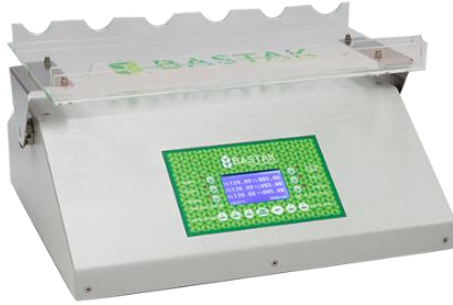




SEDIMENTATION 3100 | ZELENY



Purpose :

Used in determining the bread quality and sunn pest destruction of the samples of wheat and flour.

It constitutes desired wheat mixture sedimentation and delayed sedimentation values at the factory.

Features :

- The device has graphic LCD screen. There are 5-digit (3 digits for minutes, 2 digits for seconds) 6 separate timers in total on the screen.
- Timer has a led (light) in order to follow the active timers and it shows light during the operation of the timer the device automatically stops at the end of the period of 5 minutes that is the operating period of the device and gives audible warning.
- The remaining testing period can be seen on the screen during the operation.
- The ambient temperature during testing can be monitored from the screen of the device.
- The device automatically adjusts to 40 revolution/minute which is the world standard whatever the mains voltage is and displays the operating revolution on its screen.
- As ICC: International Association for Cereal Science and Technology:

Determination of the Sedimentation Value (according to Zeleny) as an Approximate Measure of Baking Quality Methods Type: Generic Methods

Number: 116/1

Analyte: Sedimentation Value (Zeleny)

Matrix: Wheat flour

Year of Approval: 1972. Year of Last Revision: 1994

Scope :

Applicable to wheat flour.

Principle :

Swelling of the gluten fraction of flour in lactic acid solution affects the rate of sedimentation of a flour suspension in the lactic acid medium. Higher gluten content and better gluten quality both give rise to slower sedimentation and higher Sedimentation Test values.



Definition :

The degree of sedimentation of a flour suspended in a lactic acid solution during a standard time interval is taken as a measure of baking quality. Reference: [International Association for Cereal Science and Technology: ICChttps://www.icc.or.at/standard_methods/116.1](https://www.icc.or.at/standard_methods/116.1)



Other Specifications:

| | |
|-------------------------------------|------------------------|
| Volt/ Hertz | 230v - 50/60hz |
| Amper | 0,3A |
| Power | 70W |
| Device Dimensions | |
| W "mm" x L "mm" x H "mm"/Weight. kg | 425 x357 x 237mm / 9Kg |
| Package Dimensions | |
| W "mm" x L "mm" x H "mm"/Weight. kg | 42 x 53 x 63 / 16Kg |

Sedimentation Zeleny (Optional) Accessories:

- 6 Pcs standardized glass
- 2 Pcs Automatic pipets 25ml and 50 ml one each
- 2 Pcs 1lt bottle brown.
- 2 Pcs Brush for tube washeing.
- 1 Pcs plastic funnel.

SOLUTION PREPARATION SET (optional)

Glasswares and heater for Sedimentation solution preparation



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

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