

Determination of the alcohol and volatile acid content



D 1

Steam distillation units D 1 and D 2

- Alcohol
- Organic acids SOS
- Beer fermentation process
- Ammonium chloride in liquorice products

Apparatus for determining the alcohol content and the volatile acids in wine and other alcoholic drinks. Complete glassware set with volumetric flask and pycnometer. behr D 1 and D 2 are particularly well suited for high sample throughputs due to their speed.

The supplied Windows software allows a bidirectional transmission of application-specific distillation parameters using the RS232 interface between one or more devices and a PC. A library with current applications is already included on the CD. The RS232 interface also allows data to be transmitted from the device to the PC during operation. The user can save the data and print it as required.

Make	Item description	Item no.
D 1	Steam distilling apparatus for determining the alcohol content, distillation in a pycnometer	B00218039
D 2	Steam distilling apparatus for determining organic acids, distillation in a 500 ml Erlenmeyer flask	B00218040

Technical data for behr D 1

Dimensions in cm (W x H x D)	approx. 41 x 67.5 x 41	
Weight	approx. 32 kg	
Nominal voltage	230 VAC	50 Hz/ 60 Hz
Power consumption	1700 W	9 A/ 18 A
Cooling water consumption	approx. 5 l/min	
Storage container	any size, recommendation: behrotest® canister set	
Display	LCD	
Programs	1	



D 2