

OEN-VASO2OH-121



OEN-VASO2OH-121/141, Sulfer, volatile acidity and alcohol content Stills

The VASO2OH stills consist of a distillation unit for the alcoholic content combined with a unit for volatile acidity and 2 or 4 units to determine the sulphur dioxide, according to the VASO2 version. The VASO2 distillers are certainly the ideal solution for wine industries and third-parties laboratories which must perform distillations of more parameters, simultaneously. The new design, the auto-draining system for eliminating the exhausted wine sample at the end of the distillation for volatile acidity, the flow-rate control system of the air stream for SO₂, the high efficiency of the wine heating and the absence of gas leaks in the environment get these new instruments really exclusive.

Advantages:

- "All-in-one" instruments for the analysis of volatile acidity, SO₂ and alcoholic content
- 2 available versions to satisfy all needs: 1+2+1 and 1+4+1
- Applicable to all wines, mosts, grape juice and spirits
- 25% faster distillation time for volatile acidity than the traditional distillers
- Easy separation and draining of exhausted wine samples at the end of the procedure for VA
- Several distillations of volatile acidity can be run in a row, without adding cold water
- 2 or 4 independent distillation heads for the total or free or bound sulphur dioxide

- Automatic stop at the end of the alcoholic distillation process
- High-efficiency and energy-saving electrical heating
- Constant heat input: no differences from distillation to distillation
- Space ergonomical design
- Very compact sizes
- Easy to install and use.

Model	OEN-VASO2OH-121	OEN-VASO2OH-141
Distillation time	12 min/sample for volatile acidity, 10 minutes for free SO ₂ and 10 minutes for bound or total SO ₂ , 12 minutes for alcohol distillation	
Water consumption (l/min)	0.3-0.6	
No. of Heads	1+2+1	1+4+1