



YUCEBAS MACHINERY ANALYTICAL EQUIPMENT INDUSTRY

GASTOGRAPH - Y55



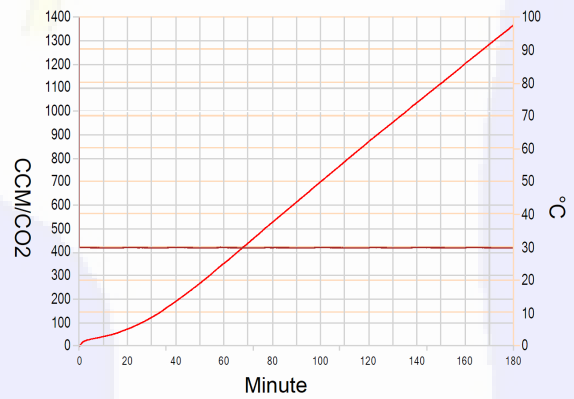
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GASTOGRAPH—Y55

The Gastograph measures the production of the gas – CO₂- due to the yeast action in dough samples and measures the yeast activity. The Gastograph measures the activity of the fresh and dried (instant) yeasts. The device allows to make analysis of multiple samples in one time. It has a temperature controlled proofing chamber where to insert the test material. The fermentation chambers are rubber sealed and their covers made by chromium material. The device measures the volume of the CO₂ produced in certain period of times. It allows to complete the tests up to 3 hours period without any operator interfare. The device is useful for yeast manufacturers, flour mills, bakeries, laboratories, research institutes, universities etc. The test results are shown in the graphics and CO₂ columns separately. The test results can printed directly, converted into pdf format or export to excel papersheet.

- Determines the yeast quality
- Data and results can be stored on it's own computer
- Online drawing of the test graphics
- Online control of the temperature during the tests
- High precision (Accuracy: 0.5 ccm/CO₂)
- Easy to operate and robust design
- Easy to calibrate
- Integrated computer on the device, which makes possible to put on intranet
- Easy to update of the software with remote access control
- Multilanguage and user friendly software

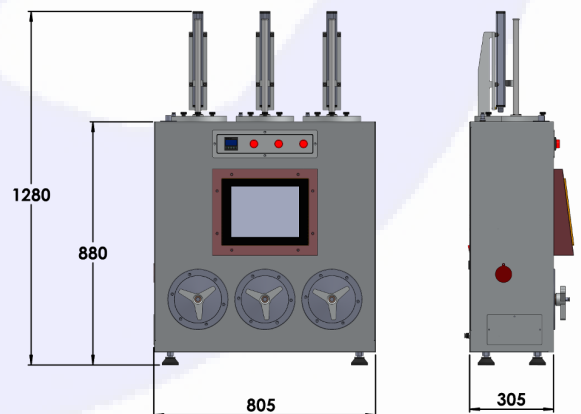


Technical Specifications :

Dimensions : (H x D x W) 880 + 400 mm x 305 mm x 805 mm

Energy : 220 V 50 - 60 Hz

Net Weight : 70 Kg



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