

Steinfurth CO2 TheSt TS 91.7.1

Perfect CO2 Monitoring

Both, taste and shelf life of the beverage are affected by the amount of CO2 dissolved in the product. A reliable measuring method is the basis for maintaining a uniform carbon dioxide content in beer, carbonated water and soft drinks. The demand for an accurate and user independent CO2-measurement device led to the development of the automatic Steinfurth CO2 tester TS 91.7.

Based on the laws of Henry and Dalton, the concentration of CO2 dissolved in a liquid can be determined in a closed package by measuring the pressure and temperature when a state of equilibrium between the gas and the liquid phase exists. The TS 91.7 accurately computes the CO2 by using these measurements in conjunction with the particular product CO2-formula.

A state of equilibrium is achieved in our process by evenly rotating the bottle in a vertical orientation for a short period prior to performing the measurement. The overhead tumbling of the beverage packages provides an optimal equilibrium phase for accurate calculations of the CO2 content.

The Steinfurth TS 91.7 device combines the perfect sample preparation with accurate measurement.

The TS 91.7.1 fitted with analogue manometer, displays the equilibrium pressure at the end of the shaking process. The temperature needs to be measured with a thermometer and the carbon dioxide content read off a CO2-chart, or calculated manually.

Downloads: Steinfurth CO2 Tester TS 91.7