FOAM STABILITY TESTER

...for perfect automatic foam stability testing

Foam stability is an important beer quality parameter. Measuring foam stability, however, has been so far either laborious or inaccurate – or both.

The demand for an accurate and user-/location-independent stability measurement device led to the developement of the automatic Steinfurth Foam Stability Tester.

BENEFITS:

- Good reproducability
- Results comparable to Ross & Clark
- Automatic sampling
- Automatic rinse
- Simple operation
- User independent
- Constant absolute pressure – location / ambient pressure independent measuring (optional)
- Suitable for all beer sorts
- Optoelectronic detection
- Precise dosing
- Simple cleaning

OPERATION:

The container (bottle or can) with the beer to be measured is connected to the Steinfurth Foam Stability Tester, using a sampling device. The beer is moved into the FST by CO_2 pressure. The pressure is such that the beer doesn't degasify inside the container.

The beer is ejected into the glass cylinder through a nozzle, converting it into foam. Foam stability is calculated from the timing of the passing of the beer / foam boundary along some optical sensors.

Before every measuring, the cylinder is rinsed automatically. It is possible to start an automatic series of several consecutive and independent measurings from the same container.

TECHNICAL DATA:

Container type:	Bottle or can
Duration of 1 measuring:	approx. 5 minutes
Data output:	LC display
	2 lines with 20 characters
Interface:	RS 232 (PC or printer)
Power supply:	230/115VAC
Rinse fluid:	Tap water
CO_2 supply pressure:	4.5 bars (65psi)

TÜV NORD
TÜV NORD CERT GmbH
DIN EN ISO 9001