



Measure



Improve



Service

# FOAM STABILITY TESTER



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 development of the automatic foam stability tester.

## Operation

The container (bottle or can) with the beer to be measured is connected to the foam stability tester, using a sampling device. The beer is moved into the FST by CO<sub>2</sub> pressure. The pressure is such that the beer doesn't degasify inside the container. The beer is ejected into the glass cylinder through a special constructed 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 measures from the same container.

## Technical specifications

### Container type

Bottle or can

### Duration of 1 measuring

approx. 5 minutes

### Data output

LCD display - 2 lines with 20 characters

### Interface

RS 232 (PC or printer)

### Power supply

230/115VAC

### Rinse fluid

Tap water

### CO<sub>2</sub> supply pressure

4.5 bars (65psi)

## Features

- Good reproducibility
- 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