



OEN-SO2-2/4/6/8, Sulfur Dioxide Content Stills

The determination of sulfur dioxide in wine and grape juices is one of the most frequent analysis in oenology. If a single-sample still is available, the productivity is limited and quite poor. The new Sulfur Dioxide Content stills at 2, 4, 6 or 8 places allow simultaneous and very efficient distillations, with an extremely affordable price. The new design, the flow-rate control system of the air stream, the high efficiency of the wine heating and the absence of sulfur leaks in the environment get these new instruments really unique.

Advantages:

- "All-in-one" instruments for the analysis of volatile acidity, SO₂ and alcoholic content
- 2 available versions to satisfy all needs: 1+2 and 1+4
- Applicable to all wines, mosts, grape juice and spirits
- 25% faster distillation time for volatile acidity than the traditional distillers
- Easy separation and



OEN-SO2-2

- draining of exhausted wine samples at the end of the procedure
- Several distillations of volatile acidity can be run in a row, without adding cold water
- 2 or 4 distillation heads for the total or free or bound sulphur dioxide
- Alcoholic content analysis based on the ebulliometric method (accuracy: better than 0.2%)
- Optional "Alcohol Determination Kit" for the determination of alcoholic content
- High-efficiency and energy-saving electrical heating
- Constant heat input: no differences from distillation to distillation
- Space ergonomic design
- Very compact sizes
- Easy to install and use.

Model	OEN-SO2-2	OEN-SO2-4	OEN-SO2-6	OEN-SO2-8
Distillation time	12 min/sample for volatile acidity, 10 minutes for free SO ₂ and 10 minutes for bound or total SO ₂ , 5 minutes for alcohol distillation and 5 minutes for the boiling point determination			
Water consumption	0.2 l/min.			
Dimensions (WxDxH) (mm)	450x300x750	520x300x750		
Weight (kg)	15	17		
No. of Places	1+2	1+4	1+6	1+8