

VISCOSITY CHART



Media	Viscosity	Temperature	Media	Viscosity	Temperature
Alkyd resins	500–3.000 mPas (cP)	20 °C	Molasses 80 °Bx	10.000 mPas (cP)	20 °C
Apple-purée	1.500 mPas (cP)	20 °C	Molasses 83 °Bx	50.000 mPas (cP)	20 °C
Baby food	1.400 mPas (cP)	40 °C	Molasses 85 °Bx	100.000 mPas (cP)	20 °C
Brewers's yeast	370 mPas (cP)	20 °C	Motor oil SAE 10W	160 mPas (cP)	20 °C
Butter	30.000 mPas (cP)	40 °C	Motor oil SAE 140	2.300 mPas (cP)	20 °C
Butter cream, sour	550 mPas (cP)	20 °C	Motor oil SAE 20W	160 mPas (cP)	20 °C
Butter fat	45 mPas (cP)	40 °C	Motor oil SAE 30	380 mPas (cP)	20 °C
Castor oil	2.420 mPas (cP)	10 °C	Motor oil SAE 40	600 mPas (cP)	20 °C
Castor oil	1.000–1.500 mPas (cP)	20 °C	Motor oil SAE 50	900 mPas (cP)	20 °C
Caustic soda 50%	45 mPas (cP)	20 °C	Motor oil SAE 5W	50 mPas (cP)	20 °C
Chocolate confectionery	2.600 mPas (cP)	40 °C	Motor oil SAE 90	700 mPas (cP)	20 °C
Chocolate sauce	280 mPas (cP)	50 °C	Oleic acid	40 mPas (cP)	20 °C
Cleaning emulsions	1.500 mPas (cP)	70 °C	Olive oil	85 mPas (cP)	20 °C
Cocoa butter	50 mPas (cP)	60 °C	Palm oil	130 mPas (cP)	20 °C
Cocoa paste	4.000 mPas (cP)	20 °C	Paraffin emulsion	3.000 mPas (cP)	20 °C
Coconut oil	80 mPas (cP)	20 °C	Peanut oil	40 mPas (cP)	40 °C
Cod-liver oil	35 mPas (cP)	40 °C	Polyester resin	3.000 mPas (cP)	30 °C
Corn oil	30 mPas (cP)	60 °C	Polyglycerine caprylate	6.000–7.000 mPas (cP)	15 °C
Cotton seed oil	60 mPas (cP)	20 °C	Polymer solution	20.000 mPas (cP)	20 °C
Cream, 30–50% fat	11–115 mPas (cP)	20 °C	Polyol (A-Component)	85.000 mPas (cP)	10 °C
Dental adhesive	30.000 mPas (cP)	20 °C	Polyol, non-pigmented	500–5.000 mPas (cP)	20 °C
Dipropylenglycol	107 mPas (cP)	20 °C	Potassium hydroxide	67 mPas (cP)	20 °C
Evaporated milk	80 mPas (cP)	40 °C	Printing ink (and colours)	550–2.200 mPas (cP)	40 °C
Evaporated milk, sweetened	6.100 mPas (cP)	20 °C	Pudding	1.000 mPas (cP)	40 °C
Fruit juice	50 mPas (cP)	20 °C	Rapeseed oil	160 mPas (cP)	20 °C
Fruit juice concentrate	1.500 mPas (cP)	20 °C	Resin solution	7.100 mPas (cP)	20 °C
Fruit mash	600 mPas (cP)	20 °C	Salad dressing	1.300–2.600 mPas (cP)	20 °C
Gelatine	1.200 mPas (cP)	45 °C	Salad oil	65 mPas (cP)	20 °C
Glucose	4.300–6.800 mPas (cP)	25–30 °C	Shampoo	3.000 mPas (cP)	20 °C
Glycerine 100%	4.500 mPas (cP)	10 °C	Soft cheese	30.000 mPas (cP)	60 °C
Glycerine 100%	1.490 mPas (cP)	20 °C	Soybean oil	80 mPas (cP)	20 °C
Glycol	20 mPas (cP)	20 °C	Soybean oil, treated	600–800 mPas (cP)	20 °C
Gravy	110 mPas (cP)	80 °C	Starch solution 25° Baumé	300 mPas (cP)	20 °C
Hand creme	8.000 mPas (cP)	20 °C	Steam turbine oil	300–1.100 mPas (cP)	20 °C
Honey	2.000 mPas (cP)	40 °C	Sugar solution 65° Bx	120 mPas (cP)	20 °C
Jam	8.500 mPas (cP)	20 °C	Sugar solution 70° Bx	400 mPas (cP)	20 °C
Lacquers (25% pigments)	3.000 mPas (cP)	20 °C	Tomato ketchup	1.000 mPas (cP)	30 °C
Lard	65 mPas (cP)	40 °C	Tomato paste	195 mPas (cP)	20 °C
Latex emulsions	200 mPas (cP)	20 °C	Tooth paste	70.000 mPas (cP)	40 °C
Linseed oil	55 mPas (cP)	20 °C	Train oil	100 mPas (cP)	20 °C
Liqueurs	10–100 mPas (cP)	20 °C	Transformer oil	30 mPas (cP)	30 °C
Liquid egg	150 mPas (cP)	45 °C	Transformer oil	75 mPas (cP)	10 °C
Liquid soap	85 mPas (cP)	60 °C	Vegetable soup	430 mPas (cP)	20 °C
Liquid wax	500 mPas (cP)	90 °C	Vitamin oil	4.500 mPas (cP)	10 °C
Lubricating oil	60–200 mPas (cP)	20 °C	Water-based lacquer	900 mPas (cP)	20 °C
Machine oil, heavy	600 mPas (cP)	20 °C	Whey	800–1.500 mPas (cP)	40 °C
Machine oil, light	150 mPas (cP)	20 °C	Whipped foods	1.500 mPas (cP)	40 °C
Malt extract	9.500 mPas (cP)	20 °C	White oil	300 mPas (cP)	20 °C
Mayonnaise	2.000 mPas (cP)	20 °C	Yogurt	150 mPas (cP)	40 °C

The media listed above have to be considered as examples only, as their viscosity may change substantially due to different composition and/or other temperatures. An in-service test will provide the utmost certainty in selecting the most suitable pump type. This applies especially to „Non-Newtonian liquids“, the exact viscosity of which is difficult to define and may change during pumping operation (intrinsic viscosity). FLUX sales representatives will always be at your disposal for an individual demonstration.