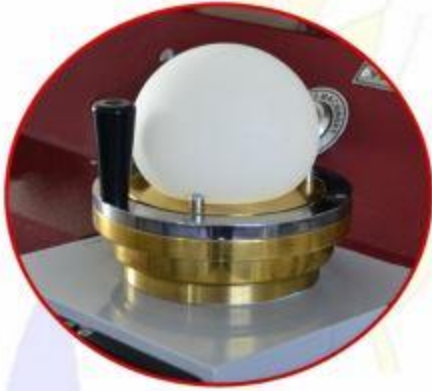




YUCEBAS MACHINERY ANALYTICAL EQUIPMENT INDUSTRY

RHEOGRAPH WITH AUTOMATIC WATER DOSING SYSTEM - Y05



Advantages:

- Easy to use.
- Computerized software provides storing the data 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.

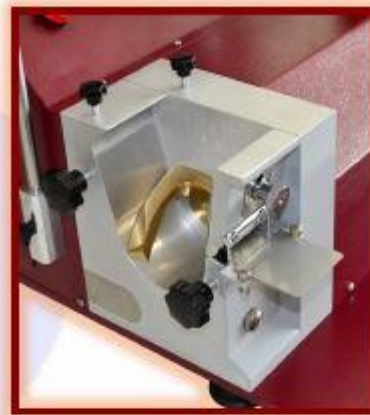
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The mixing ratio of different wheat varieties by the flour production, flour quality and effects of some additives (ascorbic acid, cellulosic enzymes, oxidation enzymes) can be determined with RHEOGRAPH WITH AUTOMATIC WATER DOSING SYSTEM device. With 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 control directly from the touch screen industrial PC. The temperature of the mixer and fermentation chamber control by its own software. The device is automatically commanded to inflate the bubble, where the operator won't interfere 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 640 mm

Energy : 220 V 50 - 60 Hz

Net Weight : 100 Kg

Mixing Bowl Speed : 60 +1 min⁻¹