

Hydration potential and adapted hydration Alveograph

Alveo-Consistograph

- Classify, control, select wheat and flour
- Optimize blending wheat or flours
- Measure the effect of additives, improvers and ingredients
- Measure the instant consistency of dough drawn from any type of kneader
- Control the consistency of dough on a production line
- Analyze durum wheat semolinas



Alveo-Consistograph

CHOPIN

[A language to share]

For analysis laboratories, breadmaking and in process

reproducible
precision
application

anticipation
control

PRINCIPLE OF THE ALVEOGRAPH AT ADAPTED HYDRATION (HA)

Three-dimensional extension of a dough patties to reproduce gaseous deformation of a biological or chemical origin.

The Alveograph HA test is differentiated in that the amount of water is added according to the flour's hydration potential, not only according moisture content.

This protocol is particularly useful for testing on hard wheat flours.

PRINCIPLE OF THE CONSISTOGRAPH

Measurement of the pressure exerted by the dough on the wall of the kneader.

The Chopin Alveo-Consistograph is acknowledged and used worldwide, and has been the object of French and international standards.

Alveograph

- AACC No. 54-30A
- AFNOR No. V03-710
- ICC No. 121
- ISO No. 5530/4

Consistograph

- AACC No. 54-50
- ICC No. 171

Numerous scientific publications.

ARGUMENTS

The Alveo-Consistograph combines the performances of the Alveograph and the Consistograph.

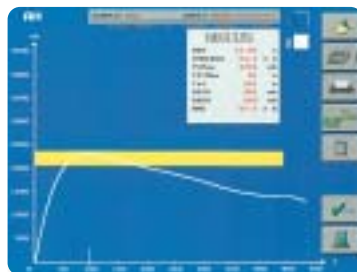
The device is made of three indissociable elements:

- the kneader, fitted with a built-in pressure sensor and an extraction passage;
- the Alveograph;
- the Link.

The Alveo-Consistograph is a "four in one" apparatus:

- measure hydration potential;
- measure the behavior of dough during kneading;
- record the deformation of dough patties prepared at constant hydration;
- record the deformation of dough patties prepared at adapted hydration thanks to the hydration potential determined by the Consistograph.

International language for soft wheat (Soft and Hard).



Consistograph curve on Alveolink screen

FEATURES

Kneader (without Alveolink and printer)

- Voltage: 220 to 240 VAC single phase 50 or 60 Hz
- Power: 1,000 W
- Net Weight: 35 kg
- Dimensions (mm): L: 450 - D: 500 - H: 300 (without burette)
- Gross Weight: 46 kg
- Volume: 0.20 m³

Alveolink NG

- Voltage: 90 to 260 VAC single phase 50 or 60 Hz
- Power: 35 W
- Net Weight: 7.4 kg
- Dimensions (mm): L: 330 - D: 310 - H: 250
- Gross Weight: 10 kg
- Volume: 0.07 m³

Alveograph NG

- Voltage: 220 to 240 VAC single phase 50 or 60 Hz
- Power: 250 W
- Net Weight: 25 kg
- Dimensions (mm): L: 450 - D: 320 - H: 500
- Gross Weight: 36 kg
- Volume: 0.19 m³

Printer

- Voltage: 220 to 240 VAC single phase 50 or 60 Hz
- Power: 80 W
- Net Weight: 3.5 kg
- Dimensions (mm): L: 380 - D: 220 - H: 200
- Gross Weight: 5.5 kg
- Volume: 0.05 m³

Complete your information with the Alveograph, Alveolink and Consistograph leaflets.



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[Quality control for grains and flour]