

# ALCOCONTROL – the on–line alcohol measuring device in vinegar & yeast fermentation

The continuous monitoring of all important parameters provides a higher safety in product quality and an increase in yield due to accurate on–line measurement of alcohol. The system consists of a microcomputer with LCD display and our patented alcohol sensor. Without requiring carrier gas it determines the actual alcohol content in various fermentation processes. Different sensor ports for the installation in stainless steel, plastic or wooden tanks (Ingold, Varivent) are available.

## ***Applications***

- Vinegar and yeast fermentation
- Biotechnological reactions



***The microcomputer***

- Illuminated display of alcohol concentration and temperature
- Data of alcohol and temperature of the previous 5–72 h is stored
- Profi–Bus DP data terminal
- 4 – 20 mA output
- Programmable relay contact
- RS232 interface for data transfer



***Key benefits of our patented alcohol sensor***

- Simple installation
- High precision at low concentrations
- Long calibration intervals
- Short response time
- Sensor does not require carrier gas

Download: [alcocontrol\\_info\\_e.pdf](#)

Download: [alcocontrol\\_daten\\_e.pdf](#)