



Vinmetrica SC-50 MLF Kit User Manual

The Vinmetrica SC-50 MLF (malolactic fermentation) Kit* provides high accuracy in determination of malic acid concentration levels in wine, an essential parameter to control in the effort to make high quality wines.

Note: Check the Vinmetrica FAQ page for the most current version of this manual with up-to-date procedures and best practices for operating your SC-55.

<http://www.vinmetrica.com/FAQ>

Table of Contents:

Materials Provided in the Kit.....	2
Things you will need.....	2
Why Test for Malic Acid?.....	3
Theory of Operation.....	3
Setup	4
Setting up the MLF Analyzer for the first time.....	4
Procedures	5
Biopressure Assay method for measuring Malic Acid.....	5
Confirming Procedure.....	7
Concentration Determination.....	8
Data Interpretation.....	9
Finishing Up	9
Representative Data	10
Refill kits	11
Warranties, Liabilities & Hazards	12
Appendix A – Troubleshooting and FAQs	13
Appendix B – SC-55 Manometer: additional information	15

*US Patent pending

Materials provided in the kit:

1. Vinmetrica SC-55 Manometer (Part number SC-55)
2. Malic Reagent set:
 - Boost juice™ (Part Number: SC-50-4)
Keep in Refrigerator
 - Malic Acid (1M) concentrate (Part Number: SC-50-5)
Keep in Freezer
 - Malic Acid Standard Solution (0.40 g/L) (PN: SC-50-11)
Keep in Freezer
 - Malic Acid Standard Solution (0.10 g/L) (PN: SC-50-12)
Keep in Freezer
3. Biopressure Agent (PN: SC-50-3-10 or -20)
Keep in Freezer
4. Reaction Vials (5)
5. 1 'check' vial
6. 10 ml serological pipette
7. 15 ml conical tube
8. Plastic bulb pipette (2)
9. 100 mL polypropylene beaker
10. Plastic Scoop

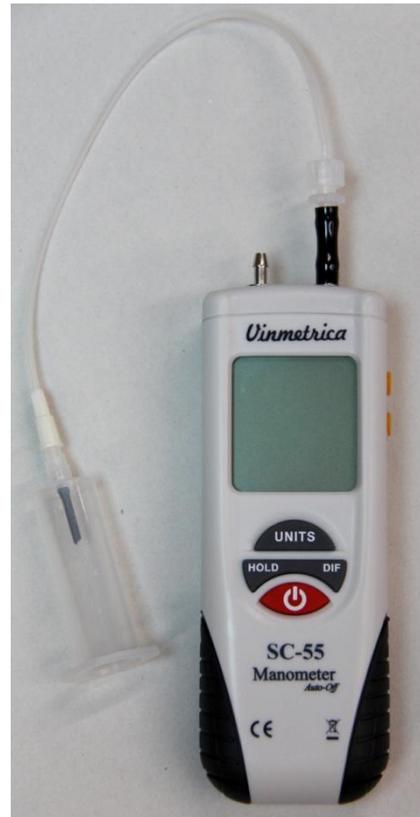


Figure 1. The SC-55 Manometer in the SC-50 MLF Analyzer Kit

Things you will need:

1. Distilled water (DI water), which can be found at most grocery stores (AKA purified water). It's handy to have a wash bottle for rinsing. Rinse bottle available from Vinmetrica (Part number SC-100-17)
2. Microwave oven, hot plate or stovetop (for boiling wine samples).
3. (Optional) Additional Biopressure agent for running more than 5 samples, as provided in the kit. Comes in sets of 10 (SC-50-3-10) or 20 (SC-50-3-20).
4. (Optional) Additional reaction vials can be purchased in sets of 10 or 20 for running more than 5 tests at one time.

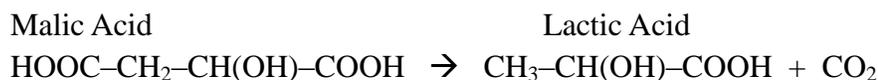
Why Test for Malic Acid?

In winemaking, malolactic fermentation (MLF) converts malic acid to lactic acid, with CO₂ being the byproduct of the reaction. MLF, which is typically carried out in most red wines and in some white varietals, plays an important role in the finished wine's feel and taste. MLF reduces titratable acidity, increases pH, and produces flavors often characterized as "soft" or "buttery".

Sulfite, as free SO₂, inhibits the bacteria that carry out MLF. Therefore free SO₂ levels must be kept low during MLF, carrying risks that the wine is left unprotected against oxidation and microbial contamination. As soon as MLF is done, then, SO₂ should be raised to appropriate levels for protection of the wine. Thus it is important to know when MLF is done, and the best way to do this is to measure malic acid levels in the wine.

Theory of operation:

The SC-50 MLF Kit can be used to determine malic acid concentration in wine. It relies on the biochemical MLF reaction caused by enzymes found in certain bacteria, including lactobacilli and oenococcus strains, and in the Biopressure agent component of the kit. These bacteria live on a variety of nutrients, but their production of CO₂ results almost entirely from the enzymatic transformation of malic acid to lactic acid:



The CO₂ creates pressure, which is read by the SC-55 manometer. The CO₂ pressure is directly proportional to the amount of malic acid in the sample. The level of malic acid can be calculated from the pressure values by one or more calibrators of malic acid provided with the kit. Detection limit is below 0.04 g/L. The assay takes 30 minutes, or up to 60 minutes if the Confirmation Procedure is performed (page 8).

Setup

Setting up the SC-55 Manometer for the first time:

- 1) The SC-55 runs on one 9 volt battery. To insert the battery, open the battery housing by removing its single screw on the back and gently lifting it out. Insert the battery in the correct orientation. Replace the cover and re-tighten the screw.
- 2) Low Battery/Auto off:
 - i) When the battery level is too low, the LCD screen will indicate BAT on the lower left side of the screen. Replace the battery.
 - ii) After 25 minutes of inactivity, the unit will power off to save battery life. Press Power button to resume. See Appendix B under “Operation”, step 8, for override instructions.

Instrument Operation:

1. Press the Power button to turn the device on or off. All the characters on the LCD screen will appear briefly, then the current pressure reading will appear.
2. The UNITS button allows you to select various units for display of your pressure for your data – e.g., bar, psi, in Hg, etc. Observe that by pressing the button repeatedly, the selected unit cycles across the bottom of the LCD screen. We recommend you use kilopascals (kpa).
2. The HOLD button will freeze the display on the current reading. This can be useful when you want to accept the current value and thus want to keep it displayed until you can record it. Pressing the button again will release the hold.
3. The DIF button puts the device in differential mode, subtracting the current reading from all subsequent ones. You can use this to “zero” your instrument if you want.
4. On the side of the instrument are two buttons.
 - i) The one with a light bulb icon toggles the backlight.
 - ii) The one marked REC starts recording mode. You will not normally need to use this mode. You start the mode by pressing this button; press and hold to exit the mode.

Prepare all Reaction Vials:

- a. Remove Biopressure Agent from freezer and allow to come to room temperature.
- b. Using the small plastic spoon provided, measure out two (2) level scoops (approx. 35-40 mg) of Biopressure Agent into each Reaction Vial.
 - a. Due to the consistency of the Biopressure Agent, we recommend rinsing and completely drying the plastic spoon after filling approximately 5 vials.
- c. Cap all Reaction Vials.
- d. Keep out all Reaction Vials needed for MLF assay.
- e. Place all remaining reaction vials in freezer until use.
- f. Thoroughly rinse plastic measuring spoon with DI water.

Procedures

The SC-55 is designed to give a read out of pressure in kilopascals (kpa) created by the reaction in the test vials. This value can be used to calculate how much malic acid is in your wine!

If you wish to quantify your malic acid results you must run a standard provided in the kit (0.4 g/L or 0.1 g/L) along with your wine sample. If you believe your wine is at or near completion of MLE, we suggest you quantify your results using the 0.1 g/L standard. If you do not wish to quantify the results you DO NOT need to run a standard; see the Data Interpretation section below.

Note: the following procedure is designed to be run at room temperature, between 66 and 73°F (19 - 23°C). Results may differ if temperatures are outside this range. Make sure all reagents and reaction vials are at room temperature at all times in the procedure! If temperatures fluctuate in your environment, you may want to set up a tray with water at room temperature to serve as a temperature-stabilizing water bath – see step 5 below. See Appendix A for more information on temperature.

1. Take out all Reaction vials needed for assay from freezer. One Reaction vial per sample is necessary. If you wish to quantify the results you will need at least one additional reaction vial for the Malic Acid Standard (0.1 g/L or 0.4 g/L; see step 9 below). Allow Reaction vials to come to room temperature before initiating assay. Note that you can run multiple wine samples at one time.
2. Take out all reagents from refrigerator or freezer and allow to come to room temperature: Boost Juice, Malic Acid Standard (if quantifying results), and 1M Malic acid (if running confirmation procedure, see below). You may put these reagents in a room temperature water bath.
3. Using the 10 mL serological pipette, measure a 10 mL wine sample and dispense into the 100 mL plastic beaker or other suitable container. (Serological pipette can be rinsed with DI water for re-use; we recommend that you remove and discard the cotton plug in the end of the pipette)
4. Place wine sample in microwave and boil for 90 seconds at medium power. Actual time depends on your microwave oven's power; the object is to get the wine sample to a gentle boil for 60 seconds without having the wine splash out of beaker. If you are unsure about the power of your microwave, we suggest you experiment with a couple of wine samples beforehand to determine what the best settings are for your microwave oven. You may also bring wine to a gentle boil on a stove top for 60 seconds.
5. Let wine sample cool to room temperature, then pour the sample into the 15 mL conical tube. Add DI H₂O to restore the volume to 10.0 mL, then pour the sample back into the 100mL beaker. **Be sure the restored sample is completely cooled to room temperature before proceeding to step 8!** If you are using a water bath, place the reagents, vials and restored wine samples into the bath and allow their temperature to stabilize for 5 minutes.

6. Gently mix the bottle of Boost Juice. Using a plastic bulb pipette, add 5 drops (150 μL) of the Boost juice into the 10 mL boiled wine sample. Mix wine gently. **Caution: Use care when handling. Boost Juice contains materials that may be a skin irritant. Do not ingest. If there is contact with skin, rinse with plenty of water.**
7. Disconnect the vial insertion assembly from the SC-55 by unscrewing the luer lock connector on the bottom of the instrument. (Figure 2.) The disconnected vial insertion assembly will be used to zero the pressure immediately after capping the sample. Note: The luer lock connector should be reattached tightly to the SC-55 (step 9) before taking a measurement in step 14.

Figure 2. Unscrew the Luer Lock connector.



8. **[Reminder: be sure the wine sample is at room temperature and not warm to the touch!]** Using the 10mL serological pipette, transfer exactly 3.0 mL of the wine sample from step 6 into the reaction vial with the Biopressure agent. Immediately cap the vial tightly, then quickly stand the vial upright and position the disconnected vial insertion assembly such that the needle punctures the septum of the reaction vial (see figures 3 and 4, but note that in this case the SC-55 is NOT connected to the vial insertion assembly). Keep the vial insertion assembly with its needle inserted through the septum for about 3 seconds. This step equilibrates the vial's internal pressure to ambient pressure, i.e., it “zeroes” the initial pressure.
9. If you are quantifying your results, follow step 8 above, using the 0.4 and/or 0.1 g/L Malic Acid Standard in the same manner as a wine sample .
10. Remove the vial from the insertion assembly and repeat step 8 for each sample or Malic Acid Standard to be analyzed. When done, be sure to reconnect the vial insertion assembly to the SC-55 by firmly screwing its luer lock fitting back on to the mating partner.
11. Shake all vials gently but thoroughly for approximately 10 seconds.
12. Allow sample to incubate at room temperature for 30 minutes. While incubation is occurring, gently shake the vial at the 10 minute and 20 minute mark.
13. Turn on the SC-55. **Press the MODE button to select kpa as units to display.**
14. Immediately following the 30 minute incubation period, shake the vial once more for 10 seconds and then proceed to the next step immediately. It is best to shake the vial by holding the

cap, as holding the glass vial may change its temperature, resulting in a less accurate pressure reading. DO NOT remove the cap of the vial.

15. This is the CO₂ pressure reading step. [**Note:** Make sure all the parts of the vial insertion assembly are secured tightly before proceeding.] Place reaction vial upright on your work surface. Position the opening of the vial insertion assembly over the vial. Gently push the assembly down onto the vial as far as it will go and hold it in place (i.e. so that the assembly's rubber-sheathed needle is inserted into the vial's septum); see figures 3 and 4.



Figure 3. Position the opening of the vial insertion assembly over the vial.



Figure 4. Gently but firmly push the assembly down onto the vial as far as it will go.

16. Record the highest value that appears on the meter right after insertion of the needle. This process should take no longer than 5 seconds. For calculation purposes, call this value “a”. [**Note:** If values tend to drift upwards, hold the insertion assembly at the very top or by the flanges at the bottom to minimize heat transfer from your hand to the vial.]
 - a. If quantifying the measurement, record the highest value for the Malic Acid Standard vial; for calculation purposes call this value “c”.
17. Release the vial by letting go of the assembly. If you are not performing multiple reactions, continue to the next step. When performing multiple reactions, once the vial is removed, the manometer should stabilize back to the original zero value.
18. If you did not test a Malic Acid Standard: if the value is above 1.0 kpa, MLF is not complete. If below this, MLF is near or at completion. See “Data Interpretation” (page 9).
19. For quantifying the result you will need to test one “blank vial”. Measure the blank response and see “Malic Acid Concentration Calculation”(page 8).
 - a. Add 3.0 mL DI water to the Check Vial, capping tightly.
 - b. Depressurize and read the vial as described in steps 7 & 8 and 14 & 15 in the section above, “Measuring Malic Acid by Biopressure Assay”. Record this value. Call this value “b”

Note: If you are running multiple wine samples at one time, you only need to take the “blank” reading once.

Confirmation Procedure

To ensure your biopressure assay is working correctly, you can confirm the validity of the assay result using the 1M Malic Acid concentrate with a “just-completed” wine sample.

1. Add Malic Acid concentrate: after recording the CO₂ response in steps 14 and 15 above, open up the Reaction vial and, using the plastic bulb pipette, add 1 drop (30 uL) of 1M Malic Acid to the sample. This is equivalent to 1.3 g/L malic acid in the 3mL wine sample.
2. Immediately re-cap the reaction vial and equilibrate it with the disconnected insertion assembly as in step 8 above. Mix the vial thoroughly.
3. Repeat steps 10-14 from above, letting the sample incubate again for 30 minutes and performing the CO₂ pressure reading step. Record the data.
4. At the end of the confirmation procedure the reading should increase to over **4 kpa**. This confirms that when malic acid is present, the system responds appropriately

Malic Acid Concentration Calculation

1. You should now have three values **a**, **b**, and **c**, in order to calculate the concentration of malic acid:
 - a** = Wine sample results
 - b** = Blank Vial result
 - c** = Standard Vial result for standard concentration **S** (e.g., 0.10 g/L)
2. The malic acid (MA) content, in grams per liter, is given by

$$\text{MA, g/L} = \text{S} * (\text{a} - \text{b}) / (\text{c} - \text{b})$$

(i.e. subtract **b** from **a**, subtract **b** from **c**, divide the first difference by the second, then multiply that result by **S**, the concentration of your standard (usually 0.10 g/L)

Example: For a red wine: **a** was 0.27, **b** was 0.11, and **c** was 0.8 for a 0.10 g/L standard, (i.e., **S** was 0.10). So the malic acid concentration was

$$0.10 \times (0.27 - 0.11) / (0.8 - 0.11) = 0.02 \text{ g/L malic acid}$$

Having determined the concentration in g/L, you should use Table 1 as a rough guideline for status of MLF in your wine

Table 1. MLF Malic Acid concentration and status

Malic Acid Concentration, g/L	MLF status
Above 1	Not started or just started
0.4 – 1.0	Incomplete, probably started
0.1 – 0.4	Progressing well
0.05 – 0.1	Nearly complete, probably OK
Below 0.05	Complete

Data Interpretation

The SC-55 kit is designed to give a readout of 1 ± 0.2 kpa when the level of malic acid in the wine is at 0.1 g/L at which level, generally, MLF is considered to be not complete.

If the malic acid level is below 0.04 g/L, a signal less than 0.4 kpa will be seen. At this point we highly recommend you verify this result by following the confirmation procedure above or running the sample with a standard to confirm low malic acid levels. See Table 2 below for further details.

Table 2. Example data with the MLF Kit. Your results may differ.

Malic Acid Concentration (g/L)	Kilopascal Reading
0.4	3.2 ± 0.2
0.1	1.0 ± 0.2
0.04	0.4 ± 0.1
0	0.1 ± 0.1

Note: The readout values for the Malic Acid Standard are averages and can vary slightly unit to unit. Table 2 is an example. Your results may be different.

Finishing Up:

1. Turn off the SC-55 manometer.
2. If you have unused reaction vials, place these back in the freezer as well as the 1M Malic Acid and the 0.4 and 0.1 g/L Malic Acid Standard Solution. Place the Boost Juice™ back in the refrigerator.

3. Rinse all plasticware with DI water and store the unit and plastic accessories in a safe place.
4. Thoroughly rinse out all used reaction vials with DI (distilled) water two to three times and air dry with lid removed. Save all reaction vials and caps. Reaction vials and septa caps can be re-used and replaced if/when necessary.

Representative Data:

Analyses performed at Vinmetrica Labs on an SC-55. This table is for reference purposes only; your data may be different. The Red Wine had completed MLF; the White wine had not.

Representative Data				
Sample	Sample result (a)	Standard result © (c, S = 0.4)	Check Vial Response (b)	Malic Acid Concentration (g/L)
White wine	9.22	---	0.1	1.2
Red Wine	0.86	---	0.1	0.098
Red Wine Pre- MLF	8.87	---	0.1	1.1
0.4 g/L malic acid		3.2	0.1	---

Technical assistance: info@vinmetrica.com tel. 760-494-0597

Ordering Refill Kits for your MLF Analyzer:

In an effort to eliminate waste, the MLF Kits now contain parts that are reusable. Please see information below.

All Reaction Vials are reusable as long as they are not chipped, broken, or contaminated. Reaction vials will no longer be sold as part of the Reagent Refill Kits. Reaction vials will now be sold separately in packs of 10 or 20 and include new septa caps.

The septum caps are reusable up to six (6) punctures, following the procedure, you may use a septum cap for up to three (3) different tests (2 punctures per test). Replacement septum caps will also be sold separately in packs of 10 or 20.

MLF Refill Kits are sold with all reagents and the Biopressure Agent. You have the option to buy the refill kits with or without the plastic scoop provided with the SC-50 MLF Kit. Refill Kits will be sold in amounts enough for 10 or 20 tests.

NOTE:

With the purchase of your SC-55 MLF kit, after you have run 5 assays, you will have 5 empty vials with septum caps that can be used additional times. If you do not plan on running more than 5 tests at a time, you can purchase the **new** MLF 10 Test Refill Kit (PN: SC-50-3-10). This Refill Kit will allow you to perform 10 more tests without having to purchase additional reaction vials or septum caps. After the 10 tests have been performed, the septum caps will have been used to their limit and the reagents and Biopressure agent will be depleted.

For more information, please visit our website at www.vinmetrica.com or call our Tech Support, (760) 494-0597, if you need additional information.

WARRANTIES AND LIABILITIES

1. The materials provided in the kit, as described on pages 1 and 2 above, (“Materials”) are warranted as follows: The SC-55 Manometer instrument and non-reagent accessories are warranted against defects in workmanship for 24 months from date of purchase. The reagents are warranted to perform as described herein up until any stated expiration date or 6 months after purchase, whichever is later, provided storage recommendations are followed. **THE WARRANTIES IN THESE TERMS AND CONDITIONS ARE IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING WITHOUT LIMITATION ANY WARRANTIES OF MERCHANTABILITY, NONINFRINGEMENT, OR FITNESS FOR A PARTICULAR PURPOSE, SAID WARRANTIES BEING EXPRESSLY DISCLAIMED.**
2. Buyer agrees that its sole and exclusive remedy against Vinmetrica shall be limited to the repair and replacement of Materials or parts of Materials, provided Vinmetrica is promptly notified in writing, prior to the expiration of the warranty period specified above, of any defect. Vinmetrica’s liability for any damages due Buyer shall be limited to the purchase price of the Materials.
3. **VINMETRICA’S MAXIMUM LIABILITY FOR ALL DIRECT DAMAGES, INCLUDING WITHOUT LIMITATION CONTRACT DAMAGES AND DAMAGES FOR INJURIES TO PERSONS OR PROPERTY, WHETHER ARISING FROM VINMETRICA’S BREACH OF THESE TERMS AND CONDITIONS, BREACH OF WARRANTY, NEGLIGENCE, STRICT LIABILITY, OR OTHER TORT WITH RESPECT TO THE MATERIALS, OR ANY SERVICES IN CONNECTION WITH THE MATERIALS, IS LIMITED TO AN AMOUNT NOT TO EXCEED THE PRICE OF THE MATERIALS. IN NO EVENT SHALL VINMETRICA BE LIABLE TO BUYER FOR ANY INCIDENTAL, CONSEQUENTIAL OR SPECIAL DAMAGES, INCLUDING WITHOUT LIMITATION LOST REVENUES AND PROFITS.**

HAZARDS AND TOXICITY

All Materials offered by Vinmetrica are intended for use by individuals who are familiar with laboratory procedures and their potential hazards. The Materials contain chemicals which may be harmful if misused. Due care should be exercised with all Materials to prevent direct human contact. Glassware can break and chemicals can splash during experiments; ***always use safety glasses***. We strongly recommend using nitrile or latex gloves and wearing long pants, long sleeves and closed-toe shoes. Dispose of unwanted material by adding baking soda to wine samples and dumping down the sink with plenty of water. Keep out of reach of children.

Vinmetrica

6084 Corte del Cedro, Suite 105 - Carlsbad, CA 92011

www.vinmetrica.com (760) 494-0597 info@vinmetrica.com

Copyright 2010-16. Sportsman Consulting, LLC DBA Vinmetrica. All rights reserved.

Appendix A – Troubleshooting and FAQs

1. The SC-55 does not power on: Check the battery and replace if necessary.

FAQs

1. What are possible interferences in the assay?

Very high alcohol levels (above 20% ABV) may change the response of the system somewhat. The boiling step generally reduces levels far enough to limit this problem. For very high alcohol levels, you can dilute the wine in distilled water to bring the concentration below 10% ABV.

High free SO₂ levels (>30ppm) may impact the Biopressure agent. Again, boiling will help this, but if needed you can dilute the wine sample as above.

2. What if I did not shake the vial during the 30 minute incubation period? Do I need to start over? Is this vial no longer good?

We highly recommend that you always shake your vial at the 10 minute and 20 minute mark during incubation to ensure that the Biopressure agent gets thoroughly mixed. At this point, how you proceed is at your discretion. We normally recommend that you start over with a new reaction vial, but if you choose to proceed, make sure that your sample has had a good thorough shake before performing the CO₂ pressure reading step. You need all of the Biopressure agent to be available in your reaction vial.

3. What if I let the incubation period go for longer than 30 minutes? Is my sample no longer good?

If you allow your reaction to incubate for longer than 30 minutes the reaction results may be affected. Timing in this step is not critical but needs to be as close to the 30 minute mark as possible. Accuracy of the technique may be affected by letting the reaction go for excessive periods of time.

4. What is the effect of temperature on the assay?

Temperature can have a significant effect on the assay. Whatever temperature you are using, it is important to be sure that all components of the assay start and finish at the same temperature. In particular, be very sure that your wine samples have completely cooled to room temperature after restoring their volume to 10.0 mL as directed in step 5 of the procedure. A water bath with controlled temperature is ideal for this – put all your reagents, vials and restored samples in this bath for 5-10 minutes before starting the assay, and leave the reaction vials in the bath until you have finished the measurements. Even a simple tray with water at room temperature can help to stabilize the temperature.

The recommended temperature is standard room temperature, or about 70 °F (21°C). Temperatures within 3 degrees °F (or 1.5 °C) of this value should be fine. At lower temperatures, the rate of the Biopressure reaction slows down, and the pressure change also is lower, just like car tires lose pressure in cold temperatures. Therefore the assay is less sensitive at lower temperatures.

At higher temperatures, the opposite effect occurs: the reaction will go faster and generate

higher values. In principle this is not bad per se – the assay becomes slightly more sensitive with the higher pressures generated. There is nothing wrong with using a higher temperature up to about 95°F (35°C), with two cautions: 1. the higher pressure resulting from higher temperatures may exceed the guidelines we provide here for the 0.1 g/L level – therefore you will have to pay attention to concentration calculations; 2. most users' environments aren't set up to control higher temperatures that well, so increased variability may result.

Appendix B. SC-55 Manometer: additional information

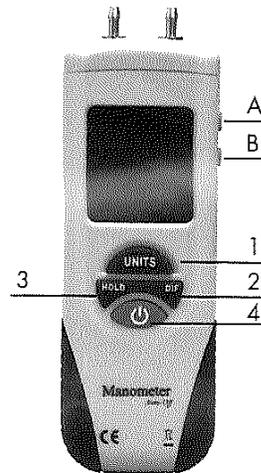
Introduction

The meter can measure the differential pressure/positive pressure/negative pressure. there are 11 units can be selectable, as inH₂O,psi, bar,mbar,kPa,inHg, mmHg,ozin,ftH₂O,cmH₂O,kgcm, Equipped with a simple hose connection device, is used for testing Ventilation and air conditioning system, spot check, clean room, any gas pressure system troubleshooting. Easy operation and clear reading. it is an indispensable testing tool for HVAC technician, maintenance engineers and science researchers.

Meter Diagram

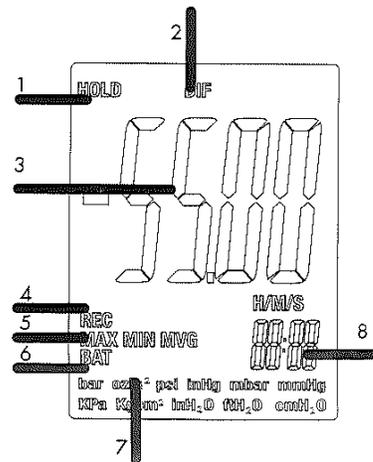
The meter has six buttons.

1. UNITS
2. DIF
3. HOLD
4. ON/OFF
- A. REC
- B. BACKLIGHT



Display Description

1. Hold Function
2. Differential Mode
3. Primary Data Screen
4. Record Mode
5. MAX/MIN/AVG
6. Low Battery Indicator
7. Pressure Unit Indicator
8. Relative Time Clock



Operation

1.ON / OFF button:

to turn on or off the power

Press the ON / OFF button to turn on the power of manometer. When turned on, the screen will be displayed for about two seconds and then will display the normal measurement mode.

2.Clearance button:

When turned on, if there is no input differential pressure, instrument will not be cleared by itself. Necessarily need to be manually cleared, press the HOLD button for about 5 seconds,

The screen will show —it will be cleared later.

3.UNITS button:

intermittently press the UNITS button there will revolve various units at the bottom of the screen. These units are as follows: bar, mmHg, Ozin², Kgcm², psi, inH₂O, Kpa, ftH₂O, inHg, cmH₂O, mbar.

4.DIF button:

the pressure value when pressing the DIF button subtracting the pressure value before pressing.

5.HOLD button:

pressing the HOLD button will keep the current measured result. Pressing once more will lift the hold function.

6.REC button:

this button is on the side of the instrument, intermittently press this button will display the maximum, minimum, average result in process of recording measuring. Meanwhile the other function buttons are locked and can not operated. Long pressing the REC button for about 5 seconds and it will quit recording mode.

7.Backlit button:

pressing the backlight button and the backlight will turn on. In dark environment can use this function. Press the backlight button again to turn off the backlight.

8.Automatic power-off function:

it will automatically power off if instrument not work for more than 25 minutes. This can extend the battery life. If do not want to turn off the power, press hold button first , then press the ON / OFF button to start.

LCD will show "ON" to close the function of automatic power-off.

Error Codes

An error message will appear on the display if the meter fails an internal diagnostic test.

1. Err. 1: Pressure value is over the range.
2. Err. 2: Pressure value is below the range.

Battery Replacement

When the battery power falls low, "**BAT**" will appear on the LCD. Replace the 9V battery.

Specifications

Display	Dual LCD
Accuracy	$\pm 0.3\%$ FSO(25°C)
Repeatability	$\pm 0.2\%$ (Max+/-0.5%FSO)
Linearity/Hysteresis	$\pm 0.29\%$ FSO
Maximum Pressure	10psi
Response Time	0.5Seconds typical
Low Battery Indicator	Yes
Over Range Indicator	Err.1
UnderRange Indicator	Err.2
Operating Conditions	32°F to 122°F(0 to 50°C)
Storage Conditions	14°F to 140F°(-1 to 60°C)
Power Supply	1X 9V Battery (included) or External 9VDC

Technical assistance: info@vinmetrica.com tel. 760-494-0597