# TITRA EVO

Titration is one the most essential methods of analysis of musts and wines during fermentation and ageing process. TITRA EVO automates this method to reduce the time spent per sample and to improve the accuracy of the results.

# PH – Total acidity – Volatile acidity after extraction Free SO<sub>2</sub> – Total SO<sub>2</sub> Ref.120700

### Easy to set up and use

Thanks to its touch screen, intuitive menus and integrated reagent addition before titration, this instrument is really easy to use, whoever the user, and the results are very repeatable.

### Customizable configuration

User can choose the configuration depending on the parameters to analyse :

- pH / TA / VA after extraction
- Free and total SO<sub>2</sub>
- SO<sub>2</sub> / pH / TA / VA after extraction
- With or without autosampler (to analyse up to 15 samples in a row)

### Iodometric determination of SO<sub>2</sub>

With a double platinum electrode that detects an electric current in the sample, the instruments performs the titration and stops automatically when the oxydizing solution is in excess. The device calculate the result depending on the selected programme (free or total SO<sub>2</sub>) and displays it directly after a few seconds.

### Determination of pH and acidity

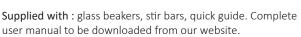
This device allows to determine pH, total acidity directly in the sample, and volatile acidity after extraction, without any need to see a color change at the end of titration. This enables optimum accuracy and reproducibility of the results.

# Double platinum electrode Open junction pH electrode

## Undisputable advantages

- Direct readout on display
- Ergonomic touch screen
- Simple and quick analysis (less than 1 minute)
- Automated addition of reagents
- Integrated magnetic stirrer
- Automatic temperature compensation
- Easy control of the pH electrode status
- Low maintenance needs
- Accessibility to the various parts
- Clear identification of reagents, titration solution and hoses







	TitraEVO SO <sub>2</sub> * Ref.120720	TitraEVO ACID* Ref.120710	TitraEVO Ref.120700
pH, total acidity, volatile acidity in extract		•	•
Free and total SO <sub>2</sub>	•		

<sup>\*</sup>Possible evolution after inital purchase In any case, the autosampler (ref.120800) can be ordered separately.

### Integrated software

- Sample identification
- Configuration of free titration mode
- Memory 4 Go: hundreds of analysis
- Data exportation on flash drive (File compatible with Excel)

### **Specifications**

	SO,	ACID	
Titration mode	Potentiometric	pHmetric	
Sample type	Wines, musts, alcohol beverages, vinegars		
Titration programmes	Free SO <sub>2</sub> : 5 à 200 mg/l Total SO <sub>2</sub> : 10 à 500 mg/l	pH 0 14 AT : 0 9,8 g/l (in sulphuric acid $H_2SO_4$ ) 0 15 g/l (in tartaric acid $C_4H_6O_6$ )	
Resolution	Free SO <sub>2</sub> , total SO <sub>2</sub>	pH, total acidity, volatile acidity (in a distillate obtained after an extraction from 20ml sample), Free titration, Manual titration	
Résolution	1 mg/l	pH: 0,01 Temperature: 0,1°C Acidity: 0,01 g/L de H <sub>2</sub> SO <sub>4</sub>	
Syringue capacity	10 ml	20 ml	
Calibration	Polarization (very rarely)	Daily calibration of pH electrode in 2 or 3 points with selection of buffer group	
Electrode	Potentiometric, made of glass, without refilling, double platinum tips, DIN plug	pH type, made of glass, refillable with KCl 3 mol/l electro- lyte, open junction, for agrofood application, BNC plug	
Temperature probe	PT100 type, CINCH plug		
Addition of reagents	Integrated		
Memory	Around 4 Go (hundreds of analysis)		
Port	USB : Result exportation to a file compatible with Excel, on flash drive Serial port : power supply and control of the autosampler		
Display	Color touchscreen 7»		
Identification of analyses	Date/hour, name		
Languages	French, english, spanish		
Power supply	100/240 V AC, 50/60 Hz (adapter 24V)		
Materials	ABS UL94VO, silicon, stainless steel		
Conditions of use	15 to 25°C- relative humidity 20-80% Ventilated area		
Warrantly	1 year (except electrodes and probes, hoses, accessories)		

