

Laboratory mill for the Zeleny sedimentation test

Brabender: Sedimat



Brabender Sedimat

For automatic production of test flours for the Zeleny sedimentation test.

The Sedimat mill, in combination with a shaker, is the instrumental prerequisite for the sedimentation test acc. to Zeleny (ICC Standard 116 and 118, ISO 5529).

This test describes the amount and quality of the gluten fraction of a flour. The sedimentation volume, determined in ml, provides information on the expected dough quality, gas retention capacity, fermentation tolerance and volume yield of the baked goods.

Yield, ash content and fineness of the test flours produced with the Sedimat meet the requirements for reproducible test performance.



Highlights

Rolls made of high-quality special steel:

Prevent impairment of grinding results due to roll wear during normal operation.

Round sifter integrated in closed flour collecting vessel:

Excludes contamination of the flour sample to be milled with residues of the previous flour.

Shaker (optionally available):

Ensures homogeneous mixing with the chemicals and precise adherence to the proving and sedimentation times in accordance with Zeleny regulations.

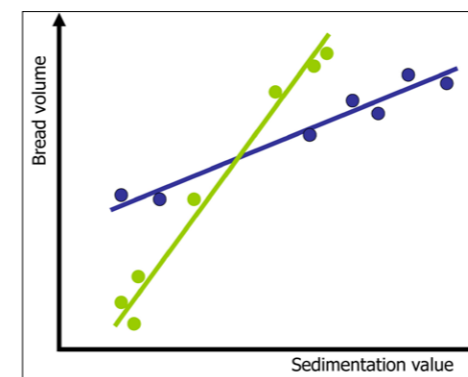
Technical Data

Sedimat

- Capacity: approx. 100 g of wheat within 3 min.
- Mains connection:
3x 230 V; 50/60 Hz + PE; 2.0 A
3x 400 V; 50/60 Hz + N + PE; 1.1 A
- Dimensions (W x H x D): 380 x 620 x 610 mm
- Weight: approx. 50 kg net

Shaker

- Mains connection:
1x 230 V; 50/60 Hz + N + PE; 0.2 A
- Dimensions (W x H x D): 660 x 370 x 430 mm
- Weight: approx. 10 kg net



A Wheat: $420 + 3 \times \text{Sedi} + 10 \times \text{Protein} = \text{Bread volume}$
B Wheat: $306 + 3 \times \text{Sedi} + 17 \times \text{Protein} = \text{Bread volume}$

Additional equipment for the Zeleny test:

- Shaker with up to 8 shaking cylinders
- Automatic dosing device



