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DECARBONIZER – TYPE OP

Application:

- **Efficient sample preparation:** Rapid removal of CO_2 from the sample for subsequent chemical analysis.
- **Real-time fermentation monitoring:** Immediate insight into the fermentation process in CCTs, maturation tanks, and other tanks.

Technical description:

Most chemical analyses of beer and carbonated beverages require prior removal of CO_2. The OP-type decarbonizer prepares a 150 ml sample for analysis within one minute. In combination with an aseptic sampling valve (type AOV) and a saccharometer, it forms a complete system for fast and accurate determination of the degree of fermentation directly from process tanks.

The device is designed for very rapid decarbonization of beer and carbonated beverage samples based on the principle of mechanical stirring. The assembly consists of a transparent plexiglass container and a removable lid with an integrated stirrer. The control electronics allow precise adjustment of the stirring time, making it possible to define the required level of CO_2 removal.

Technical data:

Parameter	Range / Value
Maximum volume of decarbonized sample	150 ml
Maximum CO_2 content after 60 s of decarbonization	0.05%
Power supply	230 V / 50 Hz, 2.5 A
Dimensions (L × W × H)	320 × 320 × 320 mm
Weight	4 kg

Scope of Delivery:

- Decarbonizer type OP, User Manual

Accessories (optional):

- glass graduated test tube
- brewing hydrometers

Advantages & Benefits:

- Very fast removal of CO_2 from the beverage sample prior to analysis.
- Compared to conventional shakers, CO_2 removal from the sample is an order of magnitude faster.

FAQ:

How to quickly determine the degree of fermentation using the OP decarbonizer?

The measurement procedure is fast and requires only three simple steps:

1. **Sample collection:** Take approximately 150 ml of beer from the cylindroconical tank (CCT).
2. **Decarbonization:** Place the sample into the OP device. Within 1 minute, complete removal of CO_2 from the sample is achieved, which is essential for measurement accuracy.
3. **Measurement:** Pour the degassed beer into the graduated measuring tube (integrated directly in the decarbonizer) and immediately read the current degree of fermentation using a brewing hydrometer (saccharometer).