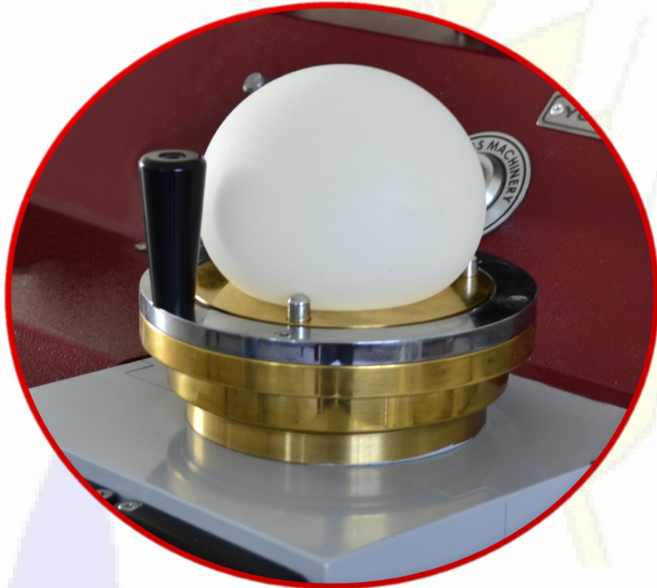




RHEOGRAPH WITH AUTOMATIC WATER DOSING SYSTEM - Y05



Advantages:

- Easy to use.
- Computerized software provides storing the datas and results.
- Embedded touchscreen industrial PC makes possible the intranet connection.
- Easy to update of the software with remote access control.
- Automatically commanded for bubble inflation.
- High precise automatically water dosing controlled by computer.

Rheograph with Automatic Water Dosing System works according to the standards AACC, ICC and ISO for the determination of the rheological characteristics of flour.

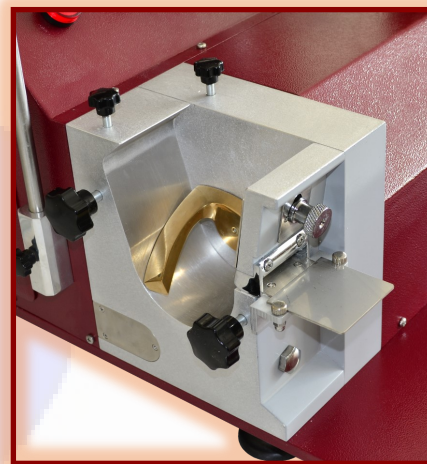
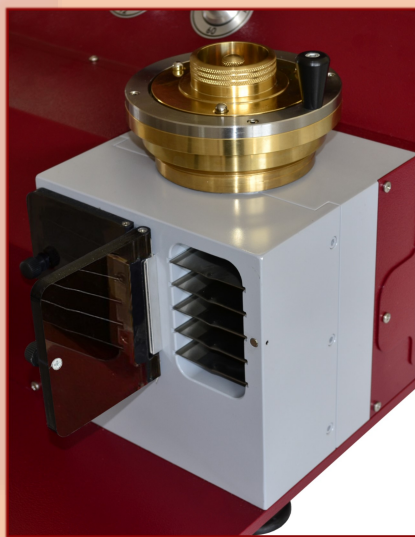


RHEOGRAPH WITH AUTOMATIC WATER DOSING SYSTEM - Y05

The mixing ratio of different wheat varieties by the flour production, flour quality and effects of some additives (ascorbic acid, cellulosic enzymes, oxidation enzymes) can be determined with RHEOGRAPH WITH AUTOMATIC WATER DOSING SYSTEM device. With the device, constant pressure to inflate the dough with the resistance (P), elongation (L), energy (W) values can be determined. In a short time dough quality characteristics can be obtained with the device. The device has its own embedded industrial PC and own software. The device can be controlled directly from the touch screen industrial PC. The temperature of the mixer and fermentation chamber is controlled by its own software. The device is automatically commanded to inflate the bubble, where the operator won't interfere during inflation. All test results, calculations and records are on the industrial PC of the device.

The device consists of two parts;

- Mixer, which is able to prepare the dough sample (flour + water + salt)
- Dough inflation unit and fermentation chamber



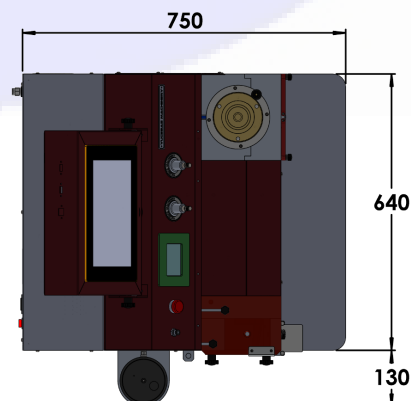
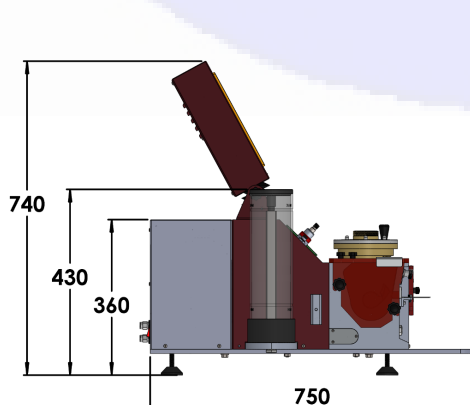
Technical Specifications :

Dimensions : (H x D x W) 360 mm x 750 mm x 640 mm

Energy : 220 V 50 - 60 Hz

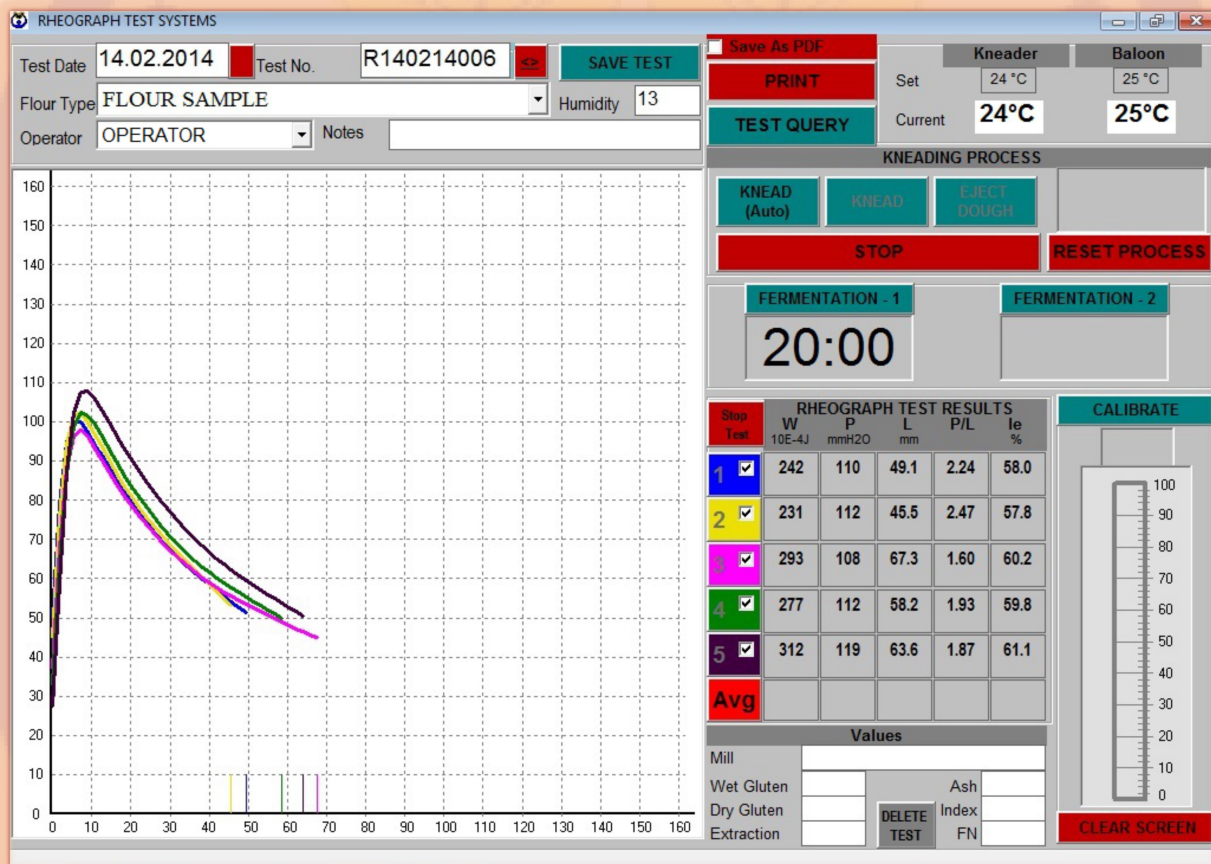
Net Weight : 100 Kg

Mixing Bowl Speed : $60 \pm 1 \text{ min}^{-1}$



Rheograph with Automatic Water Dosing System can be determine :

- Resistance/Maximum Resistance to Pressure (P)
- Extensibility-Curve Length (L)
- Energy (W) : Baking strength, the curve area
- P/L: The ratio of the resistance to elongation
- Ie: Elasticity index



Auxillary Materials of Rheograph with Automatic Water Dosing System



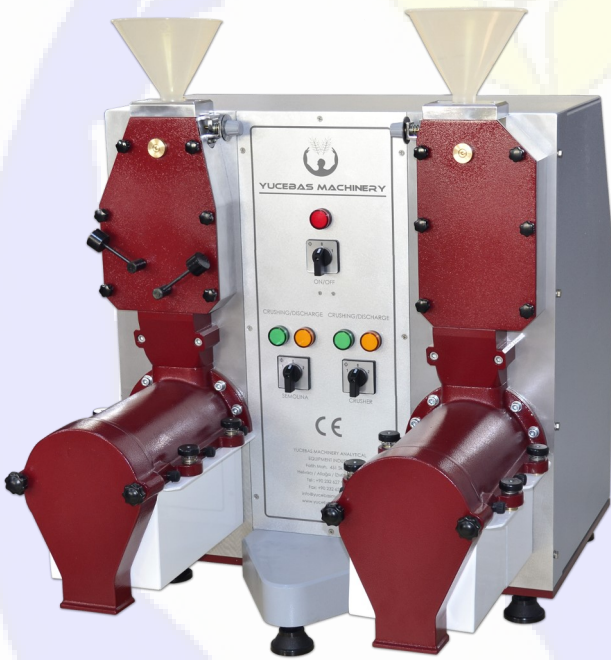


YUCEBAS MACHINERY ANALYTICAL EQUIPMENT INDUSTRY

Recommended Instruments for Rheograph with Automatic Water Dosing System



HEATED AND COOLED WATER TANK - Y14.2



YM1 WET WHEAT GRINDING MACHINE - Y18



BRUN BRUSHER - Y19



WHEAT HUMIDIFICATION MIXER - Y21

YUCEBAS MACHINERY ANALYTICAL EQUIPMENTS INDUSTRY

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