

Bostwick Consistometer



The Bostwick Consistometer is still the preferred choice for measuring consistency, flow rate and viscosity in a variety of products.

Rating: Not Rated Yet

Price

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Manufacturer

Description

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

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

It has a reservoir that holds 75mL of sample. A

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

The trough where the sample flows is graduated in 0.5cm divisions to permit accurate measurement of flow.

Used extensively in the food industry by preservers, producers of jams, jellies and other highly viscous products such as tomato paste, ketchup and condensed soup.