

RHEOGRAPH - Y04

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.

Rheograph works according to the standards AACC, ICC and ISO for the determination of the rheological characteristics of flour.

YUCEBAS MACHINE ANALYTICAL EQUIPMENT INDUSTRY



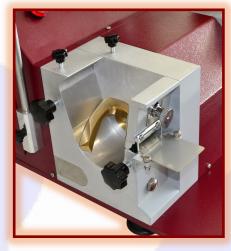
RHEOGRAPH - Y04

The mixing ratio of different wheat varieties by the flour production, flour quality and effects of some additives (ascorbic acid, cellulatic enzymes, oxidation enzymes) can be determine with RHEOGRAPH 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 it's own embedded industrial PC and own software. The device can control directly from the touch screen industrial PC. The temperature of the mixer and fermentation chamber control by it's own software. The device is automatically commanded to inflate the bubble, where the operator won't intertere during inflation. All test results, calculate and record on the industrial PC of the device.

The device consists of two parts;

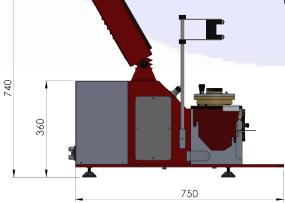
- Mixer, which is able to prepare the dough sample (flour + water + salt)
- Dough inflation unit and fermentation chamber

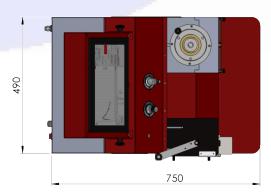




Technical Specifications :

Dimensions : (H x D x W) 360 mm x 750 mm x 490 mm Energy : 220 V 50 - 60 Hz Net Weight : 80 Kg Mixing Bowl Speed : 60 ±1 min⁻¹

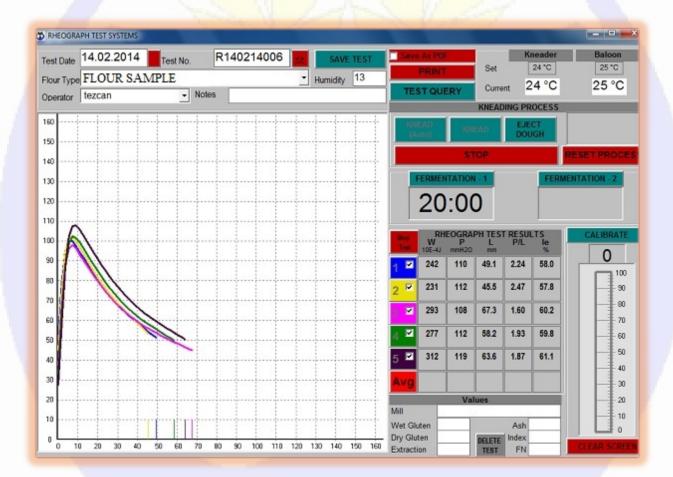






Rheograph can be determine :

- 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
- le: Elasticity index



Auxillary Materials of Rheograph





Recommended Instruments for Rheograph



HEATED AND COOLED WATER TANK - Y14.1



YM1 WET WHEAT GRINDING MACHINE - Y18



BRUN BRUSHER - Y19



WHEAT HUMIDIFICATION MIXER - Y21



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