



GIBERTINI

SmartCheckmini®

Innovative stability control system Tartaric wine with conductivity method



Description

SmartCheckMini® is an innovative system for controlling tartaric stability of wines with conductivity method.

- Specific for MINI CONTACT/TEST ISOTHERM with addition of THK
- Easy to use
- One touch
- Economical
- Instantaneous result on display
- Very high precision and repeatability of results
- Easily adjustable analysis times and temperatures
- Set Point Temperature: 0/-1/-2/-3/-4 °C
- Set Point Time: 10'/60'/120'/180'/240"
- Achieving temperature in minutes

Technical characteristics

- Screen: LCD
- Cooling: Peltier cell (+ water circuit)
- Sample cell: 25 mL
- Stirring: magnetic stirring rod
- Power supply: 220 V, 50 Hz (15V power supply output)
- Dimensions: 150x170x160mm (lpxh)
- Weight: 1,8 Kg

The instrument is delivered calibrated. It's recommended to repeat the calibration of the instrument every year by inspecting and/or sending the instrument to our laboratories. Each calibration will be subject to an offer from sales department.

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