

FLOUR QUALITY CONTROL SYSTEMS



ExtensoSCAN



EXTENSOSCAN

In accordance with standards ICC 114/1 and AACC 54-10. Resistance to extension and the energy of the dough are determined. These values are important properties of flour. The dough sample (s) prepared with 300 g flour, 2% salt and the required amount of water in the FarinoSCAN device are weighed to be 150 g.

Prepared dough sample (s) are given in the sections on the ExtensoSCAN device and kept at certain constant temperature in the fermentation chamber. 45 minutes, 90 minutes and 135 minutes are tested by placing the pull section on the device.

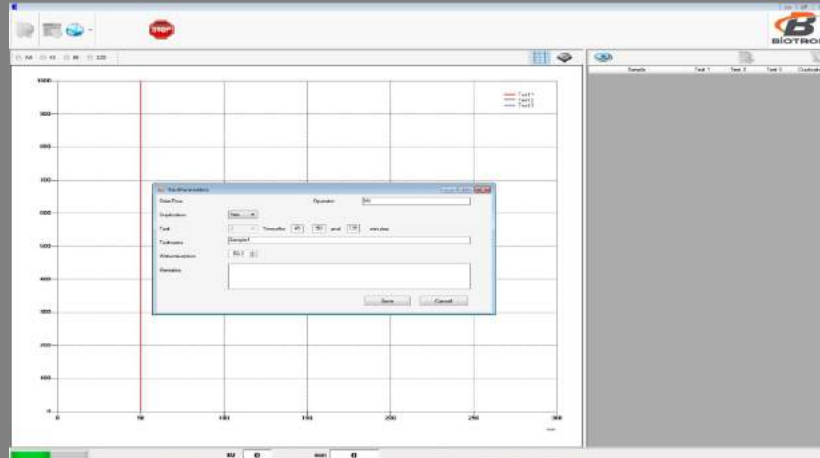
Parallel testing can be carried out at the same time with the same sample if desired. As a result of the data obtained with the extensometer special software, the ExtensoSCAN chart is drawn, the results are calculated automatically and recorded to the computer.

These results are evaluated to provide information about the rheological properties of the dough and the results of flour additives.

ExtensoSCAN provides maximum ease of use to the user with advanced software.

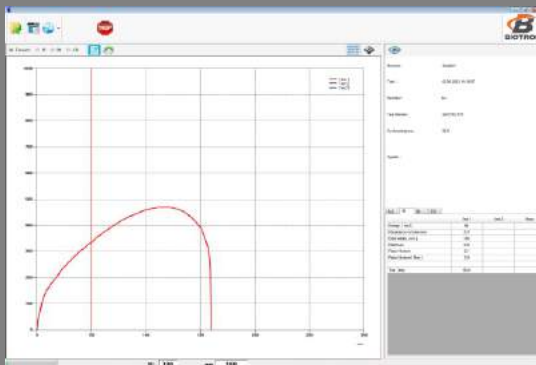


ExtensoSCAN Software



ExtensoSCAN chart is drawn, the results are calculated automatically and recorded to the computer. These results are evaluated to provide information about the rheological properties of the dough and the results of flour additives.

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ExtensoSCAN graphic

With the ExtensoSCAN graphics

- Resistance to extension (5 cm)
- Resistance to extension (Max.)
- Extensibility
- Energy
- Ratio number
- Ratio number (Max.)

ExtensoSCAN

Speed of stretching hook	14.5 ± 0.5 mm/s
Speed of balling unit	83 ± 3 min ⁻¹
Speed of dough roll	15 ± 1 min ⁻¹
Mains connection	220 V 50 Hz
Dimensions (W x H x D)	860 x 460 x 420 mm
Weight approx.	85 kg

Subject to change of design and technical modification without notice.

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BIOTRON LTD ŞTİ

Fevzi Çakmak Mah. Yenikent Sanayi Sitesi 11.Cad. No:10
Sincan / ANKARA / TURKEY
www.biotronlab.net

Tel: +90 312 395 09 02
info@biotronlab.net

