Rapid Visco Analyser

RVA – BarleyMaster

Measure Performance of Ingredients and Finished Products
Rapid Visco Analyser RVA-BarleyMaster

The Rapid Visco Analyser (RVA) is a cooking stirring viscometer with ramped temperature and variable shear profiles optimized for testing the viscous properties of starch, grain, flour and foods. The instrument will analyze as little as four grams of sample using international standard methods or your own tailor-made profiles of mixing, measuring, heating and cooling. The RVA-BarleyMaster operates stand-alone with two methods for barley analysis preset in the instrument. Options include R&D Pack software to change methods, bar code scanner to streamline sample information entry, and USB drive to streamline data capture. Combining speed, precision, flexibility and automation, the RVA-BarleyMaster is a unique tool for quality and process control and quality assurance.

Features & Benefits

Stand Alone Operation: No computer required, no software to learn.
Robust: Suitable for receive sites and production floor through to analytical laboratory.
Pre-configured: Delivered complete with calibration and barley weather damage and starch quality routines.
Rapid Viscosity Profile: Standard starch pasting test in 13 minutes.
Rapid Weather Damage Profile: Standard weather damage test in 3 minutes.
Easy to Use: Automated operation and password protection minimizes training and ensures reliability.
Small Sample: Suitable for barley breeding programs.
Real time Data Output: Secure data capture and rapid, easily interpreted results.
Traceable: Calibration check with traceable standards to satisfy ISO9000 and Quality System requirements.
Glass-free: Safe for grain receival elevators.
Precise: Accurate stirring speeds, heating and cooling rates, ensures repeatable results between RVAs.
Flexible: Your own custom methods can be installed.

Applications

Suitable for barley screening, quality assurance and quality control.
Weather Damage Testing: 3 minute Stirring Number test approved by ASBC, AACC and ICC.
Starch Pasting Test: 13 minute pasting test approved by Mebak, AACC and ICC.
Malting and Brewing: Malting barley, barley storage, kilned malt and brewing adjuncts.
Barley Breeders: Small sample requirement is ideal for early generation testing.
Barley Traders: Rapid, approved methods are efficient for grain traders.

Specifications

Languages: English.
Input/Output: USB for PC, LIMS, USB drive, label printer, keyboard, barcode scanner.
Power Requirements: 230 VAC, 500 VA, 50/60 Hz.
Dimensions (H x W x D), Net Weight: 320 x 254 x 398 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: 40-16,000 cP at 80 rpm, 20-8,000 cP at 160 rpm.
Viscosity Accuracy: +/- 3 % for S2000 Oil nom. 5000 cP