

## 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.



## DYNEO DD-1001F-BF Beer Forcing Test Refrigerated/Heating Circulating Bath to determine the 'best before' date of beer

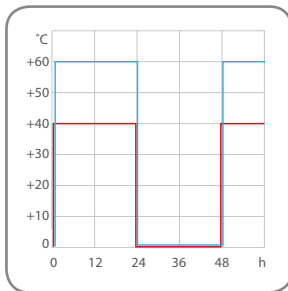
The forcing test is one of the most reliable methods for the determination of durability of bottled beer.

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