

## Latest Innovations

Innovative solutions developed across all areas of technology.

Product Catalogue

Dough & Baking Testing Equipment

SE-LAB-9001  
SE-LAB-9009

# Technological Advantages

## Across All Markets and Sectors

### DOUGH & BAKING TESTING EQUIPMENT - APPLICATION OVERVIEW

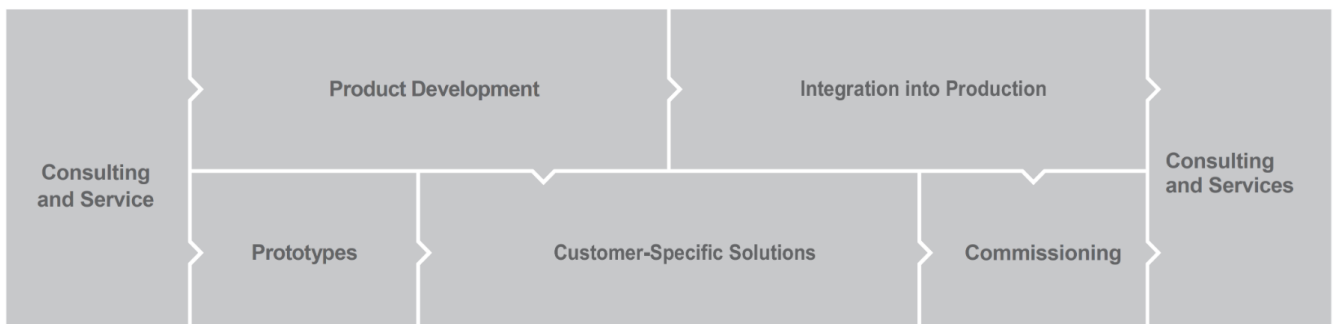
Dough & Baking Testing Equipment is designed to evaluate rheological and functional properties of flour during mixing and dough development. The Farinograph Flour Analyzer measures water absorption, dough development time, stability, and mixing tolerance, while the Dough Resistance & Flexibility Analyzer determines extensibility, elasticity, and resistance to deformation. Together, these instruments provide comprehensive insight into dough behavior, processing performance, and final baking quality. They support precise formulation adjustments, consistent product texture, and optimized production efficiency in milling and bakery laboratories.

#### FEATURES & ADVANTAGES

- ▶ Accurate measurement of dough rheological properties
- ▶ Reliable evaluation of gluten strength and protein quality
- ▶ Precise analysis of water absorption and dough stability
- ▶ Supports flour classification and blending optimization
- ▶ Improves dough performance prediction and baking consistency
- ▶ Fast and repeatable laboratory testing performance
- ▶ Compliance with international flour testing standards
- ▶ Durable construction suitable for continuous laboratory operation
- ▶ Enhances quality control efficiency in milling and bakery facilities

#### APPLICATION FIELDS

- ▶ Wheat flour mills
- ▶ Whole wheat flour milling plants
- ▶ Semolina (durum wheat) production lines
- ▶ Pasta flour production facilities
- ▶ Corn flour milling plants
- ▶ Rusk (galeta) flour mills
- ▶ Wheat reception and raw material intake control points
- ▶ Milling, sifting, and quality control sections



# Technological Advantages

## Across All Markets and Sectors

### SE-LAB-9001 DOUGH RESISTANCE & FLEXIBILITY ANALYZER - APPLICATION OVERVIEW

The FARINOGRAPH FLOUR ANALYZER is designed to measure water absorption capacity, dough development time, stability, and mixing tolerance of wheat flour. By recording dough consistency during controlled mixing, it provides precise rheological data essential for flour quality control, formulation adjustment, and baking performance prediction in milling and industrial bakery laboratories.



### TECHNICAL SPECIFICATIONS

Parameter	Specification
Electrical Connection	220 Volt AC, 50/60 Hz
Power Consumption	750 W
Sample Quantity	150 g (Dough)
Dimensions (W × D × H)	1060 × 400 × 970 mm
Net Weight	55 kg

# Technological Advantages

## Across All Markets and Sectors

### SE-LAB-9009 FARINOGRAPH FLOUR ANALYZER - APPLICATION OVERVIEW

The DOUGH RESISTANCE & FLEXIBILITY ANALYZER evaluates dough extensibility, elasticity, and resistance to deformation under standardized conditions. It provides critical insight into gluten strength and dough handling characteristics, supporting flour classification, recipe optimization, and consistent baking performance in professional milling and bakery quality control laboratories.



### TECHNICAL SPECIFICATIONS

Parameter	Specification
Electrical Connection	220 Volt AC 50/60 Hz
Speed	400 W
Sample Quantity	100 G
Dimensions (W × D × H)	560 × 470 × 480 mm
Net Weight	30 kg

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