

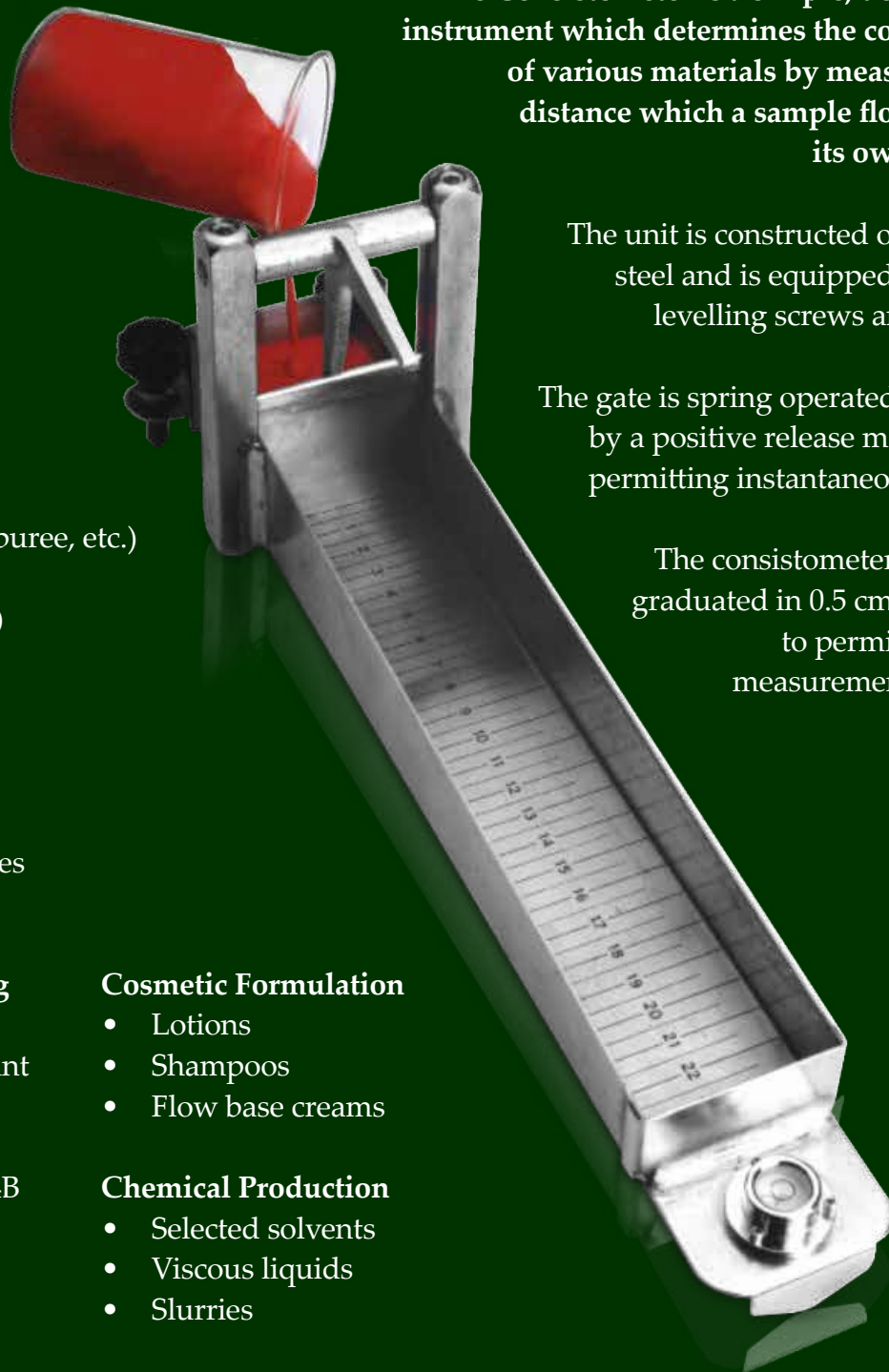
CONSISTOMETER

The Consistometer is a simple, dependable instrument which determines the consistency of various materials by measuring the distance which a sample flows under its own weight.

The unit is constructed of stainless steel and is equipped with two levelling screws and a level.

The gate is spring operated and held by a positive release mechanism, permitting instantaneous flow of sample.

The consistometer trough is graduated in 0.5 cm divisions to permit accurate measurement of flow.



Food Processing

- Tomato sauces (paste, ketchup, puree, etc.)
- Preserves (jams, jellies, etc.)
- Fillings
- Soups
- Baby foods
- Salad dressings
- Cheese sauces
- Batters, cake mixes and others

Paint Manufacturing

- Epoxy removers
- Polyurethane paint
- Adhesives
- Coatings
- Mil Spec R-81294B

Cosmetic Formulation

- Lotions
- Shampoos
- Flow base creams

Chemical Production

- Selected solvents
- Viscous liquids
- Slurries

CONSISTOMETER

Checking samples against consistency, viscosity or flow rate standards

Standard Consistometer

- Trough Length 24 cm
- 48 graduations x 0.5 cm
- Overall length 35.5 cm x width 8.3 cm x height x 10.4 cm
- 316 Food Grade Stainless Steel Construction
- Engraved Graduations (0.5cm divisions)
- Portable and easily cleaned
- Accepts up to 100 ml of sample
- Spring loaded gate prevents premature flowing of sample
- Complies to R-81294D & ASTM F1080-93

