



## INTEGRATED FLOUR DOUGH TESTING SET - Y01



### Advantages:

- Step Motor Control
- Flour Testing Device and Dough Testing Device are gathered together. (Small Footprint)
- Easy to operate & robust design and less bench space in the laboratory.
- Controlled directly from 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, which does not allow to device to work without cover.
- Measures stretching behavior of dough and baking properties.
- Long test time (suitable for baking properties).
- Shows the influence of additives.

Integrated Flour Dough Testing Set complies ICC, AACC and ISO standards.

The device has standard mixer as 300 g.

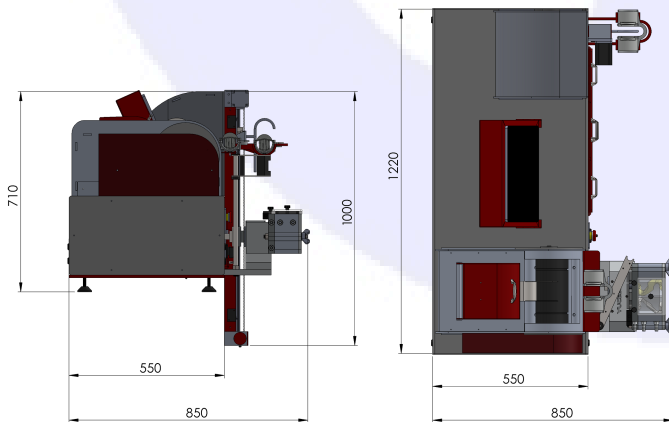
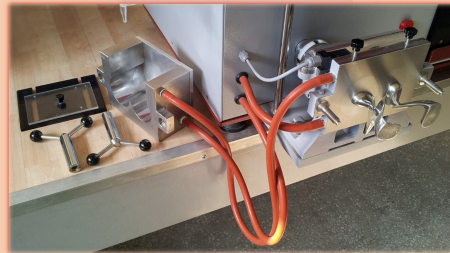


### INTEGRATED FLOUR DOUGH TESTING SET - Y01

In order to make the working conditions and the experiment processes in a laboratory atmosphere easier, the Flour Testing Device and Dough Testing Device are gathered together into this set. These devices that were integrated into one body to provide the working process with many advantages in laboratory atmosphere.

Flour Testing Section is used for determining the resistance during the mixing against to the mixing arms depending on the flour quality by time of mixing process. Obtained curves are saved to the own industrial embedded touchscreen PC of the device. The device is controlled directly by it's own industrial embedded touchscreen PC. All rheological properties of the flour samples are measured, calculated and saved to this PC.

The dough samples, which prepared on the Flour Testing Section of the device with a 300 g kneader according to the standard analysis procedure and pieces weighed 150 g, will be stretched special hooks of the equipment on 45, 90 and 135 minutes respectively on the Dough Testing Section. Obtained curves are evaluated with a special software of the device and it provides the determination of the quality of the dough samples. Also the Dough Testing Section is controlled directly by industrial embedded touchscreen PC. Dough rolling and shaping mechanisms and dough stretching mechanism are controlled directly from the PC. All rheological properties of the dough samples are measured, calculated and saved to this PC.



Easy Removable Mixer Blades

#### Technical Specifications :

Dimensions : (H x D x W) 710 mm x 550 mm x 1220 mm

Energy : 220 V AC 50 - 60 Hz - 0.5 Kw

Net Weight : 200 Kg

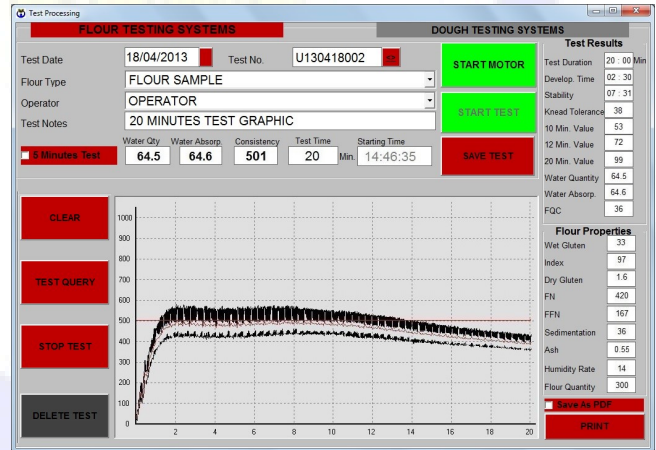
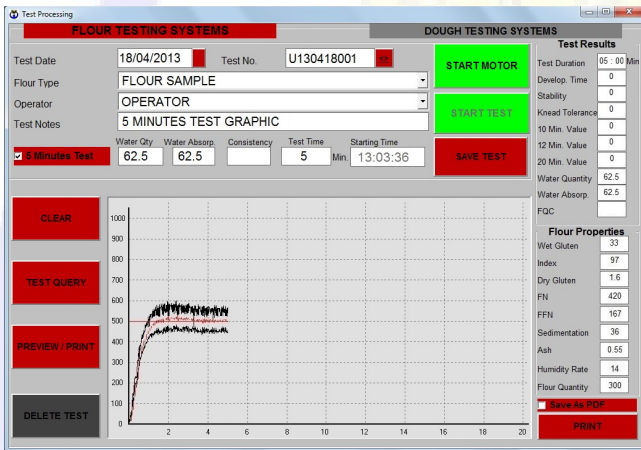


**Flour Testing Section can be determine:**

- Water Absorbtion Capacity (%)
- Dough Development Time (Minutes)
- Dough Stability ( Minutes )
- Softening Degrees (10<sup>th</sup>, 12<sup>th</sup>, 20<sup>th</sup>)
- Flour Quality Coefficient (FQC)

For Flour Testing Section :

- 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.



**Dough Testing Section can be determine:**

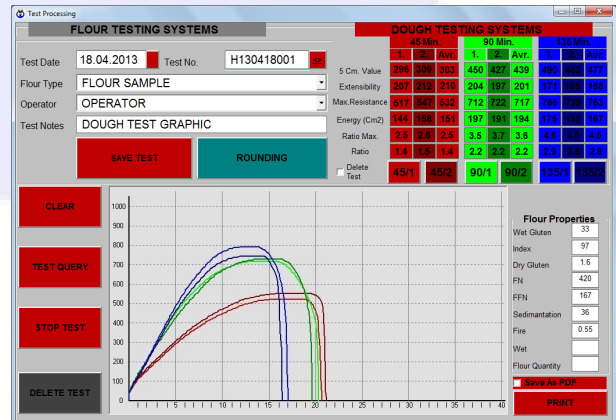
- Resistance of the 5 cm ( R<sub>5</sub> )
- Maximum resistance ( R<sub>max</sub> )
- Elasticity (mm)
- Energy (cm<sup>2</sup>)
- Ratio Max.
- Ratio

**Technical Details :**

- Mixing Bowl Speed : 63 min<sup>-1</sup>
- Mixer : 300 g. Standard  
50 g. Optional
- Speed of Dough Shaping Unit : 83 ± 3 min<sup>-1</sup>
- Speed of Dough Rolling Unit : 15 ± 1 min<sup>-1</sup>
- Speed of Stretching Hook : 14,5 ± 0,5 mm/s

For Dough Testing Section :

- Control directly from the touch screen industrial PC for dough shaping unit and stretching hook
- Storages of Test graphics as PDF format.



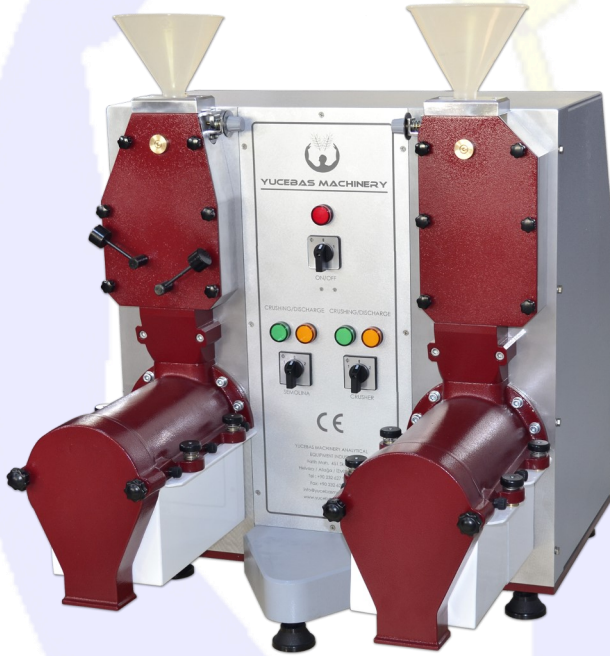


**YUCEBAS MACHINE ANALYTICAL EQUIPMENT INDUSTRY**

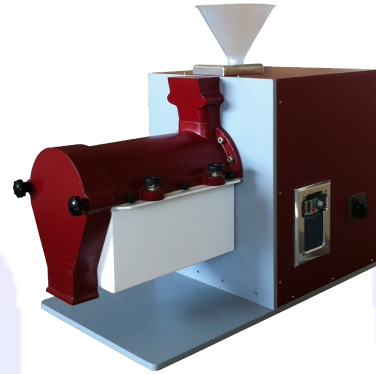
**Recommended Instruments for Integrated Flour Dough Testing Set**



**HEATED AND COOLED WATER TANK - Y14.1**



**YM1 WET WHEAT GRINDING MACHINE - Y18**



**BRUN BRUSHER - Y19**



**WHEAT HUMIDIFICATION MIXER - Y21**

**YUCEBAS MACHINE ANALYTICAL EQUIPMENTS INDUSTRY**

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