



## GLUTEN WASHER 6100 (Glutomatic)



### Purpose :

Used to determine the amount of wet gluten in wheat and flour samples by extracting wet gluten.

### Technical specifications :

- The amount of wet gluten of 2 samples can be determined concurrently.
- If required, in order to determine the amount of wet gluten in special samples, the kneading period and washing periods of the device can be adjusted in the sensitivity of seconds by means of touch buttons on the graphic screen.
- The device can also test whole meal.
- On the device, there is "mix" light that is on during the kneading period, "wash" light that is on during washing periods for the flour samples and "wash meal" light that is on during washing period for the whole meal samples.
- At the stage of installation, the company information: company name, company address, company phone and fax numbers and web site are recorded into the memory.
- By entering the names of the samples to be tested, confusion about the samples are prevented and the results can be saved by means of the internal printer.
- On every printer output, there are date, hour, and the names of the samples, test temperature, wet Gluten, index and dry gluten values of the samples in addition to the company information. When the same sample is tested, the average value can be calculated.
- When the moisture values of the samples are entered into the device, it gives the sample amounts to be weighed for testing as (g) grams.
- If the sample amounts are not corrected, it can correct the measuring values obtained as a result of the test according to the moisture.



- The device has blue graphic LCD screen. The device has 27 function buttons.
- On the screen of the device, date, hour, ambient temperature, sample names and the operation status of the device (running, printing, stop... etc.) can be displayed.
- The instrument is working with the world standards methods ICC/No. 155 and 158 besides to 137/1, ISO 21415, AACC/No.38-12.02



## Mechanical Determination of the Wet Gluten Content of Wheat Flour.

**Methods Type:** Generic Methods

**Number:** 137/1

**Analyte:** Wet Gluten Content (Perten Glutomatic)

**Matrix:** Wheat Flour

**Year of Approval:** 1982

**Year of Last Revision:** 1994

### Scope:

This international standard specifies a method for the mechanical determination of the wet gluten content of wheat flour. This method is applicable to different wheat flours (commercial and experimental flours) but not to wheatmeal. Principle: A dough is prepared from a flour sample by adding a buffered sodium chloride solution; the wet gluten is isolated by washing this dough with sodium chloride solution. The residual water adherent to the gluten is removed by centrifugation and the remainder weighed.

### Definition:

Wet gluten in wheat flour is a plastic-elastic substance consisting of gliadin and glutenin and obtained by the method specified in this international standard.

### Other Specifications:

Volt/hz	230v - 50/60hz
Amper	1,6A
Power	350W
Device Dimensions W "mm" x L "mm" x H "mm"/Weight. kg	38 x 370 x 34 mm / 28 Kg
Package Dimensions W "mm" x L "mm" x H "mm"/Weight. kg	43 x 45 x 87 / 34 Kg



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

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Nutrition



High  
Efficiency



Monoblock  
Study Body



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Grinding



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