

CARE & MAINTENANCE

- Keep the Alcofloat in its stand between tests. This will allow any spirit which is clinging to the walls to drain out.
- Do not allow liquid to enter the red rubber bulb. Therefore, do not tip the Alcofloat too much when it contains liquid.
- Once you have finished a test session, remove the Alcofloat from its stand, squeeze the bulb to flush the spirit to waste, rinse the tester with vodka or gin, and store it in the case, together with the thermometer.
- The Alcofloat tester is not calibrated for use with drinks containing a high sugar content such as Southern Comfort or most liqueurs. If these drinks are accidentally sucked into the tester, rinse out with at least five flushes of vodka or gin.
- The Alcofloat tester should not be cleaned with water, use gin or vodka. Although it looks very simple, it is a very sensitive instrument, and any traces of water may be sufficient to give a wrong result for the next sample.
- If looked after carefully, the Alcofloat tester is capable of high precision. Do not shake the tester, as the glass floats have been adjusted by diamond polishing, and any chipping could cause the tester to fail samples which are, in fact, acceptable.

PROBLEM SOLVING

- If the Alcofloat indicates a possible problem, the most probable cause is contamination of the tester with water. Rinse out the tester several times with the sample, *flushing to waste, not back into the sample*, and then repeat the test.
- If a problem is still indicated, check the Alcofloat by testing a sample taken directly from a sealed bottle of spirits. If this sample gives a correct reading, then it can be assumed that the Alcofloat is operating correctly, and that there might be a problem with the original sample.

Supplied & calibrated by

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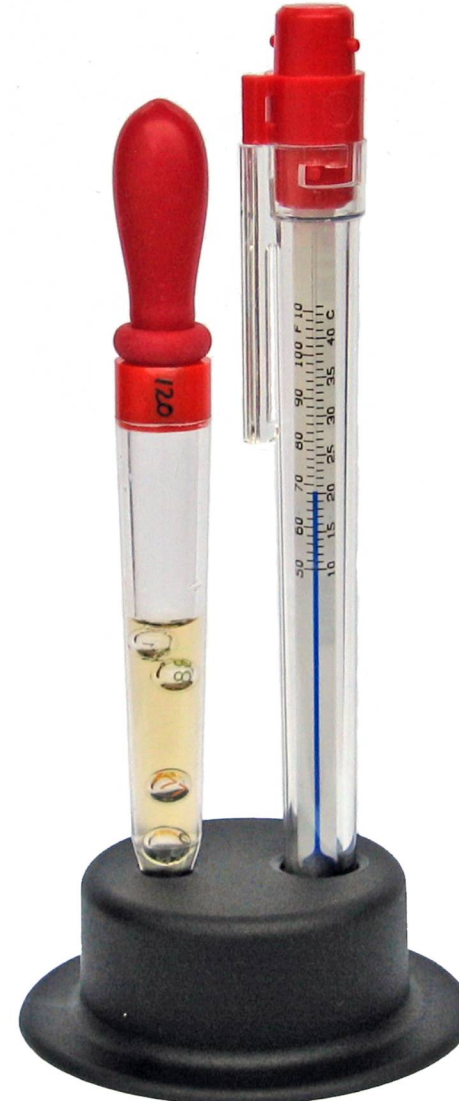


AF4 43% version 2.4 18/05/22



ALCOFLOAT 4

SPIRIT TEST KIT



User Instructions



INSTRUCTIONS FOR USE

- Remove the thermometer and the black stand from the carrying case.
- Place the stand on some convenient part of the bar or table.
 - Do not carry out the test on a surface which has a heat source, such as a fridge, beneath it, as this may warm the sample, and give a wrong result.*
- Leave the thermometer in its transparent case, and place it into the large hole in the stand.
- Pour about 1 teaspoonful of the spirit to be tested into a small dry glass or measure.
- Gently squeeze the red rubber bulb, put the tip of the Alcofloat into the spirit, half fill the tester with liquid, and flush it to waste, not back into the sample to be tested.
 - Do not allow liquid to run into the rubber bulb.*
- Draw a second sample into the Alcofloat, and then push the tip of the tester into the small hole in the stand.
 - After waiting at least a minute, count how many balls are floating at the top of the liquid.
 - If the spirit has come directly from a cold stock-room leave it in the Alcofloat for approximately 5 minutes so that it can come to room temperature.*
- Read the temperature to the nearest degree.
- Use the table opposite to decide whether the sample passes or fails.

TEMPERATURE EFFECTS

- Like all other glass instruments, these floats change density slightly with temperature. If they are used within the temperature range of 10 to 30°C, this change in float density will give a maximum error equivalent to $\pm 0.15\%$ abv.

Spirit type	Balls floating				
	0	1	2	3	4
43% All single & blended Whiskies from Scotland, Ireland, & USA	Green	Yellow	Orange	Red	Red
40% All single & blended Whiskies from Scotland, Ireland, & USA	Red X	Green	Yellow	Orange	Red
40% Gin, Vodka	Red X	Green	Yellow	Orange	Red
40% Brandy / Cognac	Red X	Green X	Yellow	Orange	Red
38% Tequila	Red X	Green X	Yellow	Orange	Red
37.5% Gin, Vodka, White Rum	Red X	Green X	Yellow	Orange	Red
35% Vodka	Red X	Green X	Yellow X	Orange	Red

Key		Temperature effects	
Red X	a.b.v. higher than specified	Between 11°C & 17°C subtract 1 from the number of balls floating, then use the table.	
Green	sample OK	Between 18°C & 23°C, use the table.	
Yellow	a.b.v. $\approx 1\%$ low	Between 24°C & 28°C add 1 to the number of balls floating, then use the table.	
Orange	a.b.v. $\approx 4\%$ low		
Red	a.b.v. $\approx 7\%$ low		
Dark Red	a.b.v. $> 10\%$ low		