



FLOUR TESTING DEVICE WITH AUTOMATIC WATER DOSING SYSTEM - Y38



Advantages:

- Easy to operate & robust design
- Automatically water dosing system controlled by computer
- Data and results can be stored on it's own computer
- Integrated computer on the device, which makes possible to put on intranet
- Easy to update of software with remote access control
- Security control on the cover of the mixing bowl
- Multilanguage & user friendly software
- Determination of rheological properties of flour

Flour Testing Device complies ICC, AACC and ISO standards.

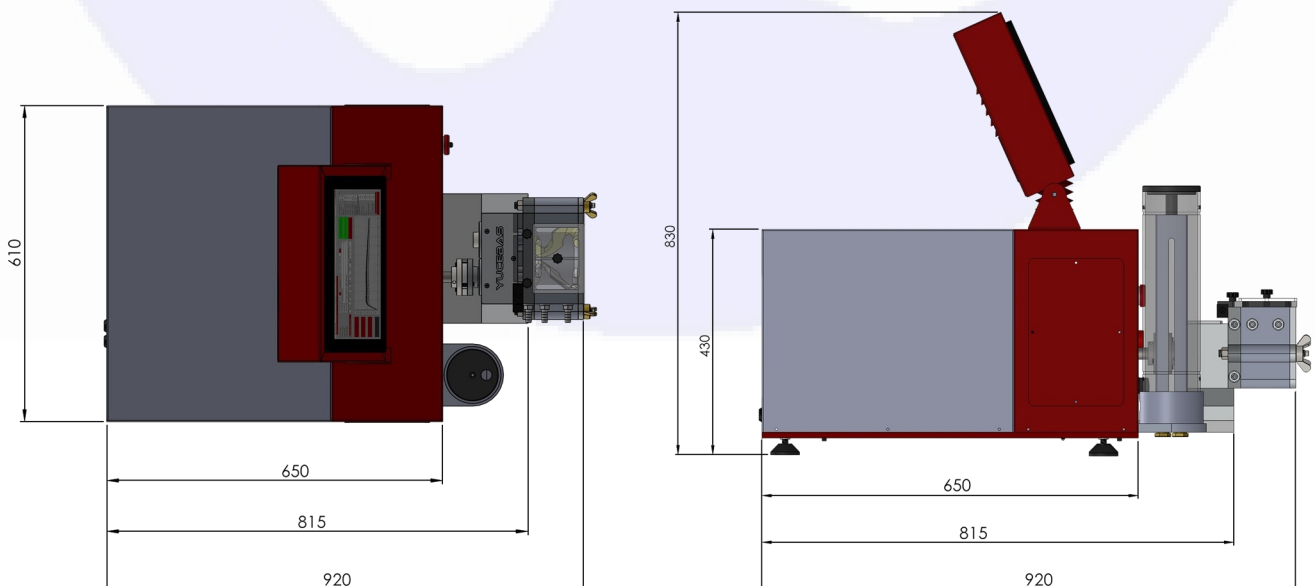


FLOUR TESTING DEVICE WITH AUTOMATIC WATER DOSING SYSTEM

FLOUR TESTING DEVICE WITH AUTOMATIC WATER DOSING SYSTEM is a device use for the determination of a wide variety data of the mixing and bread making properties of the flour. The resistance of the dough against the mixing arms is depending on the flour quality by the time of mixing process. The device indicates flour properties on mixing period of dough. The device has it's own embedded industrial PC and own software. The device can control directly from the touch screen industrial PC. The device has it's special water dosing system and these system also can be controlled from touch screen PC. All properties of the dough will be measure, calculate and record on the industrial PC of the device. Results can be see easily on the screen. The curves can be saved as PDF format on the computer.

Technical Specifications :

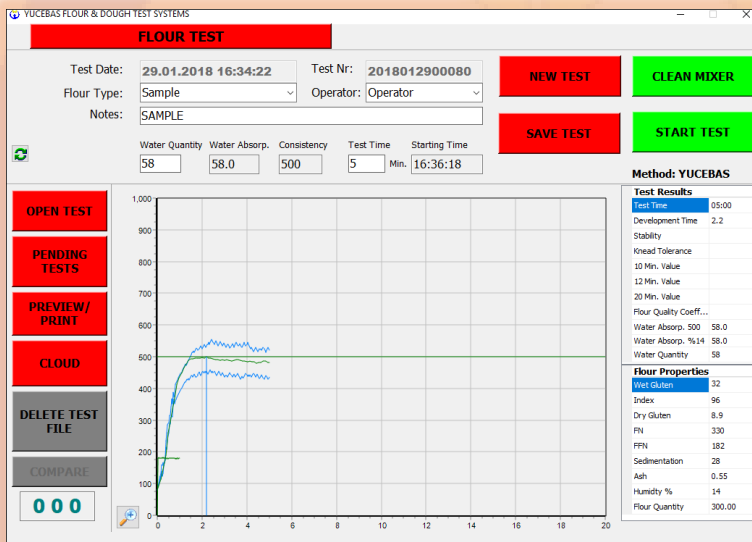
Dimensions	: (H x D x W) 430 mm x 650 mm x 610 mm
Energy	: 220 V 50 - 60 Hz
Net Weight	: 126 Kg
Mixing Bowl Speed	: 0 - 200 min ⁻¹
Mixer	: 300 g. Standard, 50 g. Optional
Water dosing accuracy	: < %0.1





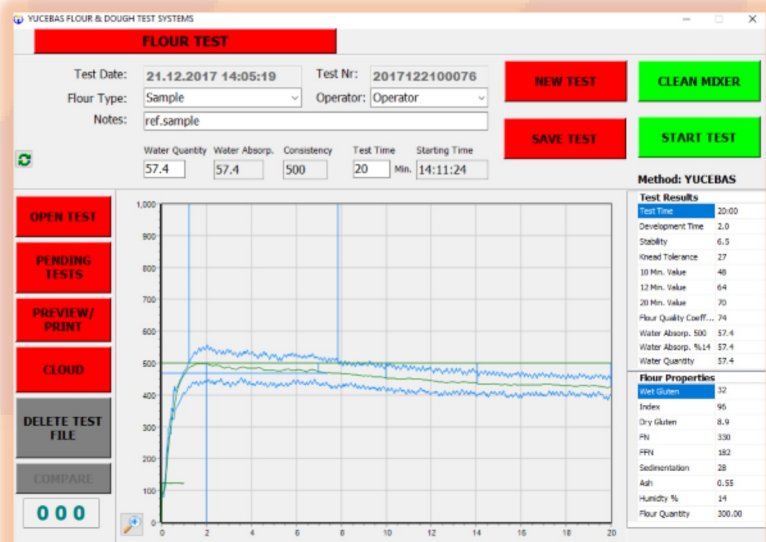
Flour Testing Device can be determine :

- Water Absorption Capacity (%)
- Dough Development Time (Minutes)
- Dough Stability (Minutes)
- Softening Degrees (10th, 12th, 20th)
- Flour Quality Coefficient (FQC)
- Automatically stop the motor at the end of the selected test period.
- Control directly from the touch screen industrial PC.
- Storages of test graphics as PDF format.
- Constant dosing water temperature
- Calculates mixing energy



Graphic Sample for 5 Minutes Test

Graphic Sample for 20 Minutes Test





YUCEBAS MACHINE ANALYTICAL EQUIPMENT INDUSTRY

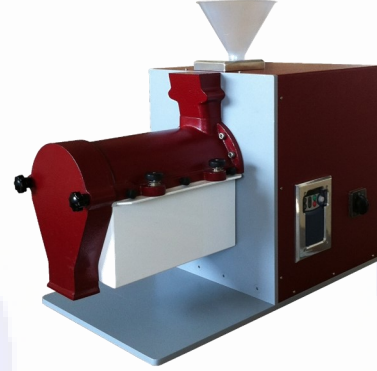
Recommended Instruments for Flour Testing Device



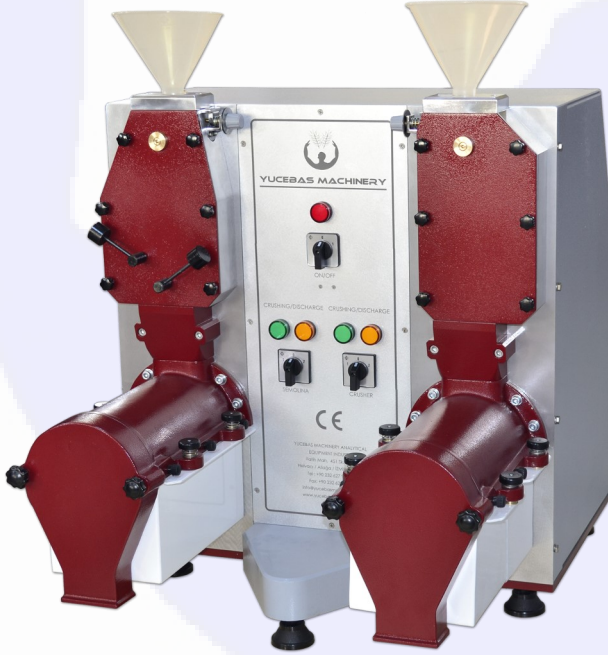
DOUGH TESTING DEVICE - Y03



HEATED AND COOLED WATER TANK - Y14.1



BRUN BRUSHER - Y19



YM1 WET WHEAT GRINDING MACHINE - Y18



WHEAT HUMIDIFICATION MIXER - Y20

YUCEBAS MACHINE ANALYTICAL EQUIPMENTS INDUSTRY

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