

Equipment configuration

- 1 inox case
- 1 boiler-cooler glass
- 1 Hg thermometer
- 1 ebulliometer silicone cap
- 1 ebulliometer joint
- 1 ebulliometer rule
- 1 white reference wine
- 3 meters of silicone tube
- 1 power cable
- 1 instructions manual

ref. 3038006
 ref. 3015001
 ref. 4162024
 ref. 0002061
 ref. 1016000
 ref. 1004003
 ref. 6072001
 ref. 0002050

Related products

- digital calcoholimeter USB key
- universal detergent GAB
- flow indicator
- red reference wine
- antifoaming silicone
- ebulliometer certificate

ref. 1016002
 ref. 1004004
 ref. 6005011
 ref. 1004010
 ref. 1009003
 ref. 1010050



Comments

- You got a GAB ebulliometer, based in the centennial technique of ebulliometry, for the determination of %vol in dry wines of normal constitution, sparkling wines, ciders, beers, and vinegars in an easy, fast and economic way.
- You must report boiling temperatures from water/reference wine and sample to be analyzed to ebulliometer rule and read directly the %vol. with an uncertainty of +/- 0.15%vol. and a precision of 0.1%vol.

Instructions

The assembly

- 01 Place the joint and screw the glass boiler-cooler on the red support.
- 02 Link a piece of silicone tube from the water network to the lower piping of the cooling gel and another piece from the upper outflow of the cooling gel to the drainage.
- 03 Check the thermometer and make sure that the column of mercury is not interrupted then put it into its place (see photo behind).
- 04 Link a piece of silicone tube from the back exit valve of the device to the drainage and close the valve.
- 05 Connect the device through the supplied cable to the 110-230V network.

The calibration of the device

- 06 Open the water network valve in order to start the cooling process.
- 07 Pour a little of reference wine in the top funnel rinsing with it the boiler-cooler glass and once the process is finished empty it. Then fill it up to the inscribed mark.

The calibration of the device

- 08 Turn on the back switch and the front red led will light up. It will indicate the presence of electric current in the device.
- 09 Press the front On/Off button once only. The green led will turn on indicating that the sample will start heating up.
- 10 Wait for the column of mercury to rise and stabilize (for aprox. 6-8 min). Write down the read results of the thermometer and interrupt the boiling process by pressing again the On/Off button.
- 11 Open the drainage valve of the device and pour, at least 3 times, the content of a glass of water inside the boiler-cooler glass to rinse and cool it down.
- 12 Fill it again with distilled water up to the inscribed mark and follow steps 9 - 11 again.
- 13 Use the circular slide rule and apply the temperatures according to the instructions on its back.
- 14 At this time the device is now calibrated and ready to be used.

The technique applied

- 15 Repeat step 7 with the sample which is to be analyzed and continue with steps 9, 10, 11 and 13.

Observations

- The control of water temperature will be done once/twice a day and the one from reference wine periodically according to the user's decision (it is advised every 15 days).
- Be sure to cool down the device after every sample and rinse it with the new sample to be analyzed.
- Do not press the On/Off button without having liquid inside the boiler-cooler glass.
- In case of overheating the green led will blink and the device will stop heating. To recover the normal working operation rinse the device using 2-3 glasses of water and the device will be ready again.
- For beers, ciders and other hydroalcoholic solutions that could contain gas and cause foam, make sure to eliminate the gas and introduce a drop of antifoaming silicone for its boiling.
- It is advisable to clean the device once per month with a mix of some drops of sodium hydroxide 4% with distilled water.
- During boiling process avoid boiling bubbles to go up inside the cooler thus can lead to a wrong reading.

