

#99004-va

Alcohol Ebulliometer

Supplied in metal case with :

- Precision thermometer,
- Measuring disc,
- Oil lamp,
- Measuring tube wine/water
- Box of wicks.
- Instructions

1-Setting up :

- 1-1 : Take the parts out of the box.
- 1-2 : Screw the condenser (F) into (G).
- 1-3 : Fill the oil lamp (B) with alcohol.
- 1-4 : Check that the tap (E) is closed.



2-Preparation

- 2-1 : Fill the test tube with distilled water up to the lower mark
- 2-2 : Decant the liquid into (A)
- 2-3 : Put the thermometer in (A)
- 2-4 : During this operation, do not put water in the condenser (F)
- 2-5 : Light the oil lamp, and place it under (C)
- 2-6 : Wait 3 minutes, the thermometer column will go up, and the steam will come out through (H)
- 2-7 : When the thermometer column is stabilized, write the obtained value down.
For example: 99.8°C
- 2-8 : Open the tap (E) and let the water run out.

3-Usage

- 3-1 : Pour your wine into (A)
- 3-2 : Shake a bit to evacuate the last water drops
- 3-3 : Open the tap (E) to evacuate the wine and water
- 3-4 : Fill the test tube with your wine up to the upper mark and pour it into (A), then place the thermometer.
- 3-5 : Fill the condenser (F) with cold water
- 3-6 : Light the oil lamp and put it under (C)
- 3-7 : 5 minutes later, the thermometer column will stabilize
- 3-8 : Note the obtained value down. For example 93.1°C.

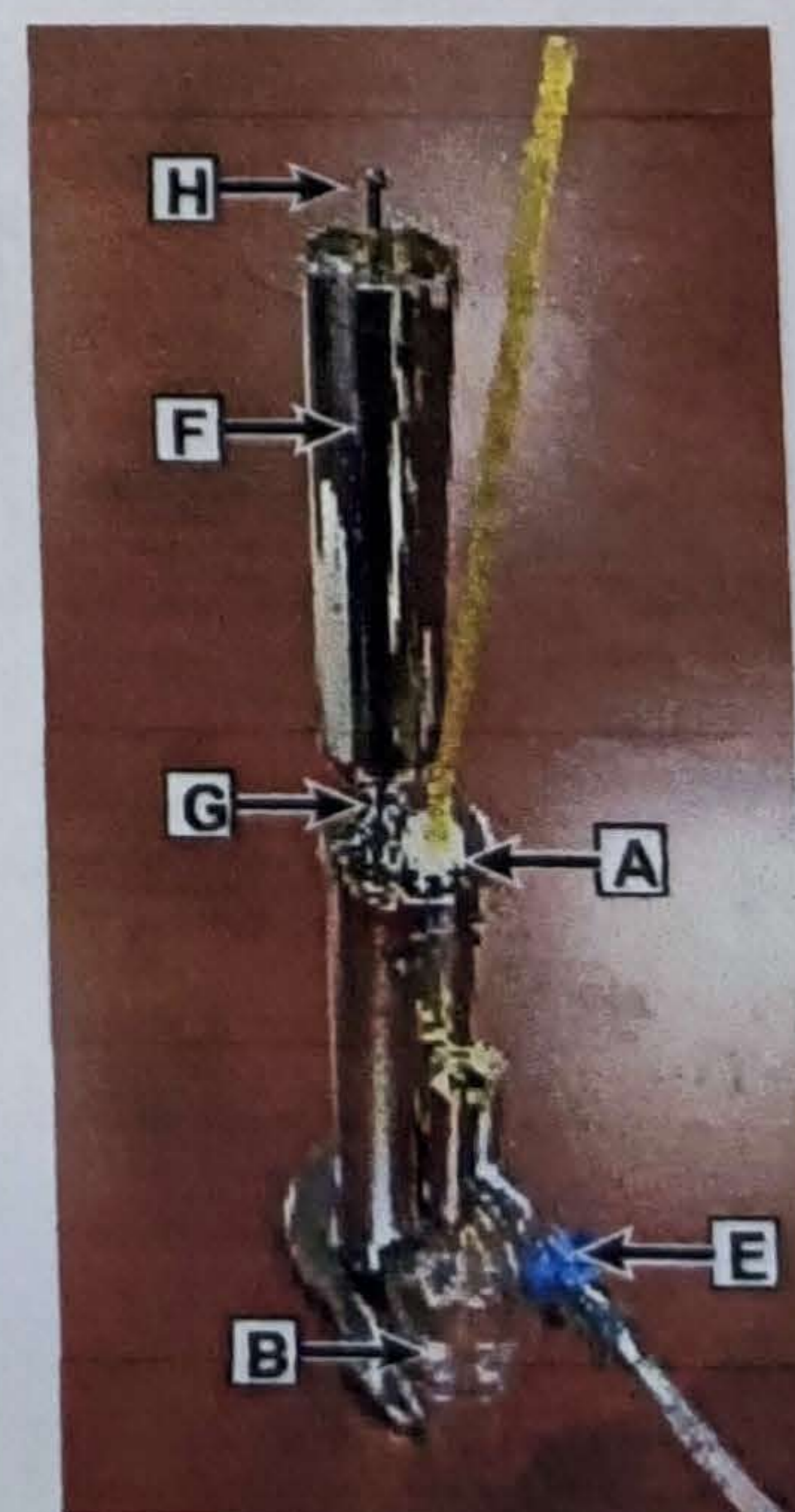
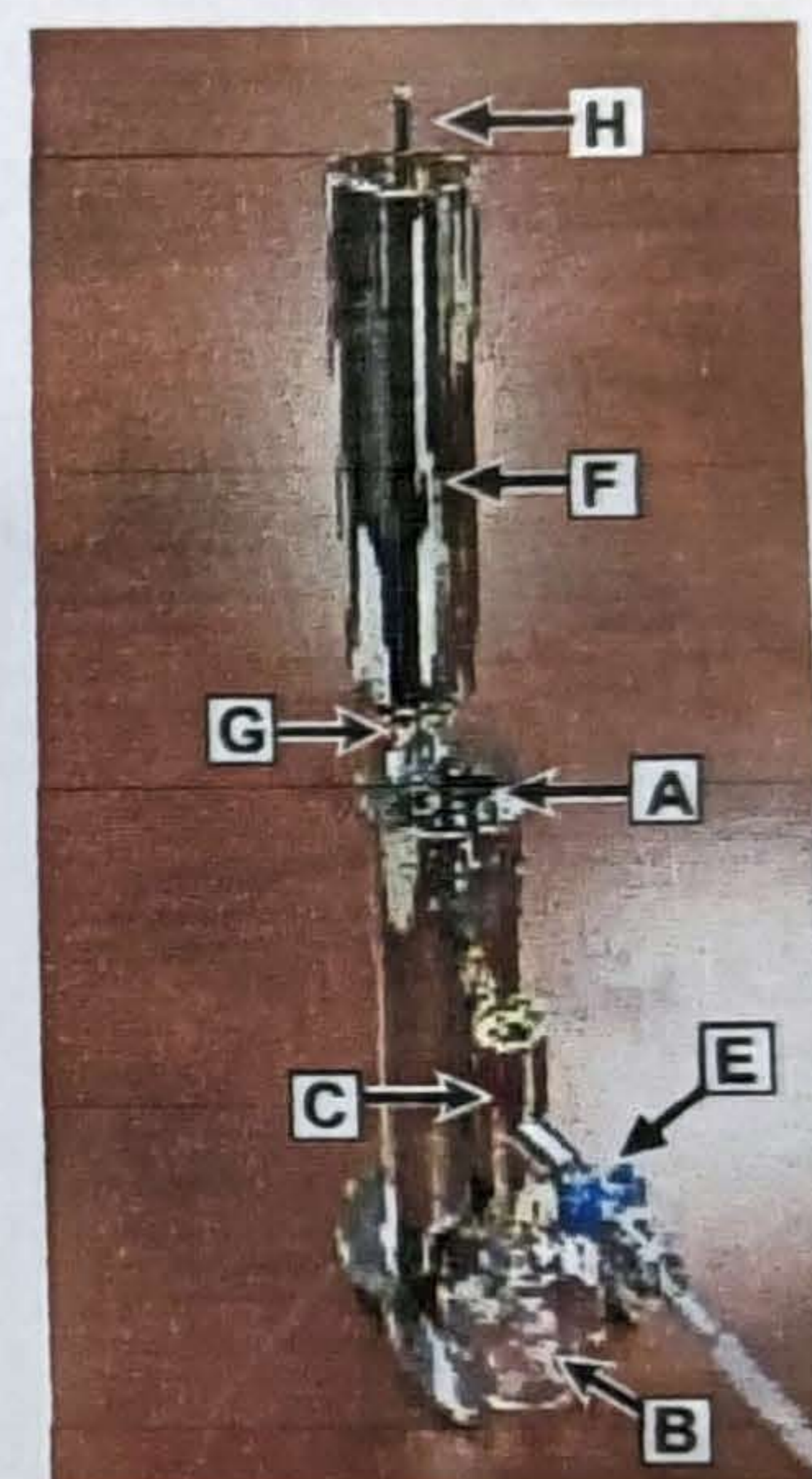
4-Calibration of the disk

Before the first use, the disc must be calibrated with a standardized wine. We also advise to calibrate it regularly.

- 4-1 : Bring the standardized wine to the boil
- 4-2 : Match the alcoholic degree of the standardized wine (big disc) and the boiling temperature of the same (small disc).
- 4-3 : Do not move the discs
- 4-4 : Bring the distilled water to the boil
- 4-5 : When the water boils, move the slide rule to correspond to the temperature reading on the thermometer.
- 4-6 : Tighten the screw in position at that temperature. The disc is now calibrated.
Do not touch it until the next calibration.

5- Establishing the alcohol content in degree

- 5-1 : Bring your wine sample to the boil and read the alcohol content from the calibrated disc. Then turn the lamp off.
- 5-2 : For future tests, we will use water as a reference.
You will just have to turn the disc so that the new boiling temperature of water coincide with the mark on the mobile ruler. The disc will be re-calibrated .



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