YÜCEBAŞ MAKİNE ANALİTİK CİHAZLAR SANAYİ
PRODUCT CATALOG

YÜCEBAŞ MAKİNE ANALİTİK CİHAZLAR SANAYİ
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YÜCEBAŞ MAKİNE ANALİTİK CİHAZLAR SANAYİ

CEREALS ANALYSIS FROM FARM TO DINNER

Our company, continue activity with its' specialist staff, has solidarity with scientists who have competence about their subjects and experience, follows technology closely and provides production and information its' customers need.

YÜCEBAŞ MAKİNE ANALİTİK CİHAZLAR SANAYİ has perceived the difficulty of conforming theoretical and practical subjects to each other which are important for cereal sectors. Our company, deal with to scientific peoples which follows developments about its' subject closely, combines its' practical experiences with these information and therefore, our company have the ability to expose production which is accepted by laboratory staffs.

Our company, continuing activities in İzmir / TÜRKİYE, competes with world's competitors completely by its' own experiences. And it is proof that our company has a big market share in the sector. Besides of Turkey our customers are from different countries of the world.

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YUCEBAS MACHINERY

CERTIFICATE

YÜCEBAŞ MAKİNE ANALİTİK CİHAZLAR GIDA YEM KİMYEVİ MADDELER PAZARLAMA SANAYİ VE TİCARET LİMİTED ŞİRKETİ

FATİH MAH. 2451 SOK. NO:6
ALİAĞA / İZMİR / TÜRKİYE

Has been assessed and found to comply with the requirements of:
Denetlenmiş ve aşağıdaki standardın gerekliliklerine uygunluğu görülmüştür:

ISO 9001:2015

The Quality Management System is applicable to:
Kalite Yönetim Sistemi:

MANUFACTURE OF FOOD, GRAINS AND FLOUR LABORATORY DEVICES AND SPECIAL PURPOSE MACHINES

GIDA, TAHIL VE UN, LABORATUVAR CİHAZLARI VE ÖZEL AMAÇLI MAKİNELERİN İMALATI

Certificate Number: QMS-009318
Belge Numarası: QMS-009318

Initial Certification Date: 14.07.2025
İlk Belgelendirme Tarihi: 14.07.2025

Certification Period: 3 Years
Belgelendirme Periyodu: 3 Yıl

Certificate Validity Date: 13.07.2026
Belge Geçerlilik Tarihi: 13.07.2026

IAS ACCREDITED Management Systems Certification Body MSCB-135

IQR Sertifikasyon Onayı

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FLOUR TESTING DEVICE - Y02

The device use for the determination of a wide variety data of the mixing and bread making properties of the flour. The resistance of the dough against the mixing arms is analyzed depending on the flour quality by the time of mixing process. The device can control directly own embedded industrial touch screen PC and software. All properties of the dough is measured, calculated, saved and converted PDF format.

Advantages:

- Easy to operate & robust design & multilanguage & user friendly software
- Data and results can be stored on it's own computer
- Integrated computer on the device, which makes possible to put on intranet
- Easy to update of software with remote access control
- Security control on the cover of the mixing bowl
- Determination of rheological properties of flour

Cereal Analysis From Farm to Dinner

Flour Testing Device Graphic Samples

5 Minutes Test Graphic

Flour Testing Device can be determine:

-Water Absorption Capacity (%)

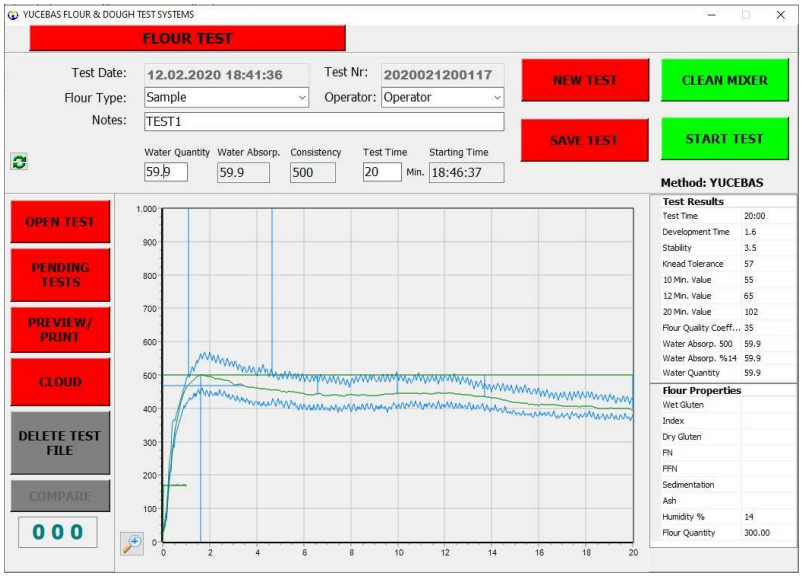
-Dough Development Time (Minutes)

-Dough Stability (Minutes)

-Knead Tolerance Index

-Softening Degrees (10^{th}, 12^{th}, ve 20^{th})

-Flour Quality Coefficient (FQC)



20 Minutes Test Graphic

Technical Specifications :

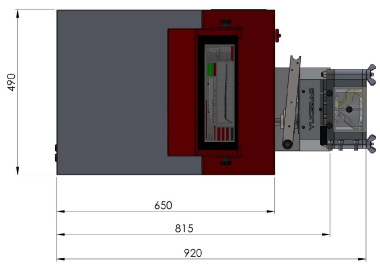
Dimensions : (H x D x W) 360 mm x 650 mm x 490 mm

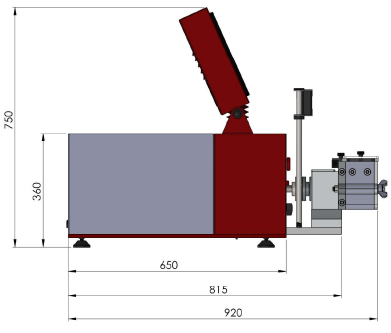
Energy : 220 V 50 - 60 Hz

Net Weight : 115 Kg

Mixer Speed : 63 min-1

Mixer : 300 g. Standard





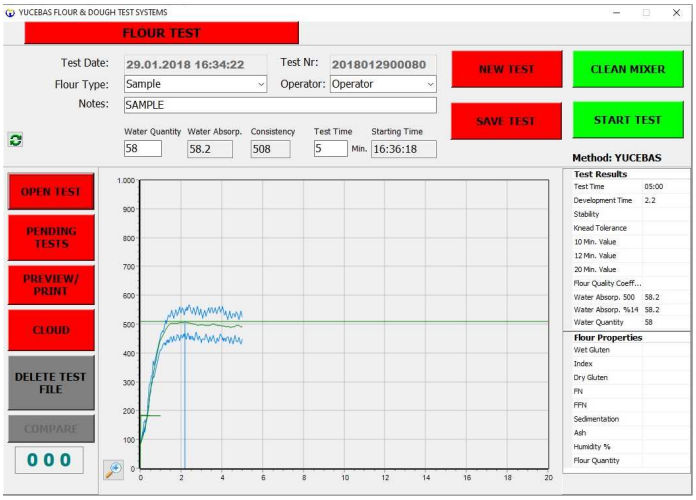
FLOUR TESTING DEVICE WITH AUTOMATIC WATER DOSING SYSTEM - Y38

The device use for the determination of a wide variety data of the mixing and bread making properties of the flour. The resistance of the dough against the mixing arms is analyzed depending on the flour quality by the time of mixing process. The device can control directly own embedded industrial touch screen PC and software. All properties of the dough is measured, calculated, saved and converted PDF format. The device has it's special integrated water dosing system which minimize the user errors.

Advantages:

- Automatically adjusting of the target consistency by auto water dosing system
- Water dosing accuracy < %0.1
- Data and results can be stored on it's own computer
- Integrated computer on the device, which makes possible to put on intranet
- Easy to update of software with remote access control
- Security control on the cover of the mixing bowl
- Determination of rheological properties of flour

Automatic Flour Testing Device Graphic Samples



5 Minutes Graphic Sample

Automatic Flour Testing Device can be determine:

-Water Absorption Capacity (%)

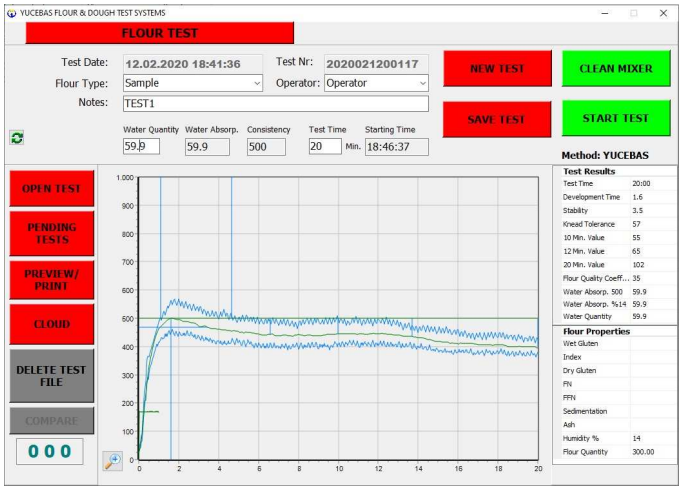
-Dough Development Time (Minutes)

-Dough Stability (Minutes)

-Knead Tolerance Index

-Softening Degrees (10th, 12th, ve 20th)

-Flour Quality Coefficient (FQC)



20 Minutes Graphic Sample

Technical Specifications :

Dimensions : (H x D x W) 410 mm x 650 mm x 610 mm

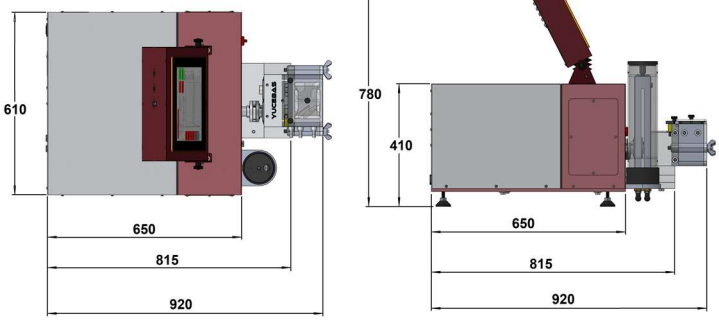
Energy : 220 V 50 - 60 Hz

Net Weight : 126 Kg

Mixing Speed : 0 - 200 min-1

Mixer : 300 g. Standard , 50 g. Optional

Water Dosing Accuracy : <%0.1



DOUGH TESTING DEVICE - Y03

The device is use for the dough pieces weighed 150 gram, will be stretched special hooks of the equipment on 45 , 90 and 135 minutes respectively. The dough shaping, rolling and stretching hook units can be control directly own embedded industrial touch screen PC and software. Obtained curves are evaluated with special software and saved as PDF format.

Advantages:

- Easy to operate & robust design & multilanguage & user friendly software
- Measures stretching behavior of dough and baking properties
- Data and results can be stored on computer
- Integrated computer on the device, which makes possible to put on intranet
- Easy to update of software with remote access control
- Shows the influence of additives

Dough Testing Device Graphic Samples

Dough Testing Device can be determine :

- Resistance of 5 cm (R_5)
- Maximum resistance (R_{max})
- Elasticity (mm)
- Energy (cm^2)
- Ratio Max
- Ratio

Technical Specifications :

Dimensions : (H x D x W) 655 mm x 570 mm x 980 mm

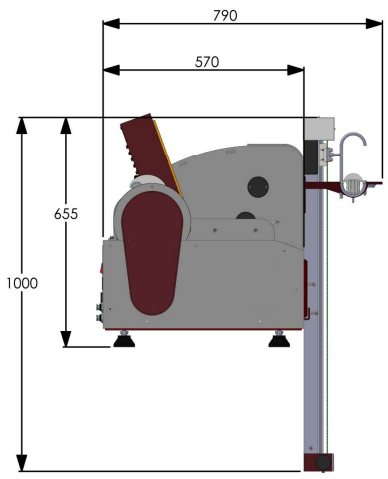
Energy : 220 V 50 - 60 Hz

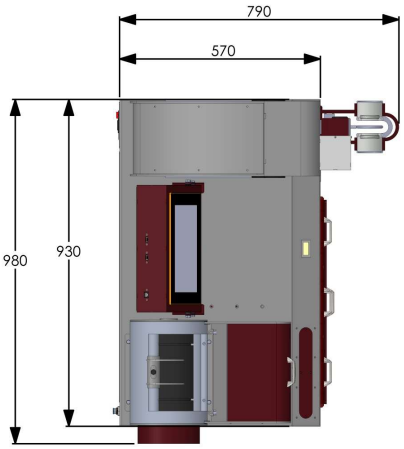
Net Weight : 130 Kg

Speed of Dough Shaping Unit : 83 ± 3 min-1

Speed of Dough Rolling Unit :15 ± 1 min-1

Speed of Stretching Hook : 14,5 ± 0,5 mm/s





INTEGRATED FLOUR DOUGH TESTING SET - Y01

The Flour Testing Device and Dough Testing Device were integrated into one body to provide the working process with many advantages in laboratory atmosphere. Flour Testing Section is used for determining the resistance during the mixing against to the mixing arms depending on the flour quality by time of mixing process. Dough Testing Section is used for the dough pieces weighed 150 gram, will be stretched special hooks of the equipment on 45, 90 and 135 minutes respectively. Mixing motor, dough shaping, rolling and stretching hook units can be control directly own embedded industrial touch screen PC and software. All properties of the dough is measured, calculated, saved and converted PDF format.

Advantages:

- Easy to operate & robust design & multilanguage & user friendly software
- Data and results can be stored on computer
- Integrated computer on the device, which makes possible to put on intranet
- Easy to update of software with remote access control

Integrated Flour Dough Testing Set Graphic Samples

Flour Testing Section can be determine :

- Water Absorption Capacity (%)
- Dough Development Time (Minutes)
- Dough Stability (Minutes)
- Knead Tolerance Index
- Softening Degrees (10th, 12th, 20th)
- Flour Quality Coefficient (FQC)

Dough Testing Section can be determine :

- Resistance of 5 cm (R_5)
- Maximum resistance (R_{max})
- Elasticity (mm)
- Energy (cm^2)
- Ratio Max

Technical Specifications :

Dimensions : (H x D x W) 655 mm x 570 mm x 1150 mm

Energy : 220 V 50 - 60 Hz

Net Weight : 200 Kg

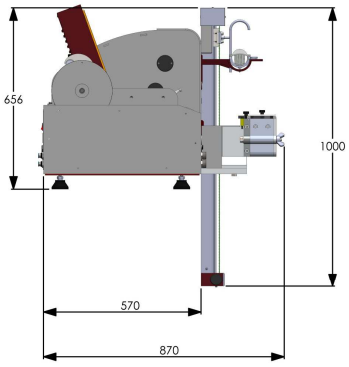
Mixer Speed : 63 min-1

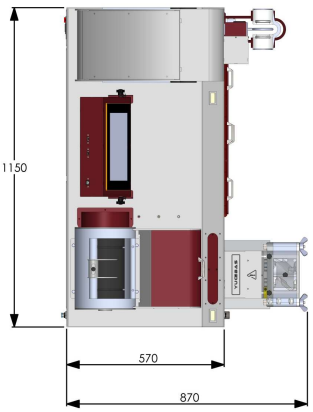
Mixer : 300 g. Standard

Speed of Dough Shaping Unit : 83 ± 3 min-1

Speed of Dough Rolling Unit :15 ± 1 min-1

Speed of Stretching Hook : 14,5 ± 0,5 mm/s





RHEOGRAPH - Y04

With the device, constant pressure to inflate the dough with the resistance (P), extensibility (L), energy (W) values can be determined. The device can control directly own embedded industrial touch screen PC and software is commanded for bubble inflation without operator interfere. All properties of the dough is measured, calculated, saved and converted PDF format.

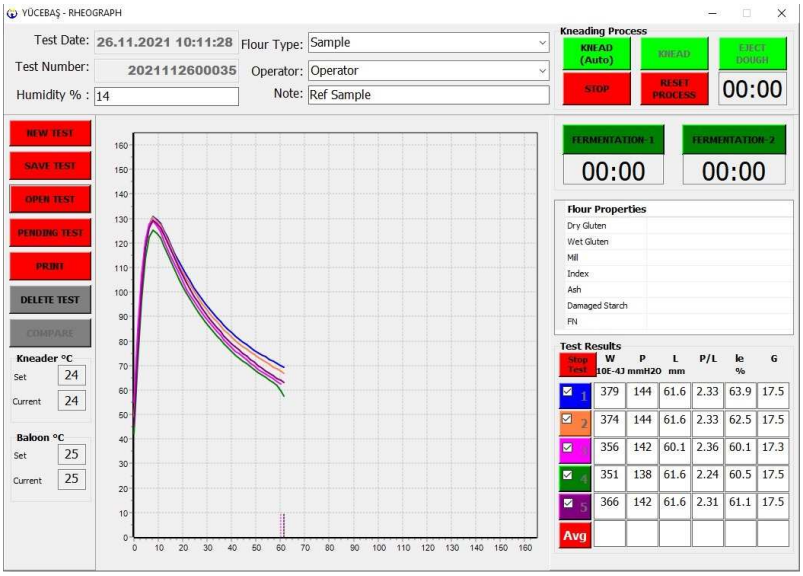
The device has two sections:

- Mixer for preparing dough sample
- Fermentation and dough inflation section

Advantages:

- Easy to operate & robust design & multilanguage & user friendly software
- Online drawing
- Data and results can be stored on computer
- Integrated computer on the device, which makes possible to put on intranet
- Easy to update of software with remote access control
- Automatically commanded for bubble inflation (no interfere of operator)

Rheograph Graphic Samples



Rheograph can be determine:

-Maximum Resistance to Pressure (P)

-Extensibility—Curve Length (L)

-Energy (W)

-P/L Ratio

-Elasticity Index (Ie)

-Swelling Index (G)

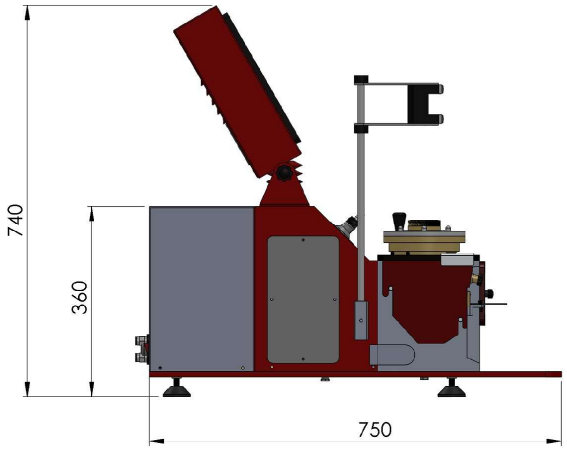
Technical Specifications :

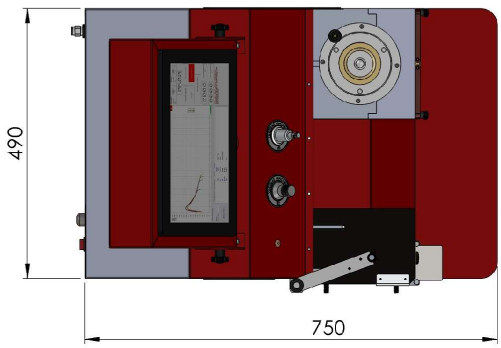
Dimensions : (H x D x W) 360 mm x 750 mm x 490 mm

Energy : 220 V 50 - 60 Hz

Net Weight : 80 Kg

Mixer Speed : 60 ±1 min-1





AUTOMATIC RHEOGRAPH - Y05

With the device, constant pressure to inflate the dough with the resistance (P), extensibility (L), energy (W) values can be determined. The device can control directly own embedded industrial touch screen PC and software is commanded for bubble inflation without operator interfere. All properties of the dough is measured, calculated, saved and converted PDF format.

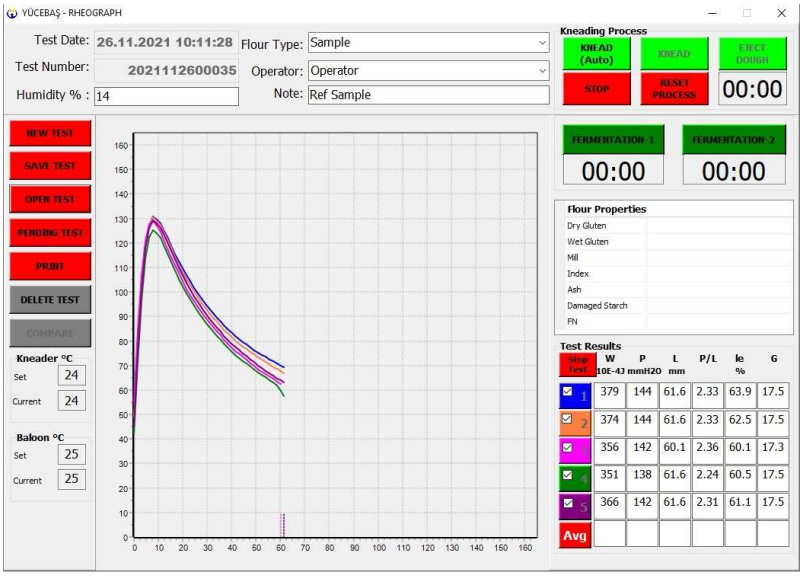
The device has two sections:

- Mixer for preparing dough sample
- Fermentation and dough inflation section

Advantages:

- Automatic air calibration
- Automatic dosing system
- Automatically commanded for bubble inflation (no interfere of operator)
- Data and results can be stored on computer
- Integrated computer on the device, which makes possible to put on intranet
- Easy to update of software with remote access control

Automatic Rheograph Graphic Samples



Automatic Rheograph can be determine:

-Maximum Resistance to Pressure (P)

-Extensibility—Curve Length (L)

-Energy (W)

-P/L Ratio

-Elasticity Index (Ie)

- Swelling Index (G)

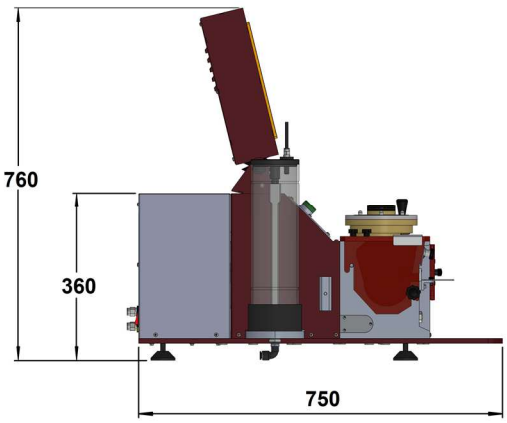
Technical Specifications :

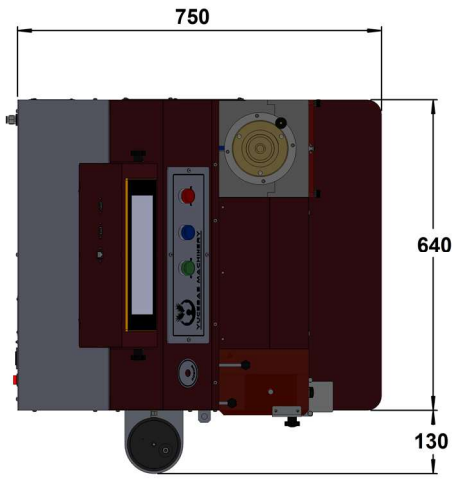
Dimensions : (H x D x W) 360 mm x 750 mm x 770 mm

Energy : 220 V 50 - 60 Hz

Net Weight : 100 Kg

Mixer Speed : 60 ±1 min-1





AUTOMATIC RHEOGRAPH II - Y06

With the device, constant pressure to inflate the dough with the resistance (P), extensibility (L), energy (W) values can be determined. The device can control directly own embedded industrial touch screen PC and software is commanded for bubble inflation without operator interfere. All properties of the dough is measured, calculated, saved and converted PDF format.

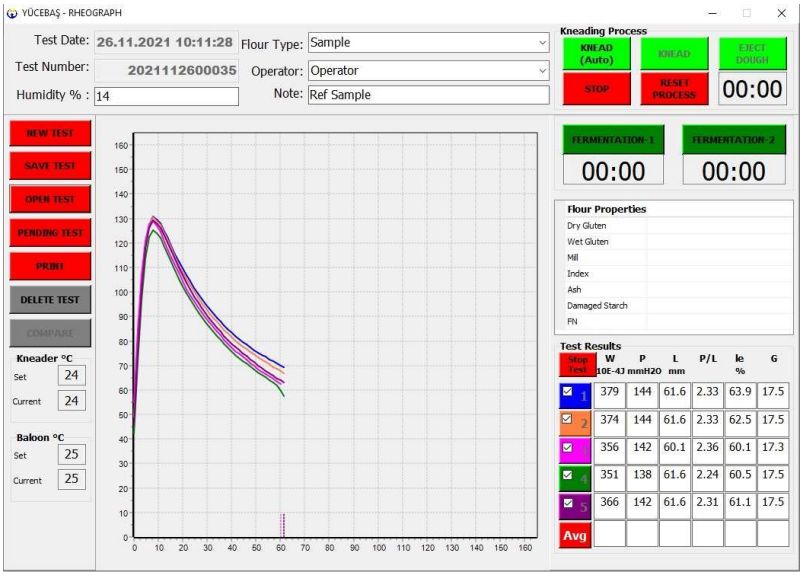
The device has two sections:

- Mixer for preparing dough sample
- Fermentation and dough inflation section

Advantages:

- Full automatic air calibration
- Upside down dough inflation unit with automatic dough pressing and cleaning unit
- Automatic dosing system
- Automatically commanded for bubble inflation (no interfere of operator)
- Data and results can be stored on computer
- Integrated computer on the device, which makes possible to put on intranet
- Easy to update of software with remote access control

Automatic Rheograph II Graphic Samples



Automatic Rheograph II can be determine:

-Maximum Resistance to Pressure (P)

-Extensibility—Curve Length (L)

-Energy (W)

-P/L Ratio

-Elasticity Index (Ie)

- Swelling Index (G)

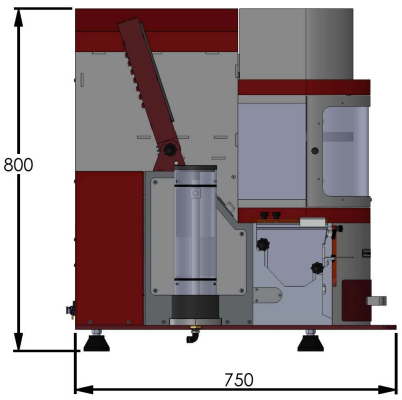
Technical Specifications :

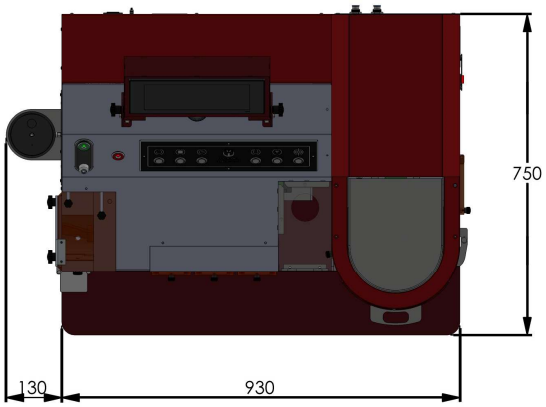
Dimensions : (H x D x W) 800 mm x 750 mm x 930 mm

Energy : 220 V 50 - 60 Hz

Net Weight : 120 Kg

Mixer Speed : 60 ±1 min-1





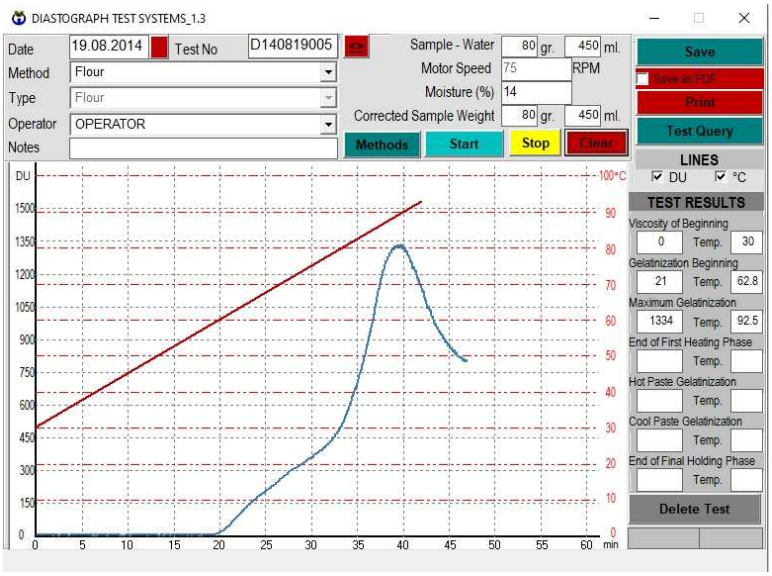
DIASTOGRAPH - Y37

Diastograph determines the gelatinization properties and enzyme activity of flour, whole flour meal, rice flour, maize, rye and barley etc. The working principle is that a suspension of flour and distilled water is heated with a constant rate 1.5 °C/min with the rotating bowl where the strength against the mixing is measured considering the viscous characteristics of the sample. The Diastograph can control directly own embedded industrial touch screen PC. User friendly software allows to work with starches, modified starches with modifications on heating/cooling rate and mixing bowl speed by operator depending on application.

Advantages:

- Easy to operate & robust design & multilanguage & user friendly software
- Determination of gelatinization properties of flour and starch varieties
- Two device in single body for flour and starch analysis
- Easy to update of software with remote access control
- Data and results can be stored on computer
- Integrated computer on the device, which makes possible to put on intranet
- To create special test profiles for different applications
- Measuring alpha amylase activity in flour

Diastograph Graphic Samples



The Diastograph can be determine:

- Viscosity/Temperature at the beginning
- Gelatinization/Temperature at the beginning
- Max. Gelatinization/Temperature
- Hot/Cold Phase Viscosity /Temperature
- Final Holding Viscosity / Temperature

Technical Specifications:

Dimensions (H x D x W) : 870 mm x 650 mm x 500 mm

Energy : 220 V AC, 50 - 60 Hz

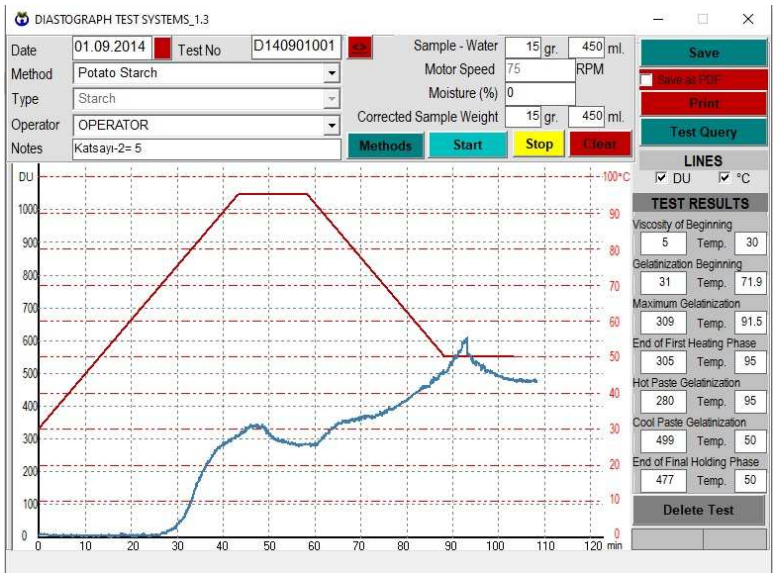
Net Weight : 72 Kg

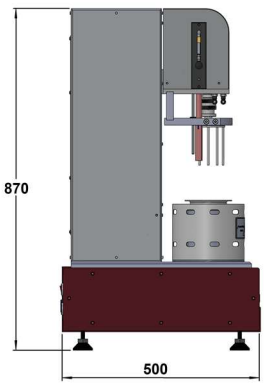
Mixing bowl capacity : 550 ml

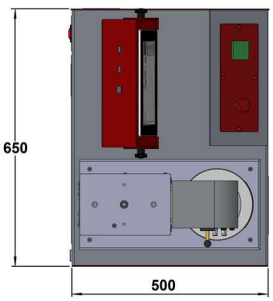
Mixing bowl speed : 75 min-1 as a standard, adjustable 0 - 300 min-1

Heating Rate : 1.5°C/min as standard, adjustable 0.1 - 3.0°C/min

*Optional Cooling System with Cooling Rate : 0.5 - 3.0°C/min

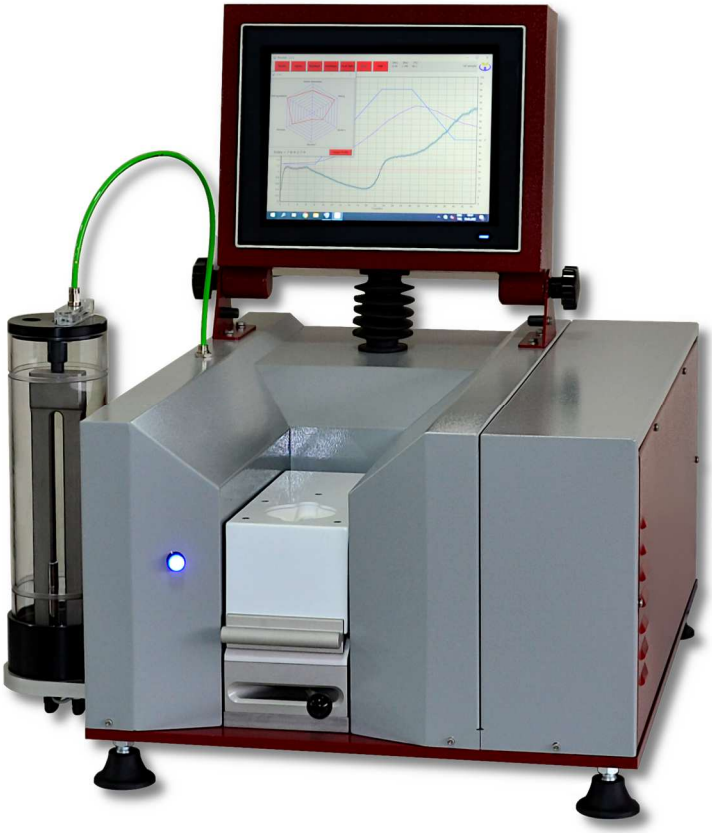






RHEOLAB - Y54

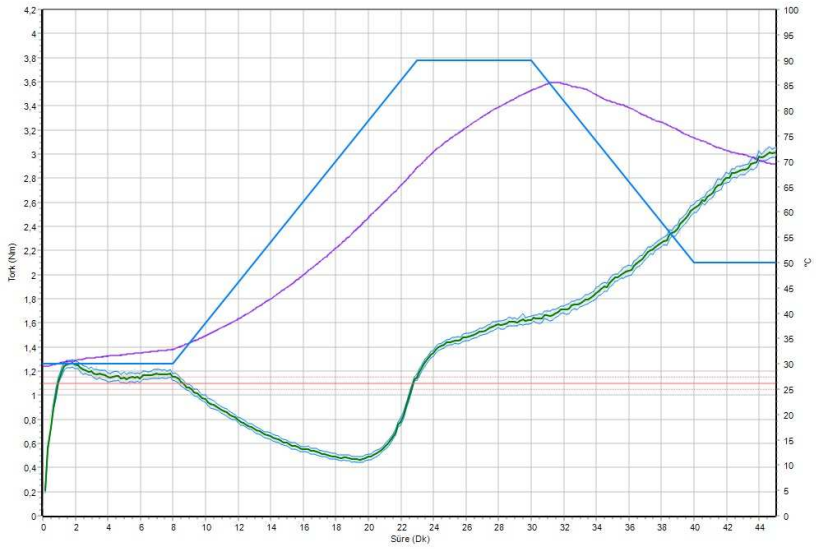
The Rheolab measures the characterization of the dough during the mixing and characterise the protein and starch quality by the effect of the heating into the test sample. The resistance of the dough against the mixing arms is analyzed depending on the flour quality by the time of mixing and heating 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.



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 Graphic Samples



Rheolab can be determine :

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

Technical Specifications:

Dimensions (H x D x W) : 360 mm x 660 mm x 710 mm

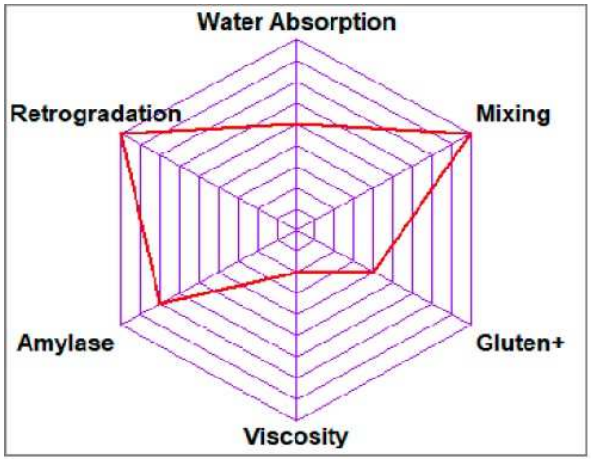
Energy : 220 V 50 - 60 Hz

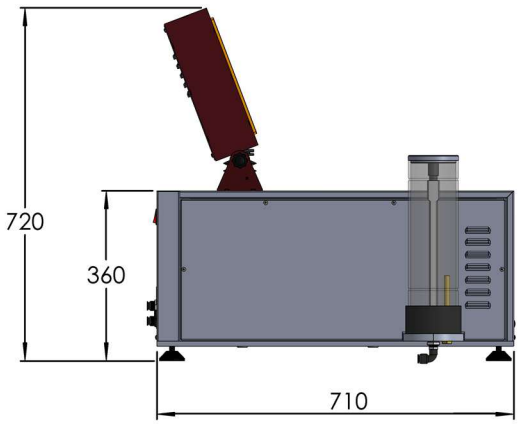
Net Weight : 80 Kg

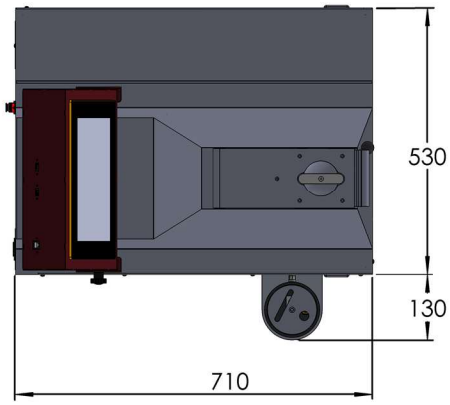
Water dosing accuracy : < 0.02 ml

Mixer : 50 g of stainless steel mixer and mixing blades

Automatic regulation of mixer temperature and dosing water temperature







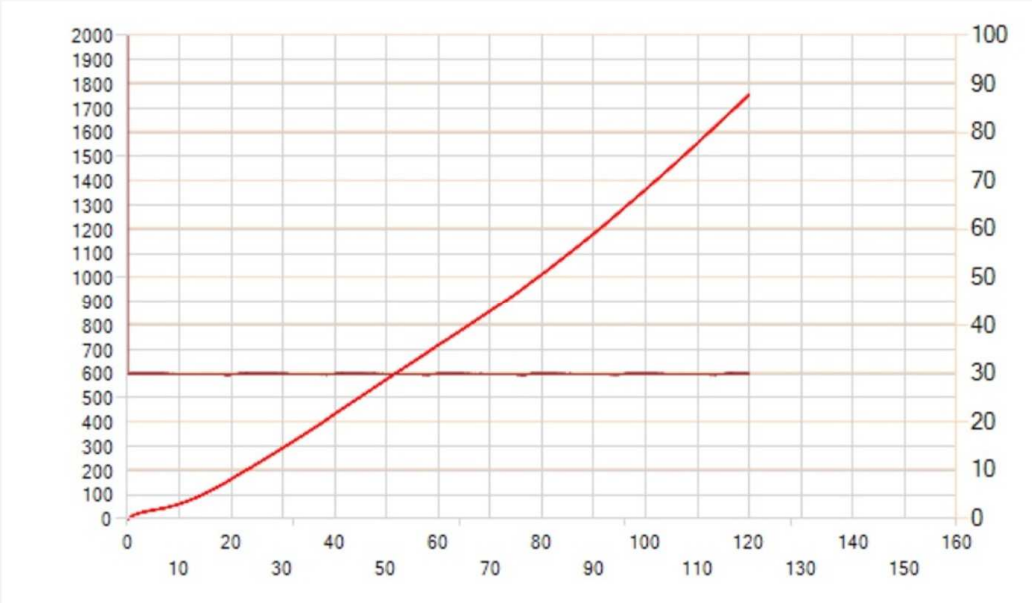
GASTOGRAPH - Y55

The Gastograph measures the production of the gas – CO_2 - due to the yeast action in dough samples and measures the yeast activity. The Gastograph measures the activity of the fresh and dried (instant) yeasts. The device allows to make analysis of multiple samples in one time. It has a temperature controlled proofing chamber where to insert the test material. The fermentation chambers are rubber sealed and their covers made by chromium material. The device measures the volume of the CO_2 produced in certain period of times. It allows to complete the tests up to 3 hours period without any operator interfare. The device is useful for yeast manufacturers, flour mills, bakeries, laboratories, research institutes, universities etc. The test results are shown in the graphics and CO_2 columns separately. The test results can printed directly, converted into pdf format or export to excel papersheet.

Advantages:

- Determines the yeast quality
- Data and results can be stored on it's own computer
- Online drawing of the test graphics
- Online control of the temperature during the tests
- High precision (Accuracy: 0.5 ccm/CO_2)
- Easy to operate and robust design
- Easy to calibrate
- Integrated computer on the device, which makes possible to put on intranet
- Easy to update of the software with remote access control
- Multilanguage and user friendly software

Gastograph Graphic Samples

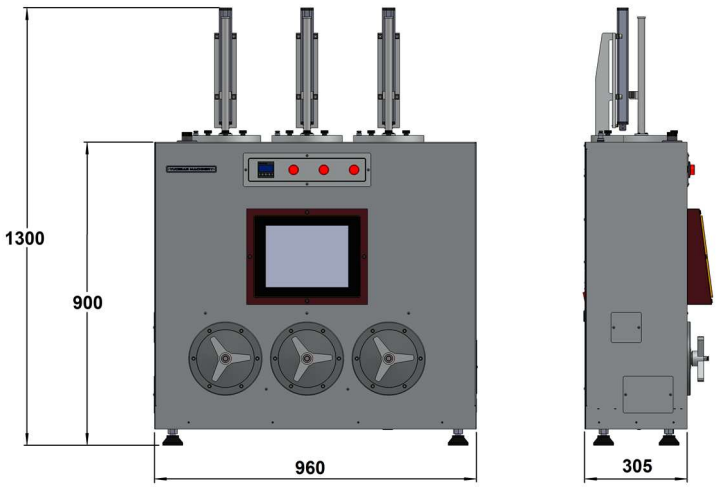


Technical Specifications:

Dimensions (H x D x W) : 900 mm x 305 mm x 960 mm

Energy : 220 V 50 - 60 Hz

Net Weight : 70 Kg



EXTERNAL AUTOMATIC WATER DOSING SYSTEM - Y42

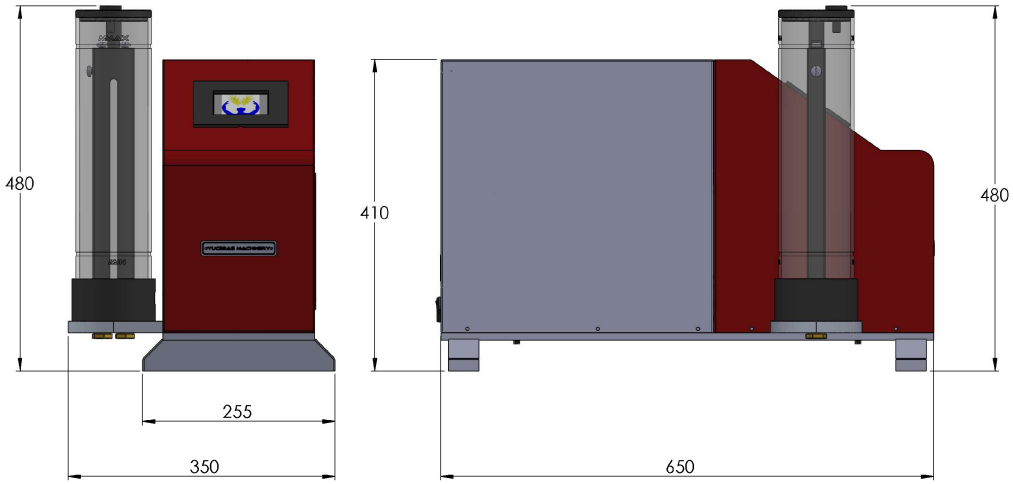
External Automatic Water Dosing System provides the accurate water dosing during the determination of water absorption amount of flour in Flour Testing Device or Integrated Flour Dough Testing Set. The device minimize the operator reading faults and provides high accuracy on the water dosing. With the constant water temperature in the water dosing unit, the device gives accurate results while the determination of water absorption content of flour. The device has mini computer with 3.5” color touchscreen display, capable updating software through the internet, easily calibrated to achieve a water dosing accuracy less than %0.1.

Technical Specifications :

Dimensions : (H x D x W) 480 mm x 650 mm x 350 mm

Energy : 220 V 50 - 60 Hz

Net Weight : 42 Kg



Model: Y14.1

Model: Y14.2

Model: Y14.3

HEATED AND COOLED WATER TANK - Y14

Heated and Cooled Water Tank provides water saving significantly. The tank has water circulation system, cooling system and stainless steel water tank. The water tank keeps constant and stabile water/ solution temperature. The water tank can programmable and has digital indicator with PID control and microprocessor. It has also a warning LED system against high temperature.

Technical Specifications

Temperature Range : +5°C / +40°C

Indicator Resolution : 0.1 °C / 1.0 °C

Capacity of Water Tank : 3.5 liters

The flowrate of the pump: 50 Liters / min

Dimensions (H x D x W) : 480 mm x 400 mm x 500 mm

Energy : 220 V AC, 50 - 60 Hz

Net Weight : 34 Kg

Device	Y14.1	Y14.2	Y14.3
Integrated Flour Dough Testing Set	X		
Flour Testing Device	X		
Dough Testing Device		X	
Automatic Flour Testing Device	X		
Rheograph—Automatic Rheograph		X	
Automatic Rheograph II		X	
Rheolab		X	
Diastograph		X	
Falling Number Device		X	
Gluten Washing Device			X

GLUTEN SET

Gluten Washing Device determines the wet gluten amount in the flour. Gluten Washing Device works as suitable for normal flour and whole wheat flour washing process. The kneading time and washing time can be adjusted with the touch screen LCD of the device. The Gluten Index value is determined as weak, middle, good and forceful considering the structure of the gluten bonds by centrifuge system. The dry gluten content is determined by Gluten Dryer. All of the results can obtained under 10 minutes as totally.

EQUIPMENTS:

GLUTEN WASHING DEVICE – Y07

Step Motor Control, Dual Heads, Directly control from colored touch screen (solution flow rate, kneading & mixing time)

Technical Specifications :

Dimensions : (H x D x W) 375 mm x 310 mm x 385 mm

Energy : 220 V 50 - 60 Hz

Net Weight : 20 Kg

GLUTEN INDEX -Y08

Safety cover , Engine is 6000 rpm , Directly control from colored touch screen

Technical Specifications :

Dimensions : (H x D x W) 270 mm x 280 mm x 350 mm

Energy : 220 V 50 - 60 Hz

Net Weight : 14 Kg

GLUTEN DRYER – Y09

Thermostat control, Non sticky teflon surface

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

FALLING NUMBER DEVICE (FN-FFN) - Y12

The device determines the amylase activity in the flour and works as suitable for Classic (FN) and Fungal (FFN) Falling Number Method. The device works with one sample or two samples at the same time with Double Shaking System.

The device adjust the boiling point of the water automatically with barometric sensor. Software recalculate FN value according to altitude, averages consecutive one sample or left and right samples test results and print results to embedded thermal printer. The device can control directly from colored touch screen LCD. Optional: Barcode scanner

Technical Specifications :

Dimensions : (H x D x W) 600 mm x 500 mm x 500 mm

Energy : 220 V 50 - 60 Hz

Net Weight : 40 Kg

TUBE SHAKER - Y13

Automatically shaking for two tubes at the same time, adjustable working time, safety front covers .

Technical Specifications :

Dimensions : (H x D x W) 600 mm x 490 mm x 280 mm

Energy : 220 V 50 - 60 Hz

Net Weight : 46 Kg

DAMAGED STARCH ANALYSER - Y41

Damaged Starch Analyser is based on working with an amperometric method in order to measure the starch damage in flour samples. The device measured the amount of iodine absorbed by starch granules in a diluted flour suspension with special solution. The test performs 1 g of flour sample aprrox. in 7 minutes. The necessary iodine is generated by the special probe of the device in order to determine the iodine absorption. Test results are expressed as % of the iodine absorption(Ai), DSU, DSUc, AACC units. The more absorption of the iodine means more damaged starch.

Main applications of the measurement of damaged starch are;

* Quality control of the flour
* Control the settings of the rollers in the mill
* Improve dough yield by adjusting water absorption ratio
* Adjust the stickiness of the dough
* Optimize the final product quality in terms of volume, color and shelf life.

Advantages:

- Easy to operate
- Rapid analysis (less than 10 minutes)
- Reliable results
- Fully automatic test
- Amperometric method
- No addition of enzyme
- Direct control from touchscreen LCD
- Less bench space

Technical Specifications:

Dimensions : 335 mm x 400 mm x 280 mm

Energy : 220 V 50 - 60 Hz

Net Weight : 12 Kg

SEDIMENTATION DEVICE - Y15

The device provides information about the quality of the wheat gluten and measure the damage of insect. It works for 5 minutes with 40 shaking in a minute according to the analysis principle. The user's can do the tests with 6 different samples at the same time. The device is suitable for Sedimentation and Modified Sedimentation Test. The user's can do the Sedimentation Test during the resting period of Modified Sedimentation Test. The user's can see the internal temperature, shaking number and resting period of Modified Sedimentation Test as minute on the touch screen LCD, when they do another Sedimentation Test. The device can directly control from colored touch screen LCD.

Technical Specifications :

Dimensions : (H x D x W) 350 mm x 250 mm x 440 mm

Energy : 220 V 50 - 60 Hz

Net Weight : 14 Kg

SIEVE SHAKING DEVICE - Y28

The device has 8 parts sieves. Sieves frames size are 200 Ø and sieves frames made from a special PVC. The sieving system works on circular motion. Operating time can be changed on the digital control panel.

Technical Specifications :

Dimensions : (H x D x W) 620 mm x 300 mm x 700 mm

Energy : 220 V 50 - 60 Hz

Net Weight : 78 Kg

YM1- WET WHEAT GRINDING MACHINE - Y18

The device consists of two sections, Crushing is right side and has two collection container, Semolina Reduction is left side and has one collection container. The rollers could be set easily desired gap distance.

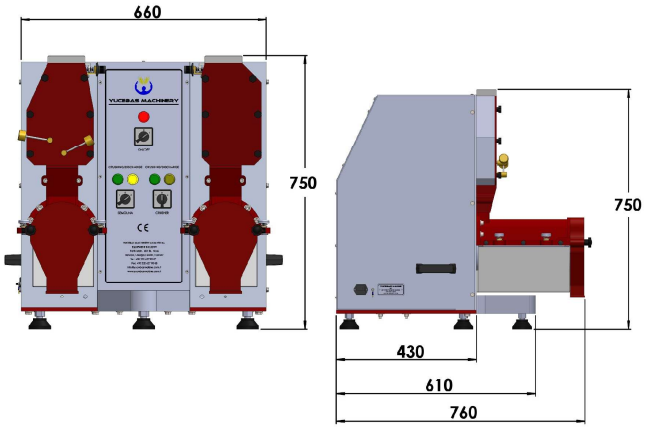
The flour (B1 - B2 - B3, C1 - C2 - C3), coarse and fine bran are received from 6 channels through the 3 breaking rollers and 2 reduction rollers with 160 µ - 800 µ - 160 µ sieves respectively. The rollers are hardened up to 50-55 HRC. The mill provides the determination of the yield of the milling plant as well.

Technical Specifications :

Dimensions : (H x D x W) 750 mm x 610 mm x 660 mm

Energy : 220 V 50 - 60 Hz

Net Weight : 145 Kg



WHEAT HUMIDIFICATION MIXER - Y21

Wheat Humidification Mixer is used for mixing of the wheat, flour and additives ensures optimal conditioning and homogenisation of the products in the pre and post milling stages.

- Conditioning of the wheat before milling.
- Mixing of the flour after milling.
- Mixing of the additives.
- Preparation of the wheat or flour mixtures.

Technical Specifications :

Dimensions : (H x D x W) 330 mm x 330 mm x 510 mm

Energy : 220 V 50 - 60 Hz

Net Weight : 16 Kg

Minimum Mixing Time : 1 Minute

BRAN BRUSHER - Y19

Bran Brusher is a equipment using for seperate successfully from coarse bran to flour and semolina. Sieves by aid of the wind palletized system thus separates the flour and semolina remained on the bran. Obtained data will be useful for calculation real extraction ratios. It provides additional extraction up to 5 % or better.

Technical Specifications :

Dimensions : (H x D x W) 635 mm x 680 mm x 385 mm.

Energy : 220 V 50 - 60 Hz

Net Weight : 40 Kg.

Sieve Dimension : 160µ

COMBINED MILL - Y16

The devices achieves to grind the tempered and non-tempered wheat samples then sieves by aid of the wind palletized system thus separates the flour remained on the bran. The device combined with 5 rollers (3 breaking and 2 reduction).

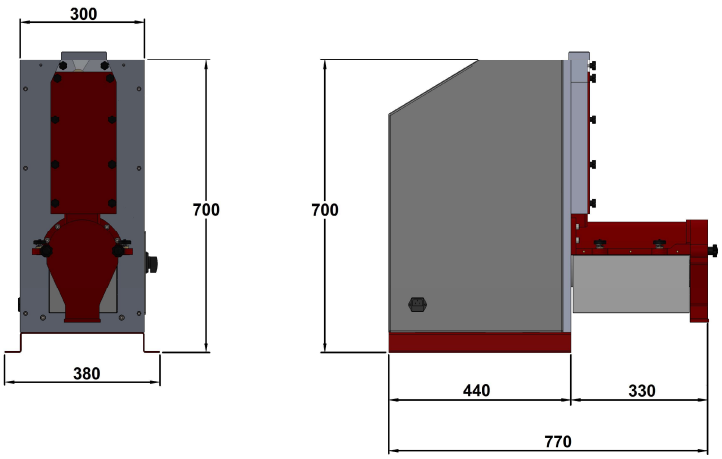
The rollers are hardened up to 50-55 HRC. The rollers could be set easily desired gap distance. By reverse turning of the switch, the bran or any similar substance remained on rollers and sieve of the mill are discharged from the front discharging outlet through wind pallets system. As a result the grinded flour sample and the bran can be obtained from the mill without any loss. Therefore, by weighing the flour sample and the bran the productivity is possible to be found easily and correctly.

Technical Specifications :

Dimensions : (H x D x W) 700 mm x 440 mm + 330 mm x 380 mm

Energy : 220 V 50 - 60 Hz

Net Weight : 85 Kg



DISC MILL - Y40

Disc Mill is available for grinding grains, wheat, malt, barley, pea, corn, pellet, soybean and other products. The samples are rapidly grinded between sharp steel discs. The working speed and the distance between the discs is adjustable for providing particle size distribution. The disc mill has robust design and low noise. The discs are designed to prevent the heat development during the grinding procedure.

The Disc Mill is suitable for preparing samples for;

A- Moisture determination

B- Particle size index

C- NIR protein analysis

The mill is able to grind the materials, which has lower than 20% fat content. Disc mill can grind 50 g samples in 15 - 20 seconds (depending on the moisture content and density of the sample).

Technical Specifications:

Dimensions : (H x D x W) 530 mm x 350 mm x 450 mm

Energy : 220 V 50 - 60 Hz

Net Weight : 38 Kg

Motor Speed: 500 – 6000 min^{-1}

HAMMER MILL - Y17

Hammer Mill has samples feeding system with special motor. The samples can be grinds with feeder system up to 25% moisture content. Hardened steel hammer forces the samples for passing to steel sieves with rotation rate 16.800 rpm.

Standard sieves (0,8 mm) are used for

A - Falling number,

B - Gluten washing device,

C - Gluten centrifugal and NIR analysis.

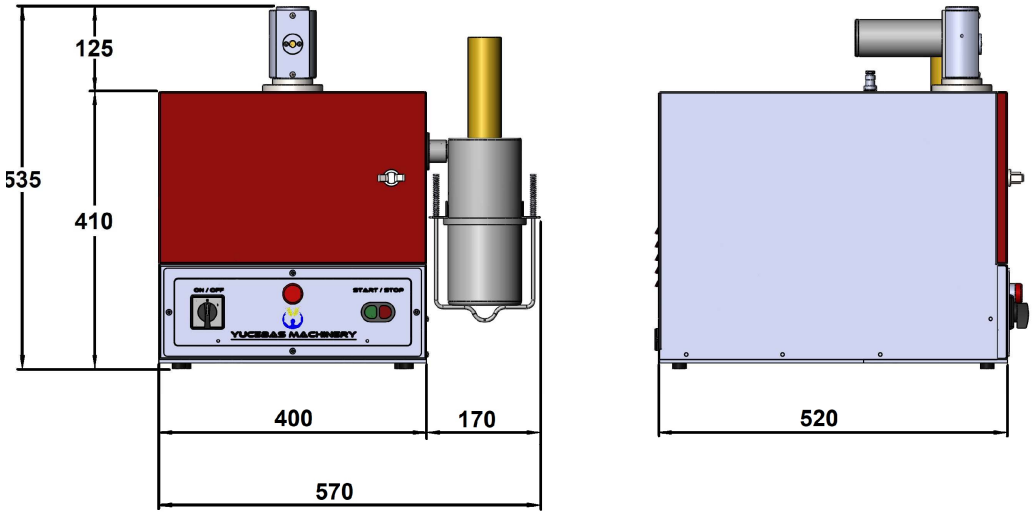
Optionally, can be fitted different size hole diameter sieves. The Hammer Mill is designed with security cover switch.

Technical Specifications :

Dimensions : (H x D x W) 410+125 mm x 520 mm x 400 + 170 mm

Energy : 220 V 50 - 60 Hz

Net Weight : 55 Kg



VITAMIN DOSING MACHINE - Y32

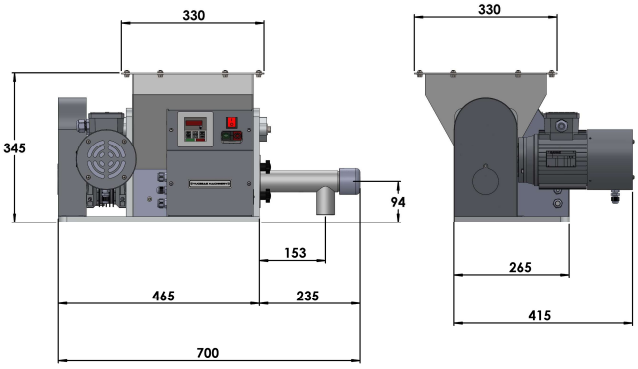
Vitamin Dosing Machine is designed to provide addition/dosing of the flour additives to the raw material in accurate amounts during the milling process. The device is manufactured by stainless steel material. The device has the gear motor connects to speed control unit, cooling fan, screw conveyor and a special mixer on the bunker part. The device provides the dosing of flour additives such as ascorbic acids, glucose oxidase, filling materials etc. in accurate amounts as 0.2 dm3/h– 160 dm3/h considering the density of the additives with the different varieties of the screw conveyors and adjustable speed of the motor from the speed control unit of the device to the final product.

Technical Specifications :

Dimensions : (H x D x W) 345 mm x 265 mm x 465 mm

Energy: 220 V 50 - 60 Hz

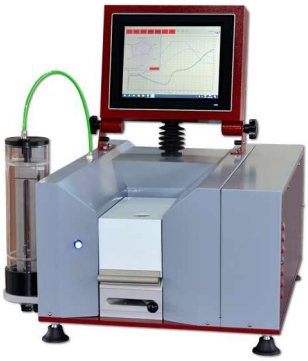
Net Weight 48 Kg



Motor Type	Dosing Capacity
A	0.2—20 dm^3 / hour
B	1—40 dm^3 / hour
C	2—80 dm^3 / hour
D	4—160 dm^3 / hour





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