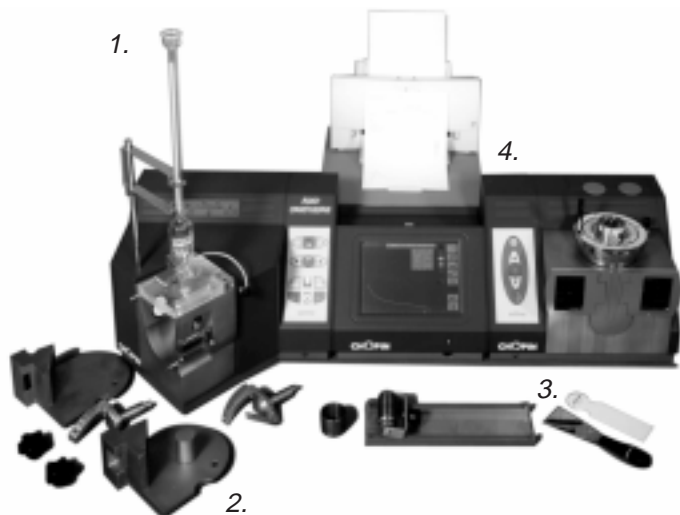


CHOPIN



QUALITY CONTROL OF WHEAT AND FLOUR

ALVEO-CONSISTOGRAPH

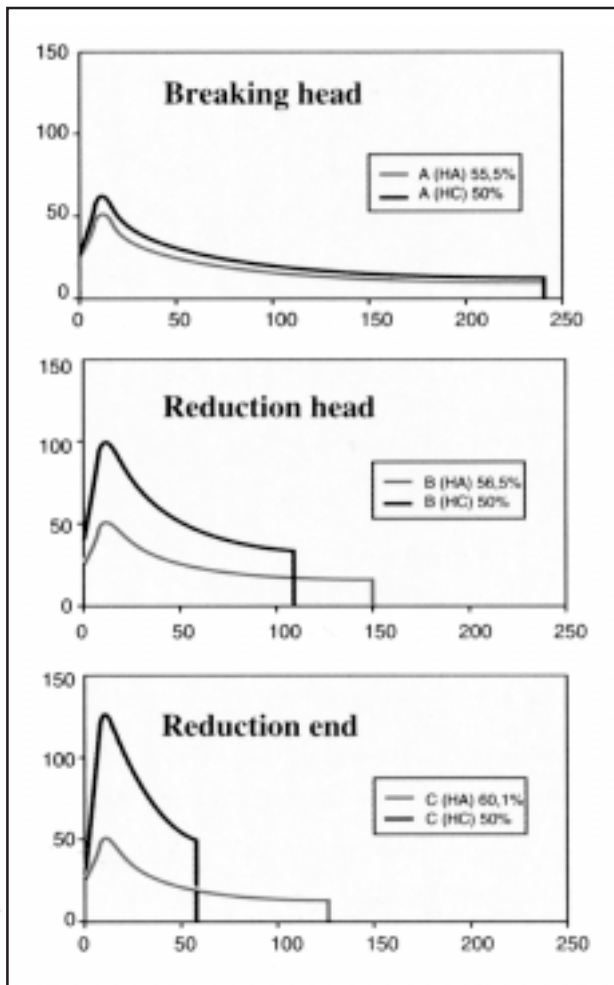
The Alveo-Consistograph instrument is really two instruments in one, including all the features of the Alveograph NG, and those of the Consistograph. This enables the complete evaluation of flour properties with maximum performance and flexibility.

The Alveo-Consistograph is made up of the following parts: 1) Mixer with an extrusion passage, equipped with a pressure sensor mounted in the rear of the mixing bowl. 2) A single blade mixing system for Alveograph testing, and a double blade mixing system for Consistograph testing. 3) The Alveograph unit for inflation of the dough pieces. 4) The Alveolink NG, supplied with special Consistograph software, computer linkage software, and a dedicated color printer.

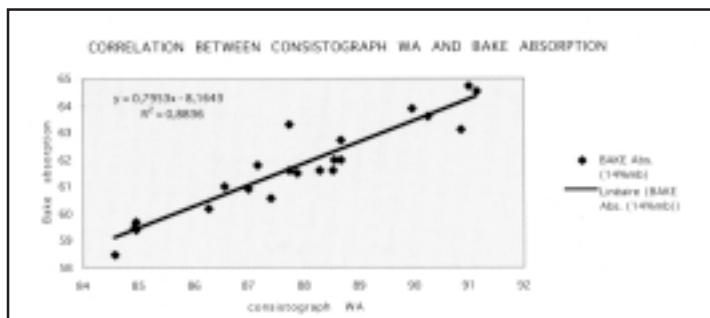
It can be used to perform several different types of tests: 1) The classic Alveograph test using the AACCC and ICC standard methods, based on constant hydration of the flour. 2) A determination of the water absorption capacity of flour samples, which takes only 4 minutes. 3) Characterization of dough behavior during mixing with adapted hydration, complete in 8 minutes. 4) Alveograph tests at constant consistency or adapted hydration, using the Chopin protocol or a user defined procedure. 5) Evaluation of the consistency of dough samples taken from any industrial mixer.

Power: 220V, 1 PH, 50/60Hz. Dims. 1.6m L x 0.6m D x 0.8m H. Bench space: 2.0m. Net wt. Mixer 39 Kg, Alveolink + printer 10 Kg, Alveo 29 Kg. Ship wt. Mixer 48 Kg, Link + Printer 27 Kg, Alveo 36 Kg.

Alveo-Consistograph No. ALVNGCON



Comparison of Constant Hydration and Adapted Hydration Alveographs



Comparison of Consistograph WA and Baking Absorption