Rapid Visco Analyzer

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Rapid Visco Analyzer - MSXTDQ91SWISS

Key Features

1. Precisely Controllable Heating and Cooling Rates

- Efficient heating and cooling system.
- Direct temperature measurement using a temperature sensor ensures high accuracy and repeatability.

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2. Thorough and Even Mixing

- Special paddle geometry prevents starch granule settling, ensuring the sample is mixed evenly.

3. Easy and Convenient Operation

- Short measurement time for efficient and user-friendly functionality.

Description

The MSXTDQ91SWISS Rapid Visco Analyzer is a rotational viscometer designed for rapid testing of starch stirring and gelatinization characteristics. It is ideal for assessing starch quality in grains and crops such as wheat, corn, rice, sorghum, potato, and lotus root. The analyzer supports programmable temperature and variable shear rates, offering flexibility and precision for diverse testing needs.

Enhanced Software Features

- **Advanced Analysis Capabilities: Allows up to 20 extended analysis results, including viscosity at target speed,**

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temperature, or time.

- **Multi-Language Support: Interfaces available in Chinese, English, Spanish, and French.**
- **Export Options: Generate experimental results and curve graphs in Excel or PDF format.**
- **Integrated Knowledge Base: Includes over 100 terminology analysis sets related to physical properties, rheology, thermodynamics, and national standard algorithms.**
- **Administrative Control: Offers features like super administrator setup, non-editable reports, and traceability of experiments.**
- **Comprehensive Reporting: One-click export of detailed experimental reports, including parameters, graphs, and results.**

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Technical Specifications

Model: MSXTDQ91SWISS
Operation Environment: Temperature 10?–45?; Relative Humidity 10%–90%
Heating Mode: Copper metal block heating with overheat protection
Automatic Analysis: Max viscosity, attenuation, recovery value, gelatinization temperature, etc.
Test Program Steps: Up to 128 programmable steps
Sample Dosage: 2–3 g
Heating Speed: Up to 15?/min, program-controlled
Cooling Speed: Up to 15?/min, program-controlled
Temperature Accuracy: ±0.3? (at 25?)
Temperature Range: 0–100?
Speed Range: 20–5000 rpm (computer controlled)
Speed Accuracy: ±1% (160 rpm)
Units of Use: cP, RVU
Viscosity Range: 20–50,000 cP (80 rpm); 10–25,000 cP (160 rpm)
Viscosity Accuracy: ? ±3% (using S2000 oil, 5000 cP)
Display: 4 rows × 20 characters
Power Requirements: 220–230 V, 50 Hz
Tower Lifting System: Stepper motor with lifting speed 0–10 mm/s
Blade Rotation System: Brushless motor control

Applications

The MSXTDQ91SWISS is specifically tailored for quality determination in starch and grain-based materials. It serves industries involved in food processing, agriculture, and research laboratories for detailed rheological analysis.

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