



Miura Micro

Chemical analyser

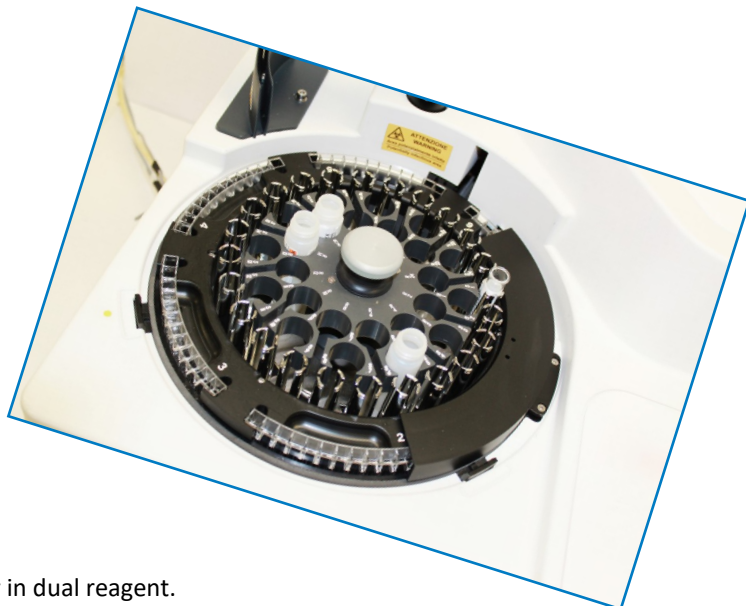


Miura range: evolution and modernity...
...in routine and stat analysis

Automatic, multiparameter, selective, random access analyser for chemical analysis of **wines** and **musts** with enzymatic, colorimetric and turbidimetric methods.

A revolutionary approach to automation in the oenological analytical control field. A perfect combination of quality and profitability. High precision results which give access to the most indispensable parameters in oenology.

ENOLUTION



TECHNICAL SPECIFICATIONS *Mimra Micro*

FEATURES:

- 120 tests / hour in single reagent — 60 tests / hour in dual reagent.
- Rotatory dispensing system.
- 24 reagent positions COOLED.
- 24 sample positions with UNLIMITED reloading.
- Automatic pre- and post-dilution.
- Capacity level detection for sampling and reagents..
- Processing of urgent (STAT) samples.
- Single / dual / triple reagents methods.
- Volumes: reagent 1-400 µl; sample 1-300 µl.
- Long-life ceramic plunger (500 µl).
- Automatic dilution from 1:1 to 1:100.

OPTICS AND REACTION:

- Sample homogeneity achieve while injecting in the incubation and reading cuvette.
- Thermo-controlled incubation and reading compartments: 37°C ± 0,1°C
- Typical reaction volume: 200-260 µl.
- Low water consumption.
- Photometer with interference filters from 340-700 nm.
- Linearity: from 0 to 3.0 OD.

CONTROL AND COMMAND:

- Powerful multilingual software dedicated to oenological analysis. Operating system: Windows®.
- Via integrated PC with LCD touchscreen.
- Interface: Ethernet, bidirectional connexion.
- Saving of calibrations and results.
- Saving operating parameters fully accessible to the operator.
- Several universal connectors: USB, Ethernet, COM, PS2, DVI, JACK.
- Internal thermal printer.
- Built-in barcode for samples and reagents.

INSTALLATION:

Dimensions: W 45 x H 46 x D 50 cm
 Weight: ~ 35 kg
 Power supply: 100-240 v - 50/60 Hz.
 Operating temperature: 18°C - 32 °C
 Relative humidity: 30-70%

AVAILABLE PARAMETERS

Acetaldehyde	Acetic acid	Ascorbic acid
Citric acid	L-Lactic acid	L-Malic acid
Gluconic acid	Pyruvic acid	Glycerine
Glucose	Glucose + fructose	Glucose + fructose + saccharose
Ammonia nitrogen	Alpha-amino nitrogen	Assimilable nitrogen
Tartaric acid	Total acidity	Anthocyanins
Calcium	Catechins	Copper
Colour	Iron	Total polyphenols
Potassium	Free SO ₂	Total SO ₂



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