

ON-LINE ALCOHOL MEASUREMENT FOR VINEGAR AND YEAST FERMENTATION

The ALCOCONTROL measurement system offers precise on-line alcohol measurement and continuous monitoring during fermentation. This leads to higher production safety and long-term yield improvement.

Description:

The Cetotec ALCOCONTROL measurement system can be applied in vinegar fermentation, yeast fermentation, brewery as well as other biotechnological fermentation processes. As part of the Cetotec automatization system, the ALCOCONTROL takes care of the reliable analysis of the actual ethanol content during the entire production process. The ALCOCONTROL has been successfully installed in hundreds of vinegar fermenters / Acetators worldwide.

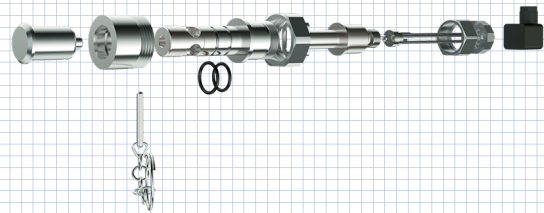
Function:

The ALCOCONTROL determines the alcohol concentration of an aqueous solution. In order to calculate the alcohol concentration, the conductivity of a gas sensor as well as the temperature of the solution is measured. The reliable measurement range of the probe lies between 0,0 und 7 % alcohol. This information can be forwarded to a superordinate system (Process control, control cabinets) and thereby used to control all kinds of different processes. A switch contact is available for the activation of connected equipment or for controlling pumps and valves etc. The evaluation is done via a microcomputer which comes with its own display and key switches for operation.

Advantages:

- Easy installation
- Long calibration intervals
- High accuracy at low concentrations
- Short response time

ALCOCONTROL



Available installation methods:

- Ø 25mm INGOLD stud, enables to remove the probe when tank is filled
- VARIVENT hygienic, free of dead space installation
- Ø 19mm outer diameter – installation for lab fermenter