



## WINE QUALITY SOLUTIONS

### RECALIBRATION OF PST3 SPOTS

RE-CALIBRATION OF SPOTS ARE ONLY RECOMMENDED IF THE FACTORY CALIBRATION (CALIBRATION VALUES IN SHEET) CANNOT BE VERIFIED.

#### 1. PREPARATION

Place the bottles (equipped with spots) and temperature sensor in the room where you will do the calibration (at least one hour before).

#### 2. MEASUREMENT

- Turn on the NomaSense device and go in the menu by clicking on the "return" arrow.
- Select "sensors" icon.
- Select the file's name of the sensor and click on the right sensor to recalibrate.
- 2 choices appear, select "manual".
- Choose "dry" in the calibration type and go next (select the next button in the right up corner).
- Let the calibration temperature unchanged and go next.
- Measure the sensor and select "set" of the Cal2nd while you are measuring. The new phase value will be stored (must be between 25° and 29°).
- Then flush the bottles with nitrogen. Measure and record by selecting "set" of Cal0 when the phase value is stable (must be between 58° and 62°).
- Select "Save" in the right up corner to validate the calibration

NB: It is very important to start the calibration in the air as the bottle is already equilibrated with air.



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