

Steinfurth CO2 TheSt TS 91.7.2C

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 91.7.2C measures pressure and temperature simultaneously, calculates the CO2-content and displays all three parameters on the LCD. The last CO2-measurement result is retained in the memory even after the device is switched off and can be recalled any time.

Downloads: [Steinfurth CO2 TheSt TS 91.7.2C](#)