



FLOUR QUALITY CONTROL SYSTEMS



FarinoSCAN

FARINOSCAN

FarinoSCAN is used to perform quality control tests in the flour sample in accordance with the standards of ICC 115/1 and AACC 54-21.

The resistance shown by the dough to the knead palettes is recorded in the chart against time in the determination of the water absorption and kneading of the flour sample.

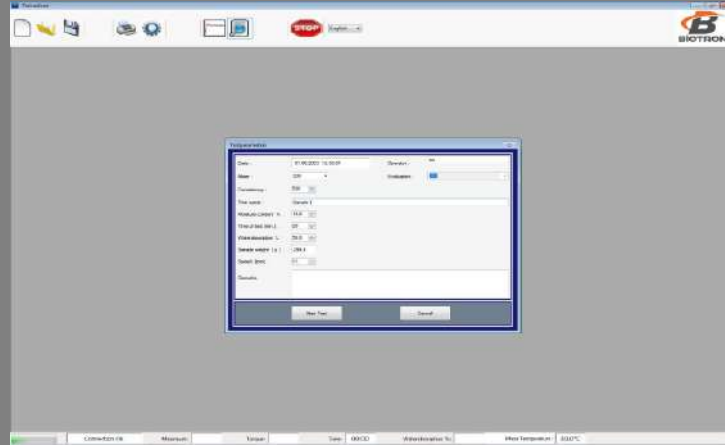
The obtained FarinoSCAN chart provides the desired data. It gives the opportunity to evaluate the properties of dough by evaluating the graph. 300 g according to the standards on the device. There is a sample chamber mixer unit. With this feature, it is possible to work parallel with the same sample in the ExtensoSCAN test.

Advanced software provides maximum ease of use to the user.



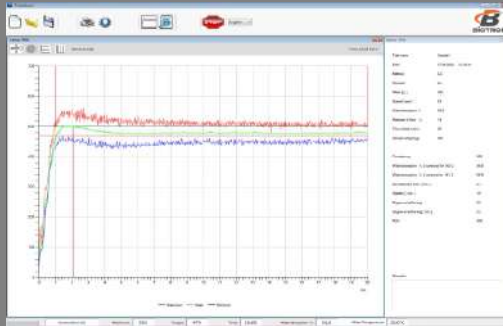
- For standard FarinoSCAN test 300 g of flour according
- For mixing the dough for ExtensoSCAN test
- Removable blades

FarinoSCAN Software



The resistance shown by the dough to the knead palettes is recorded in the chart against time in the determination of the water absorption and kneading of the flour sample. The obtained FarinoSCAN chart provides the desired data. It gives the opportunity to evaluate the properties of dough by evaluating the graph.

Advanced software provides maximum ease of use to the user.



FarinoSCAN graphic

in accordance with the standards in the flour sample

- Water absorption
- Development time
- Stability
- Degree of softening
- Quality number used for detection.

FarinoSCAN

Speed / Speed profiles	63 RPM
Mains connection	220 V 50 Hz
Dimensions (W x H x D)	380 x 350 x 780 mm
Weight approx.	75 kg

Subject to change of design and technical modification without notice.

© All Rights Reserved 2023 BIOTRON®

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

