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

- Equipped with Load Cell 5 Kg (Capacity 4.5 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 €
<table>
<thead>
<tr>
<th>Accessory Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Extrusion system with holes size: (To be adapted on beaker)</td>
<td></td>
</tr>
<tr>
<td>1.5 mm</td>
<td>109 €</td>
</tr>
<tr>
<td>2 mm</td>
<td>104 €</td>
</tr>
<tr>
<td>3 mm</td>
<td>101 €</td>
</tr>
<tr>
<td>Plastic blade tip length 69 mm</td>
<td>88 €</td>
</tr>
<tr>
<td>Metal blade tip</td>
<td>107 €</td>
</tr>
<tr>
<td>(To be used very carefully)</td>
<td></td>
</tr>
<tr>
<td>Round tip for BLOOM testing</td>
<td>72 €</td>
</tr>
<tr>
<td>(adapted for texture measurement of gels and gelatines according to bloom standard)</td>
<td></td>
</tr>
<tr>
<td>Standard tip of 11 for fruits and vegetables penetrometer system</td>
<td>72 €</td>
</tr>
<tr>
<td>Standard tip of 8 for fruits and vegetables penetrometer system</td>
<td>72 €</td>
</tr>
</tbody>
</table>
- 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 with 2 aluminium blades 439 €
- Shaft holder with spring collets 1,2,3,4,5,6,7 mm
  Provided with 2 axis diam 4mm and 5 mm
  370 €

In 2019, we have invested in a SLA 3D printer, so we can print specific tips on demand for a very good price. Most of our tips will be made with this technology in the future.

It uses Epoxy resin, which provides incredible mechanical resistance, smooth surface and very slightly flexible material. This provides as well an incredible accuracy (0.08 mm) and increased resistance to chocks.

If you need any specific sensor head or table, just tell us, we will be happy to propose a price for that.