

Steroglass® has been one of the leading companies in the scientific field for its remarkable expertise and technical application assistance as well as its specific and unique range of products. We aim to design, develop, produce and trade innovative and high quality products in order to provide our customers with best possible solutions required by the market.

STEROGLASS®

oenological division

CERTIFICATED TECHNICAL ASSISTANCE

**Our experience
at your disposal**

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COMPANY WITH
QUALITY SYSTEM
CERTIFIED BY DNV
ISO 9001

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EASYCHECK



Rev. May 2022

progetto grafico **MURINI**

EASYCHECK

Tartaric Stability Analyzer



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**Stability of the wine
simple and accurate!**

EASYCHECK



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Tartaric stability is associated with precipitation phenomena generated by salts and tartaric acid in wine. These substances, always found in grapes, may give rise to potassium bitartrate precipitation in case potassium concentration is too high to be dissolved.

Precipitation is a slow process that takes place in the cellar after (or during) must fermentation or directly in the bottle. It does not cause organoleptic damage in wine; however, it is not always visually appreciated by consumers in an increasingly demanding market.

Easy Check is an automatic system that measures tartaric stability in wine. It is ultra-compact requiring only electricity for operations and sample cooling. Easy to use, it provides fast and repeatable stability measurements. Analytical reports are automatically saved in the database and can be exported to a PC via wifi.

Easy Check allows for potassium tartrate precipitation by simply adding THK as a crystallization activator. Wine stability measurements are carried out through determination of the electrical conductivity delta (initial conductivity - final conductivity) at different temperature conditions.

Technical features:

- **Conductivity metre:**
± 2µS/cm sensitivity in isotherm; ÷ 4000 µS/cm measurement range
- **Thermometre:**
0.01 °C Sensitivity
0.1 °C Accuracy
Measurement range:
-30°C ÷ +50°C
- **Analysis chamber volume:**
25ml with magnetic stirrer
- **Built-in computer:**
CPU ARM 4 core 1.4 GHz or more
- **Dimensions (wxhxd):**
21x20x43 cm
- **Weight:**
8 kg

Main features:

- The thermostat process takes place through a peltier system consisting of 4 cells that allows a much faster cooling if compared with water/ air baths, thus permitting reduced analysis times.
- Easy Check ensures a greater isothermal character of the test being carried out, maintained over time if compared with water/air bath analyzers (± 0,05 °C versus ± 0,5 °C). Temperature with µS is the essential parametre for tartaric stability analyses
- Easy Check is maintenance-free
- The software allows to obtain:
 - Infinite function calculation for any analyses
 - Precipitation time increase during analyses
 - Complete wine characterization
 - Isotherm: Resistance to cold conditions at a certain temperature previously set by operator
 - ST: Saturation temperature
 - TSS: Stable saturation temperature
 - TCC: Critical crystallization temperature
 - SSS: Stable oversaturation zone
 - Calcium stability: innovative and accurate test
- **Connectivity:**
 - LIMS interface
 - "Remote check" via Android application
 - QR code to connect directly to IP address

