



The resistance of the dough to elongation and the elongation capability are the most important parameters, which determine the bread making ability of the flour. The holding capability of the Carbon Dioxide gas produced during the fermentation of the dough is related with the resistance of the dough to elongation and the elongation capability. The volume of the bread shall be increased in case of the elongation capability is good and the resistance to elongation is high.

It is possible to determine the oxidation materials like the ascorbic acid, and the enzymes like the proteinase at the Dough Testing Device and consequentially, to upgrade the flour quality by arranging the necessary adjustments. This system is used in the bread production sector, raw material control, and additive substance industry in addition to the determination and keeping of the optimum dough properties.

The two pieces each has a 150gram weight have been taken from the dough which is prepared from the flour (300 gr), %2 salt and water which will average 500 kansitensi within 5 minutes, shall be shaped as round and elliptical and rest for 45-90-135 minutes under 30° C; and then shall be drawn by the special hook of the Device in order to measure the resistance of the dough against the tension and elongation, in consistency (max. or 5 cm), 2nd elongation ability in mm, and the area resulted due to the 3rd curvature in cm² by measuring with plane meter. In general, high area, medium curvature height (400-600 cons.), and the elongation capability as 90-110 mm are said to be sufficient for the bread-making floor. It is possible to connect the Device to the Computer in order to realize the calculations for the evaluation of the curvature, to plot the graph, and to store the file in the computer securely.

The Technical Specifications of the Dough Testing Device:

The Chromium steel material is used for the manufacturing of the Device in order to protect against corrosion. The water circulation pump and the tank are hidden within the structure of the Device. The water temperature is automatically kept at 30°, in order to handle this, a heating and a cooling systems are installed within the structure of the Device.

Specification

MODEL	CLASSICAL DOUGH TESTING DEVICE
Measurement Range	0-1000 EU
Construction	Chromium steel material
Elongation capability	90-110mm
Power Source	380 volts, 3-phase, 50Cps, 1.1 A