

CanNeed-BT-100 Bottle Turner



The “CanNeed-BT-100 Bottle Turner” is used for shaking up the bottled or canned samples. Set the shaking time, and clamp the samples into the clamp. After starting the equipment, the samples will be shaken and tumbled automatically until it reaches the set time.

Technical data:

Rotate speed : 40 rounds / min.
Sample Height : Max. 335mm
Sample Diameter : Max. 95mm, Min. 45mm

Application 1: to measure the total O₂ in beer

Why beer turns to off flavors quickly ever though the dissolved O₂ is very low?

That's because the total O₂ is high. There exists O₂ in the bottle neck of bottled beer. If the clients want to evaluate the dissolved O₂ in bottled beer, they should measure the total O₂.

CanNeed-BT-100 is used for measuring the total O₂ in bottled or canned beer. Please completely shake the bottled

or canned beer for 3 minutes before measuring.

If the O₂ of the beer packed in containers achieves gas-liquid balance, when you know the O₂ content in the liquid, you can calculate the O₂ content in the gas based on Henry's Law. In order to make the O₂ in both gas and liquid to set up balance, please use BT-100 Bottle Turner. It takes 3 minutes to set up the O₂ balance at the speed of 40rpm/min.

Here is an example to explain the calculation process of measuring O₂:

Total O₂ content = Dissolved O₂ x Z factor

Example: The bottle neck space is equal to 6.8% (Bottle neck space to Beer volume). Temperature: 20°C.

The O₂ content in beer: 0.1ppm.

Refer to the charts (Comparison Charts between Bottle Neck Space and Z Factor), then Z factor is 3.12.

The total O₂ content of this sample beer = 0.10×3.12=0.31 ppm