

# MEASURING GEOMETRIES



## MS-C CHOCOLAT

Coaxial cylinders  
measuring system\*

This coaxial cylindrical measuring system was one of the first to granted IOCCC certification in 1973 to check chocolate rheology using the Casson method. It continues to be the most universal measuring system for very fluid couverture chocolate to more viscous "block" type products and fillings.



NAME	REF	DIM. (mm)	VOL (mL)	VISCOSITY RANGE
<b>MK-C</b>	116002	Ø 13.60	-	50 - 17,000,000 mPa.s
<b>C Tube with insert</b>	116001	Ø 20	20	Fluid chocolate
<b>DIN 1 Tube</b>	112932	Ø 32.50	-	Viscous chocolate
<b>C Insert</b>	116004	Ø 20	20	Viscous chocolate
<b>Delrin cap</b>	116005	-	-	-
<b>EVA 100</b>	T950100	-	-	Thermostatisation cell by Peltier Effect for C Cup and DIN

\* Standardised by IOCCC for testing chocolate rheology as per the Casson method.