

DYNEO™ DD-1001F-BF

Beer Forcing Test Refrigerated/Heating Circulating Bath to determine the 'best before' date of beer

The DYNEO DD-1001F-BF Beer Forcing Test Refrigerated/Heating Circulating Bath in conjunction with a photometer determines the product life of beer before clouding. The simulated aging process is achieved through a programmable temperature profile, which is repeated until the first clouding develops.



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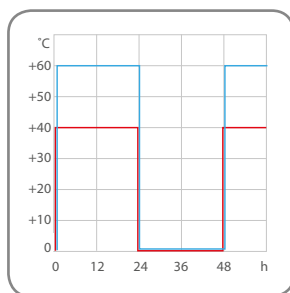
The forcing test is one of the most reliable methods for the determination of durability of bottled beer.

It is initiated with a cloudiness photometer test at room temperature. Then the beer bottles are placed in the bath of the unit and receive exact temperature cycle treatment (see graph):

- 24 hours at +40 °C (untreated beer) and at +60 °C (stabilized beer)
- 24 hours at 0 °C

This temperature cycle treatment to beer bottles is repeated until increased clouding of the beer becomes noticeable.

Forcing test



Practical: Preset temperature profiles!

All program steps for the forcing test are pre-programmed.

Program modification possible at any time.

- untreated beer
- stabilized beer

Accessories (included)

Basket for 20 bottles, 0.5 liters each and Plexiglass cover

On request

Basket for other bottle sizes on request (e.g. 0.33 liters or 1 liters)



Technical specifications

DYNEO™ DD-1001F-BF

Order No.	9 021 709.D						
Working temperature range °C	-38 ... +100						
Temperature stability °C	±0.01						
Heating capacity kW	2						
Cooling capacity °C	+20	+10	0	-10	-20	-30	
(Medium: Ethanol) kW	1	0.95	0.85	0.6	0.32	0.12	
Pump capacity flow rate l/min	8 ... 27						
Pump capacity flow pressure bar	0.1 ... 0.7						
Usable bath opening (W × L / D) cm	35 × 41 / 30						
Filling volume l	42 ... 56						
Dimensions (W × L × H) cm	45 × 64 × 95						