RHEOLAB - Y54

Advantages:

- Easy to operate & robust design

- Automatically water dosing system controlled by computer

- Integrated computer on the device, which makes possible to put on intranet

- Easy to update of software with remote access control & calibration by remote access

- Determination of the rheological properties of the flour, quality of the gluten and starch

- Multilanguage & user friendly software

- By using the profiler index the test results are converted the indexes as absorption, mixing, gluten+, viscosity, amylase, retrogradation

Rheolab complies ICC, AACC and ISO standards.

**YUCEBAS MACHINERY ANALYTICAL EQUIPMENT INDUSTRY**

RHEOLAB

The Rheolab measures the characterization of the dough during the mixing and characterise the protein and starch quality by the effect of the heating into the test sample. The resistance of the dough against the mixing arms is analysed depending on the flour quality by the time of mixing and heating process. The device can control directly from its own embedded touch screen PC through it's software. All properties of the dough is measured, calculated and saved into the system. The device has it's special automatic water dosing system for water injection during the tests. The Rheolab shows the influence of the additives into the test sample.

Technical Specifications :

Dimensions   : (H x D x W) 350 mm x 800 mm x 500 mm

Energy   : 220 V 50 - 60 Hz

Net Weight   : 80 Kg

Mixer   : 50 gram of stainless steel mixer and mixing blades

Water dosing accuracy : < 0.02 ml
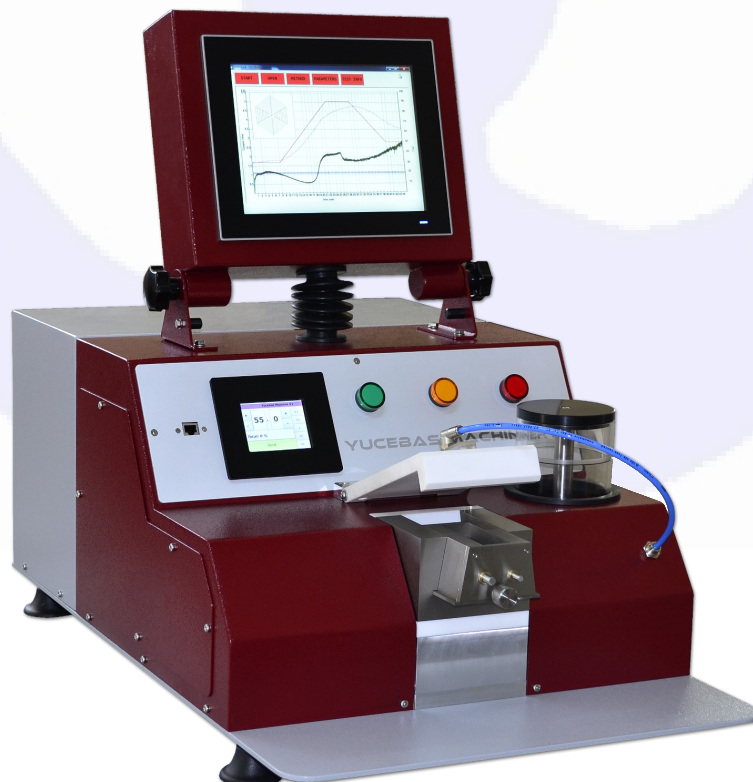
Rheolab can be determine :

- Water absorption (%)
- Protein quality
- Dough development time (minute)
- Starch gelatinization
- Dough stability (minute)
- Amylase activity
- Dough softening
- Starch retrogradation

- Automatic regulation of mixer temperature and dosing water temperature

- Possible to create your own test methods by changing the mixing rate of the mixer and/or by changing the heating/cooling rates of the test profiles

- Test results can be stored on it's own computer

- Possible to convert the test results in PDF or xls file formats

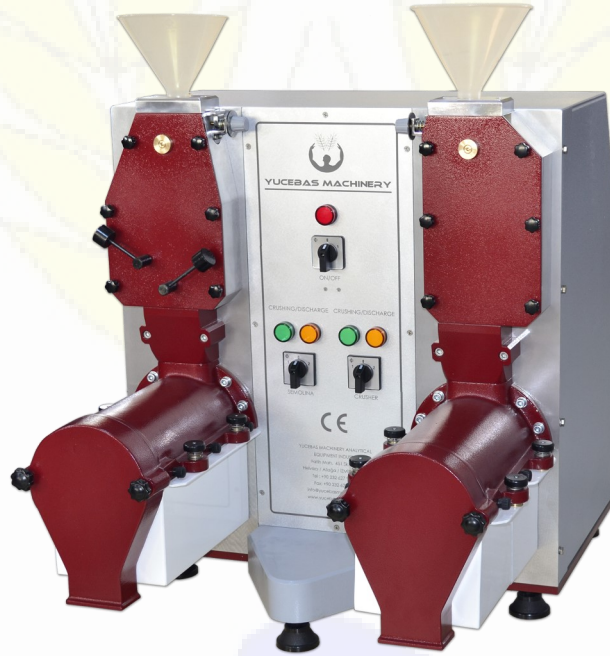|	Time (Min)	Torque (Nm)	Dough (°C)	Amplitude (Nm)	Stability (Min)
C1	01:59	1.168	30.3	0.061	08:30
CS	08:00	1.112	31.2		
C2	18:59	0.448	52.6		
C3	23:00	1.167	65.3		
C4	30:00	1.617	80		
C5	45:00	3.023	67.2		

Aα	-0.058	Nm/Min
Bβ	0.133	Nm/Min
Γγ	0.052	Nm/Min
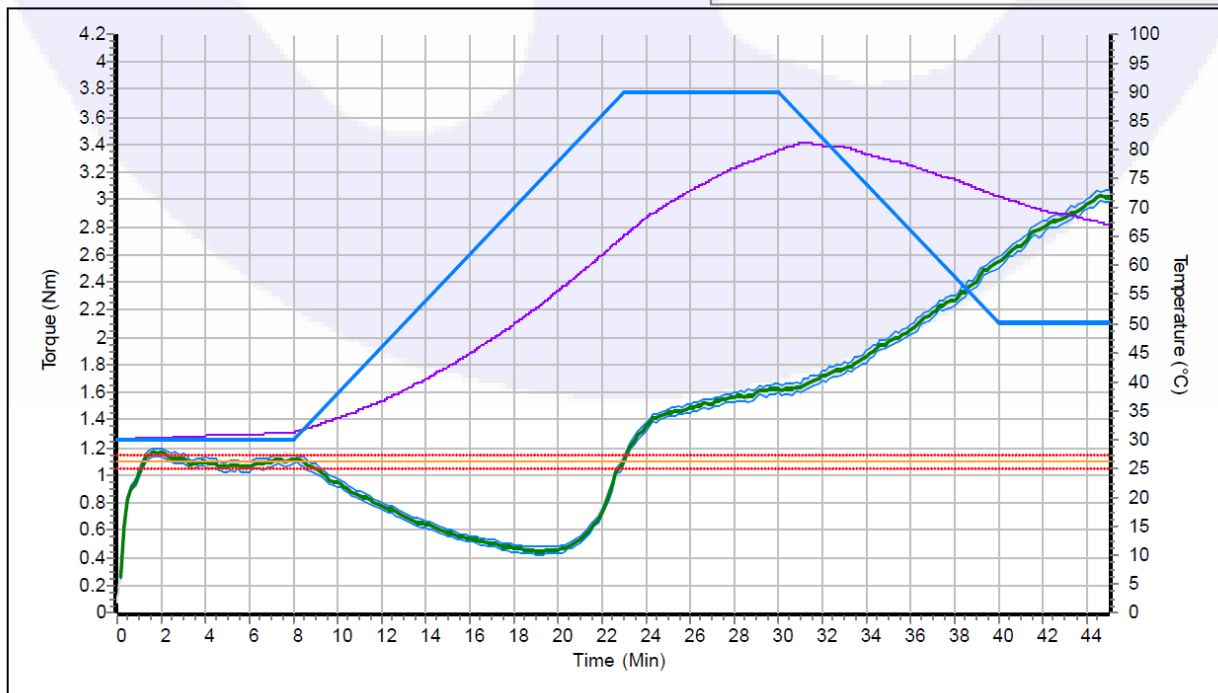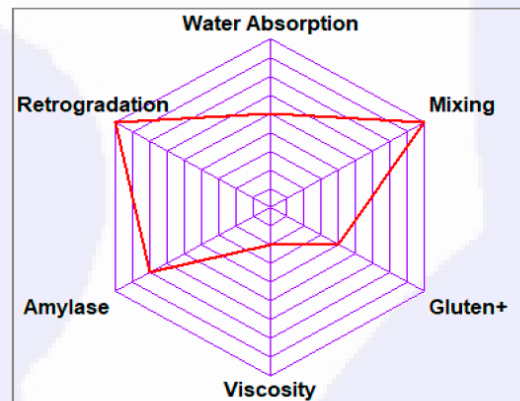
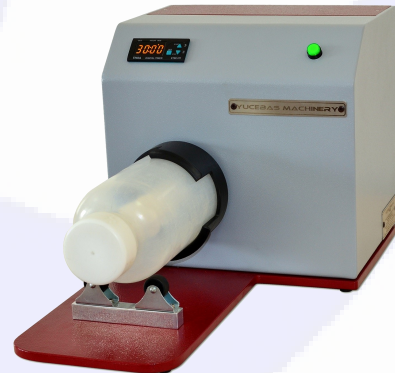# YUCEBAS MACHINERY ANALYTICAL EQUIPMENT INDUSTRY

Recommended Instruments for Rheolab

YM1 WET WHEAT GRINDING MACHINE - Y18

HEATED AND COOLED WATER TANK - Y14.1

WHEAT HUMIDIFICATION MIXER - Y21