

# WQS Oxymeter

decision-making tool

## Easy and accurate dissolved oxygen measurement

Many cellar operations can lead to important oxygen pick-up in wines and need to be carefully monitored such as transfers, wine shipping, cold stabilization or packaging. Measuring wine dissolved oxygen is thus essential to make sure there is no uncontrolled oxygen pick-up that could be detrimental to wine quality. We have developed the Oxymeter, a fast, easy to use and accurate new device to measure dissolved oxygen in wines. Based on luminescence technology, the Oxymeter has the same precision, reliability, and robustness that makes our oxygen analyzers industry-standards.

### PREMIUM FEATURES INCLUDE:

- Luminescence technology
- Real-time accurate measurement of dissolved oxygen (mg/L)
- Direct result reading on the mobile app (Android and iOS)
- Bluetooth capable device
- Portable and robust probe (IP\* 64)
- Probe diameter suitable for measurement in bottles: 12 mm
- Removable cap with PSt3 oxygen sensor:
  - Measurement range from 0 to 22 mg/L
  - Accuracy:  $\pm 0.04$  mg/L or  $\pm 0.1\%$  O<sub>2</sub> (at 20.9% O<sub>2</sub>)
  - Detection limit of 15  $\mu$ g/L
  - Food compliant
- Integrated temperature sensor and barometer
- Built-in SD card storage and easy data export
- Maintenance and probe cap replacement once a year only



\*The Protection index (IP 64) is an international standard of the international electrotechnical commission for sealing



## Usage:

- Flexible usage in cellar or laboratory, in large containers but also in bottles
- Checking of dissolved oxygen intake during tanker loading/downloading, wine transfers and packaging (bottle, BIB, ...)
- Before / after cellar operations controls
- Bottling machine filling head consistency checking



## Advantages

- Helping put in place best-in-class cellar practices
- Developing low SO<sub>2</sub> wines strategies
- Optimizing the shelf-life and quality preservation
- Lowering risk of premature oxidation in wines