



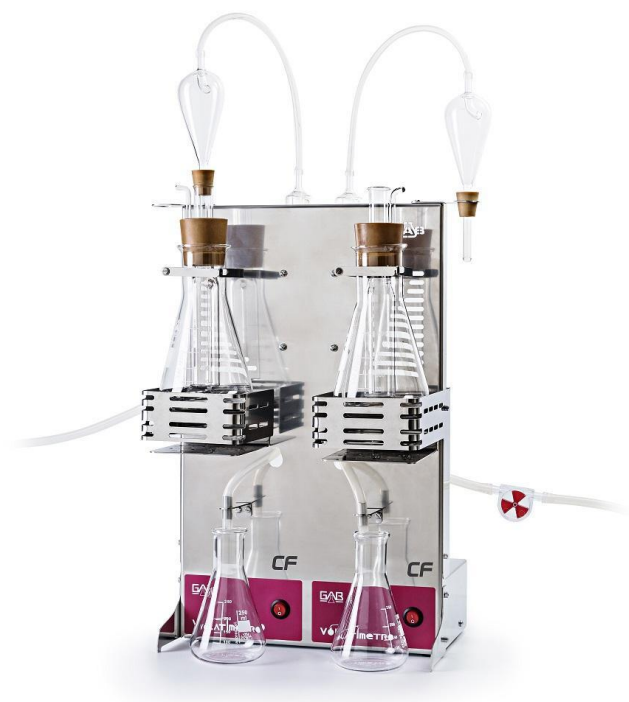
Distiller for determination  
of volatile acidity in wines according to  
the method Cazenave-Ferré

## Characteristics

- 2 place unit
- Armored, fast and efficient heating system
- Long life span heater
- Easy installation and handling
- Very practical
- Compact, robust and stable unit
- Front heater protector
- Possibility of battery configuration
- Dimensions: 320x300x520 mm
- Power voltage: 230V / 50-60Hz / 350+350W
- Weight: 9Kg

## Equipment configuration

- 1 inox structure of 2 places
- 2 erlenmeyer flasks 500 ml
- 2 bubbler tubes
- 2 rubber caps 2 holes
- 2 glass sticks
- 2 expansion balls
- 2 rubber caps 1 hole
- 2 ball coolers
- 2 erlenmeyer flasks 250 ml n/n
- 2 meters of silicone tube 7x11 mm
- 1 sodium hydroxide 0.1N 1000 ml
- 1 phenolphthaleine solution 50 ml
- 1 power cable
- 1 instructions manual



## Required material

- 1 burette support GAB inox
- 1 burette clamp w/nut
- 1 burette 10 ml PTFE key
- 1 pipette 10 ml 2 marks "A"
- 1 beaker 50 ml low form
- 1 flow indicator
- antifoaming silicone

Volatile Acidity distillation



Scientific instrumentation

Analytical techniques

Chemical reagents

Laboratory equipment