

## Latest Innovations

Innovative solutions developed  
across all areas of technology

Product Catalogue

Flour Laboratory Equipment

SE-LAB-9000  
SE-LAB-9001  
SE-LAB-9002  
SE-LAB-9003  
SE-LAB-9004  
SE-LAB-9005  
SE-LAB-9006  
SE-LAB-9007  
SE-LAB-9008  
SE-LAB-9009  
SE-LAB-9010  
SE-LAB-9011

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GROUP machine

# Technological Advantages

## Across All Markets and Sectors

### FLOUR LABORATORY EQUIPMENT- APPLICATION OVERVIEW

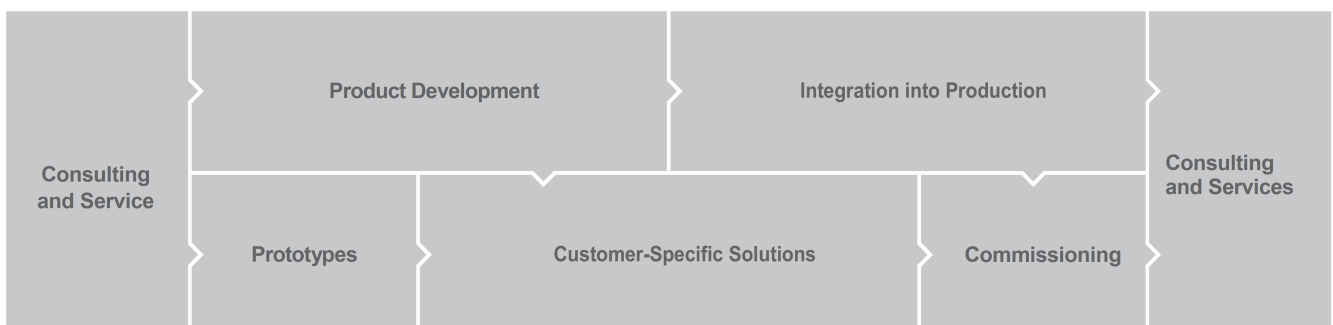
Flour Laboratory Equipment is designed to support comprehensive quality control, research, and process optimization in modern milling and bakery industries. This category includes advanced testing and laboratory milling systems used to evaluate wheat, flour, dough, and baking performance parameters under controlled conditions. From grain intake analysis and laboratory-scale milling to flour rheology, gluten quality, enzyme activity, and starch behavior testing, these instruments provide reliable and standardized data for professional cereal processing operations. Accurate laboratory evaluation is essential for maintaining consistent flour quality, optimizing extraction rates, improving dough stability, and ensuring final product performance. Laboratory equipment enables milling companies to simulate industrial processes, assess raw material suitability, monitor production stability, and refine flour blends before large-scale manufacturing. It also plays a critical role in new product development, research trials, and compliance with international quality standards. Modern flour laboratory systems are engineered for precision, repeatability, and operational efficiency. They help reduce production risks, improve process control, and enhance product consistency across different wheat varieties and formulations. By integrating advanced measurement technologies and robust mechanical design, these solutions ensure dependable performance in quality control laboratories, research institutions, and industrial milling facilities. Flour Laboratory Equipment forms the foundation of data-driven decision-making in cereal processing, enabling manufacturers to maintain competitive product standards while achieving operational excellence.

#### FEATURES & ADVANTAGES

- ▶ Comprehensive testing solutions from grain to final dough evaluation
- ▶ Accurate and repeatable laboratory-scale milling and analysis
- ▶ Reliable assessment of gluten quality, enzyme activity, and starch behavior
- ▶ Supports flour classification, blending optimization, and product development
- ▶ Enhances process control and production stability
- ▶ Reduces quality variation through standardized testing methods
- ▶ Compliance with international laboratory and milling standards

#### APPLICATION FIELDS

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

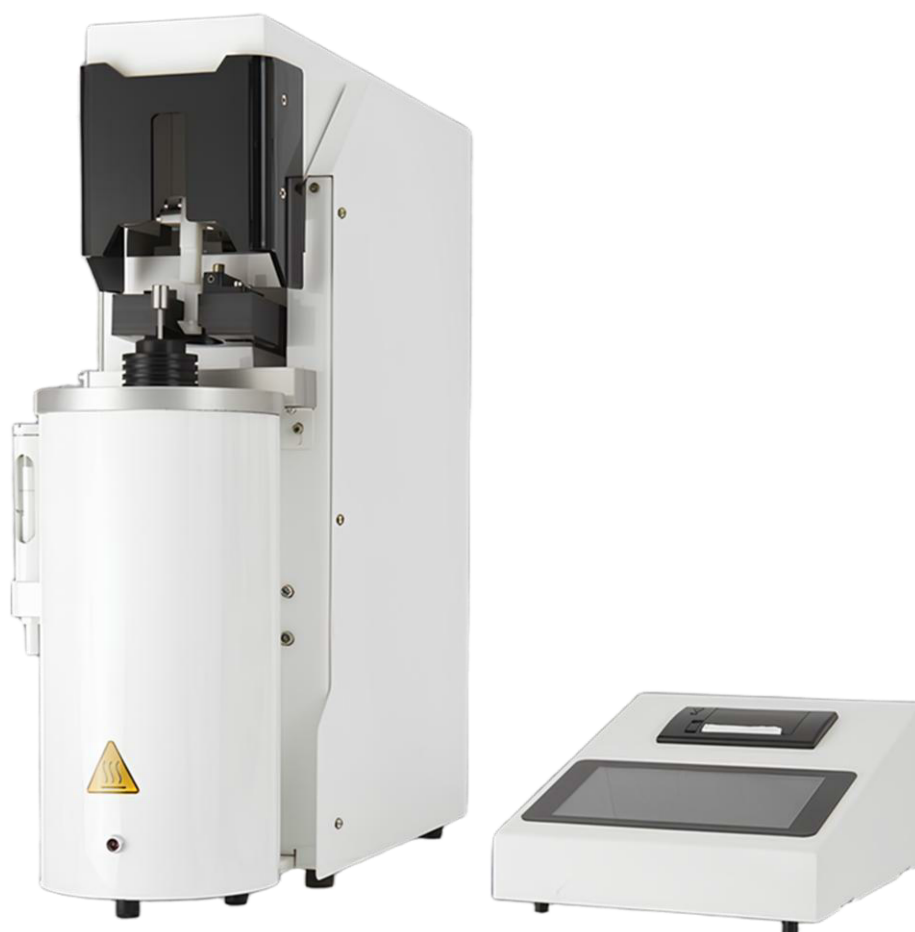


# Technological Advantages

## Across All Markets and Sectors

### SE-LAB-9000 FALLING NUMBER APPARATUS - APPLICATION OVERVIEW

The SE-LAB-9000 Falling Number Apparatus is designed to determine alpha-amylase activity in wheat and flour by measuring the Falling Number value. It provides reliable detection of sprout damage and enzyme activity levels, supporting grain quality classification, raw material acceptance, and milling process control in professional laboratory environments.



### TECHNICAL SPECIFICATIONS

Parameter	Specification
Electrical Connection	220 Volt AC, 50/60 Hz
Power Consumption	1000 W
Sample Quantity	7 g (at 14% moisture basis)
Dimensions (W × D × H)	560 × 580 × 640 mm
Net Weight	25 kg

# 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-9002 FLOUR AMYLOGRAPH TESTER TYPE - APPLICATION OVERVIEW

The Flour Amylograph Tester Type is designed to evaluate the viscosity behavior of flour during heating and gelatinization processes. By measuring changes in starch paste consistency under controlled temperature conditions, it provides precise data on enzyme activity and flour performance. This device supports quality control laboratories in assessing baking stability, processing characteristics, and overall flour functionality.



### TECHNICAL SPECIFICATIONS

Parameter	Specification
Electrical Connection	220 Volt AC, 50/60 Hz
Power Consumption	750 W
Sample Quantity	20 g
Dimensions (W × D × H)	260 × 420 × 750 mm
Net Weight	14 kg

# Technological Advantages

## Across All Markets and Sectors

### SE-LAB-9003 ROLLER TYPE LAB MILL- APPLICATION OVERVIEW

The ROLLER TYPE LAB MILL is designed to simulate industrial roller milling processes at laboratory scale. It produces representative flour samples for quality testing, extraction rate analysis, and product development studies. With controlled grinding stages and precise gap adjustment, it ensures reliable performance evaluation for milling laboratories and research facilities.



### TECHNICAL SPECIFICATIONS

Parameter	Specification
Electrical Connection	380 Volt AC, 50/60 Hz
Power Consumption	350 W
Sample Quantity	500 g
Dimensions (W × D × H)	460 × 540 × 610 mm
Net Weight	53 kg

# Technological Advantages

## Across All Markets and Sectors

### SE-LAB-9004 LABORATORY TEST SIEVE SHAKER- APPLICATION OVERVIEW

The SE-LAB-9004 LABORATORY TEST SIEVE SHAKER is designed for accurate particle size distribution analysis in flour and grain samples. By providing controlled and repeatable sieving action, it ensures precise classification of milled products. Ideal for quality control laboratories and research facilities, it supports milling performance evaluation and consistent product standardization.



### TECHNICAL SPECIFICATIONS

Parameter	Specification
Electrical Connection	220 Volt AC 50/60 Hz
Power Consumption	25 W
Sample Quantity	100 G
Test Duration	5 Minutes
Net Weight	37 kg / 25 kg

# Technological Advantages

## Across All Markets and Sectors

### SE-LAB-9005 GLUTEN INDEX - APPLICATION OVERVIEW

The SE-LAB-9005 Gluten Index is designed to determine the quality and strength of wet gluten in wheat flour by measuring its resistance to centrifugal force. This reliable laboratory instrument evaluates gluten strength and elasticity, providing essential data for flour classification and baking performance assessment. It ensures accurate, repeatable results for quality control laboratories, mills, and research facilities, supporting consistent flour production and process optimization.



### TECHNICAL SPECIFICATIONS

Parameter	Specification
Electrical Connection	220 Volt AC 50/60 Hz
Speed	6000 rpm
Sample Quantity	2-4 g (wet gluten)
Dimensions (W × D × H)	180 × 192 × 275 mm
Net Weight	8 kg

# Technological Advantages

## Across All Markets and Sectors

### SE-LAB-9006 GLUTEN WASHING DEVICE - APPLICATION OVERVIEW

The SE-LAB-9006 GLUTEN WASHING DEVICE by Sedirolu Group is a laboratory instrument designed to measure wet gluten content in wheat flour. Providing reliable and reproducible results, it ensures consistent flour grading and supports bakery performance evaluation. Its compact, durable design enables efficient operation in milling laboratories, industrial bakeries, and research institutions.



### TECHNICAL SPECIFICATIONS

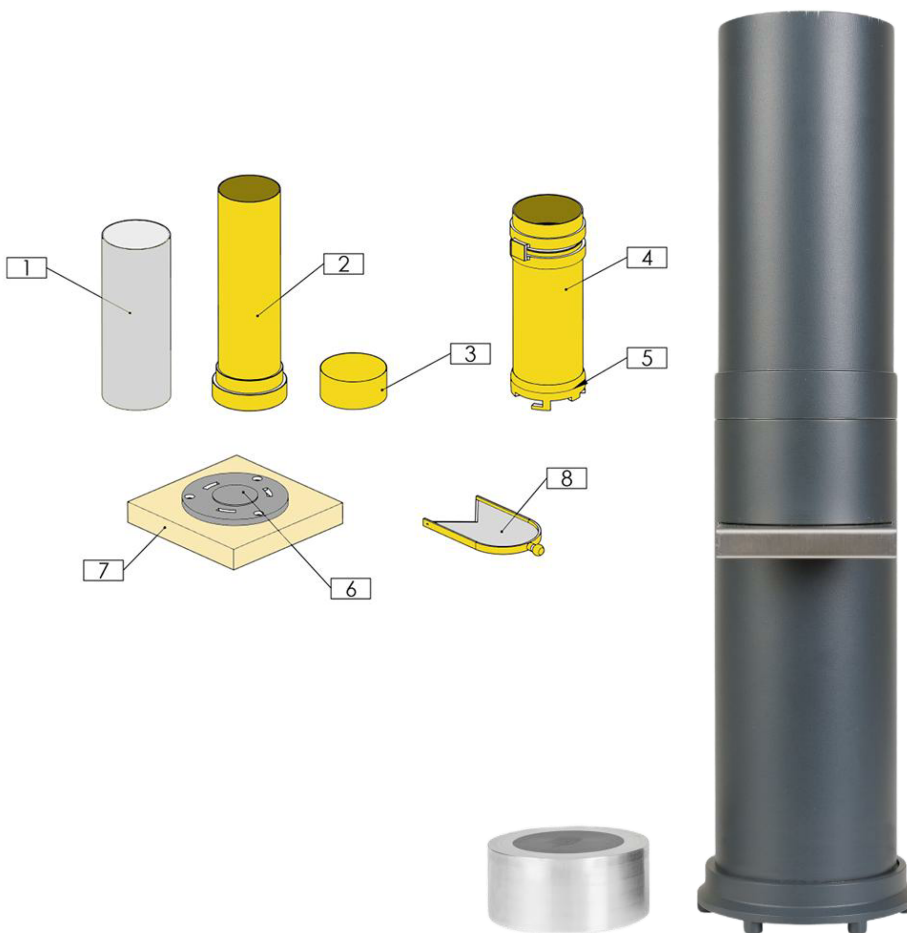
Parameter	Specification
Electrical Connection	220 Volt AC 50/60 Hz
Power Consumption	185 W
Sample Quantity	20 g
Dimensions (W × D × H)	330 × 350 × 320 mm
Net Weight	24 kg

# Technological Advantages

## Across All Markets and Sectors

### SE-LAB-9007 GRAIN HECTOLITER WEIGHT TESTER - APPLICATION OVERVIEW

The Grain Hectoliter Weight Tester SE-LAB-9007 is designed to accurately determine the bulk density (hectoliter weight) of wheat and other cereal grains. Hectoliter weight is a key quality parameter used in grain grading, commercial valuation, and milling performance assessment. The device provides fast, reliable, and repeatable measurements, supporting raw material acceptance, storage control, and production planning. Its robust construction and precise measuring chamber ensure consistent results in professional grain testing laboratories and milling facilities.



### TECHNICAL SPECIFICATIONS

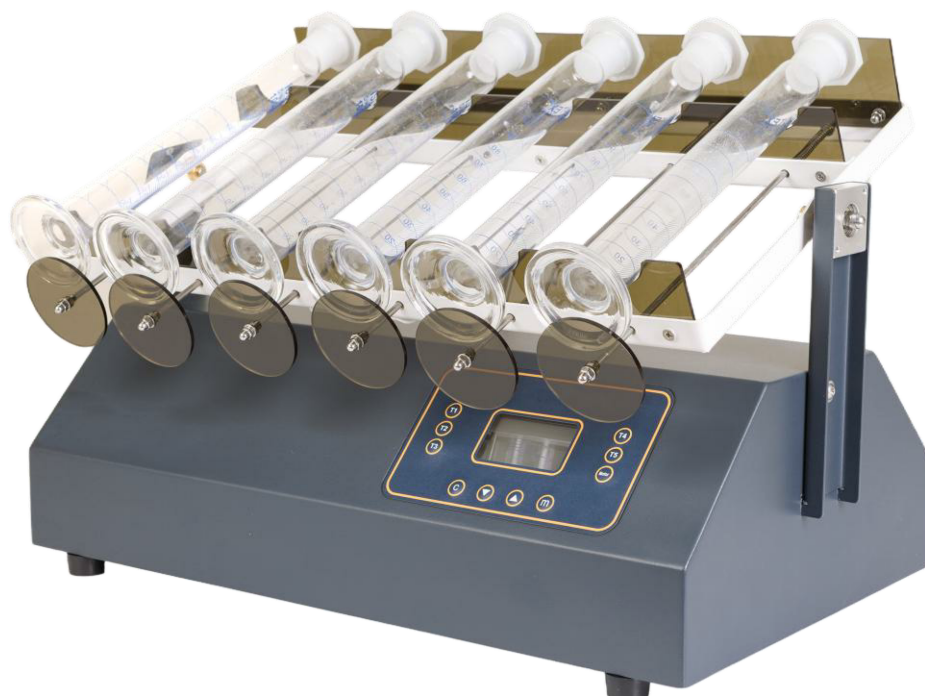
Parameter	Specification
Cutting Blade Material	Stainless steel
Included Scale Capacity	5 kg
Scale Accuracy	1 gram
Dimensions (W × D × H)	460 × 190 × 370 mm
Net Weight	12.5 kg

# Technological Advantages

## Across All Markets and Sectors

### SE-LAB-9008 WHEAT FLOUR SEDIMENTATION DEVICE- APPLICATION OVERVIEW

The WHEAT FLOUR SEDIMENTATION DEVICE SE-LAB-9008 by Sedirolu Group is a precision laboratory instrument used to assess gluten quality in wheat flour. It determines protein strength and detects sprout-damaged grains, providing essential data for flour classification and bakery performance. Accurate, reliable, and ideal for milling and quality control laboratories.



### TECHNICAL SPECIFICATIONS

Parameter	Specification
Electrical Connection	220 Volt AC 50/60 Hz
Power Consumption	20 W
Sample Quantity	3,2 g
Dimensions (W × D × H)	330 × 360 × 560 mm
Net Weight	8 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

# Technological Advantages

## Across All Markets and Sectors

### SE-LAB-9010 GLUTEN WASHING DEVICE WITH PLC CONTROL- APPLICATION OVERVIEW

The SE-LAB-9010 GLUTEN WASHING DEVICE WITH PLC CONTROL is a professional laboratory instrument designed to determine wet gluten content in wheat flour with high precision. Integrated PLC control ensures automated operation, consistent washing cycles, and accurate, reproducible results, supporting flour quality assessment, bakery performance evaluation, and laboratory efficiency.



### TECHNICAL SPECIFICATIONS

Parameter	Specification
Electrical Connection	220 Volt AC 50/60 Hz
Power Consumption	185 W
Sample Quantity	10 g
Dimensions (W × D × H)	330 × 350 × 520 mm
Net Weight	23 kg

# Technological Advantages

## Across All Markets and Sectors

### SE-LAB-9011 QUADRUMAT SENIOR TYPE / STYLE- APPLICATION OVERVIEW

The QUADRUMAT SENIOR TYPE / STYLE is a laboratory-scale milling system designed to replicate industrial wheat milling processes with high accuracy. It enables controlled grinding and separation to produce representative flour samples for quality analysis, extraction studies, and research applications. Ideal for milling laboratories, it supports reliable performance evaluation and product development.



### TECHNICAL SPECIFICATIONS

Parameter	Specification
Electrical Connection	380 Volt AC 50/60 Hz
Power Consumption	1,1 kw
Dimensions (W × D × H)	940 × 1820 × 530 mm
Sample Quantity	1 kg
Net Weight	330 kg

# Technological Advantages

## Across All Markets and Sectors

### SE-LAB-9012 DAMAGED STARCH ANALYSER- APPLICATION OVERVIEW

The DAMAGED STARCH ANALYSER SE-LAB-9012 developed by Sedirolu Group is a specialized laboratory device for accurately quantifying the damaged starch content in wheat flour. Damaged starch affects water absorption, dough consistency, fermentation, and final bread quality, making its measurement critical for milling and bakery applications. The instrument operates using ion-binding techniques to detect the extent of starch damage caused during milling. It provides precise and reproducible results, enabling flour mills and laboratory professionals to evaluate flour characteristics effectively. The device also gives valuable insights into the impact of roller pressures in the milling process and helps optimize the settings of milling rolls to ensure flour quality.



### TECHNICAL SPECIFICATIONS

Parameter	Specification
Electrical Connection	220 Volt AC 50/60 Hz
Power Consumption	80 W
Sample Quantity	1 g
Dimensions (W × D × H)	440 × 400 × 400 mm
Net Weight	7 kg

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