



ROLLER MILL - 4000



Purpose:

It is a laboratory type roller mill and used for both dampened and un dampened wheat grinding. After grinding, flour and bran are taken out from two separate containers, so mixing of them is avoided. It is the mixture laboratory mill that enables making necessary modifications and amendments by predetermining the values of the flour to be ground in the factory.

Technical Specifications :

- Depending on the wheat quality, it has a flour productivity of 40–60 %.
- In the device, grinding speed and amount can be adjusted by means of the feeding adjustment.
- The front part of the device is glass. After grinding, this glass part can be easily removed and the grinding area can be cleaned. In this way, the samples are prevented from mixing into each other.
- The sieving process can be monitored visually by means of the glassed window that is on the section where the sieve unit is located. By means of this window, the sieve brush is cleaned after every sample and thus the samples are prevented from mixing into each other.
- Since V belt system is used in the device, no blockage occurs during grinding. The device can operate straightly and reversely.

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Note: Special productions resulting in an extreme quality semolina are performed for macaroni (pasta) factories.

Other Specifications:

Volt/ Hertz	380v - 50/60hz
Amper	1,34A
Power	550W
Device Dimensions	
W "mm" x L "mm" x H "mm"/Weight. kg	425 x 570 x 600mm / 59Kg
Package Dimensions	
W "mm" x L "mm" x H "mm"/Weight. kg	52 x 66 x 78 / 66Kg

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- ✓ Fast delivery of instruments, spare parts and consumables,
- ✓ Remote technical support (Audio and Video) six (6) days a week,
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57 Types of Device, 35 Types of Additive



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

https://drive.google.com/drive/folders/1_4aXqljmISG0Gi7c0KeMuPAGWqvi65mT



**Sensitive
Nutrition**



**High
Efficiency**



**Monoblock
Study Body**



**Standard
Grinding**



**Personal
Security**

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INTERNATIONAL ASSOCIATION FOR CEREAL SCIENCE AND TECHNOLOGY



ICC DRAFT STANDARD No. 189

Approved: 2021

1. Title

Determination of ‘Falling Number’ using Bastak FNCheq to estimate the level of Alpha-Amylase Activity based on viscosity in wheat flour and wheat meal

2. Scope

The method is applicable to wheat flour and wheat meal. In this standard the word “flour” and ‘meals/ground wheat’ (wholemeal) are not synonymous and their meanings are defined below.

Bastak 4000 and 4500 model roller mills must be used to obtain the wheat flour sample.

Bastak 1900 model hammer mill must be used to obtain the wheat meal sample.

By converting the Falling Number value into the Liquefaction Number, it is possible to calculate the composition of flour mixtures of a desired Falling Number value.

3. References

- ICC- Standard No.101/2, Sampling of Cereal Grains
- ICC-Standard No. 130/1, Sampling of Milling Products (semolina, flour, agglomerated flour and by-products
- ISO 712 Cereals and cereal products – Determination of moisture content-Reference method

<https://icc.or.at/store/189-bastak-fn>