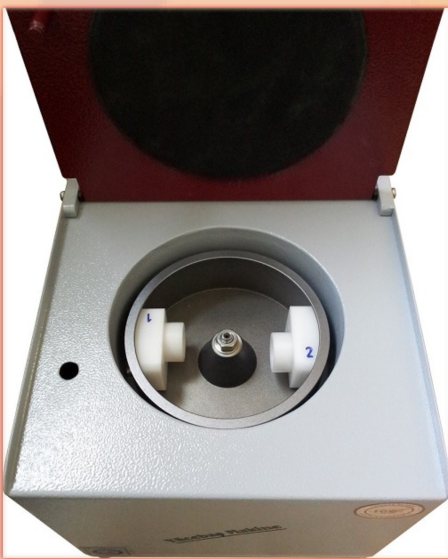


GLUTEN INDEX DEVICE - Y08

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