



FLOUR TESTING DEVICE - Y02



Advantages:

- Easy to operate & robust design
- 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. The device work with it's standard mixer as 300 g.

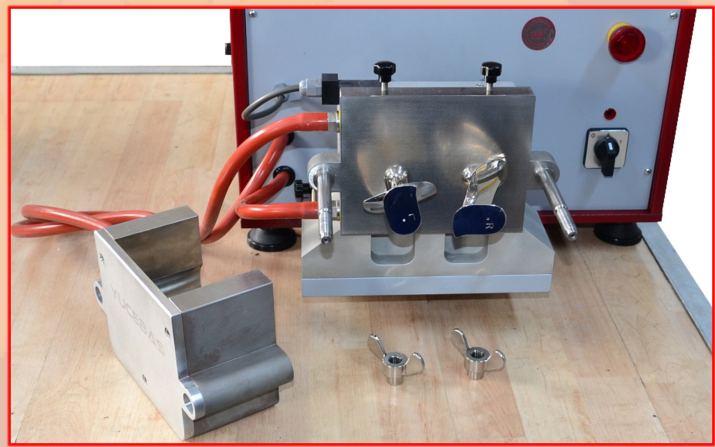


FLOUR TESTING DEVICE - Y02

FLOUR TESTING DEVICE 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. 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.



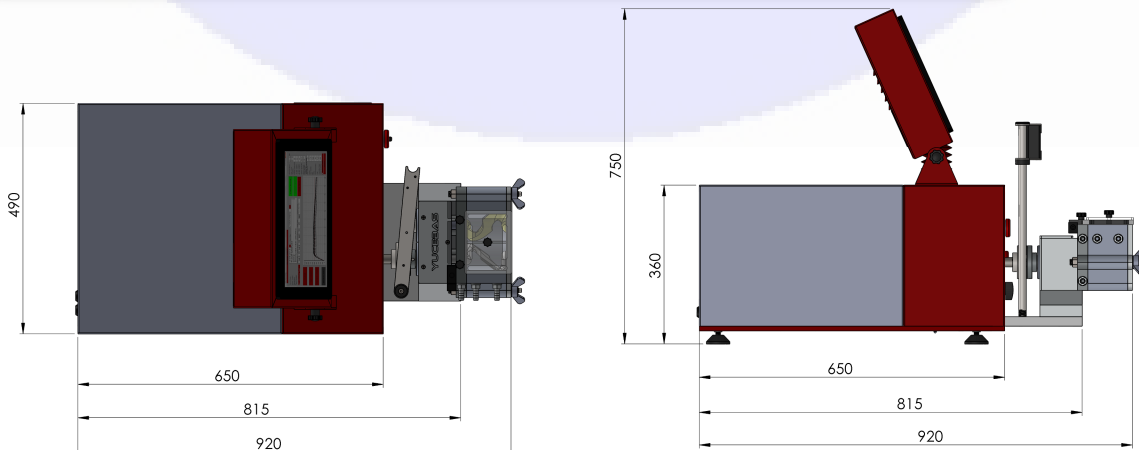
Easy Removable Mixer Blades



Easy removing and cleaning of 300 g. kneader mixer

Technical Specifications :

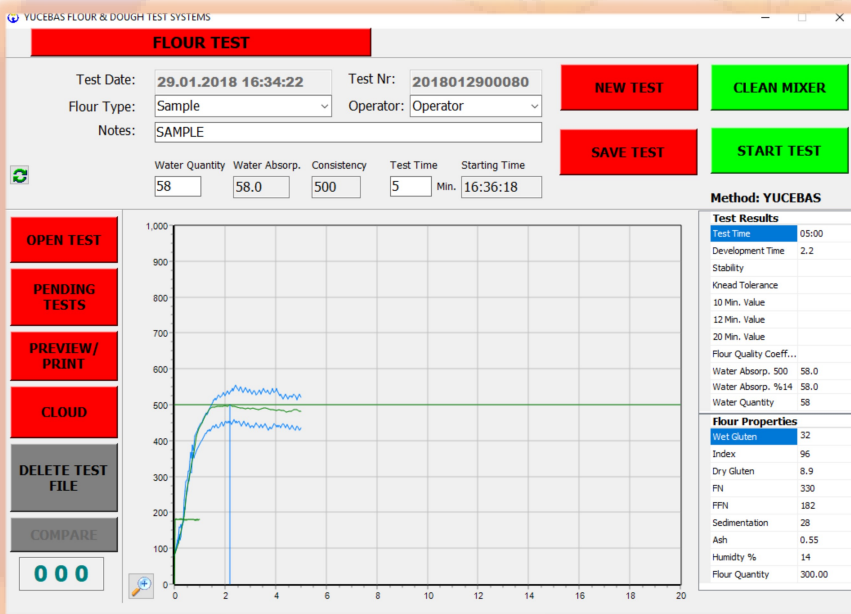
- Dimensions : (H x D x W) 360 mm x 650 mm x 490 mm
- Energy : 220 V 50 - 60 Hz
- Net Weight : 115 Kg
- Mixing Bowl Speed : 63 min⁻¹
- Mixer : 300 g. Standard , 50 g. Optional



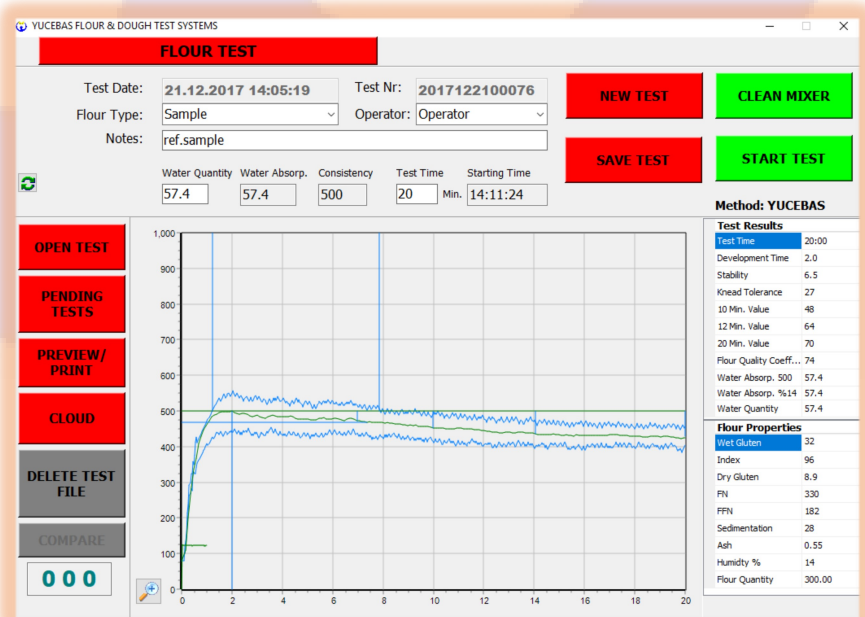


Flour Testing Device can be determine :

- 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.
 - Calculates mixing energy



Graphic Sample for 20 Minutes Test





Recommended Instruments for Flour Testing Device



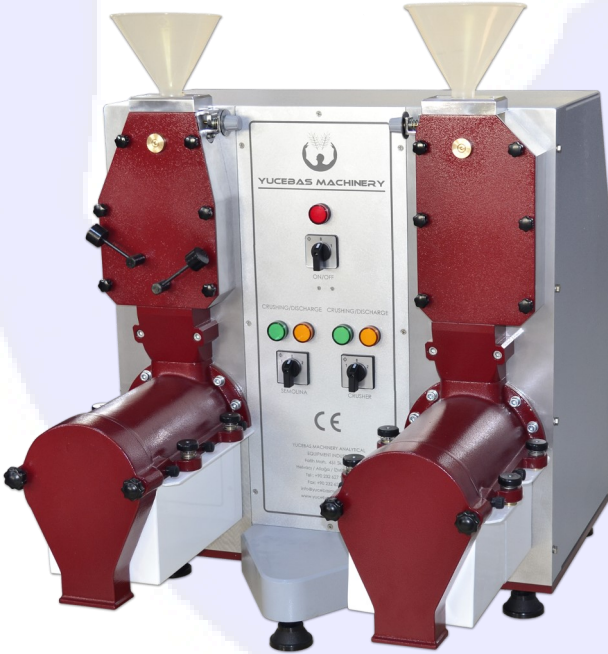
DOUGH TESTING DEVICE - Y03



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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