



Miura Micro



AUTOMATIC ANALYSER

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

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



**Miura RANGE: EVOLUTION and MODERNITY ...
... IN ROUTINE AND STAT ANALYSIS**



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TECHNICAL SPECIFICATIONS

SPECIFICATIONS:

- ✓ 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 achieved 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 COMAND:

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

INSTALLATION:

Dimensions: W 45 x H 46 x D 50 (cm)

Weight: ~ 25 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	Glycerol
Glucose	Glucose + Fructose	Gluc. + Fruct. + 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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