



Industrial Laboratory Mill RM 1900



**Far Beyond
the Ordinary**

Industrial Laboratory Mill RM 1900

- Erkaya Industrial Laboratory Mill simulates the main steps in an industrial mill. Main steps are:
 - Breaking process in fluted rolls
 - After sieving process, flour + semolina + coarse bran is obtained in 3 separate bowls.
 - Fine grinding of the semolina in flat rolls.
 - After sieving process, flour and bran is obtained.
 - The flour which is obtained from breaking and reduction part are collected into a vessel and total sum refers to % flour yield of the grain.
- Includes a **breaking part** which includes 3 fluted rolls and a **reduction part** which has 2 flat(smooth) rolls.
- Test Duration: Breaking part: 10 minutes
 Reduction part 15 minutes } Total: 25 minutes

Erkaya Industrial Laboratory Mill provides these benefits :

- It allows you to determinate quality of wheat at the purchasing step.
- Determination of conformity for quality criteria of prepared blends.
- Estimation of milling characteristics (extraction rate, wheat behavior during the milling process).
- Characterization of obtained flour.
- High quality rheological analysis.
- Reduced maintenance period
- Durable rolls.
- Simple, repeatable, reproducible and standardized method.
- The biochemical composition of the processed flour in this mill is very close to industrial flour (purity, granulometry, histological composition, starch damage, quality and quantity of protein).
- Highly robust rolls. Metallic particles are eliminated by magnetic contact before milling.
- CE certified.

THE MAIN APPLICATIONS

- Ease of selection in purchasing wheat (Determination of quality)
- Evaluation of wheat blend
- Obtaining a representative flour for rheological analysis

SPECIFICATIONS

- Power Requirements : 220/380V – 50/60 Hz
- Power Consumption : 995 W
- Size (W x D x H) : 66-125-90 cm
- Net Weight : 110 kg