



PRICES AND OPTIONS AGROSTA TEXTUROMETER

Main machine with cables and software + Calibration stand and calibration software. A calibration certificate is provided – You need to buy a 1 Kg calibrated weight separately if you want to re-calibrate the machine – Price includes Transport Worldwide

- o Equipped with Load Cell 5 Kg (Capacity 4.6 Kg maximum pressure)

3100 €



- Standard Plastic Table 79 €



- Table with holes 79 €



- Table with stainless steel beaker 92 €

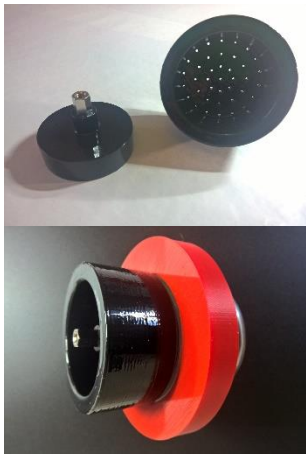


- Plastic beaker 81 €

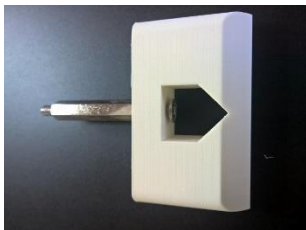


- Fruit / Vegetable maintaining system, to be placed on standard table, 2 versions proposed with different angles

68 €



- Extrusion system with holes size : (To be adapted on beaker)
- o 1.5 mm 109 €
- o 2 mm 104 €
- o 3 mm 101 €



- Plastic blade tip length 69 mm 88 €



- Metal blade tip 107 €
(To be used very carefully)



- Round tip for BLOOM testing 72 €
(adapted for texture measurement of gels and gelatines according to bloom standard)



- Standard tip of 11 for fruits and vegetables penetrometer system 72 €



- Standard tip of 8 for fruits and vegetables penetrometer system 72 €



- Flat tip diameter 12 / 12.5 / 13 / 14 / 15 mm

72 €



- Flat tip diameter 16.5 mm usually used for texture measurement of chicken breasts

72 €



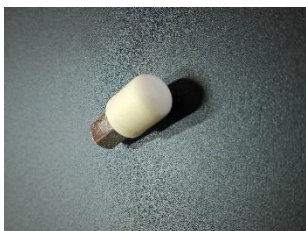
- Large flat tip diameter 40 mm usually used for bread and soft biscuits texture measurement

81 €



- Large flat tip diameter 50 mm usually for stickiness testing of dairy products

89 €



- Hemispheric tip diameter 11 mm for semi-hard samples

72 €



- Hemispheric tip diameter 20 mm for biscuit and varied samples

72 €



- Hemispheric tip diameter 25 mm

72 €



- Cone 40° mainly used for dairy products and soft cheese texture analysis

96 €



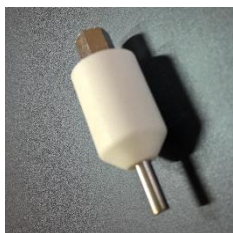
- Cone 60° for cream, fat, butter texture analysis according to international standards

87 €



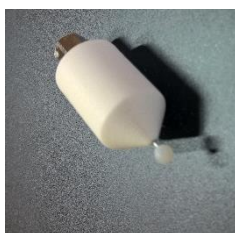
- Cone 90° can be used for dairy products, meat or bread

81 €



- Stainless steel 4 mm diameter for puncture testing (Meat and small fruits mainly)

98 €



- Spheric tip diameter 4 mm used for egg vitelline – and more

92 €



- Spheric tip diameter 10mm

92 €



- Set of 3 extensions length 10mm

21 €



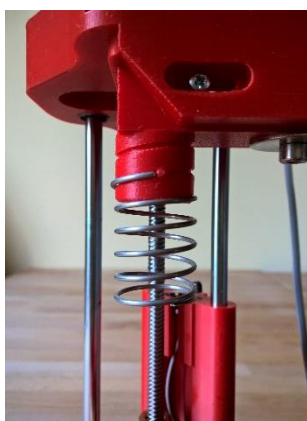
- Set of 2 extensions length 40 mm

33 €



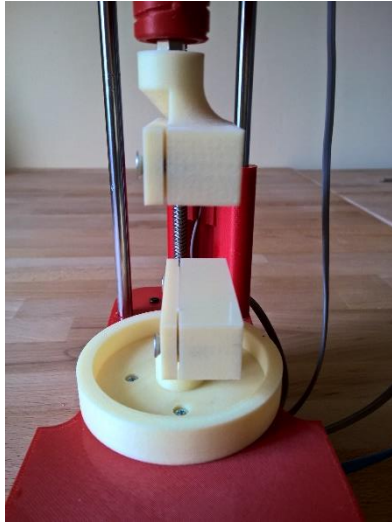
- Set of 2 extensions length 60 mm

45 €



- Spring system to maintain the sample on the table during test

68 €



- Tensile Testing system (2 modules : top and bottom) with 8 screws

149 €



- Full stainless steel tip 5 mm diameter flat

88 €



- Needle tips Diam 0.8 or 1 or 1.2 mm or 2.5 mm length 10 mm

139 € each



- Set of 2 cones 60° diameter 30 mm in Kevlar / Abs composite material for dairy products, milk products and soft cheese
207 € for 2



- Set of 2 cones 45° diameter 30 mm in Kevlar / Abs composite material for dairy products, milk products and soft cheese
207 € for 2



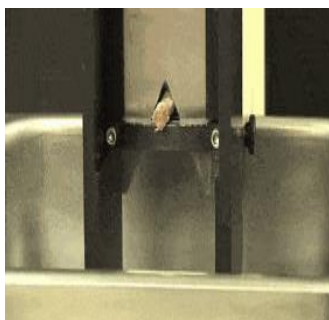
- 1 Kg calibrated weight for machine calibration
249 €



- Sharp cylindrical tip (In plastic : Acetal)
Diameter 8mm or 10 mm : 92 €
Diameter 25 mm : 132 €



- Flat tip in acetal (machined) diameter 25 mm
92 €



- Warner Bratzler system (Visual non contractual)
439 €