



SD CHEQ - 15000



BASTAK 15000 SD CHEQ

Damaged Starch Determination Device 15000

The device is used to determine the amount of damaged starch in the flour by electrochemical amperometric method at a standard temperature of 35 °C. The device tests with a very small amount of 1 g sample. As the iodine absorption rate increases during the test, the Damaged Starch Amount also increases. Damaged starch amount affects the Flour's;

- ✓ **Water removal capacity,**
- ✓ **Stability,**
- ✓ **Softening value,**
- ✓ **Development time,**
- ✓ **Elongation amount,**
- ✓ **Resistance to elongation,**
- ✓ **Energy,**
- ✓ **Dough baking performance,**
- ✓ **Dough yield,**
- ✓ **Appearance, taste and smell of bread etc. products,**
- ✓ **Cracking rate of biscuits,**
- ✓ **Dough fermentation conditions**

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In the past, long and laborious enzymatic tests were performed to determine the amount of damaged starch. Today, with Bastak Brand 15000 Model CD Cheq Damaged Starch Determination Device, the test is performed automatically in a very short time like 6 minutes. During the test, all test stages can be followed on the device's touch LCD screen.

After the test, the heat, current sensors and the mixer unit used for testing are automatically cleaned by the elevator system of the device without human touch. The device is the first and only in the world in terms of self-cleaning feature. In addition, the Determination of Damaged Starch Amount is made automatically by the device. The device automatically calibrates itself before each test.

The importance of damaged starch amount has only recently been understood in new sectors. The device is indispensable for all laboratories established for Grain and Bakery Products. It is used especially in flour mills to adjust the distance of the rollers used in flour production. Rollers whose distance adjustments are not made correctly both lose their teeth in a very short time and wear out, as well as increase electricity, that is, energy consumption.

Considering these reasons alone, the investment to be made in the device is recovered in a very short time.

Device Analysis Stages:

- Bringing the solution to the required temperature
- Measuring the existing electrochemical unit
- Electrochemical production of iodine
- Measuring the amount of iodine
- Automatic pouring of the sample
- Measuring the amount of iodine absorbed
- Displaying the result on the High resolution Touch LCD Screen

In addition, in order to control the amount of damaged starch during production, which will constantly change due to factors such as;

- | | |
|-----------------------------|--------------------------------|
| ✓ Raw material type, | ✓ Aging of the rolls, |
| ✓ Blending ratio, | ✓ Heating of the rolls, |
| ✓ Tempering amount, | ✓ Roll cycles, |
| ✓ Tempering time, | ✓ Sample flow amount |

It is necessary to keep this value under control by taking samples and testing continuously during production.

Otherwise, the quality of the final product will change every time due to the factors mentioned above.

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Device Benefits:

- ✓ Determines the damaged starch determination value of flours
- ✓ Determines dough leavening (fermentation) conditions
- ✓ Determines the amount of water absorption of the dough
- ✓ Determines the rheological properties of dough
- ✓ It gives information about the baking performance of the dough
- ✓ Provides the aroma of end products
- ✓ Enables standard flour production
- ✓ Determines the cracking rate of biscuits
- ✓ Prevents rollers from aging
- ✓ Helps reduce energy consumption



Technical Specifications:

- ❖ The device is user friendly and works fully automatic
- ❖ The device performs automatic calibration before each test
- ❖ The device can be connected to the computer
- ❖ Test repeatability and reproducibility are very high
- ❖ Language Options: Turkish-English
- ❖ Sample Quantity: 1 gram
- ❖ Operation Time: >2 minutes
- ❖ Analysis Time: >6 minutes
- ❖ Power Supply: 220V 50/60Hz. Power Consumption: 170 W
- ❖ Dimensions: 37 cm. x 39cm. x 25cm. Net Weight: 6 kg
- ❖ Display Type: High resolution 5 inch color Touch LCD Display
- ❖ Result Units: AI, UCD, UCDC, FARRAND
- ❖ Standards:
In accordance with AACC 76-33, ICC No.172, AFNOR V03-731 Standards.



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| 22 REASONS TO BUY BASTAK – SD CHEQ 15000 | | | |
|--|---|------------------------|------------|
| NO | Technical Specifications | BASTAK | Competitor |
| | INTERNATIONAL STANDARDS | SDCheq 15000 | Model |
| | USA / EUROPEAN PATENT | YES | YES |
| | USA / EUROPEAN UTILITY MODEL | YES | YES |
| | ICC COMPLIANT | YES | YES |
| | CE CERTIFICATION | YES | YES |
| | BIPEA CERTIFICATION | YES | YES |
| | FSSC 22000 CERTIFICATION | YES | YES |
| | EN ISO 9001 CERTIFICATION | YES | YES |
| | USA AACC MEMBERSHIP | YES | YES |
| | USA IAOM MEMBERSHIP | YES | YES |
| | PERFORMANCE TESTING IN 80 COUNTRIES | YES | YES |
| | DEVICES TESTED IN EUROPEAN ACCREDITED LABORATORIES | YES | YES |
| 1 | AUTHORIZED AND ACCREDITED CLASSIFIER CERTIFICATION | YES (BETTER) | NO |
| | | | |
| | TECHNICAL SUPPORT, WARRANTY AND CUSTOMER SERVICES | | |
| | ON-SITE TRAINING | YES | NO |
| 2 | FREE ON-SITE TECHNICAL SUPPORT (For Orders ≥ 20.000 Usd) | YES (BETTER) | NO |
| 3 | FREE ON-SITE WARRANTY (For Orders ≥ 20.000 Usd) | YES (BETTER) | NO |
| 4 | FREE WEBINARS and FREE COURSES (FOR ALL INQUIRIES) | YES (BETTER) | NO |
| 5 | FREE PRODUCT DEMONSTRATIONS (FOR ALL INQUIRIES) | YES (BETTER) | NO |
| 6 | FREE FEASIBILITY & TECHNICAL FIELD SUPPORT (FOR ALL INQUIRIES) | YES (BETTER) | NO |
| 7 | FREE FACTORY TOURS PHYSICALLY & ONLINE (FOR ALL INQUIRIES) | YES (BETTER) | NO |
| 8 | DELIVERY TIME | FAST (BETTER) | SLOW |
| 9 | SERVICE SPEED | FAST (BETTER) | SLOW |
| 10 | SPARE PARTS SUPPORT | FAST (BETTER) | SLOW |
| 11 | SPARE PARTS COST | LOW (BETTER) | HIGH |
| 12 | 6 DAYS A WEEK TECHNICAL SERVICE SUPPORT | YES (BETTER) | NO |
| | 10 YEARS OF GUARANTEED SUPPLY OF SPARE PARTS & CONSUMABLES | YES | YES |
| | INTERNATIONAL TECHNICAL SERVICE PERSONNEL | YES | YES |
| | 6 LANGUAGE SUPPORT: TR / EN / SP / FR / RU / ARABIC | YES | YES |
| | PRODUCTION CAPACITY | | |
| | YEARS OF EXPERIENCE | 24 | >50 |
| | AMOUNT OF INVESTMENT | 20 million dollars | n / a |
| | PROFESSIONAL IN-HOUSE (IN FACTORY) PRODUCTION | YES | YES |
| 13 | TURN KEY LABORATORY "A TO Z" INSTRUMENTS & SOLUTIONS | 72 (BETTER) | <50 |
| 14 | NUMBER OF INSTRUMENTS PRODUCED | >50 (BETTER) | NO |

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| | | | |
|----|---|-------------------------|-------------|
| 15 | NUMBER OF TESTS IN OWN ACCREDITED LABORATORY PER YEAR | 250.000 (BETTER) | NO |
| 16 | CAPACITY OF CLASSIFICATION FOR GRAIN, OILSEED AND LEGUMES | 3 Million Tons (BETTER) | NO |
| | NUMBER OF TEST & QUALITY LABORATORIES IN THE FACTORY | 5 | n / a |
| | NUMBER OF ACTIVE INSTRUMENTS IN THE WORLD | 20.000 units | n / a |
| | EPOXY COVERED PRODUCTION AREA COMPLIANT to EU STANDARDS | YES | YES |
| | IN-HOUSE IN FACTORY SOFTWARE & HARDWARE DEVELOPMENT | YES | YES |
| | IN-HOUSE IN FACTORY RESEARCH AND DEVELOPMENT CENTER | YES | YES |
| | NUMBER OF QUALITY CONTROL (QC) DEPARTMENTS | 3 | n / a |
| | QUALITY CONTROL EQUIPMENT: | YES | YES |
| | CMM MACHINE WITH 0,001 mm SENSITIVITY | YES | n / a |
| | PRODUCTION MACHINE: 5 AXIS CNC MACHINE | YES | n / a |
| | PRODUCTION MACHINE: 4 AXIS CNC MACHINE | YES | n / a |
| | PRODUCTION MACHINE: 3 AXIS CNC MACHINE | YES | n / a |
| | PRODUCTION MACHINE: PRESS BRAKE CNC MACHINE | YES | n / a |
| | RAW MATERIALS WAREHOUSE | YES | YES |
| | FINAL PRODUCT WAREHOUSE | YES | YES |
| | NUMBER OF ASSEMBLY SECTIONS | >20 | n / a |
| | TOTAL NUMBER OF EMPLOYEES | 265 | >250 |
| | TOTAL NUMBER OF ENGINEERS | 195 | <195 |
| | NUMBER OF EXPORT COUNTRIES | >150 | >150 |
| | | | |
| | PRODUCTS SPECIFICATIONS | | |
| | RESISTANCE TO CORROSION | YES | YES |
| | SCRATCH RESISTANT SPECIAL STATIC PAINT | YES | YES |
| | CRITICAL PARTS MADE BY ALUMINUM | YES | YES |
| | SMPS POWER SUPPLY (FOR VOLTAGE VARIATIONS) | YES | n / a |
| 17 | TEST TIME | Less then 7 min | 10 minutes |
| | TEST RESULT ACCURACY | YES | YES |
| | TEST REPEATABILITY | YES | YES |
| | TEST REPRODUCIBILITY | YES | YES |
| 18 | AUTOMATIC CLEANING | YES | NO |
| 19 | AUTOMATICALLY CALIBRATES ITSELF BEFORE EACH TEST | YES | NO |
| 20 | SCREEN SIZE | HiGH | LOW |
| 21 | RESOLUTION | HiGH | LOW |
| | TEST LEVELS | 5 Levels | 5 Levels |
| | REACHING TEST TEMP | FAST | FAST |
| | TOUCH SCREEN | YES | YES |
| | LANGUAGE OPTIONS | 2 languages (En - Tr) | 8 languages |

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| TEST TEMPERATURE °C | STANDARD 35°C | STANDARD 35°C |
|--|-------------------------------|-------------------------------|
| AUTOMATIC TEST | YES | YES |
| COMPUTER CONNECTION | YES | YES |
| TEST RESULT | Ucd, UCDC, Farrand, AACC, Ai% | Ucd, UCDC, Farrand, AACC, Ai% |
| CORRECTED RESULT | YES | YES |
| TEST RESULT ERROR | LOW | LOW |
| SAMPLE AMOUNT | 1 g | 1 g |
| DISTILLED WATER AMOUNT | 120 ml | 120 ml |
| POTASSIUM IODIDE | 3 g | 3 g |
| CITRIC ACID | 1,5 g | 1,5 g |
| SODIUM THIOSULFATE | 0,5 ml | 0,5 ml |
| TEST TYPE | Electrochemical | Electrochemical |
| PROTEIN ENTRANCE | YES | YES |
| MOISTURE ENTRANCE | YES | YES |
| 22 PRICE OF PRODUCT, SPARE PARTS AND CONSUMABLES | GOOD | EXPENSIVE |

WHY BASTAK ? :

“BEST Customer Care” and “FASTEST Technical Support” in the WORLD

Bastak is the **ONLY** company in the world who produces 52 and provides in total of **72 units of Flour, Wheat and Dough** quality laboratory devices and **35 types of Flour Additives** with the unrivaled customer services below;

- 72 Food Laboratory Devices for “A–Z” TURN KEY Laboratory Solutions;
 - ✓ **To Satisfy All Your Needs at Once from a Single Source**
- FREE UNLIMITED Feasibility and Technical Consultancy For Customized Solutions;
 - ✓ **To Optimize Your Investment and Production.**
- FREE UNLIMITED Factory Visits / Tours, Online Product Demos and Performance Tests;
 - ✓ **To Make You Sure of the Highest Technology and Quality.**
- FREE UNLIMITED Webinars and Online Trainings after Sales for HIGH Quality Devices;
 - ✓ **To Increase the Level of Knowledge & Expertise of the Users.**
- FAST DELIVERY of All Instruments, Spare Parts and Consumables to the WORLD;
 - ✓ **To Minimize Your Factory’s Idle Time and Save Money.**
- Economical Spare Parts and Consumables Available for 10 YEARS;
 - ✓ **To Decrease Your Operating and Maintenance Cost.**
- 6 DAYS a WEEK International Warranty Support with Online Audio and Video;
 - ✓ **To Answer Your Questions Fast and Increase Your Efficiency.**



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8. 6 LANGUAGES SUPPORT for Sales & Technical support; Turkish, English, French, Russian, Spanish and Arabic.
- ✓ **For The Best and Fast Customer Satisfaction.**
9. FREE ON-SITE Warranty and Technical Support for ≥ 20.000 USD orders;
- ✓ **To Maximize Your Profit (Only for orders of $\geq 20,000$ USD)**

"More Than 23 Years of Experience ..."

Bastak Accredited Laboratory

57 Types of Device, 35 Types of Additive



Youtube > Bastak Laboratory

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

Bastak Factory - 7000 m2

20.000 instruments in 151 countries



Youtube > Bastak Factory

<https://www.youtube.com/watch?v=UbtWWHeBLy4>

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