



WINE QUALITY SOLUTIONS

ADVISE ON CORRECT USE OF DIPPING PROBE

1. PREPARATION

- Attach the dipping probe to the NomaSense unit outlet. Handle the probe and the outlet connection area with care.
- Enter the calibration data supplied with the probe into the NomaSense unit, or scan the QR code.
- Ensure correct temperature compensation setting before measurement.
 - Apply the PT100 temperature probe to the sample (PT100).

OR

- Measure and enter the temperature manually. In that purpose, go in the menu and select the "settings" icon. Select "Manual" in the temperature part and click on the temperature value to adjust.
- Check settings by reading while probe is in atmospheric air (using % oxygen or hPa unit). Correct reading is 20.9 % +/- 1 % or 210 +/- 10 hPa..



2. MEASUREMENT

- Introduce the dipping probe (and the temperature probe) into the sample of wine or air.
- Enter the desired measuring unit (mg/L for DO, or hPa or % Oxygen for air) by clicking on the down arrow.
- Let the probe stabilise for 5-10 min in liquid ensuring movement over the sensor tip to facilitate stabilisation (stir gently by hand).
- In air, the probe needs only seconds to stabilise.
- Once the reading on the display is stable, read the oxygen concentration of the sample.
- Remove the dipping probe and clean in water. Reapply the protective cap on the sensor tip.



3. TIPS

- **Measurements in tanks:**
 - Wine: often tanks contain gradients of oxygen and temperature and measurements at different depths may be necessary to obtain representative results. A small weight can be applied/tied to the dipping probe. Alternatively, measurement can be done through a sight glass using a sensor spot.
 - Air: simply apply the probe to the air at the top/ head space for easy check of the inert gas management of the tank ullage.
- **Obtain faster readings:**
Creating a flow/movement over the sensor at the tip of the probe will provide the fastest and most representative readings for wine samples.
- **Sparkling or fermenting wine:**
Move the dipping probe at the time of measurement as there is a risk of an air bubble being trapped on sensor tip

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