



Zoom on the separation of the berries
Dyostem Plus

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Why ?

Automatic and independent, a change to the Dyostem, for qualifying the grape industrially.

For who?

For wine cellars and laboratories who want to monitor the ripening of the grape.

[Presentation]

- Stainless steel case.
- Tactile screen for viewing the results and checking the measurements.
- Digital camera.
- LED lighting equipment.
- Connected to an extranet for interpretation of the data measured by the sensor.

[Changes to the Dyostem]

- Increased analysis flow.
- Lower cost of use.
- Increased precision: less of user effect.
- Measuring new parameters: sugar concentrations, anthocyanin content and index of total polyphenols.

[Features]

- Automated analysis of the Dyostem parameters without it being necessary to position the berries on a measuring plate.
- Independent facility which makes it possible to measure sugar concentration for calculating the quantity of sugars by berry.
- Fast interpretation of the data for loading with sugars.
- By releasing the juice to the user, possibility of measuring other parameters with classic analysis tools.

Technical features

Dimensions of the appliance :
Height 180 cm - Width 92 cm - Depth 50 cm
Weight : 80 kg.

Dimension of the tactile screen : 19"
Electricity power supply : 220V 50Hz

2 versions available

Standard version :

- Weight, volume and colour of the berries,
- Heterogeneity of the volume and colour,
- Concentration in sugars,
- Production of juice.

Polyphenols version:

- Weight, volume and colour of the berries,
- Heterogeneity of the volume and colour,
- Concentration in sugars,
- Extraction of the polyphenols,
- Measuring of the DO (DO 280,320, 520),
- Release of juice extract.