

Bostwick Consistometer

The Bostwick Consistometer is the preferred choice for measuring consistency and flow rate in a variety of products. It is used throughout the food industry as a part of quality control for:- Sauces, Preserves, Fillings, Soups, Baby Foods, and Salad Dressings.



Operational Features & Specifications:

- Stainless Steel Construction
- Engraved Graduations in 0.5cm Divisions
- Small Size 14" L x 3½" W x 5½" H
- Requires 75mL Sample
- Spring Loaded Gate
- 2 Levelling Screws and Spirit Level

The Bostwick is a long trough with 0.5cm graduations along the bottom. The trough is separated near one end by a spring-loaded gate. This forms a chamber where the sample is loaded.

To perform a test, first a sample is loaded, then the gate is opened and a timer started. At a predetermined time the position of the sample in the trough is recorded.



**HACCP
PLUS+**

02 9099 5988
info@haccplus.com.au
www.haccplus.com.au