



ICC-Standard no. 115/1  
AACC Method no 54-21  
ISO 5530-1  
and others for flour

## Farinograph®-AT

New technology, optimized reproducibility  
and integrated water dosage





Benefit from our long experience in the field of flour testing and use the advantages of the **Brabender® Farinograph®**. Easy handling, reliability and the objectivity and reproducibility of the results have made it the instrument most frequently used all over the world for determining the water absorption and mixing characteristics of wheat and rye flour.

#### Details of the automatic water dosing system

- Water tank (2 l) simple to remove
- Temperature control of added water
- Low maintenance cost
- Precision < 0,1%



AT-display with temperature

# Farinograph®-AT

## Application

The instrument consists of a drive unit with continuous speed control and an attached measuring mixer for mixing samples.

Reliable and reproducible determination of cheese and meat quality and its processing characteristics is a basic demand in the food industry for ensuring optimum and uniform products.

## Manifold applications

- Measure the water absorption of flours
- Determine the rheological properties of the dough
- Check production and flour blends in the mill
- Test rye flour, biscuit batters, egg foam, etc.
- Special applications, e.g. for cheese, meat, chocolate, chewing gum, sweets and candy, plastics etc.

## Principle

Fill your cheese- or meat-sample into the heated measuring mixer where it is subjected to a defined mechanical stress by the rotating mixer blades which are driven by a motor, carried in a pendulum bearing.

The resistance against the blades, which depends on the viscosity of the sample, causes an opposite deflection of the motor housing. This deflection is measured as torque and recorded and plotted on-line as a function of time in a clear color diagram.

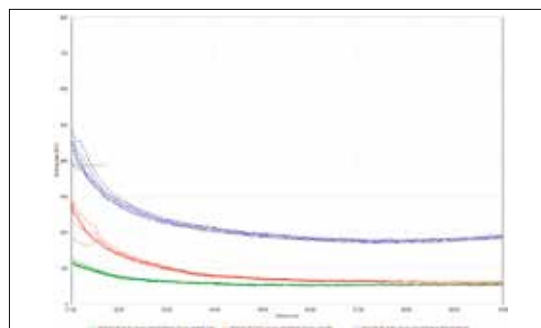
## The Farinogram

The Farinogram shows the mixing characteristics of the chosen sample.

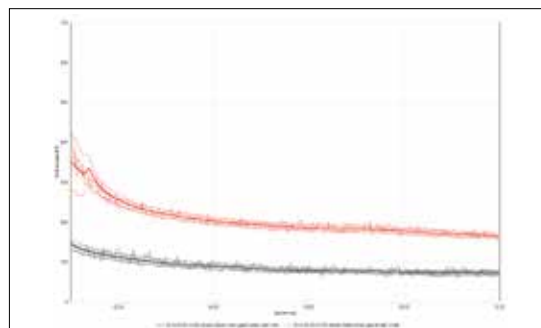
Changes of structures, e.g. cheese or salami, due to ripening or fermentation processes, will lead to changes in the mixing curves, providing different values.

## Advantages

- Automatic water dosing system
- Extended software applications
- Variable speed (0 - 200 min<sup>-1</sup>)
- Higher torque 20 Nm
- Colored display shows temperatures
- Recording of two temperatures (dosing water and dough)
- Calculates mixing energy
- Patented



3 cheese samples in the W50N



2 salami samples in the W50N

## Farinograph®-AT

<b>Max. Torque</b>	20 Nm
<b>Speed / Speed profiles</b>	0 - 200 min <sup>-1</sup>
<b>Mains connection</b>	1 x 230 V; 50/60 Hz + N + PE; 2,6 A 115 V; 50/60 Hz + PE; 2,2 A
<b>Dimensions (W x H x D)</b>	520 x 480 x 830 mm
<b>Weight</b>	approx. 75 kg net approx. 95 kg net including 300 g mixer



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