



OLEINITEC

Part of WEST Invest Group

Maselli Misure Proposal Overview Beer



Maselli Production Range



IN LINE ANALYZERS

- Refractometers
- Beverage
- Beer
- Control Panels
- Systems



LABORATORY ANALYZERS

- Refractometers
- Beverage
- Beer
- Spectrophotometers



TOMATO GRADING

- Quality Station
- Modular Elements



WINE ANALYZERS

- Maturation
- Receiving Area
- Fermentation
- Process



In line Analyzers

REFRACTOMETERS



- **UR24**
Bx / nD / User
Scale
- **UR62**
Bx / nD
- **URX1**
Bx / nD / User
Scale

BEVERAGES



- **IB08**
Bx / Diet / CO₂
- **IB07**
Bx / CO₂
- **UC09**
CO₂ only
- **UG01**
Oxygen

BEER



- **BA06**
Alcohol / Extract /
Plato / CO₂
- **UC09**
CO₂ only
- **UG01**
Oxygen

CONTROL PANELS



- **RC24**
Optional Receiver
- **MP01**
Basic Receiver
- **MP02**
Top Receiver
- **M8**
Data Collection /
Software

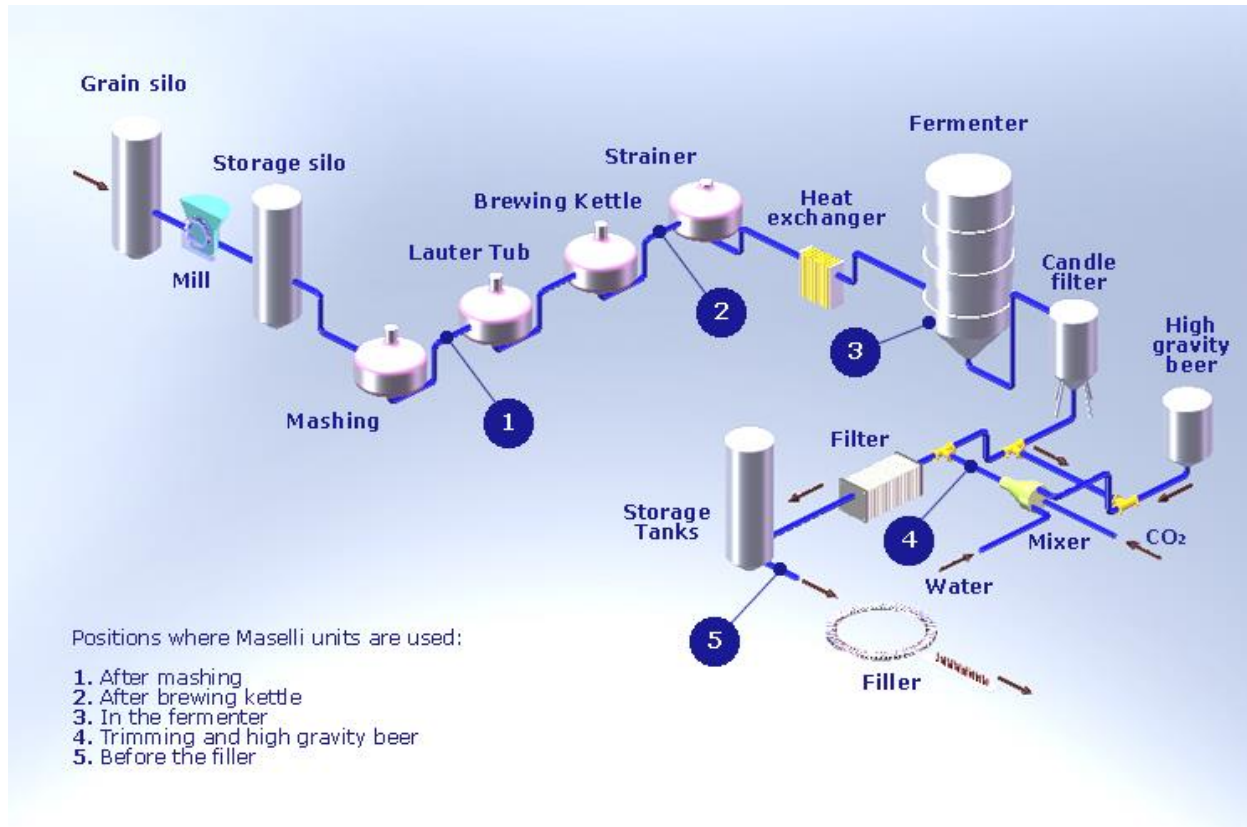


Maselli in the Brewery





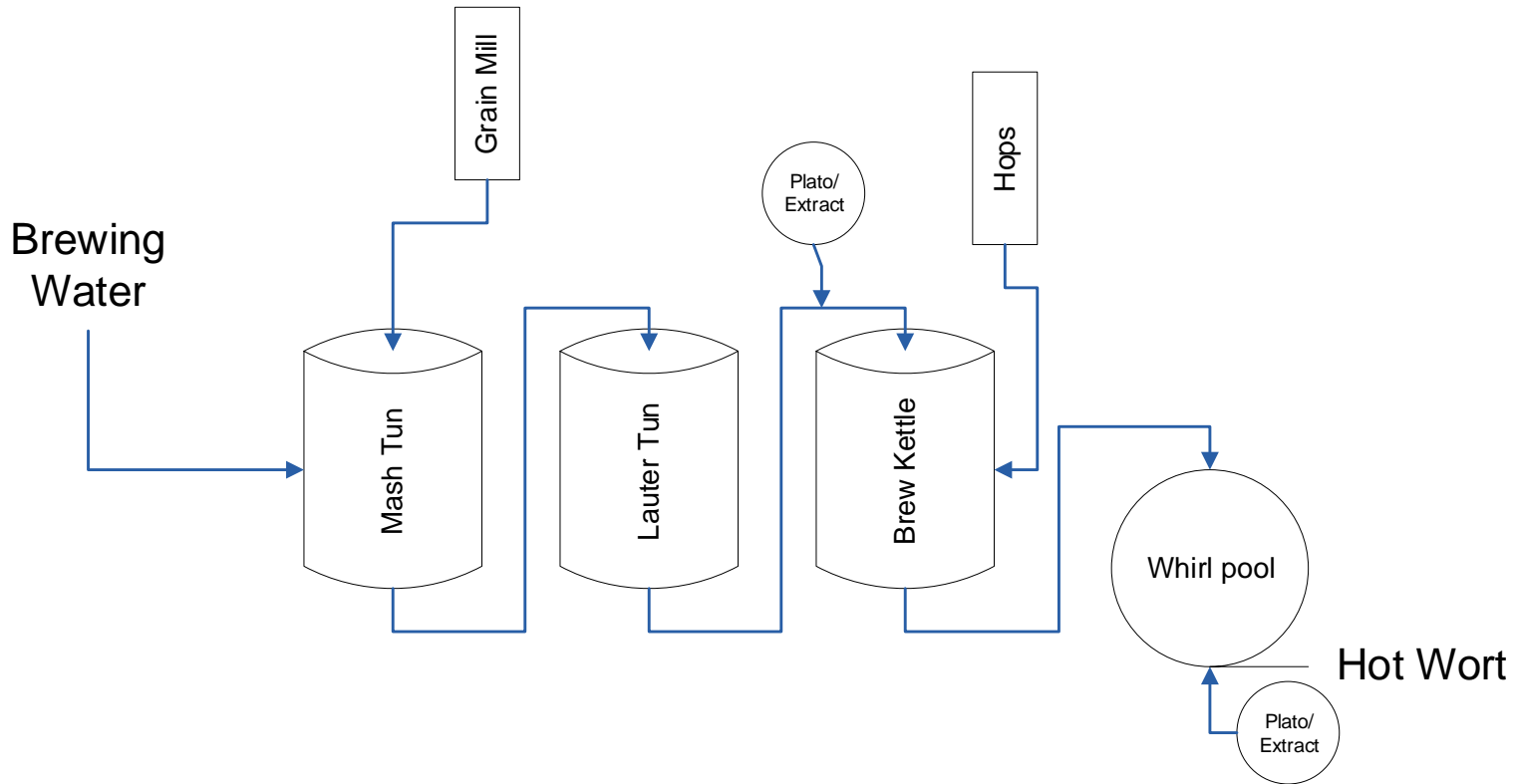
Maselli in the Brewery





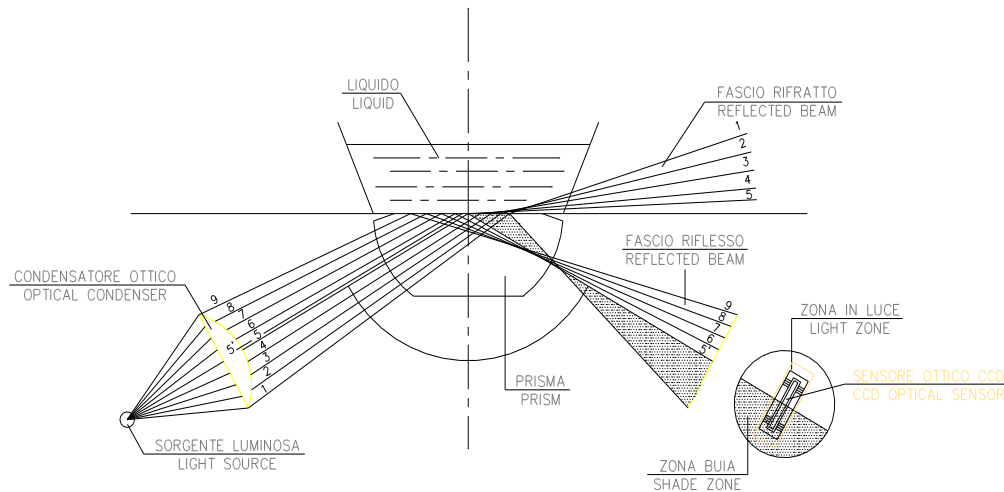
UR24 – Brewing Application

Brewhouse Efficiency - Plato/Extract





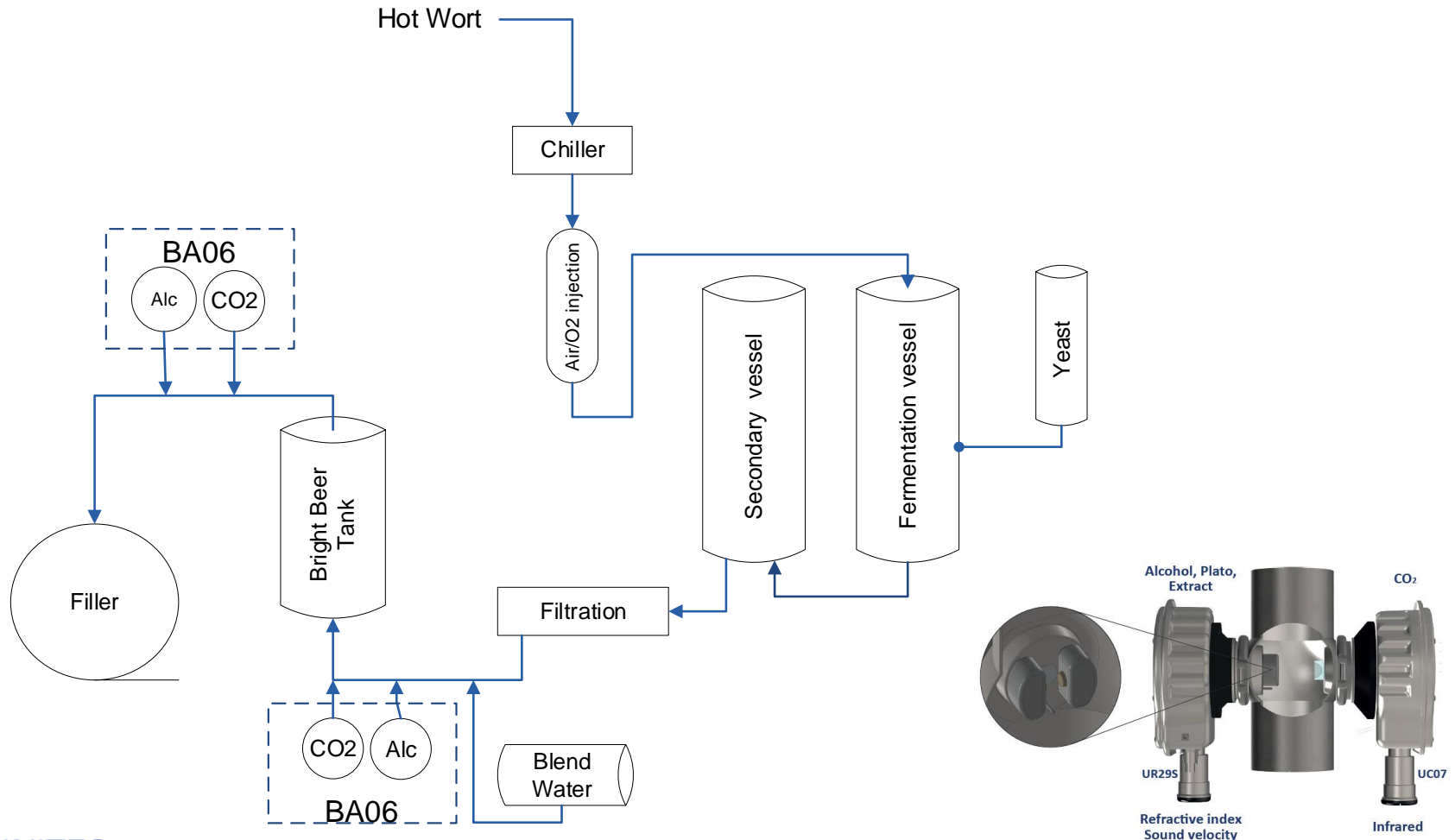
UR24 – Inline Refractometer



- Source of light is delivered to a prism
- The Liquid on the other side of the prism refracts the light
 - The greater the concentration is of the liquid the greater the refraction
- We measure the reflection of the source light with a CCD detector
- The reflected light measured with the CCD detector is used to determine the refractive index of the product
- We use the refractive index to determine concentration with standardized tables developed by the International Commission for Uniform Methods of Sugar Analysis (ICUMSA)



BA06 – Brewing Application

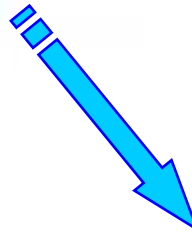
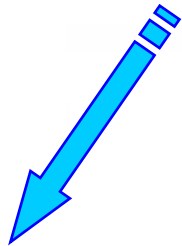




Old BA03 Beer Analyzer

Measurement Scale:

- Alcohol
- ° Plato
- Extract



US01
Sound Velocitymeter

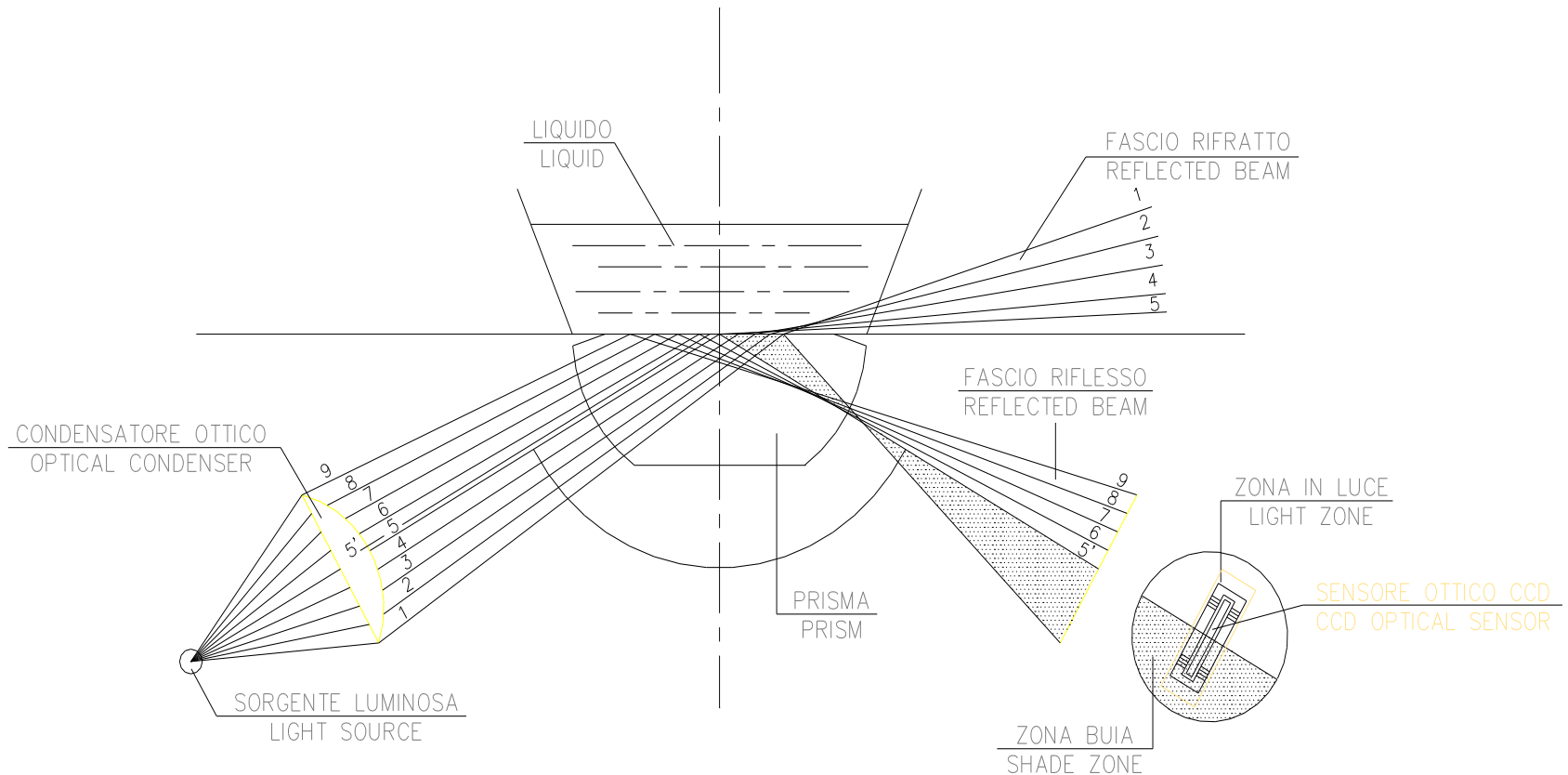
UR29
Refractometer



MP01
Control Panel



UR29S Working Principle



Refractometric side



UR29S Working Principle

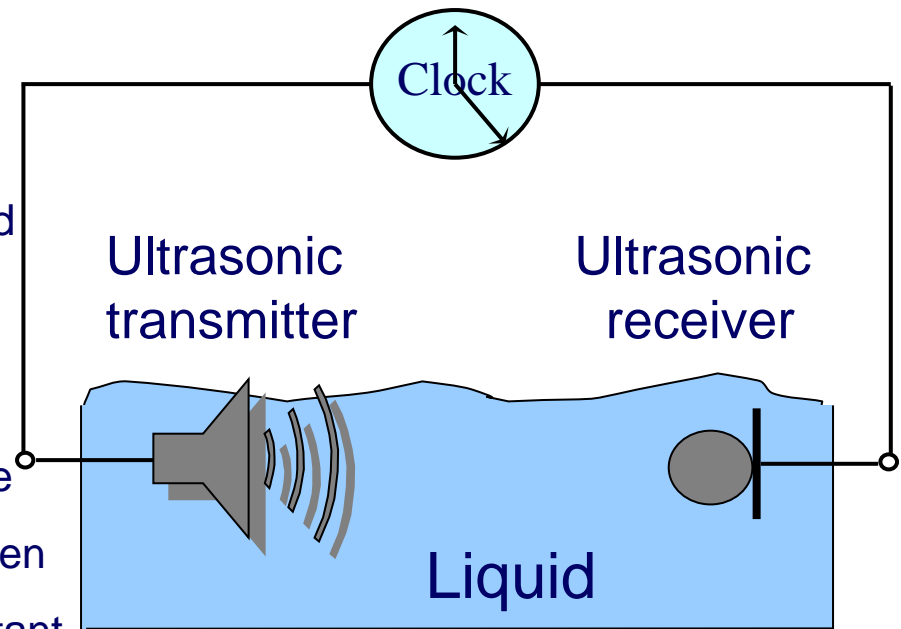
The ultrasonic velocity of a liquid depends on the concentration of several components.

In order to determine the sonic velocity a transmitted pulse is sent through the liquid and the time is measured till this pulse is recognized by the receiver.

This time measurement precisely gives the sonic velocity because the distance between ultrasonic transmitter and receiver is constant.

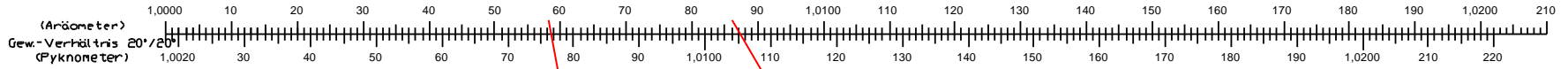
The relation between sonic velocity, temperature and concentration is specific for different fluids and is fully mathematically described inside the controller software.

Measure of ultrasonic duration





Beer Normogram



Density



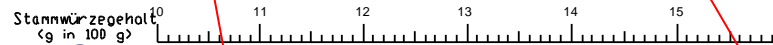
Extract



Refractometric value (Zeiss)

Zeiss = 35
 m/s = 1524
 Alc w/w = 3.65

Zeiss = 44
 m/s = 1544
 Alc w/w = 5.48



Original Gravity



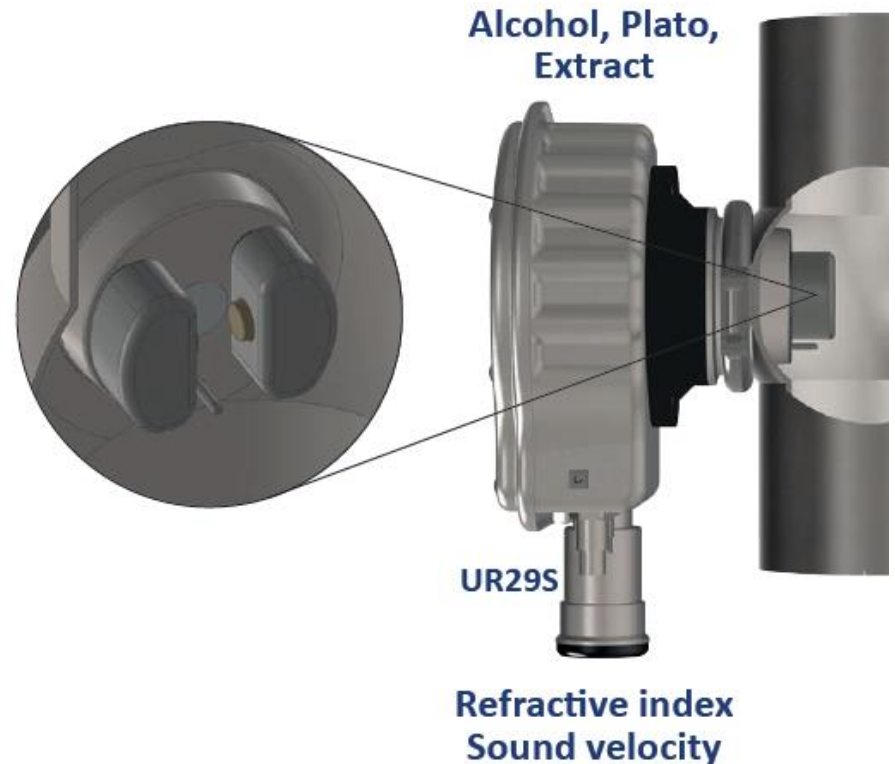
Sound Velocity

Alcohol





New UR29S Beer Analyzer





Maselli vs Traditional approach

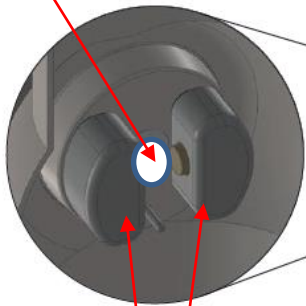
Maselli

Flow



UR29S

Refractive Index

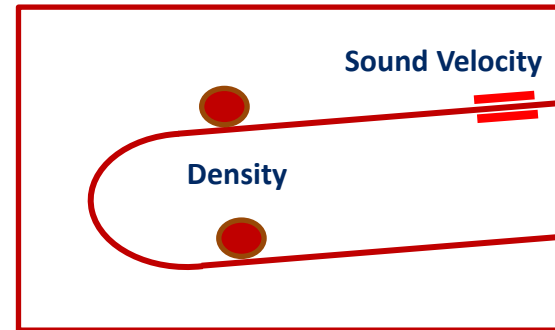


Sound Velocity

1. 100% in-line installation
2. No moving parts
3. Not affected by fibers / particles
4. Not affected by vibrations / pressure peaks

Traditional

Flow

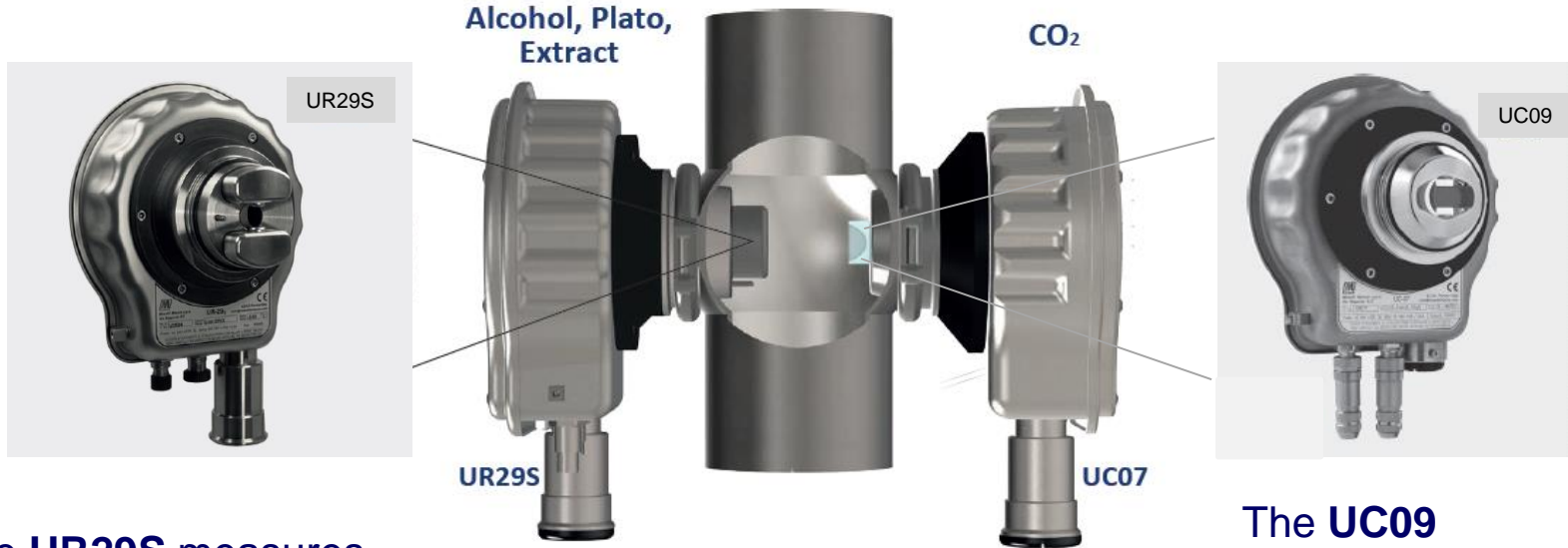


Sound Velocity

Density



BA06 Layout



The **UR29S** measures the solid content in water and alcohol by light refraction and sound velocity

The **UC09** measures the CO₂ content in liquid (IR)

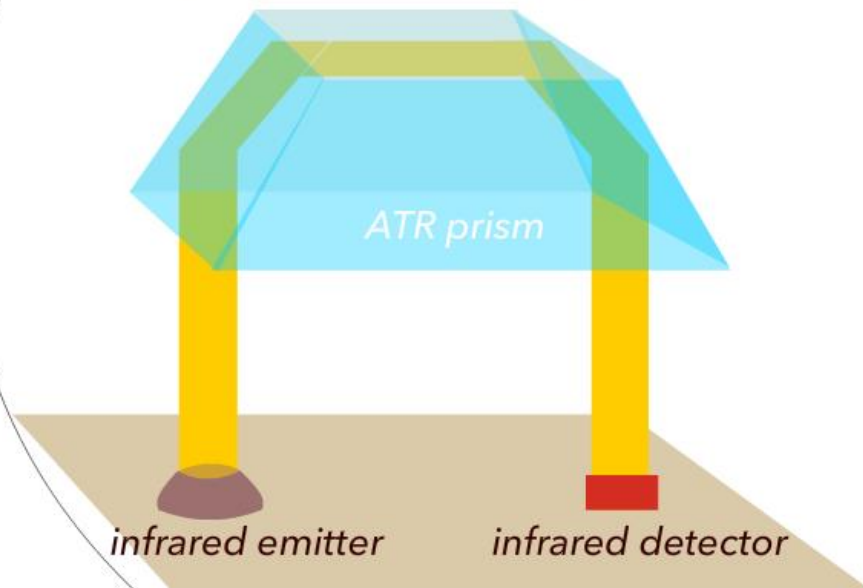




UC09 – CO₂ Infrared Sensor

OPTICAL SCHEMA

CO₂ dissolved in beverages



Three internal reflections



- Optical measure (*Attenuated total reflectance - ATR*)
- Solid state infrared emitter and infrared detector
- On-line installation (no by-pass, no recirculation pump needed)
- No moving parts, no membranes.



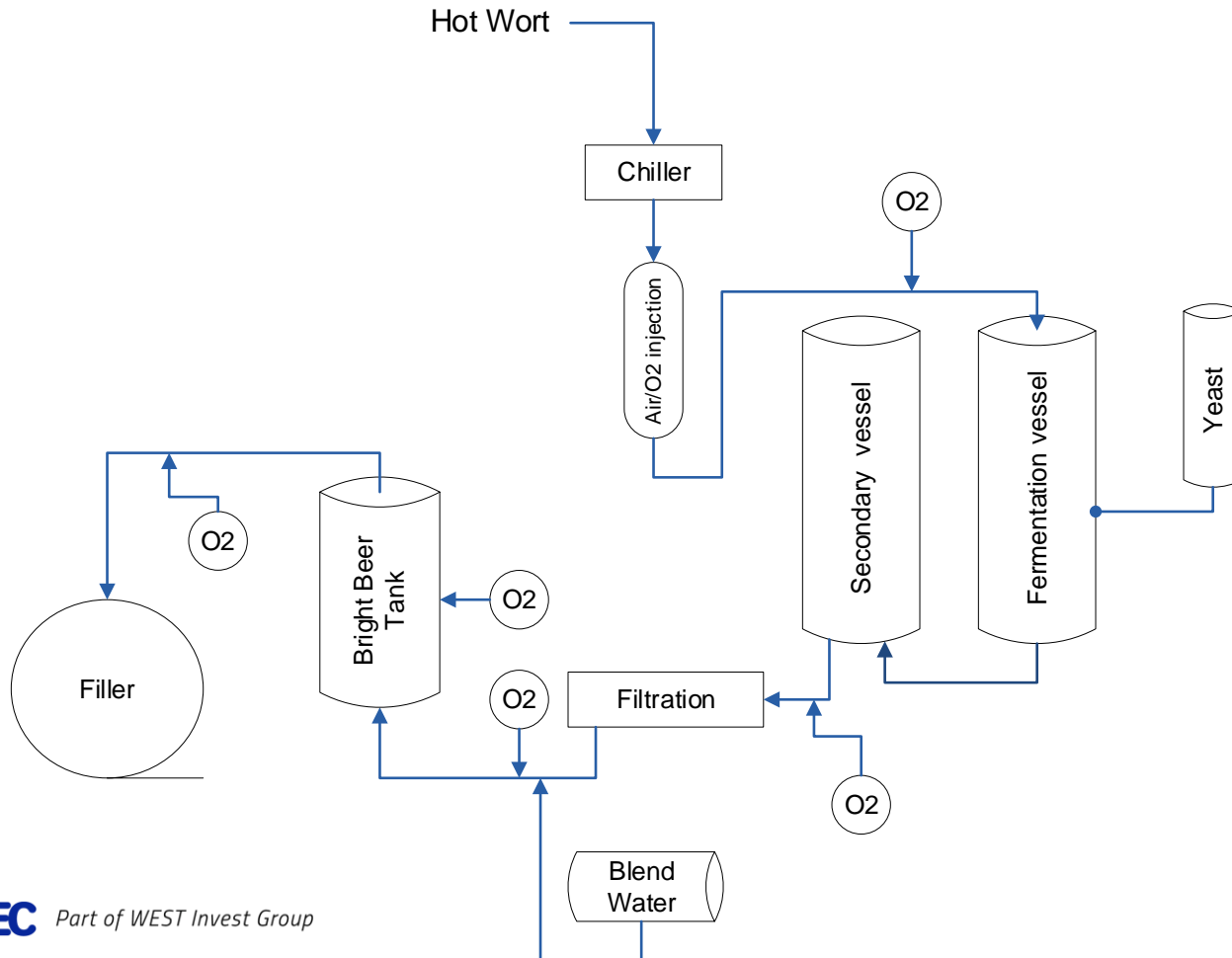


BA06: Benefits and Payback

- 100% in-line installation
- No need of by pass or bypass pump
- No risk of contamination of the beer
- Easy installation with 1 single Varivent fitting
- No moving parts
- No maintenance with optical technology
- No need of daily adjustment vs the laboratory
- Very quick response time



UG01 – Brewing Application





Oxygen option

New!



- 100% in-line installation
- Optical technology (fluorescence quenching)
- Robust design
- Easy to maintain
- Upgrade possibility for BA06 or UC09



Working principles

Fluorescence Quenching O₂ Sensor →
O₂ concentration

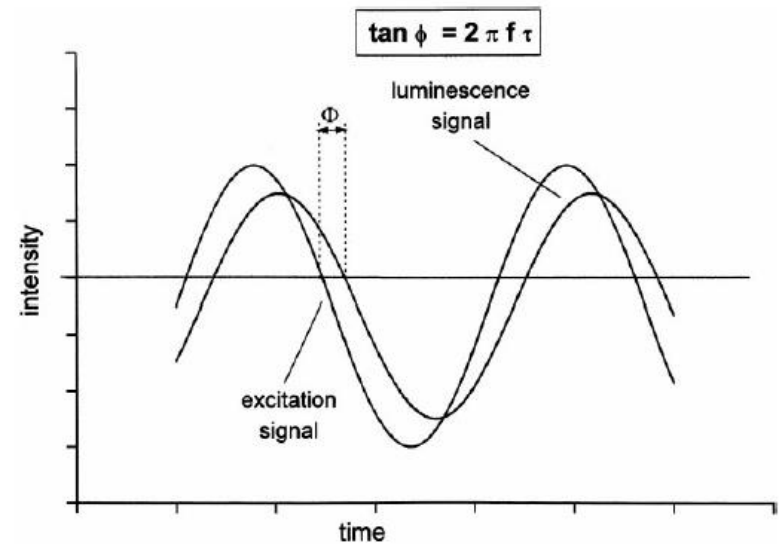
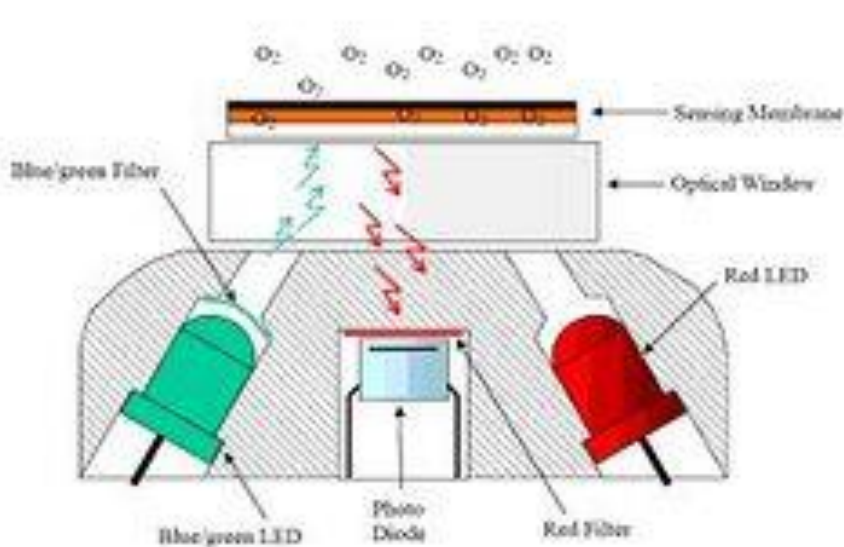


Fig. 1. Principle of phase fluorometric technique.



LP Series - Beer Applications



**LP10 Alcohol Analyzer
+
SL02 Sampler**



**LP20 Portable Beer Analyzer
+
SL01 Sampler**



LP20 Portable Beer Analyzer



LP20 Portable Beer Analyzer

Available Versions:

- O2 only
- CO2 only
- CO2/O2
- Alcohol only (not portable)



TP10 - TPO Analyzer

