



## GLUTEN SET

### - RAPID ANALYSIS

All of the results can obtained under 10 minutes as totally.



GLUTEN WASHING DEVICE - Y07



GLUTEN INDEX DEVICE - Y08



GLUTEN DRYER - Y09

Gluten Set consists of three instruments:

- Gluten Washing Device
- Gluten Index Device
- Gluten Dryer

The instruments in Gluten Set complies ICC, AACC and ISO.



### GLUTEN WASHING DEVICE - Y07

GLUTEN WASHING DEVICE determines the wet gluten amount in the flour. Gluten Washing Device works as suitable for normal flour and whole wheat flour washing process. The Device has two washing heads, as left and right, which enables the device to wash two samples at the same time. There is not any button on the device for control of device. It has a micro processor control and touchscreen LCD. The device can control directly from the touch screen LCD. The kneading time and washing time can be adjusted with the touch screen LCD of the device. The kneading and washing periods, date and time can be see easily on the screen.



#### Advantages:

- Step Motor Control
- Easy to operate
- Directly control from touchscreen LCD
- Dual washing units
- Kneading and washing periods can adjust from the screen depending on the wheat quality



#### Technical Specifications :

Dimensions : (H x D x W) 375 mm x 310 mm x 385 mm

Energy : 220 V 50 - 60 Hz

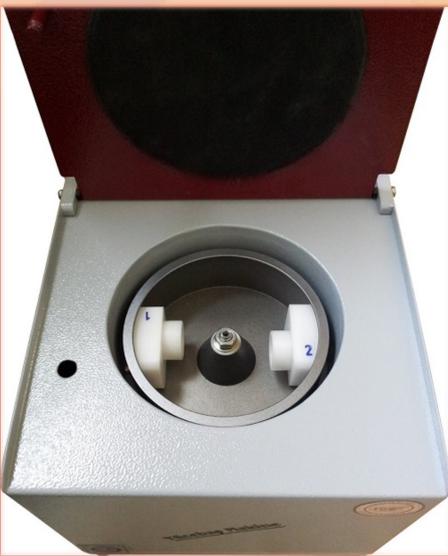
Net Weight : 20 Kg





### GLUTEN INDEX DEVICE - Y08

Exactly 30 seconds after completed gluten washing, the wet gluten piece is transferred to the special sieve cassette and centrifuged one minute at 6000 rpm in GLUTEN INDEX DEVICE. The device has safety cover. There is not any button on the device for control of device. It has a micro processor control and touchscreen LCD. The device can control directly from the touch screen LCD. The test period, internal temperature of device, cover lock position, date and time can be see easily on the screen. The fraction passed through the sieves is scraped off with a spatula and weighed. The fraction remaining on the inside of the sieve is collected and added to the balance. The total wet gluten weight is obtained. The amount of gluten remaining on the centrifuge sieve in relation to total wet gluten weight is the Gluten Index as % ratio.



#### Advantages:

- Easy to operate
- Locking safety lid
- Directly control from touchscreen LCD

#### Technical Specifications :

Dimensions : (H x D x W) 260 mm x 320 mm x 220 mm  
Energy : 220 V 50 - 60 Hz  
Net Weight : 14 Kg

### GLUTEN DRYER - Y09

GLUTEN DRYER is dried the samples at 150°C during 4 minutes . After drying the gluten is weighed on the balance. It's a short and practical methods for flour factories.



#### Technical Specifications :

Dimensions : (H x D x W) 180 mm x 260 mm x 230 mm  
Energy : 220 V 50 - 60 Hz  
Net Weight : 6 Kg



**YUCEBAS MACHINE ANALYTICAL EQUIPMENT INDUSTRY**

**Recommended Instruments for Gluten Set**



**HEATED AND COOLED WATER TANK - Y14.3**



**COMBINED MILL - Y16**



**HAMMER MILL - Y17**

**YUCEBAS MACHINE ANALYTICAL EQUIPMENTS INDUSTRY**

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