



## ROLLER MILL 4500



### Description :

It is a laboratory type double passaged mill.

### Purpose :

It is used to determine the quality of the wheat which will be used for flour production. You can get very similar flour like a factory flour. It is used for both dampened and undampened wheat grinding. 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 :

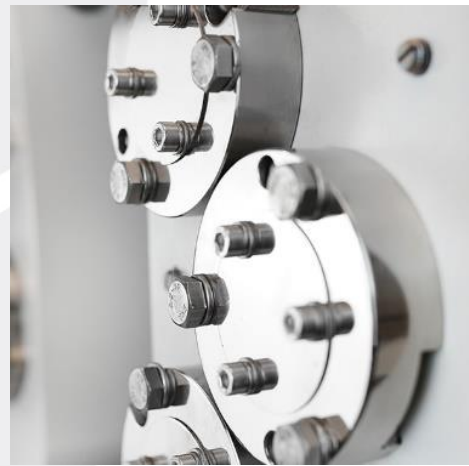
- \* The device consists of two parts as crushing and liso.
- \* The wheat milled and divided into three parts as flour, bran(sharp) and semolina by passing through three fluted rollers at the crushing section.
- \* Flour and semolina collected into different drawers by two 160  $\mu$  and 800  $\mu$  sieves and bran(sharp) taken from the front side of the device.
- \* The company can be informed about the capacity of semolina of wheat right after crushing.
- \* Semolina which passes through between two flat rollers sieved as flour and bran by 160  $\mu$  sieve.
- \* Harmed amylum amount can be controlled by adjusting the distance between soft rollers.
- \* The device has the capacity of grinding at 600 gr/minute, can be operated 65 %-75% flour efficiency, depending upon the wheat quality.



\* Physical, chemical and rheological ( water retention and energy graphics ) analyses can be done on an obtained flour correctly

**The outcome flour suitable to be used in:**

- Brabender Farinograph-E
- Brabender Extensograph-E
- Chopin Technologies Alveolab
- Chopin Technologies Mixolab
- Bastak Absograph 500
- Bastak Resistograph
- And other rheological dough properties analysis



**Other Specifications :**

Volt/hz	380v - 50/60hz
Amper	3a
Power	300W
4500 Device Dimensions W "mm" x L "mm" x H "mm"/Weight. Kg	780 x 603 x 870mm / 110 Kg
4500S Device Dimensions W "mm" x L "mm" x H "mm"/Weight. Kg	780 x 530 x 870 / 103 Kg
Package Dimensions W "mm" x L "mm" x H "mm"/Weight. kg	76 x 92 x 87 / 165Kg / 158 Kg



## 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>



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- ✓ 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\\_4aXqljmISG0Gi7c0KeMuPAGWqvi65mT](https://drive.google.com/drive/folders/1_4aXqljmISG0Gi7c0KeMuPAGWqvi65mT)



Sensitive  
Nutrition



High  
Efficiency



Monoblock  
Study Body



Standard  
Grinding



Personal  
Security

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