



The most convenient wine analysis tool available

Technical specifications

Device features

- 1. Automatic power off**
Configurable; disabled, 10 mins, 20 mins, 30 mins
- 2. Interface**
Wireless (2.4 GHz)
- 3. Dimensions**
147 x 84 x 32 mm (5.79 x 3.31 x 1.26 in)
- 4. Design lifetime**
5 years or 20,000 tests
- 5. Weight**
210 g (7.41 oz)



Device specifications

Operating conditions

Temperature	10°C to 30°C (50°F to 86°F)
Relative humidity	<80% (without condensation)

Storage conditions (test strips)

Temperature	2°C to 8°C (35.6°F to 46.4°F)
Relative humidity	<80% (without condensation)

Storage conditions (analyzer)

Temperature	2°C to 40°C (35.6°F to 104°F)
Relative humidity	<80% (without condensation)

Analyzer transport conditions (in packaging)

Temperature	-20°C to 40°C (-4°F to 104°F)
Relative humidity	<90% (without condensation)

Sample







Sample type	Analyte dependent (refer to measurement specifications)
Sample size	>8 µL to 100 µL



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Test strip & measurement specifications

	Acetic Acid	Product code	30730
		Sample type	Red or white wine
		Measurement range	0.1 to 1.5 g/L
		Test time	<3.5 min
		Dilution required	Yes (1 part sample, 3 parts deionized/distilled water)
		Coefficient of determination (R_2)*	0.91
		Standard error*	0.1 to 1.5 g/L = 0.05 g/L
	Free SO₂	Product code	30230
		Sample type	Post-fermentation red or white wine
		Measurement range	3 to 50 mg/L
		Test time	<1 min
		Dilution required	No
		Coefficient of determination (R_2)*	Red wine: 0.91; White wine: 0.92
		Standard error*	4.3 mg/L
	Fructose	Product code	30530 (strips); 91004 (diluent)
		Sample type	Red or white wine
		Measurement range	0.1 to 10 g/L
		Test time	<2 min
		Dilution required	Yes (1 part sample, 4 parts Sentia fructose buffer)
		Coefficient of determination (R_2)*	0.1 to 10 g/L = 0.99
		Standard error*	0.1 to 1.0 g/L = 0.09 g/L; 0.1 to 10 g/L = 0.17 g/L
	Glucose	Product code	30330
		Sample type	Red or white wine
		Measurement range	0.1 to 10 g/L
		Test time	<1 min
		Dilution required	No
		Coefficient of determination (R_2)*	0.1 to 5 g/L = 0.97; 0.1 to 10 g/L = 0.99
		Standard error*	0.1 to 1.0 g/L = 0.13 g/L; 0.1 to 10 g/L = 0.18 g/L
	Malic Acid	Product code	30430 (strips); 91002 (diluent)
		Sample type	Grape juice; red or white wine
		Measurement range	0.05 to 5 g/L
		Test time	<1 min
		Dilution required	Yes (1 part sample, 4 parts Sentia malic acid buffer)
		Coefficient of determination (R_2)*	0.99
		Standard error	0.05 to 1 g/L = 0.065 g/L; 1 to 5 g/L = 6.75%
	Titrateable Acidity (pH 7.00 & 8.20)	Product code	30630
		Sample type	Grape juice; red or white wine
		Measurement range	3 to 10 g/L
		Test time	<1 min
		Dilution required	No
		Coefficient of determination (R_2)*	pH 7.00 = 0.89; pH 8.20 = 0.87
		Standard error*	pH 7.00 = 0.25 g/L; pH 8.20 = 0.26 g/L
		Repeatability	Red wine: 0.06 g/L SD; white wine: 0.12 g/L SD

*Validated by the Australian Wine Research Institute (AWRI), Australia.



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