

Rapid Visco Analyser

RVA 4500



Benefits:

- Wide Viscosity Range
- Rapid Viscosity Profile
- Standard and Custom Methods
- Traceable Calibration Check

Rapid Visco Analyser RVA 4500

The RapidVisco Analyser (RVA) is a cooking stirring viscometer with ramped temperature and variable shear, optimized for testing the viscous properties of starch, grain, flour and foods. The instrument will analyze as little as two or three grams of sample using international standard methods or your own tailor-made mixing, measuring, heating and cooling profiles. The RVA 4500 interfaces with a PC and ThermoLine for Windows version 3 (TCW3) software for operation and data management. 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 4500 has a state of the art brushless motor with a high precision measurement system for exceptional sensitivity and accuracy when analysing low viscosity samples and wide dynamic range when analysing high viscosity samples.

Features and Benefits

High Sensitivity: Direct drive motor and control system for low viscosity samples.

Wide Viscosity Range: Optimized measurement system for high 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 ICC, AACC and others.

Relevant: Tailor test routines to emulate processing conditions in industry.

ER/ES Compliant: Electronic Registration/Electronic Signature compliant TCW3 can create traceable, secure results and reports.

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 RapidVisco Analyser". Full starch pasting test for native and modified starches using 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, yogurts.

Extruded and Cooked Foods: Snacks, breakfast cereals, pasta, noodles and formulated foods.

Specifications

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

Input/Output: USB port, RS232 serial port.

Dimensions (H x W x D), Net Weight: 382 x 306 x 345 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, 100-250 kPa. Chilled coolant required for cooling below room temperature.

Speed Range: Computer controlled infinitely variable 0, 20-2000 rpm.

Viscosity Range: 20-50,000 cP at 80 rpm, 10-25,000 cP at 160 rpm.

Viscosity Accuracy: +/- 2% for S2000 Oil nom. 5000 cP.