



LABORATORY SIFTER 8000



Purpose :

Used for analyzing the homogeneity and the particle size of the flour, and the rates of particles to each other. It is also used in adjusting the distances of the rolls at the flour factories and in controlling the sieving system by supervising the daily production.

Time Control :

It has microprocessor control with digital timer can be set up to 99m:99s.

Other Features :

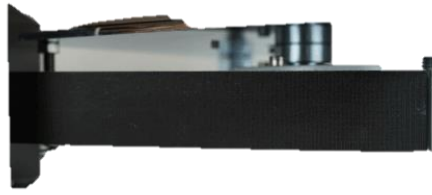
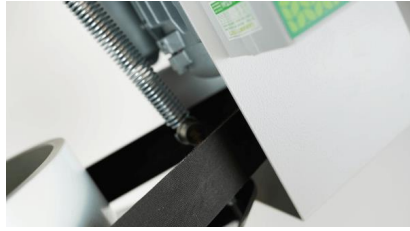
Power, start and emergency stop buttons and warning lights on the control panel. After 5 minutes of testing, the device automatically stops and gives out visual and audible warning.

When the wooden hoops of the device are replaced with aluminum hoops, in addition to the flour industry, the device can also be used in categorizing the spices by sieving them in the spice industry and in categorizing the solid products such as soil, sand and stone by sieving them in mining and construction industry.

Including : 7 wooden hoops, 1 collection container.

Power : 230V, 50/60Hz, 1,6A, 180W.

Dimensions : Device: 420 x 650 x 590 mm, 59 Kg. Package: 480 x 660 x 780 mm, 66 Kg.



Optional Accessories:

SIEVES (Optional)	6
212 µm / 200 µm/ 180 µm/ 150 µm/ 140 µm/ 132 µm	
WIRE SIEVE	1
WOODEN FRAME	1
ALUMINIUM FRAME	1
ALUMINIUM COLLECTION TRAY	1
STAINLESS STEEL FRAME 20 CM	1
STAINLESS STEEL SIEVE FOR GRAIN 20 CM	1
STAINLESS STEEL COLLECTION TRAY 20 CM	1
STAINLESS STEEL FRAME 30 CM	1
STAINLESS STEEL SIEVE FOR GRAIN 30 CM	1
STAINLESS STEEL COLLECTION TRAY 30 CM	1

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Bastak Laboratory

57 Types of Device, 35 Types of Additive



Youtube > Bastak Expert Laboratory

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



Sensitive
Nutrition



High
Efficiency



Monoblock
Study Body



Standard
Grinding



Personal
Security

Bastak Factory - 7000 m2

20.000 instruments in 142 countries



Youtube > Bastak Factory

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



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INTERNATIONAL ASSOCIATION FOR CEREAL
SCIENCE AND TECHNOLOGY



ICC DRAFT STANDARD No. 192

Approved: 2023

1. Title

Determining the Wet Gluten, Gluten Index and Dry Gluten of the Whole Wheat Meal and Wheat Flour Using Bastak Equipment

7. Apparatus

7.1 **Gluten Cheq apparatus model 6100, obtainable from MP's company² which includes:**

- Mixing / washing chamber(s), fitted with replaceable chrome-plated sieve support with polyester sieves with an 88 µm mesh gap and polyamide sieves with an 840 µm mesh gap. The distance between the mixing hook and the chrome-plated sieve support shall be 0.7 mm ± 0.05 mm.

- Plastic container: containing the sodium chloride solution (6.2), connected to the equipment by a plastic tube.

- Distribution system, consisting of a peristaltic pump allowing the sodium chloride solution used for washing the gluten to be delivered at a constant rate of 53 ml/min ± 3 ml/min.

7.2 **Index Cheq apparatus model 2100, obtainable from MP's company, which is capable of a rotational frequency of 6000 per minute ± 5 per minute and producing a radial acceleration of 2000 g, fitted with two perforated plates with holes of diameter 600 µm and two receptacles 22 mm in diameter equipped with a grid containing 600 µm holes, to determine the Gluten Index.**

7.3 **Dry Cheq apparatus model 2500, obtainable from MP's company, which is made up of two plates coated with anti-adhesion material and heated by resistance coils to reach a working temperature of 150 °C ± 7°C.**

7.4 **Sieve shaker to control the particle size distribution: MP 8000 Laboratory Sifter**

7.5 **Roller Mill: MP 4000 or 4500 model**

7.6 **Hammer Mill: MP 1900 model**

¹ All terms referring to the method provider BASTAK are hereinafter be referred to as "MP".

² Dagyaka Mahallesi 2008. Cadde No:12

Kahramankazan/Ankara/TURKEY or a regional agency of the method provider (BASTAK Instruments Company)