

# Rapid Visco Analyser

## RVA - Super4



Benefits:  
Rapid Viscosity Profile  
High Sensitivity  
Flexible  
Traceable Calibration Check

## Rapid Visco Analyser RVA-Super4

The Rapid Visco Analyser (RVA) is a cooking stirring viscometer with ramped temperature and variable shear profiles optimised for testing the viscous properties of starch, grain, flour and foods. The instrument will analyse as little as two or three grams of sample using international standard methods or your own tailor-made profiles of mixing, measuring, heating and cooling. The RVA-Super4 operates from PC with ThermoLine for Windows (TCW3) software with all standard and tailor-made profiles. The RVA is the most effective instrument available today designed from the ground up to make viscometric data acquisition simple. Combining speed, precision, flexibility and automation, the RVA is a unique tool for product development, quality and process control and quality assurance. The RVA-Super4 has a state of the art brushless motor with a high precision measurement system for exceptional sensitivity and accuracy in the analysis of low viscosity samples.

### Features and Benefits

- High Sensitivity: Direct drive motor and control system optimized for low viscosity samples.
- Rapid Viscosity Profile: Standard starch pasting test in 13 minutes.
- Easy to Use: Automated operation minimizes training and ensures reliability.
- Robust: Suitable for factory floor through to analytical laboratory.
- Traceable: Calibration check with traceable standards to satisfy ISO9000 and Quality System requirements.
- Glass-free: Safe for food manufacturing areas.
- Precise: Accurate stirring speeds, heating and cooling rates, ensures repeatable results between RVAs.
- Standard: International standard methods approved by e.g. ICC and AACC.
- Relevant: Tailor test routines to emulate processing conditions in industry.
- ER/ES Compliant: Electronic Registration/Electronic Signature compliant TCW3 can create traceable nontamperable results.

### Applications

- Suitable for research and development, product design, production, quality assurance, quality control, raw material testing, process design and process control.
- Starch: "If you are serious about starch there is only the Rapid Visco Analyser". Full starch pasting test for native and modified starches from 13 minute standard method.
- Proteins: Wheat gluten, skim milk powder, whey protein concentrate, soy protein.
- Gums: Gelling and thickening profiles of hydrocolloids and formulations.
- Flour Milling & Baking: Starch quality, gluten quality, amylase activity, weather damage.
- Brewing: Malting barley, barley storage, kilned malt and brewing adjuncts.
- Dairy: Processed cheese manufacture and melt, soft dairy desserts, ice cream, yoghurts.
- Extruded and Cooked Foods: Snacks, breakfast cereals, pasta, noodles and formulated foods.

### Specifications

Power Requirements: 240/115VAC, 3.5A, 50/60 Hz.

Dimensions (H x W x D), Net Weight: 370 x 310 x 290 mm, 18 kg.

Temperature Range: 0-99.9°C.

Heating/Cooling Rate: Up to 14°C/minute (infinitely variable).

Coolant Consumption Water, 1 l/min at cooling, 210 kPa. Chilled coolant required for cooling below room temperature.

Speed Range: Computer controlled infinitely variable 20-2000 rpm.

Viscosity Range: 20-35,000 cP at 80 rpm, 10-17,500 cP at 160 rpm.

Viscosity Accuracy: +/- 3% for S2000 Oil nom. 5000 cP.