



BASTAK

instruments

ABSOGRAH – 500



Benefit from our long experience in the field of flour testing and use the advantages of the BASTAK Absograph .

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.

Application

The instrument consists of a drive unit with continuous speed control and an attached measuring mixer for mixing the dough to be tested.

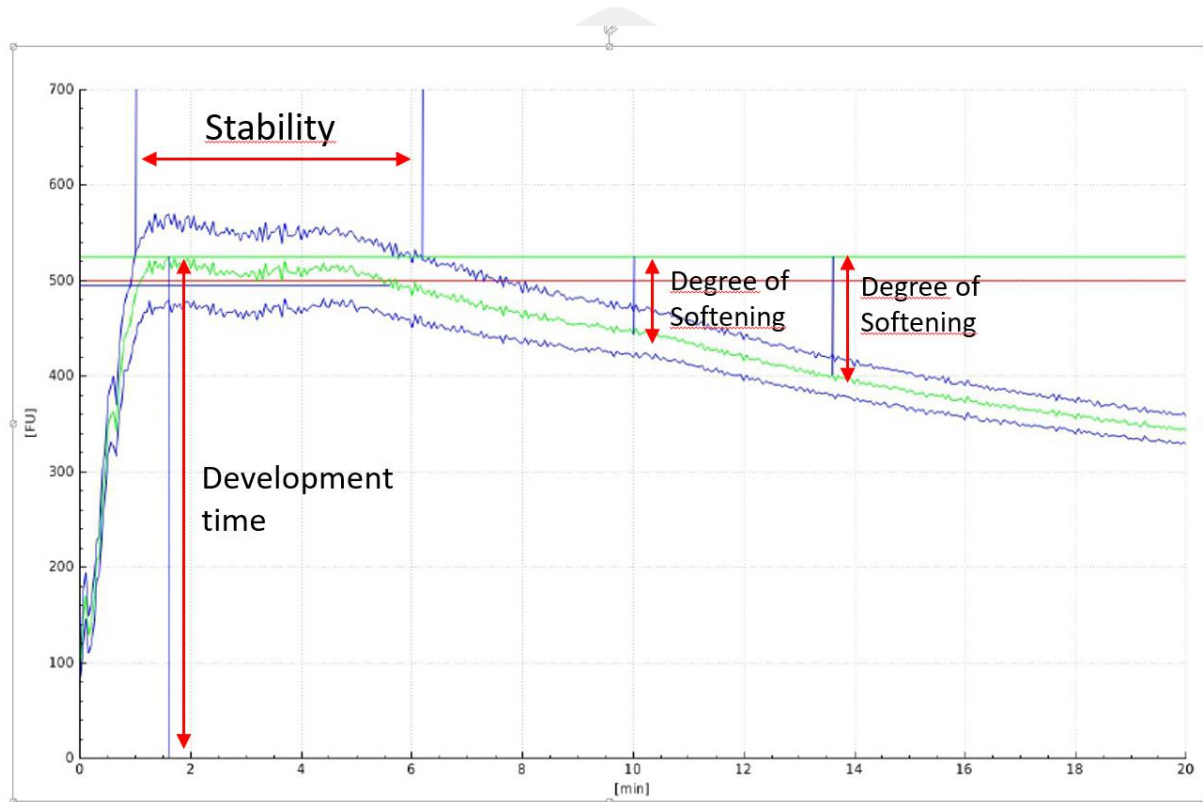
Reliable and reproducible determination of the flour quality and its processing characteristics is a basic demand in the milling and baking industries for ensuring optimum and uniform flour qualities for the manifold baking and noodle products.



Individual test procedures

Apart from the standard evaluation, the software allows to adapt the test procedure to your individual requirements:

- Reduced test time and/or increased mixing intensity by variable speed (0 - 200 min⁻¹)
- Variable mixing intensity and energy input to the dough for research and development applications
- Additional software for programming complex speed profiles, e.g. premixing at a low speed and kneading at an increased speed or definition of rest times for long dough systems
- Evaluation of diagrams which differ from the typical Absograph profile



* If gluten is strong enough, stability on the absograph graphic is longer.

The Absograph shows the quality characteristics of the analyzed flour.

Water absorption:

- ✓ The more water a flour can absorb at a definite consistency of a dough, the greater the dough yield per sack of flour.
 - Higher flour price due to optimal water absorption
 - Time saving in production due to constant water absorption



Dough development time:

- ✓ Optimum mixing time for optimum doughs.
 - Most efficient mixing time and settings
 - Assurance of stable product quality by identifying different particle sizes or starch damage

Stability:

- ✓ The longer the stability, the greater the fermentation tolerance and the higher the forces required for mixing.
 - Determination of the most profitable application with information on the properties of the gluten contained in the dough

Degree of softening:

- ✓ The sooner the weakening, the shorter the fermentation and the less the abuse the flour can withstand.

Measurement, evaluation and administration functions

Benefit from new and optimized functions:

- Administration mode for user access rights
- Central test administration
- Live tracking of tests with end time indication
- Record, evaluate, print and export test results
- Interactive editing of measuring data
- Automatic measuring data storage mode

Advantages

- Compact housing with low space requirements
- Plug & Play: Ready to use, no installation necessary
- Modular design, User-friendly operation touch screen
- Access through easy user log-in
- Security of tests and data: protection from unauthorized access

Calibration Kit - Check measurements with reference material

Avoid complaints, unnecessary rejects and loss of reputation. Frequent check measurements with BASTAK reference material ensure reliable measuring data. Our specially prepared calibration flour in combination with the reference curve offers you a direct comparison of your measuring data with the nominal measurement values.

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Application

Prepare the test according to the instructions and compare the values with the provided reference curve of the master device. If the values are within the tolerance limit, you can rely on the values of your device as well as on your application. If the values exceed the tolerance limit despite numerous checks, together we will identify the cause and find a solution for it.

Advantages

- Practice-oriented methods to characterize your flour
- Methods standardized worldwide
- Cost optimization for raw material supply and production
- Quality control for high quality products

Technical Specifications:

Max. Torque	20 Nm
Speed / Speed profiles	0 - 200 min ⁻¹
Mains connection	1 x 230 V; 50/60 Hz + N + PE; 5,2 A. 1 x 115 V; 50/60 Hz + PE; 10,4 A
Interfaces	1x ethernet connection; WiFi. 1x HDMI connection. 4x USB connections
Dimensions (W x H x D)	470 x 553 x 700 mm (with touch screen)
Weight	approx. 45 kg net. approx. 63 kg net including Mixer S 300
Aqua-Inject	approx. 12 kg net



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<u>Technical Specifications</u>	<u>BRAND / MODEL</u>	
Brand	BASTAK	Competitor
Model	500	E
Automatic Testing	Yes	Yes
Test Duration	5-20 min.	5-20 min.
Test Levels	2 Levels	2 Levels
Chamber Heating	Water Bath	Water Bath
Reaching Test Temperature	< 10 min	< 10 min
Color Touch Screen	YES	No
Screen Size	18,5 INCH	No
Built-in Computer	YES	No
Built-in Screen	YES	No
Language Options	2 (Eng-Tr)	>2 (Eng-Tr)
Test Temperature °C	35°C	35°C
Test Results Units	BU	BU
Water Removal Test	Yes	Yes
Stability Test	Yes	Yes
Development Time Test	Yes	Yes
Softening Value Test	Yes	Yes
Test Repeatability	HIGH	Low
Test Reproducibility	HIGH	Low
Sample Quantity	300 g	300 g
Pure water	Yes	Yes
Saltwater	Yes	Yes
Ghost Keyboard	YES	No
USB Output	3	1
Test Type	Gravimetric	Gravimetric
International Standard	ISO, CE	ISO, CE, ICC, AACC
Chamber Cover	YES	No
Chamber Cleaning	YES	No
Chamber Removal	EASY	Difficult
Hose Connections	AUTOMATIC	Manual
Kneading Cycle	63 rpm	63 rpm
Entering Humidity Value	Yes	Yes
Service Speed	FAST	Slow
Warranty / Service On-Site / Customer's Facility	YES	No
Spare Parts Support and Delivery	FAST	Slow
Spare Parts Cost	LOW	High
Training Support Via Whatsapp (Audio and Video)	YES	No
Delivery Time	SHORT	Long
Product Price	ECONOMICAL	EXPENSIVE

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When you work with BASTAK you receive;

- ✓ Free technical consultancy for tailor made solutions,
- ✓ High quality instruments with free webinars and on-line trainings,
- ✓ Fast delivery of instruments, spare parts and consumables,
- ✓ Remote technical support (Audio and Video) six (6) days a week,
- ✓ Economical spare parts and consumables available in 10 years,
- ✓ Free factory visits, live tests and demos,
- ✓ On-Site Warranty and On-Site After Sales Service (for >20.000 USD orders)

“More Than 23 Years of Experience ...”

Bastak Laboratory

57 Types of Device, 35 Types of Additive



Youtube > Bastak Expert

<https://www.youtube.com/watch?v=ktEz2PHdDQg&t=10s>

Bastak Factory - 7000 m2

20.000 instruments in 142 countries



Youtube > Bastak Factory

<https://www.youtube.com/watch?v=UbtWWhEbLy4>



You can find all Catalogues and Competitor Comparison Tables in this link:

https://drive.google.com/drive/folders/1_4aXqIjmlSG0Gi7c0KeMuPAGWqvi65mT



Sensitive
Nutrition



High
Efficiency



Monoblock
Study Body



Standard
Grinding



Personal
Security

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