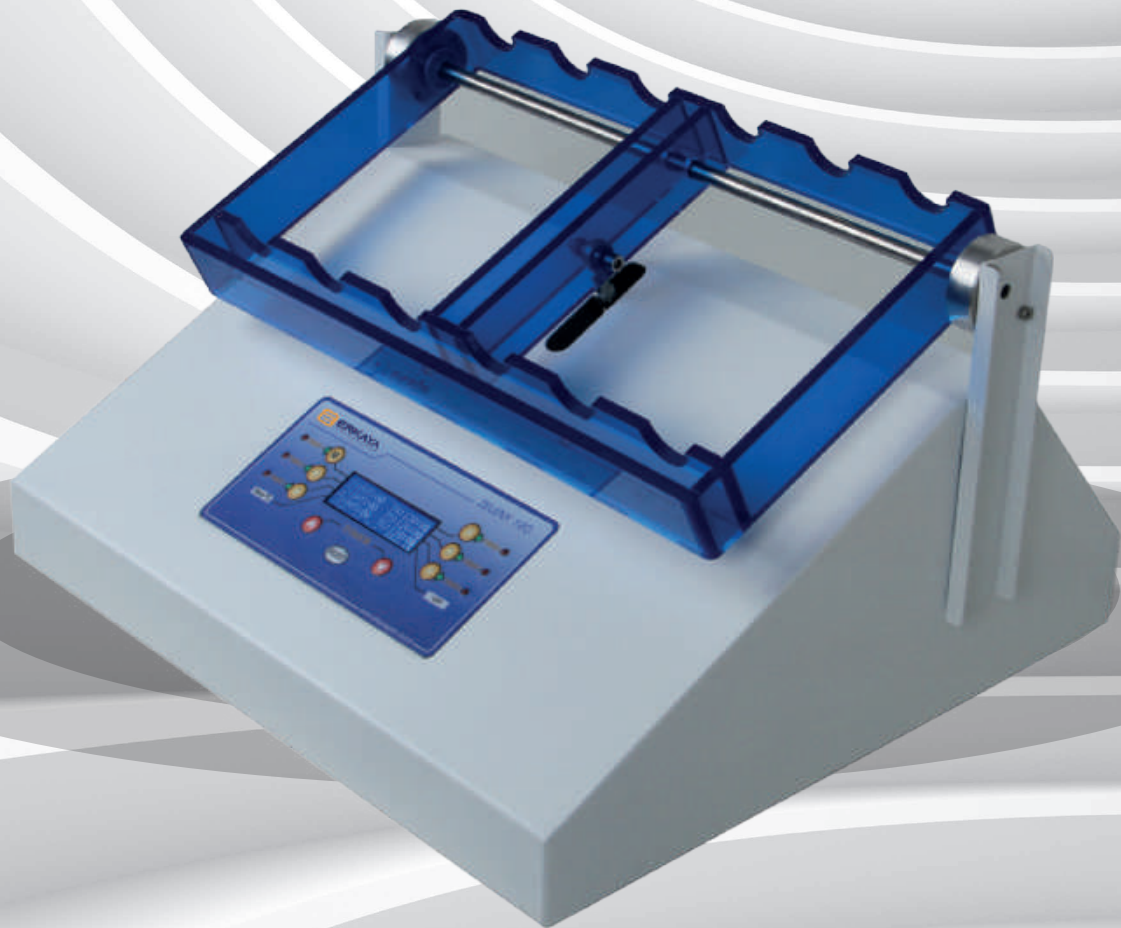




Sedimentation Device ZL 120



**Far Beyond
the Ordinary**

Sedimentation Device ZL 120

- Zeleny sedimentation test, for assessing one of the factors determining the quality of wheat as a means of predicting the baking strength of the flour which can be made from it.
- The system is used for determining gluten quality and hazardous insects damage.
- LCD display with 6 lines.
- 6 timers
- 40 rpm induced motor enables system to perform the tests with standard 40 rpm rate, regardless of the load on the device.
- Every timer has a led being active when it is operated.
- The device enables operator to run only the timer without operating the motor.
- It stops automatically warning with a signal.
- It operates the test with standard angle.
- Possibility to measure both sedimentation and modified sedimentation value.

Principle

Swelling of the gluten fraction of flour in lactic acid solution affects the rate of sedimentation of a flour suspension in the lactic acid medium. Higher gluten content and better gluten quality both give rise to slower sedimentation and higher Sedimentation Test values.

Standard Delivery

Lactid acid stock solution
Bromphenol blue solution
6 Shaking cylinder with polyamid stopper
1 Power cable
Automatic dosing device (25 ml and 50 ml)
1 cleaning brush

Specifications

Power Requirements : 110 V - 60 Hz or 220 V - 50 Hz (specify on order)
Size (W xD x H) : 66 x 37 x 43 cm
Net Weight : 10 kg

