



The Flour Testing Device is a device used for the determination of a wide variety data of the kneading ability of the flour and the specifications of the bread making ability of the flour. The resistance of the dough against the wings of the doghing unit of the Device shall be measured and recorded on the graph paper. In case of necessirty the curves drawn could be received as a graph by the computer. According to the measurements of this test on the water adsorbtion and the rheological specifications during the doughing, the properties of the doughing making ability of the gluten proteins could be understood.

The properties of flour in connection with Flour Testing Device are related with the amount and quality of the gluten proteins. The flour, which is going to be used for the bread making purposes, should have a high water adsorbtion capacity and low doughing period. The long doughing period is an un-desired property from the point of view of energy and time saving, in industrial ovens field. However the quality of the flour which has a low doughing period, shall be low for the bread making.

Water adsorbtion: The water quantity to be absorbed by the flour for the preparation of the dough with a suitable consistency (500 Unit) to produce qualitative bread. It will be defined in % of the flour weight. The humidity amount of the flour shall play an important role. Additionally the amount and the quality of the glutenand the destroyed starch amount during the grinding process shall also effects rthe water adsorbtion. The dough, which has consistent properties, has visco-elastic properties, and could be easily treated in the machine and qualitative bread production is possible.

The Technical Specifications of the Device:

The Chromium steel material is used for the manufacturing of the Device in order to protect against corrosionThe 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 FLOUR TESTING DEVICE
Scale	0-1000 EU
Reliability	± %1 error
Recording range	180 mm
Power Source	380 volts, 3-phase, 50Cps, 1.1 A