AREA

SAMPLING - CONCENTRATION - pH - T.A. - P.Q.



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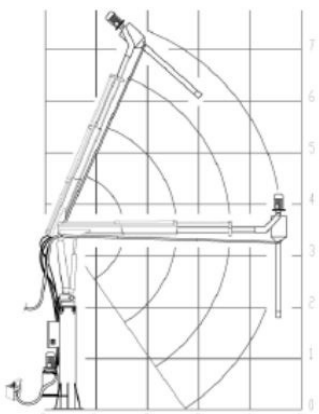
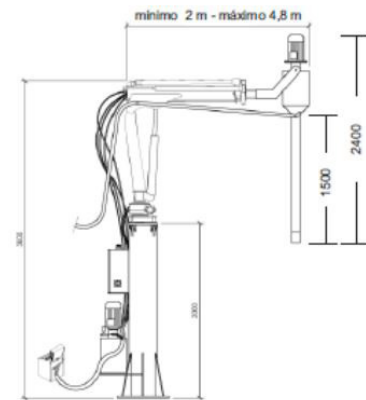


SAMPLERS

Maselli has always been the leader in providing different models of truck samplers to be combined with a full range of multi-parametric analyzers for the analysis of incoming grapes in the grading area. It is also possible to analyze the must after the crusher while on its way to stock tanks. As far as wine grading area is concerned, Maselli has got a solution for each different need.

CC07

Through its auger, the motor driven CC07 probe can sample the grapes and transform it in clear must through a compact highly efficient crusher. The must transfer from the probe to the analysis system occurs by gravity and it happens through three stainless steel telescopic elements which avoid contamination from previous samples and through a flexible hose which carries the must up to the analysis station. The probe is actioned by an electrical engine, and it has been designed so to allow easy maintenance and cleaning.



OV01

The vacuum sampling system OV01 allows to sample grapes and must from bins and boxes. It can be also used to sample from trucks. OV01 features a sampling probe from a 3 to 8 meters length. The accumulated must can be sent to the refractometric station either automatically or manually. The entire sampling cycle is automatically handled by the dedicated PLC. The stainless-steel structure and the quality of structural materials ensure high performance and long operating life.



OV01

ANALYZERS

SA Series

Nowadays, SA stations have become a fully automatic analysis center, able to provide an accurate evaluation of incoming grapes. The system is modular and, according to different needs, can measure:

- sugar content
- pH
- Total Acidity
- Phenolic Quality
- color
- potassium (optional)

The automatic station consists of a compact one-piece, with the automatic must transfer GT27 as optional, printer and barcode reader. The construction is robust and suitable for industrial environments. Its design allows easy maintenance. The measured data are directly displayed on the embedded screen and can be sent to a data collection center.



LA Series

The automatic refractometer LA02 analyses grapes must through the measuring of sugar content and, optionally pH, visualizing the results on its touch-screen display and handling every sampling and analysis phase. The must can be supplied:

- Manually by pouring it into the bucket
- Automatically directly from a sampling probe. In this case, the version with the automatic must transfer mounted directly onto the analyzer makes it a very compact system.

It is available an output for the connection to an external printer or a PC. The stainless-steel construction and the quality of the constructive materials ensure high performances and long operating life.



LR Series

The digital refractometer LR03 analyses grapes must through the measuring of sugar content and indicating it in the desired oenological scale. A serial printer can be connected to LR03 for printing on weighing tags, also multi-sheet. The same serial output can be used to connect the unit to a PC. LR03 is suitable for wineries which need a robust, cost-saving, complete and highly reliable equipment.

SYSTEMS

SC04

The analysis system SC04 allows to measure the sugar content of grapes samples directly from the sampling probe.

The sugar content is measured by a refractometric unit embedded into the probe which measures continuously throughout the whole sampling time.

Once the sampling is completed, the measured data are sent to the control unit and displayed on a dedicated control panel. It is also possible to print the data on cards.



SC04



BL01

BL01 system for incoming must evaluation measures the must sugar content. The analysis is carried out using a process refractometer placed on the main pipe downstream of the crusher. It sends the measured values to a computer where a dedicated Maselli Utility is installed. The sugar content results from the average of all measurements made on each batch of crushed grapes. The BL01 can be completed with pH measurement.



BL01