



Ebulliometer Malligand

This is a very practical, easy to use measuring instrument to determine the alcohol level in an alcoholic liquid. Precise to 1/10%.

Included with this instrument: a manual for use and warranty certificate.

The principle of this instrument is based upon the different boiling point of a liquid in a different atmospheric pressure. The boiling point decreases when the alcohol level is increases.

Use:



1. Fill the conical heater with water up to the bottom ring. This way, the thermometer (that needs to be screwed onto the heater) won't touch the water. The water level can easily be adjusted with a plastic pipette

2. Fill the spirits burner and place it under a ventilation system. Light the burner.

3. When steam is coming out of the cooler and the quicksilver in the column stops you can start the zero-point adjustment. For this you have to move the graduated ruler until the zero point is set at the same position as the quicksilver level. Screw the column tightly.

4. This zero-point indicates the boiling point of water at the atmospheric pressure of that moment and can be used for about 2 hours.

5. Carefully rinse the heater with the liquid that needs to be tested, then add liquid up to the upper ring. Now the thermometer will touch the water.

6. Fill the cooler with cold water.

7. Light the burner.

8. When the cooler reaches the same temperature as your hands, you can read the alcohol percentage of the liquid from the graduated ruler.

9. Put out the burner and clean the heater with fresh alcohol containing liquid.

If you wish to determine the alcohol level of liqueur you need to add water to it so it becomes less syrupy. (e.g. half amount of water and half amount of liqueur = multiply the measured alcohol level by 2)

Brouwland

Korspelsesteenweg 86 • B-3581 Beverlo - Belgium
Tel. +32-(0)11-40.14.08 • Fax. +32-(0)11-34.73.59
sales@brouwland.com • www.brouwland.com