

▶ THE RAPID VISCO ANALYSER
RVA-4



▶ **Rapid Visco Analyser
RVA-4 With Windows Software**

Part Number: 100943

SPECIFICATIONS:

H x W x D: 430 x 280 x 300 mm
Weight: 22 kg
Temperature Range: 0 - 99.9°C (1)
Temperature Accuracy: +/- 0.3°C at 25°C
Heating/Cooling rate: up to 14°C/minute
(infinitely variable)
Speed Range: Computer controlled
infinitely variable 10 - 2000 rpm
Speed Accuracy: +/- 1% at 160 rpm
Viscosity Range: 50 - 50,000 cP at 80 rpm
Viscosity Accuracy: +/- 3% for S2000 Oil nom. 5000 cP
Stored Profiles in ROM: 8 (2)
Display: 4 x 20 character backlit LCD
Power Supply: 240/115VAC, 3.5A, 50/60 Hz
Interface: RS232, 9 pin 'D' connector
EMC / EC Compliance: Yes
Country of Manufacture: Australia

(1) Water, 1 litre/min, 210 Kpa. A chilled coolant supply is required to achieve temperatures below room temperature.

(2) Changeable with ThermoLine for Windows software

Newport Scientific Pty Ltd reserves the right to change specifications without notice.
Protected under one or more of the following patents 587273, 1281915, 0233923, 4879897

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MEASURING
FOOD
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BE RIGHT EVERY TIME.
RAPID VISCO ANALYSER.



RVA-4
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**RVA-4: The Top-of-the-Range
Viscometer Our Customers
Helped Us Design**

**Newport Scientific:
Producing Better Instruments for the Worlds'
Laboratories, Factories and Grain Elevators**

Newport Scientific's cooking viscometer, the Rapid Visco™ Analyser (RVA), has revolutionised viscosity testing of foods, cereals and starches. Today, the RVA is used around the globe, supported by a network of distributors focussed on service and applications support.

The RVA is now the foundation of standard methods approved by professional bodies in the USA (AACC), Europe (ICC) and Australasia (RACI).

Newport Scientific is committed to its R & D program to design and produce better instruments for your laboratory, factory or grain elevator. Choose from a range of RVAs and Laboratory/Factory mills to suit your need for flexibility, automation and budget.

The design specification for the top-of-the-range viscometer, the RVA-4, was really provided by our customers. The RVA-4 was developed to meet the needs of research and development, product design, production, quality assurance, quality control, raw material testing, process design and process control departments.

Use variable shear rates to explore the wider rheological properties of your materials, and multi-cycle heating and cooling to truly measure your product's performance.

To enhance the hardware capabilities of RVA-4, *ThermoLine for Windows* software allows you to design and store automatic test routines that include operator instructions, multi-step test shear and temperature profiles and linked analysis functions. You can print graphs and reports, or save data for further analysis in other Windows programs.

When ease of operation is a priority, the RVA-4 can be operated stand alone using its own simple keypad and LCD display to select test profiles and display real time results. Simply attach a printer for quick hard copy of graphs and results.

A high degree of automation, password protection of program functions and settings, simple set-up and sample preparation, and simple, routine validation ensure that your viscosity results are accurate, reproducible and absolutely reliable every time.

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 and 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 Foods & Feeds...

Degree of Cook in Snacks, Breakfast cereals, Animal & Aquaculture feeds.

Protein Quality...

Wheat gluten, Skim milk powder, Whey protein concentrate, Soy protein.

Noodles and Pasta...

Italian style pasta, Asian white salted & yellow alkaline noodle quality.



▶ THE RAPID VISCO ANALYSER

RVA-4



Rapid
Full starch pasting test in 13 minutes.

Relevant
Tailor test routines to emulate processing conditions in industry.

Robust
Suitable for analytical laboratory through to factory floor.

Glass-free
Safe for food manufacturing areas.

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

Simple
Automated operation minimises training and ensures reliability.

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