

MEASURING

FOOD VISCOSITY

BE RIGHT EVERY TIME
RAPID VISCO ANALYSER



RVA  **TECMASTER**

 **NEWPORT**
SCIENTIFIC

MEASURING FOOD VISCOSITY BE RIGHT EVERY TIME. RAPID VISCO ANALYSER.

APPLICATIONS

Starch

"If you are serious about starch there is only the Rapid Visco Analyser™". Full starch pasting test in 13 minutes including native and modified starches.

Flour Milling & Baking

Starch quality, gluten quality, amylase activity, weather damage.

Grains, Tubers, Roots

Wheat, corn, rice, sorghum, potato, tapioca, sweet potato, arrowroot, sago.

Brewing

Malting barley, barley storage, kilned malt, brewing adjuncts.

Extruded and Cooked Foods

Snacks, breakfast cereals, pasta, noodles, formulated foods.

Extruded Feeds

Animal and aquaculture feeds.

Protein Quality

Wheat gluten, skim milk powder, whey protein concentrate, soy protein.

Gums

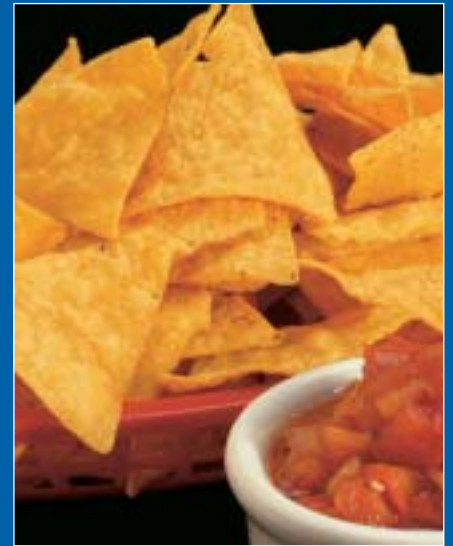
Gelling and thickening profiles of hydrocolloids and formulations.

Dairy

Processed cheese manufacture and melt, soft dairy desserts, yoghurts.

NEWPORT SCIENTIFIC is committed to its R & D programme to design and produce better instruments for your laboratory, factory or grain elevator. Choose from a range of Rapid Visco™ Analysers for viscosity testing of foods, cereals and starches, Laboratory/Factory mills for convenient, safe and reliable sample preparation and doughLAB™ for assessment of wheat flour dough quality and processing characteristics. A range of models is available to meet your needs for flexibility, automation and budget.

All the instruments in the NEWPORT SCIENTIFIC range are supported around the globe by a team of distributors focussed on service and applications support.



NEWPORT SCIENTIFIC...

Producing better instruments for the world's laboratories, factories and grain elevators.



Y?

RVA-TECMASTER

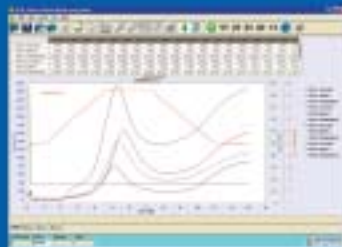
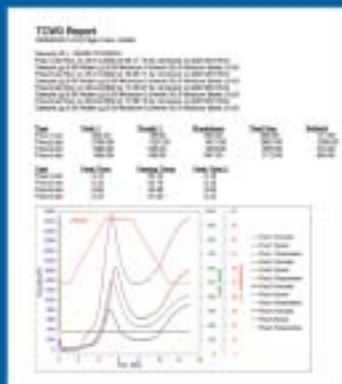
AN ECONOMIC VISCOMETER AND POWERFUL SOFTWARE COMBINED

ECONOMY AND FLEXIBILITY combine in a smart, compact viscometer that will handle the day to day demands of any production, education, quality testing or research and development environment with ease.

Variable shear rates and multi-cycle heating and cooling combine to reveal more about your product's rheological profile and viscosity performance. Cook tests, melt tests and bench top 'miniature pilot plant' production routines are all possible with RVA-TECMASTER.

To complement the functionality of RVA-TECMASTER, new *Thermocline for Windows 3* software focuses on ease of use, automation and flexibility to design novel test and analysis routines. It also adds ER/ES (electronic records/electronic signatures) compliance to meet the growing demand for data security.

To make your life easy, *Thermocline for Windows 3* includes pre-programmed standard methods in software and a single page report function.



FEATURES

Rapid

Full starch pasting test in 13 minutes.

Relevant

Operate as a "Miniature Pilot Plant" with tailored test routines to emulate processing conditions in industry.

Traceable

Calibration check with traceable standards to satisfy ISO9000 and Quality System requirements.

Precise

Accurate stirring speeds, heating and cooling rates, ensures repeatable results between RVAs.

Simple

Automated operation minimises training and ensures reliability.

Robust

Robust and safe for analytical laboratory through to factory floor.

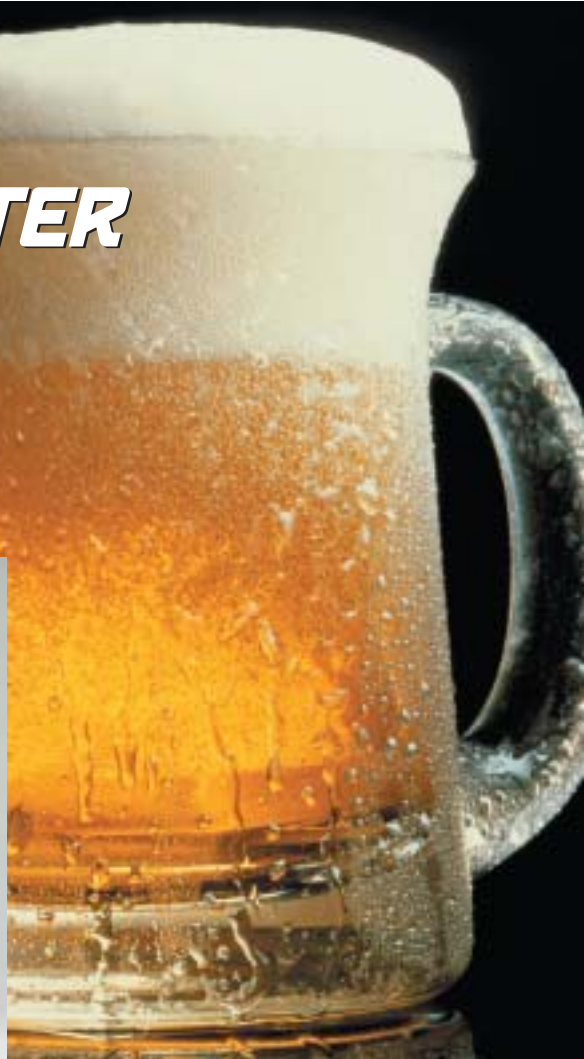
ER/ES Compliant Software

Meets Electronic Registration / Electronic Signatures standards.



RAPID VISCO ANALYSER

RVA **TECMASTER**



RAPID VISCO ANALYSER

RVA-TecMaster with Windows Software

PART NUMBER	240V: 103095; 110V: 103097
SPECIFICATIONS	
H X W X D	mm 320 x 254 x 398 (tower down)
WEIGHT	18 kg
TEMPERATURE RANGE	0 - 99.9°C
TEMPERATURE ACCURACY	±0.3°C at 25°C
HEATING/COOLING RATE	up to 14°C/minute (variable)
TEST LENGTH	up to 100 minutes
SPEED RANGE	20 - 1000 rpm (variable)
SPEED ACCURACY	±1% at 160 rpm
VISCOSITY RANGE	40 - 12,000 cP at 80 rpm
VISCOSITY ACCURACY	±3% for S2000 Oil nom. 5000cP
STORED TEST PROFILES	4 standard
DATA ENTRY	four-key pad
DISPLAY	4 line x 20 character Vacuum Fluorescent
INSTALLATION CATEGORY	II
POLLUTION DEGREE	2
POWER SUPPLY	AC 230/115V ±10% 50 Hz or AC 110V ±10% 60 Hz (as marked on label) 500VA
WATER SUPPLY	1 L/min at maximum 250 Kpa (at instrument) <25°C (chilled water supply required for operation below room temperature)
COMPUTER INTERFACE	RS232, 9 pin 'D' connector
EC COMPLIANCE	Yes



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