



RESISTOGRAPH - 500

For measuring the flour quality and stretching behaviour of dough



Resistograph helps to determine the dough rheology properties by a resistance method.

- ✓ Ideal baking results of determination of the rheology of the dough.
- ✓ Test your flour improver before using.
- ✓ Results are applicable for real baking process.
- ✓ User friendly and dynamic.
- ✓ Comply with the international standard methods.

Instrument is used for : **GRAINS, FLOUR, GLUTEN, PASTA PRODUCTS, DOUGH**

| Purpose : | Results : | Related Sectors : |
|--|--|---|
| <p>The application of constant flour qualities is of decisive importance for the milling and baking industries. Different baking products require different demands regarding the flour quality.</p> <p>Use the BASTAK Resistograph for measuring the stretching properties of your dough, in particular the resistance to extension and the extensibility to make reliable statements about the baking behaviour of the dough.</p> <p>Like no other instrument, the Resistograph shows the influence of flour additives like ascorbic acid, enzymes (e.g.proteinases), emulsifiers and thus permits to determine the rheological properties of each flour and to adjust the "rheological optimum" for the respective purpose.</p> | <ul style="list-style-type: none"> • Viscoelastic properties • Enzyme activity • Sprouting • Dough stability • Dough development time • Dough softening • Elasticity • Gluten content • Gluten strength | <ul style="list-style-type: none"> • Flour Milling • Bakeries • Brewing Industry • Cereal Farmers • Grain Dealers • Starch Factories • Confectionery / Snacks Factories • Feed Mills and Feed Factories |

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Testing flour quality:

- Stretching behaviour of the dough
- Baking characteristics
- Influence of flour additives
- Rheological optimum

Test procedure:

Before starting the test in the Resistograph, prepare your sample dough from flour, distilled water, and salt in the Resistograph.

This ensures objectivity and reproducibility during dough preparation and a constant starting consistency. After a certain proving time, the dough is stretched until rupture in the Resistograph. The force exerted is measured and recorded. This procedure is repeated three times.

Menu-guided test procedure:

The program guides you through the entire test. Clear on-line diagrams show the test progress. The evaluation is not limited to the standard methods - you can, just as well, run tests without duplication and with any proving times. The software manages the tests of a day and shows for each sample which proving times have already been completed.

The Resistogram:

The Resistogram, recorded online and represented as a color diagram on the monitor, shows the exerted force as a function of the stretching length (time).

The quality of flour and additives is made evident by following parameters:

- Shape of the measuring curve
- Area below the curve
- Numerical values of the evaluation points

Automatic test evaluation:

The Resistogram includes :

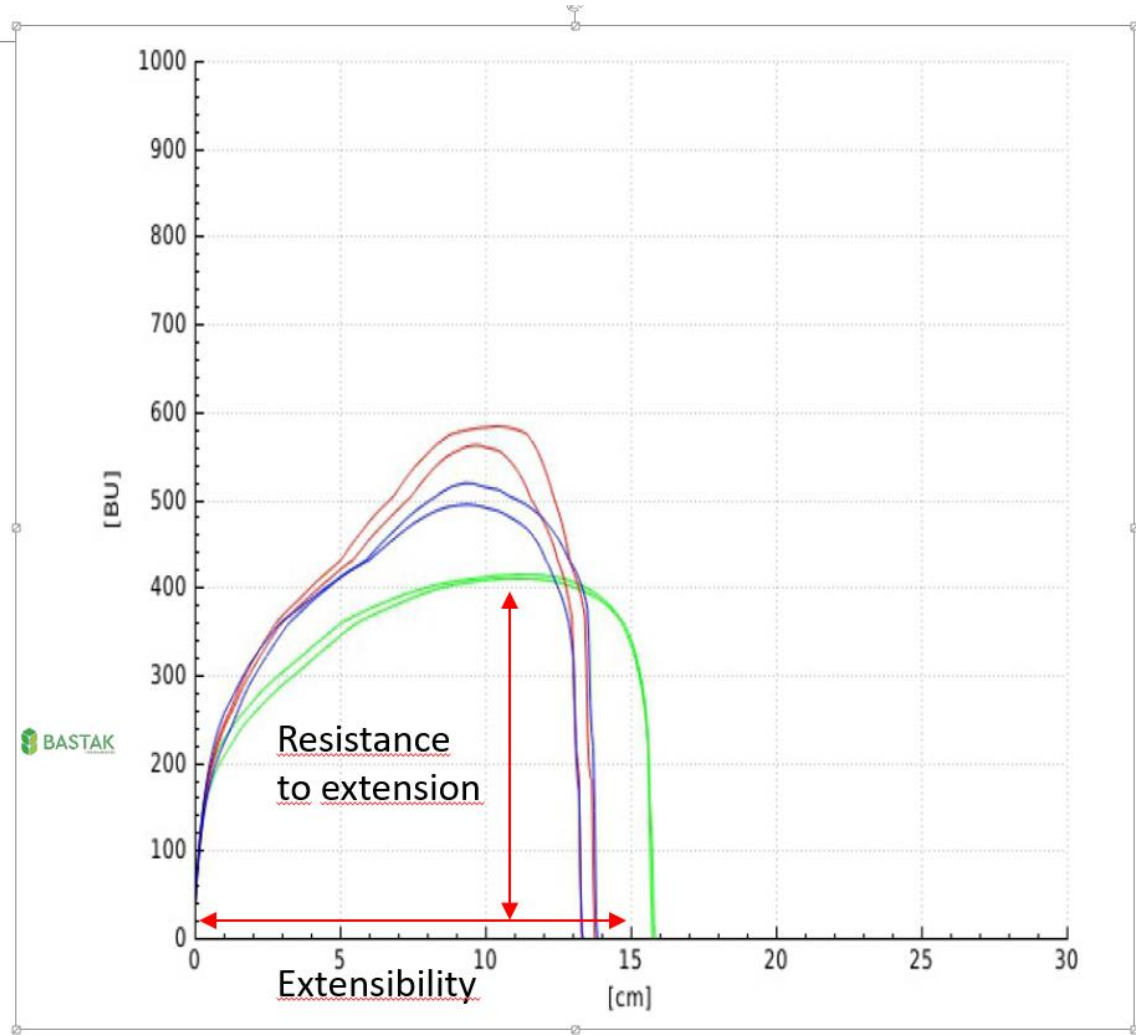
- Resistance to extension (5 cm)
- Resistance to extension (Max.)
- Extensibility
- Area below the curve (energy)
- Ratio number (Resistance 5 cm / extensibility)
- Ratio number (Max.) (Resistance max. / extensibility)

From these values, the rheological properties of the respective flour and the influence of flour additives (ascorbic acid, enzymes, emulsifiers) on the flour quality can be clearly recognized. Furthermore, the "rheological optimum" for the respective application of the flour can be determined and adjusted on the basis of the evaluated data.



Bastak Resistograph gives information about:

- Resistance to extension and Extensibility of dough



Capacity increase for the Resistograph

Additional external proving cabinet for using with an already existing Bastak Resistograph. Tempering to 30 °C takes place by connection to a thermostat. The system consists of a tempered proving cabinet with 3 fermentation chambers, as well as the appropriate tray supports, dough trays and clamps.

Rheological optimum

Different products require different flour qualities and dough properties. The “rheological optimum” characterizes the physical condition of a dough which, under the given processing conditions, supplies an optimum baking result. The diagrams show the effect of various amounts of flour additives on the flour quality.



Data correlation

Use the powerful correlation program to compare diagrams and results of up to 10 tests with each other. Test conditions and results are contrasted in tables and evaluated statistically. You can quickly assess trends or irregularities by drawing and printing the Resistograms of a proving time in a single diagram.

Technical Specifications

| | |
|---|--|
| Sample weight | 300 g of flour + 6 g of salt + dist. water |
| Speed of balling unit | 83 ± 3 min ⁻¹ |
| Speed of dough roll | 15 ± 1 min ⁻¹ |
| Speed of stretching hook | 14.5 ± 0.5 mm/s |
| Force measurement | electronical |
| PC port | USB |
| Mains connection | 1 x 230 V; 50/60 Hz + N + PE; 3.2 A 115 V; 50/60 Hz + PE; 6.3 A |
| Dimensions (W x H x D) <ul style="list-style-type: none">• instrument with tray holder arms, without rack• space required (at table edge) | 850 x 450 x 630 mm 850 x 1000 x 630 mm |
| Weight | approx. 75 kg. |



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| Technical Specifications | | BRAND / MODEL | |
|--------------------------|--|-------------------------|--------------------|
| Brand | | BASTAK | Competitor |
| Model | | 500 | E |
| 1 | Automatic Testing | Yes | Yes |
| 2 | Test Duration | 45-90-135 dk | 45-90-135 dk |
| 3 | Test Levels | 3 Levels | 3 Levels |
| 4 | Number of Timers | 20 | 3 |
| 5 | Chamber Heating | ELECTRONIC | Water Bath |
| 6 | Reaching Test Temperature | < 7 Minutes | < 10 Minutes |
| 7 | Color Touch Screen | YES | No |
| 8 | Screen Size | 18,5 INCH | No |
| 9 | Built-in Computer | YES | No |
| 10 | Language Options | 2 (Eng-Tr) | >2 (Eng-Tr) |
| 11 | Test Temperature °C | 30°C | 30°C |
| 12 | Test Results Units | BU | BU |
| 13 | Elasticity Test | Yes | Yes |
| 14 | Elongation Resistance Test | Yes | Yes |
| 15 | Energy Value | Yes | Yes |
| 16 | Resistivity/Elasticity Ratio | Yes | Yes |
| 17 | Test Repeatability | HIGH | Low |
| 18 | Test Reproducibility | HIGH | Low |
| 19 | Sample Quantity | 150 g | 150 g |
| 20 | Number of Samples | 8 | 6 |
| 21 | Pure Water | Yes | Yes |
| 22 | Saltwater | Yes | Yes |
| 23 | Ghost Keyboard | YES | No |
| 24 | USB Output | 1 | 1 |
| 25 | Test Type | Gravimetric | Gravimetric |
| 26 | International Standard | ISO, CE | ISO, CE, ICC, AACC |
| 27 | Fermentation Chambers | 4 | 3 |
| 28 | Rounding Engine Revolution | 83 rpm | 83 rpm |
| 29 | Rolling Engine Start | DIGITAL SCREEN + DEVICE | Device |
| 30 | Cylinder Engine Revolution | 15 rpm | 15 rpm |
| 31 | Cylinder Engine Starting | DIGITAL SCREEN + DEVICE | Device |
| 32 | Built-in Linear System | YES | No |
| 33 | Linear Direction | GRAVITY | Reverse Gravity |
| 34 | Bench Top Usage | YES | No |
| 35 | Service Speed | FAST | Slow |
| 36 | Warranty / Service On-Site / Customer's Facility | YES | No |
| 37 | Spare Parts Support and Delivery | FAST | Slow |
| 38 | Spare Parts Cost | LOW | High |
| 39 | Training Support Via Whatsapp (Audio and Video) | YES | No |
| 40 | Delivery Time | SHORT | Long |
| 41 | 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_4aXqljmlSG0Gi7c0KeMuPAGWqvi65mT



Sensitive
Nutrition



High
Efficiency



Monoblock
Study Body



Standard
Grinding



Personal
Security

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