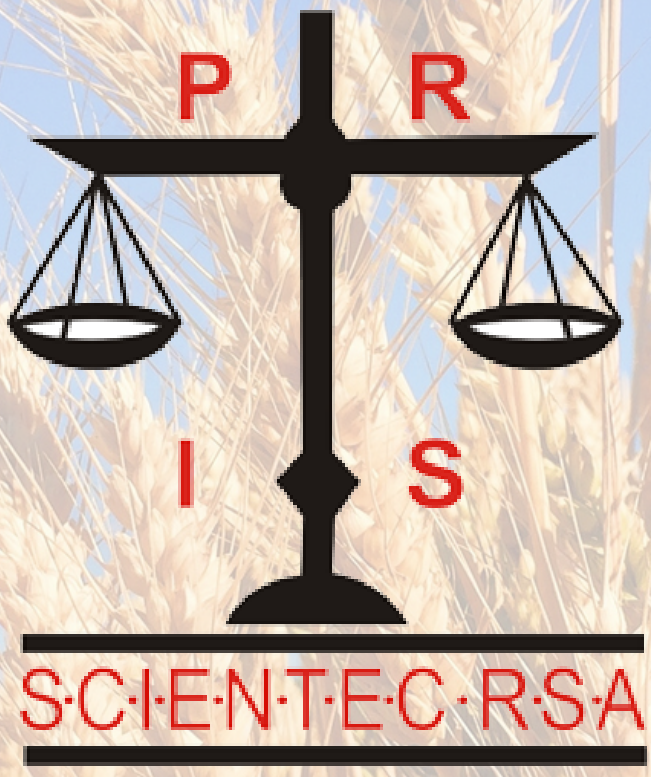
PRODUCT CATALOGUE
MILLING



PETER RASSLOFF INSTRUMENTS & SERVICES (CAPE) (PTY) LTD.

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PETER RASSLOFF INSTRUMENTS & SERVICES (CAPE) (PTY) LTD.

COMPANY PROFILE
PETER RASSLOFF INSTRUMENTS & SERVICES (CAPE) (PTY) LTD.

Peter Rassloff Instruments & Services (Cape) (Pty) LTD. was found in 1976 in Johannesburg, South Africa, as a service orientated company, servicing and repairing instruments used in the Wheat and Maize Milling Industry. The company progressed rapidly into sales of laboratory/testing equipment needed in that industry, as well as into selected other analytical products. We have established a Johannesburg branch in 2005.

We are the leading supplier and manufacturer of laboratory equipment, needed for the quality control and measurement of required parameters in the agricultural industry in Southern Africa. We are specialized in the field of Wheat – Maize – Soya – Sorghum and allied products when it comes to establish Moisture – Fat – Fibre – Protein – Bulk Density – Alpha Amylase and other parameters in these products, right from the harvesting to grade the products in silos, to the milling industry or converters of the raw grain, as well as the bakeries. We manufacture locally in South Africa as well as import products from around the globe.

In 2015 we have relocated to Johannesburg. We have established a first class product service and repair credential throughout South Africa, Zambia, Zimbabwe, Malawi, Lesotho, Mozambique, Tanzania, Botswana as well as Eswatini and are also involved in Nigeria and Kenya. Our staff is highly trained, efficient and is willing to go the extra mile to offer our clients the most cost effective products

Our Service Technicians travel these countries frequently either on fixed pre-arranged service / calibration contracts, fully equipped to do service on site, as well as often have special call outs for breakdown repairs.

Besides new equipment we are highly organized in locating, refurbishing and calibrating of used equipment, which we are proudly offering at low prices. Please do not hesitate to ask for details on what is presently available.

Our qualified Sales Engineer travels these countries at least twice a year to give advice and information on latest equipment available and / or product training. In house sales and co-ordinating staff is highly trained and competent in all aspects of product requirements as well as of shipping and document requirements when export / importing.

FOR ANY PRODUCTS OR EQUIPMENT NOT LISTED IN OUR CATALOGUE PLEASE DON'T HESITATE TO CONTACT US

P R
I S
SCIENTEC RSA

MILLING

Vacuum Sampler e-Vac

• The wheat ,corn and other grain can be transferred from storages automatically by vacuum and stored into the sample container.
• For wheat and other grain samples, the device can be operated by mounting a grain accessories to the device.
• 5 aluminium pipes, 1 aluminium bend, 1 pushing-pulling material, 1 pipe expanding wrench and 1 bag are supplied with it.
• The length of the pipes are 1 m.
• Portable• All parts are mounted to Sampler such as pipes,bend,pushing –pulling material and pipe expanding wrench
• After equipping all parts with at least one pipe ,it is immersed in the grain storage.
• Using 0-1 (On-Off) switch,system can be operated
• Grain is transferred automatically by vacuum and stored into the sample container
• Then the sample is taken out from sample container for further analysis.
• When you switch Off the device System stops vacuuming



BULKPROBES-BAG PROBES

Sample taking.
Grain Bulk Probes – 2.1 m. – 1. 5 m.
Stainless Steel



Mechanical sample divider

Made from stainless steel
Available in four sizes: 3, 5, 10 and 18 liters
Three different numbers of slots: 10, 18 and 34
Different slot widths: from 9.8 to 29.0 mm
Also suitable for granulates, flour and powder



Vario sample divider

The standard machine for grain recording.
The quickest way of dividing samples in a representative way
Large filling funnel
Infinitely adjustable dividing ratio
Models for 1 to 8 subsamples
Extremely good static distribution of the different sample parts



Stainless Steel Sample Splitter

Various sizes available



MILLING

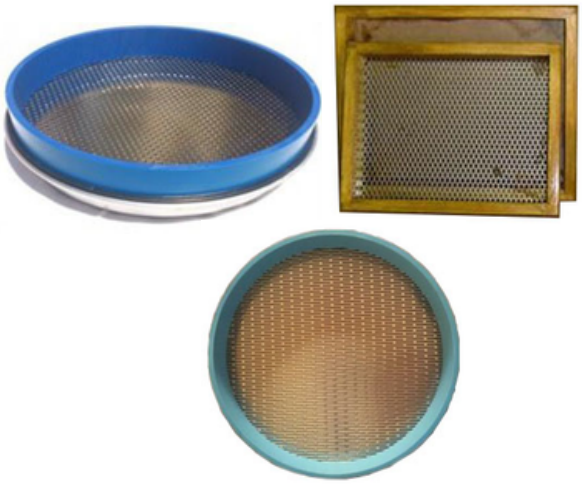
Sample Divider DV2

- Made up of brass and copper.
- No corrosion.
- The sample to be analyzed is placed in the hopper.
- It is dispersed over the cone.
- It divides the grain into two equal parts homogeneously



WHEAT, MAIZE AND SOYA GRAIDING SIEVES

Stainless steel 1.8 mm whet and sunflower sieve (back) 6.35 mm maize sieve (front)4.75 mm Soya sieve1.5 mm Oats and also we supply 8.0 mm sieves on request



MLN sample cleaner

The cleaning procedure essentially corresponds to that of a normal process cleaning machine Fully automatic cleaning With deawner and aspiration Quick sieve changeMaintenance-free

Usage area:

The proportion of impurities (coarse particles, fine particles, aspiration discharge) and the proportion of quality grain can be determined directly upon receipt using a sample. This makes it possible to accept quality grain and reject batches that do not fulfill the contractual conditions in a targeted way.





Chondrometer

Up to five times faster than conventional mechanical determinations
Bulk density for barley, oats, rye and wheat. Robust design (stainless steel), 0.5 liters
Simple and easy operation. Mobile and power supply-independent. Exact measurements

Function:

Insert the cut-off slide into the Chondrometer. Insert plunger weight and pour in the grain sample. Pull out the cut-off slide quickly. The plunger weight and the grain fall into the bottom part of the Chondrometer. Cut the volume exactly using the cut-off slide. Pour out surplus grain and weigh the contents on the compact digital balance. The bulk density (kg/hl) of the different grain types is then determined on the basis of the provided calibration chart.
Particularly suitable for farmers, universities and field testing.

Grain Tester Model 1938

Determination of the bulk of a liter of grain and conversion to EEC bulk density for trade

- Bulk density for barley, oats, rye and wheat.
- Robust design (brass), 0.25 liters or 1.0 liters
- Simple and easy operation
- Exact measurements
- Good reproduction

Usage area:

The high-precision grain testers are used to measure the EEC bulk density (bulk per hectoliter, hectoliter weight) of barley, oats, rye and wheat. The bulk is determined with the aid of a balance. The ratio of bulk to volume results in the bulk density, which is corrected with the factors from the official tables for liter and quarter liter samples. A calibrated balance is required for determination in the trade, and is available as an accessory.

Function:

Insert the skimming knife, insert the plunger weight into the measuring cylinder, fit the forward cylinder (1.25 liters) and pour in the grain sample. Pull out the skimming knife quickly. The plunger weight and the grain fall into the measuring cylinder (1.0 liter). Cut the volume exactly using the skimming knife. Pour out excess grain, remove the forward cylinder and weigh the contents on a calibrated precision balance. The bulk density (kg/hl) of the different grain types is then determined on the basis of the provided correction table.



MILLING

Granomat

Quickly and accurately determines moisture and bulk density.

- High precision
- Measurement result in less than 15 sec.
- Touch screen display and built-in printer
- Clearly arranged and easy to operate in 11 languages
- Compliant with Standard Weights and Measures Law for moisture in Germany



Usage area

Precise determination of the product moisture and bulk density (kg/hl) of the entire grain of agricultural grain crops.
Standard version for field beans, spelt (without glumes), durum, peas, barley, oats, maize, rapeseed, rye, soya beans, sunflower, triticale and wheat.

Function

The operator puts the sample (600 ml) into the feed hopper of the Granomat plus. The touch screen is used to make the required settings and start the measurement.
The measuring procedure is started by tapping the product symbol on the display. An electric motor unlocks the flaps and the sample falls abruptly into the rectangular measurement cell. It is then homogeneously compacted. A brush removes surplus material above the measurement cell. The reflection, the weight and the temperature of the sample are measured. The measurement result appears on the display within 15 seconds and can be printed out.

Connectivity The Granomat plus has a network connection and two USB interfaces for a barcode scanner, a keyboard or a data memory.



HE 50

Grain moisture meter for agriculture.
Precision for the most important reference variable in combine harvesting – reliability during threshing, drying and storage.
Easy to operate
Fast measurement
Automatic temperature correction
Wide measuring range of more than 30 % moisture content
14 products can be read off directly

HE lite

Portable and robust moisture meter
The moisture content is crucial for determination of the correct harvesting time
High measuring range
Simple menu navigation
Well-tried measuring principle
Average calculation
Adjusting facility





Farmpro

The Farmpro is a robust tool, offering a unique built-in grinder made of hardened galvanized steel and a casing made of shockproof ABS plastic. The sturdy design makes the Farmpro safe for transport on the tractor, in the granary, etc. The Farmpro is easy to carry and handle in or outside. Local language in the display, pre-programmed crops, automatic temperature compensation and calculation of average value make the Farmpro quick and easy to use.

MILLING



Farmpoint

Effective grain storage is essential to maintain crop quality and prevent losses. Reliable moisture management is vital to ensure an optimal storage environment. Farmpoint is the original whole grain moisture meter that operates using high frequency measurement, compression of the sample and automatic temperature compensation, for more reliable results.The fail proof design makes it easy to test the grain whenever and wherever.



Superpro Combi

Effective storage is essential for ensuring the bale quality and preventing loss of product. Accurate temperature and moisture management is the key to safe storage.The Superpro Combi is a new generation of digital moisture analyzers that gives consistent test results. In a single operation, the portable Superpro Combi moisture analyzer measures and calculates the average value of the bales. This, along with the adjustment of calibration to compensate for bale density variation, ensures that the stainless steel probe delivers more reliable results.

C-pro

C-Pro is a next-generation
moisture analyser where we combine the latest technology with our combined built-in grinder and compressor for grain and seeds.

The key functions/benefits are:

- Know the moisture content in your grain and seeds
- Accurate and consistent results
- Easy to use; four easy steps and you are good to go
- Gain vital insights and manage documentation



The new C-Pro easily connects to our AgroLog App, allowing you to capture and manage data directly in the field. As you take measurements on-site, they automatically sync to the AgroLog App, helping you keep accurate track of all your registrations and results.

TECHNICAL SPECIFICATIONS
Measuring range (Moisture): 5 to 50% depending on crop type
Operating range (Temperature): 0 to 50 ºC
Resolution: 0.1% moisture
Temperature compensation: Automatic
Display: High resolution color display
Accuracy: Better than +/- 0.25% in normal moisture range by using average and calibration adjustments.











Contador & Contador 2
Contafill

Seed counter
Counting and filling of all seeds from 0.3 mm to 15 mm
Fast counting speed
Exact counting results
Flexible due to easily changeable feed container
All functions can be controlled via PC software
Little inherent noise

Sortimat

Laboratory sorting machine
Sorting and appraisal of grain
Determination of the full barley proportion
Tiltable sieve stack and sieve cleaning
Available with 3, 4 or 5 sieves
Robust and solid construction
Official method in accordance with MEBAK, EBC and ICC



SGrain Near Infrared Grain Analyzer (Infracont Kft)

Infracont SGrain is a portable NIT (Near Infrared Transmission) grain and flour analyzerdesigned to analyze whole grains and oil seeds as well as flour content parameters.
Infracont SGrain is the only portable grain analyzer in the world operating with a high-precision scanning grating monochromator optics inside and with a built-in printer.
Besides this, Infracont SGrain is the only portable grain analyzer in the world that can be used to analyze wheat flour, soymeal, and other powdery materials.



Infracont SGrain is the only portable grain analyzer in the world that provides the highest accuracy by applying a high-precision scanning grating monochromator optics inside. The unique optical technology of Infracont called SBCS - Single Beam Compensation System ensures the excellent short and long-term stability of SGrain.

Infracont XGrain and SGrain instruments can be used to analyze the composition of grain and flour without sample preparation.
Infracont SGrain – Portable NIR Grain and Flour Analyser, manufactured by Infracont Kft. (Pomáz, Hungary). The world's only portable NIR analyser capable of analysing wheat flour and other powdery materials on-site. Operates on 12V (car lighter or external battery). 5.7-inch touchscreen, built-in thermal printer. No sample preparation required. Measures: moisture, protein, gluten, ash, oil and Zeleny index in whole grain cereals, oil seeds and flours.

More information: www.infracont.com/sgrain



XGrain Near Infrared Grain Analyzer (Infracont Kft)

Professional Near Infrared Transmission grain and flour analyzer for analyzing whole grain cereals and oil seeds as well as flour content parameters with a built-in hectoliter weight module. An additional feature is the built-in printer, so the hectoliter weight values can be automatically printed to the receipt together with the other measured content parameters.

Infracont XGrain and SGrain instruments can be used to analyze the composition of grain and flour without sample preparation. The devices primarily serve to measure protein, moisture, gluten, ash, and oil content, but the Zeleny index can also be measured. Main application areas of the instruments are: Grain production Grain receival and storage Grain trade Milling Bakery Pasta Manufacturing Soybean pressing and extraction Raw material analysis for animal feed.

Infracont XGrain and SGrain instruments are spectrophotometers operating in the Near Infrared (NIR) wavelength range. Infracont grain analyzers are transmission mode (NIT - Near Infrared Transmission) instruments that apply light of 780-1064nm wavelength range for the measurement. Some biological materials, like grains and flours transmit light of the above wavelength range in a measurable extent.

MILLING



SupNIR 2700 Analyzer

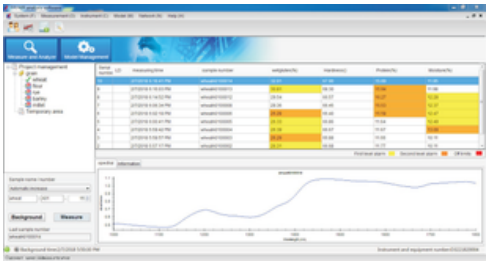
- Fast:10-second Analysis of All Type of Samples.
- High Performance: High Accuracy, Repeatability, Stability and Reliability.
- Easy to Implement, Operate and Maintain.
- Modern Technology and a wide range of Available Calibrations.
- User-Friendly Software with Multiple Statistics Analysis.

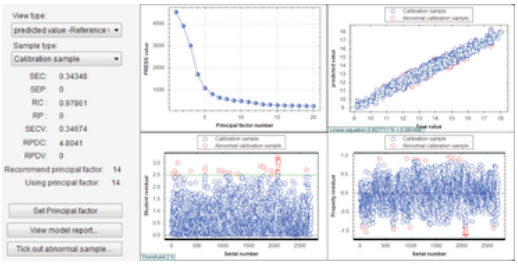
High Performance

- Wavelength accuracy <0.1nm
- Background noise <50μA
- Analysis time <10s
- Wavelength repeatability <0.01nm

IDEAL FOR

- Incoming raw material
- Laboratory testing
- Final product release
- Products pricing
- Research







Versatile results display with warning and action displays for outlier and product limits.
Easy and reliable software operation ensures stable analysis results.
User can develop their own calibrations with total autonomy under the guidance of engineer.
Online data analysis and multiple statistics functions.



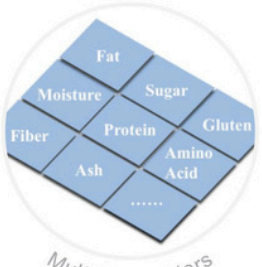
Industries:

Grain, Oilseed Processing, Flow Milling, Starch Production, Sugar Production, Ethanol Production, Raw Material of Feed, Feed Final Products.

Parameters:

Moisture, Protein, Fat/Oil, Ash, Fiber, Starch, Amino Acid, Sugar, Dry Matter and more.







MILLING

SupNIR Portable Analyzer



Portable:
Small in size, can be taken to the field.

Battery charged:
Long lasting up to 24 hours under normal analysis.

Easy operation:
Analyzer connected to mobile via Bluetooth, user friendly Mobile APP to operate**.**

Fast:
10-second analysis of all type of samples Modern technology and a wide range of calibrations available.

The SupNIR Portable is a portable instrument that can be taken to the field to support raw material acquisition, production inspection, seed screening, new production evaluation in feed industry, oil processing, grain trade, etc.

Non-destructive rapid detection of physical and chemical components of granules, strips, and powdered samples are realized within less than 10 seconds.
What's more, it's small in size and light in mass.

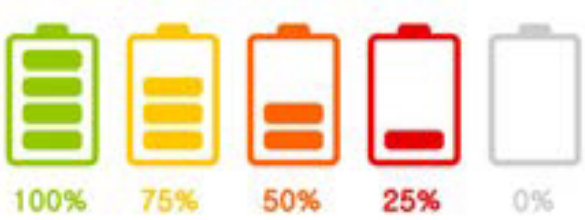


Industries: Grain, Oilseed, Processing, Flow Milling, Starch Production, Sugar Production, Ethanol Production, Raw Material of Feed, Feed Final Productions

Parameters: Moisture, Protein, Fat/Oil, Ash, Fiber, Starch, Amino Acid, Sugar, Dry matter and more

Battery Usage

The SupNIR Portable analyzer is battery powered, no external power is required.
Compared with analyzers from other competitors which are vehicle-mounted, the SupNIR Portable is much more convenient for field testing.
The lifespan of the battery is long, and there is no need to change the battery frequently.
With one charge, the analyzer can work for more than 24 hours even when the outdoor temperature is -20 °C in winter. The analyzer will stay stable for more than 8 hours.





Granolyser for Intake Laboratory.

Determines all of the parameters for your sample quickly and accurately

- Large sample volume of 600 ml
- NIR (near infrared) diode array technology
- 1500 individual scans per sample
- Corresponds to the current Standard Weights and Measures Law in Germany
- Touch screen display and built-in printer

Function

Pour the sample (600 ml) into the Granolyser. The start and settings for the measurement are carried out on the touch screen.
The transport wheel ensures that the density is consistent during the measurement. The sample is continuously moved past the detector, and the reflection of the sample in the NIR range is measured.
The built-in spectrometer scans within the range of 950 to 1540 nm (NIR).
The spectrums recorded by the detector are processed by the evaluation electronics. The analysis parameters are optically determined in less than one minute. Different parameters are determined depending on the selected product: Moisture, protein, sedimentation, gluten, oil content and starch.
The measurement result is displayed and can be printed out.

Connectivity

The Granolyser has a network connection and two USB interfaces for a bar code scanner, keyboard or USB data memory.
It can store measuring data in the LAN of an MS Access® database using the Granolyser Data Server application.
A database connection can be established quickly using an interface. For simple processing using the PC (e.g. with MS Excel®), all measurement data can also be exported onto a USB data memory.

Granolyser HL for Intake Laboratory.

Increase the efficiency of your grain analysis

- All NIR parameters and bulk density
- Corresponds to the current Standard Weights and Measures Law in Germany
- Results in less than 50 seconds
- User-friendly software, available in 20 languages
- Touch screen display and built-in printer

Function

The Granolyser HL supplements the well-tried NIR analysis device with a module for bulk density. A large sample (600 ml) is poured in.
The touch screen is used to start the measurement and make the required settings.
A long-life halogen lamp with controlled light intensity illuminates the sample.
The sample material is continuously transported, the reflection of the sample is scanned in the NIR range and the material is then poured into the bulk container.
The weight of a 500 ml sample is determined using an integrated weighing system.
As well as different grain types (wheat, rye, barley and maize) oil seeds (rapeseed and sunflower seeds) can also be measured. Grain legumes such as peas and broad beans can also be measured.
The important parameters of moisture, protein, sedimentation, gluten, oil content and starch are supplemented by the hectoliter weight (bulk density) in the Granolyser HL.
The measurement result is shown on the display and printed out.
The Granolyser HL with LAN and USB interfaces also has the same connectivity as the Granolyser.



Touch Screen Gluten Washer (Glutomatic) GW 3200



- CE Certified.
- New design, Touch Screen Gluten Washer. First ever in the World
- Conforms to Official World Standards (AACC No:38-52, ICC No: 155 &158,137/1).
- Automatic Dual Chamber System.
- Ease of Use.
- Stainless steel box. No corrosion!
- Measures wet gluten quantity of the wheat meal, wheat flour, durum, semolina and wheat gluten.
- Measures both ground grain and flour at breeders, grain traders, flour mills, flour users, wheat gluten manufacturers, pasta manufacturers and bakeries.
- Two different test methods in the same system.
- Rapid analysis. A complete test takes less than 7 minutes.
- Adjustable mixing and washing time by setting menu on Touch Screen Display.
- Possibility to adjust mixing time from 5 up to 75 seconds and washing time from 60 to 900 seconds.
- Robust Design.
- Specially designed holes at the bottom panel enabling device to discharge the water, in case of water pump tubes deterioration.
- Segregation of grain and flour in terms of wet gluten amount



Gluten Washer (Glutomatic) GW 2200

- CE Certified.
- Conforms to Official World Standards (AACC No:38-52, ICC No: 155&158, 137/1).
- Automatic Dual Chamber System.
- Ease of Use.
- Stainless steel box. No corrosion!
- Measures wet gluten quantity of the wheat meal, wheat flour, durum, semolina and wheat gluten.
- Measures both ground grain and flour at breeders, grain traders, flour mills, flour users, wheat gluten manufacturers, pasta manufacturers and bakeries.
- Two different test methods in the same system.
- Rapid analysis. A complete test takes less than 7 minutes.
- Adjustable mixing and washing time by means of dip-switches
- Possibility to adjust mixing time from 5 up to 75 seconds and washing time from 60 to 900 seconds.
- Robust Design.
- Specially designed holes at the bottom panel enabling device to discharge the water, in case of water pump tubes deterioration.
- Segregation of grain and flour in terms of wet gluten amount

Touch Screen Gluten Index GI 3030 (Centrifuge)



- CE certified.
- New design with 5 inch Touch Screen Display, First ever in the World!
- Displays real rotation rate on display, First ever in the World!
- Ease of use, thanks to Touch Screen Function
- Centrifuges the wet gluten using prepared standardized method (ICC and AACC Standard methods).
- Gluten is centrifuged to force wet gluten through a specially constructed sieve under standardized conditions.
- The special sieve allows for the collection of both the part of the gluten that remains on the sieve and the part passes through the sieve.
- Performs the test for 1 minutes rotating at 6000 rpm.
- Stops automatically with a warning signal.
- Locking safety lid provides safe operation.

Gluten Index GI 2030 (Centrifuge)

- CE certified.
- The special sieve allows for the collection of both the part of the gluten that remains on the sieve and the part passes through the sieve.
- Blue Color LCD Display
- Centrifuges the wet gluten using prepared standardized method (ICC and AACC Standard methods).
- Gluten is centrifuged to force wet gluten through a specially constructed sieve under standardized conditions.
- Possibility to see Test Time, Company Name, Ambient Temperature.
- Performs the test for 1 minutes rotating at 6000 rpm.
- Stops automatically with a warning signal.
- Locking safety lid provides safe operation.





Dry Gluten DG (Glutork) 2020

- CE certified.
- Heater and control units are separate.
- Possibility to see the test time on digital display.
- Dries gluten of wheat and flour samples.
- Operating temperature is 150°C.
- Temperature is kept stable by means of a thermostat.
- Teflon coating provides effective drying and easy removal of sample being tested.
- Stops automatically warning with a beep signal.

Falling Number 8100

- CE certified
- New design Falling Number, 7-inch Touch Screen Display on the side.
- 3 different themes of display
- All function buttons are one touch away. Easy to use.
- Measures FN conforming to international standards (ICC and AACC Standard methods).
- Single Analysis System
- Segregation of sound and sprouted grain to save money and ensure quality
- Possibility to perform;
  - -Classical Falling Number Test in wheat flour and meal.
  - -Falling Number Test in wheat flour with Altitude Correction,
  - -Falling Number Test in meal of wheat, durum, rye and barley with Altitude Correction,
  - -Fungal Falling Number Test to detect alpha amylase enzyme activity which is added to flour
- Automatic altitude correction and automatic recalculation of FN results
- Moisture FN, Moisture GR ,Mean Value ,Liquefaction Number
- Calculation of Blends, Sample ID
- LAN connection
- Optional Print Out
- Archive



MILLING

Falling Number 8200

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- Automatic altitude correction and automatic recalculation of FN results
- Moisture FN, Moisture GR ,Mean Value ,Liquefaction Number
- Calculation of Blends, Sample ID
- LAN connection
- Optional Print Out
- Archive





Falling Number FN 7100

- CE certified.
- Large Color Touch Screen Display
- All function buttons are one touch away. Easy to use.
- Measures FN conforming to international standards (ICC and AACC Standard methods).
- Single Analysis System
- Segregation of sound and sprouted grain to save money and ensure quality
- Possibility to perform;
  - -Classical Falling Number Test in wheat flour and meal.
  - -Falling Number Test in wheat flour with Altitude Correction,
  - -Falling Number Test in meal of wheat, durum, rye and barley with Altitude Correction,
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- Moisture FN, Moisture GR ,Mean Value ,Liquefaction Number
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Falling Number FN 7200

- CE certified.
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- Calculation of Blends, Sample ID
- LAN connection
- Print Out
- Archive



MILLING

Shakematic FN7

- Used for preparing homogenous samples for Falling Number Test.
- Automatic shaking.
- Reduces operator influence on results.
- Reduces total analysis time.



Cooling Unit CL 5

- A Falling Number accessory.
- Reduces water consumption to practically zero and makes it possible to place FN units almost everywhere.
- Water re-circulation prevents water consumption and protects environment.



Hammer Type Laboratory Mill HM 310

- CE certified
- A hammer type laboratory mill which is used for sample preparation for Gluten washing, Falling Number ,Protein and NIR applications.
- Grinds grains, pellets, meals, spices, oilseeds, feeds and forages
- Reduced clogging by high performance motor
- Motor is inside the box, thus Low noise level.
- Long lasting, durable,
- Cyclone outlet with filter bag to minimize dust
- Airflow feeder regulates feeding and facilitates grinding of large samples .
- Specific production for corn.
- Door switch provides safe operation
- Convenient and rapid sample preparation
- It provides possibility to grind samples up to 25% moisture content.
- 300 gr in 30-50 seconds depending on sample type and the moisture content.
- Standard sieve is 0.8 mm for Falling Number, Gluten washing system and NIR analyses. Other sieves are also available upon request. (0.5-1-2 mm)
- By selecting different sieves the particle size distribution in the sample can be varied.





CYCLONE HAMMER MILL (RSA).

Stainless steel grinding compartment with 3 bladed cross beaters pushing the ground product through an (interchangeable) 0, 8 mm sieve. The product is recovered through the cyclone into a 500 ml plastic jar. Dust free operation, low moisture loss.·

Optional sieves available:

1, 2 mm Ø holes

1, 5 mm Ø holes

3 mm Ø holes.

Used for NIR - Falling number - Bran Content - Mixograph

MILLING



Hammer Type Laboratory Mill HM 210

- CE certified
- A hammer type laboratory mill which is used for sample preparation for Gluten washing, Falling Number ,Protein and NIR applications.
- Grinds grains, pellets, meals, spices, oilseeds, feeds and forages
- Reduced clogging by high performance motor
- Long lasting, durable,
- Cyclone outlet with filter bag to minimize dust
- Airflow feeder regulates feeding and facilitates grinding of large samples .
- Specific production for corn.
- Door switch provides safe operation
- Convenient and rapid sample preparation
- It provides possibility to grind samples up to 25% moisture content.
- 300 gr in 30-50 seconds depending on sample type and the moisture content.
- Standard sieve is 0.8 mm for Falling Number, Gluten washing system and NIR analyses.
  Other sieves are also available upon request. (0.5-1-2 mm)

Roller Type Lab Mill RM 1300

- CE certified
- Rolls are to grind the wheat , a specially designed sieve to separate the standard flour and the bran.
- 2 different collectors stocking flour and the bran separately.
- Performs the test with the flour efficiency of %55-70 depending on the wheat variety and the moisture content.
- possibility to grind dampened wheat up to %16-17 moisture content.
- Possibility to see grinding by the glass front panel.
- Possibility to adjust the feeding rate according the moisture content or particle size of the wheat.
- 380 Volt 50 Hz. Electricity





Double Headed Roller Mill RM 1900

Classification of wheat varieties to produce the optimum wheat blend.
Evaluation of wheat blends.
Obtaining a representative flour for rheological analysis.
Two-flow crushing between three fixed ribbed rollers.
Centrifugal screening.
Reduction with one or two flows between two straight cylinders.
The biochemical composition of flours processed from RM 1900 is very close to that of industrial flours (purity, granulometry, histological composition, starch damage, protein quality and quantity).
Extremely robust rollers, preset fixed grippers.
Metallic particles are eliminated by magnetic contact before grinding.
Does not require specialized personnel.
Estimating the semolina value.
Characterization of the obtained semolina.

Friabilimeter

Measuring instrument for malt friability Quick and easy evaluation of the brewing value of malt for breweries and malthouses.
Uncomplicated, mechanical analysis, Practical brewing value statement
Simplification of the malt analysis. Robust and solid construction. Internationally recognized method (IM).

Usage area:

Brewers need high-quality malt for producing beer. The brewing value of the malt can be determined quickly and easily in practice using the Friabilimeter. In the malthouse, the Friabilimeter makes it possible to monitor the quality of the malt immediately after drying. Irregularities during the malting procedure are detected and corrected. The brewery can determine the quality of the malt upon delivery and then adjust the malt mixtures so that they are consistent.



MILLING

Sedimentation Device ZL 120

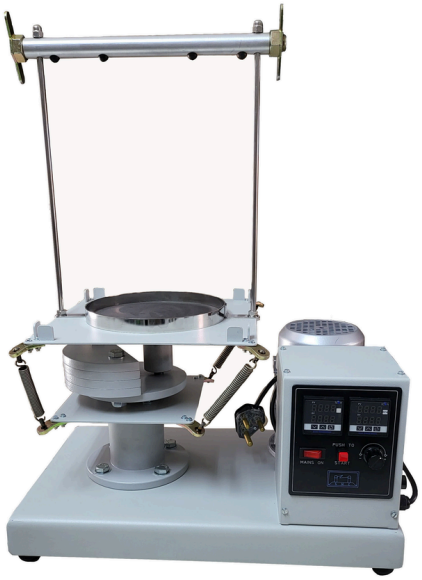


- The system is use for determining gluten quality and hazardous damage.
- LCD display with 6 lines.
- 6 timers
- 40 rpm induced motor enables system to perform the test with standard 40 rpm rate, regardless of the load device
- Every timer has a led being active when it is operated.
- The device enables operator to run only the timer without operating the motor.
- It stops automatically warning with a signal.
- It operates the test with standard angle.
- Possibility to measure both sedimentation and modified sedimentation value.



Sieve Shaking Device Model S 200

- Adjustable timer 0-99 minute.
- Polyamide frames ,durable, long lasting, easy replacement
- Possibility to check the sieving system in the mill and the production
- Possibility to adjust the roll distances
- Possibility to use requested mesh sizes of sieves according to milling diagram
- Delivering 6 frames and 1 collecting container.
- Polyamide frames ,durable, long lasting, easy replacement
- Orbital movement, eccentric system.
- Digital control unit displays test time.
- Test ends warning with a beep signal.
- Start, Stop, Timer options.
- Frames are of 30 cm diameters.
- The collecting container can be mounted under any pulley to be able to research requested analysis.
- No need to fix the machine. It is not moving during test.



VARIABLE SPEED SCIENTEC RSA MINI SIFTER

Sieving Apparatus Scientec RSA
Orbital sieving, supplied with 4
wooden frames, lid + receiver.Supplied complete with electronic timer and adapter to hold 200 Ø round sieves.
Used for: Break release – Bran
Content – Granulation – Falling Number, etc.



Dockage Sieve Shaker S310

- Providing 1 test sieve frame and 1 collecting container followed.
- Frames have 20 cm diameter.
- The sieves are tightened by this part from one side and other side is tightened by a spring-like system.
- The sieving motion is horizontal.
- The amplitude of the motion stroke is between 25 and 35 cm.
- 0-60 seconds timer.
- Number of strokes are displayed on LCD Screen.
- Speed controlled/frequency adjustment.

Damaged Starch Analyser



General features:

It is used to determine the amount of damaged starch "SD-Analyzer".
Power Consumption: 185 W.
Amperometric method Net Weight : 17 kg.
Industrial design.
Multi-Function 7" Color Touch Screen.
2 different screen themes.
The device gives simple, fast and reliable results in less than 10 minutes with only 1 gram flour sample.
The principle of operation is based on the absorption of iodine in the diluted flour solution.
The greater the amount of damaged starch, the faster the iodine absorption.
Simple, fast, reliable and enzyme-free application.
Remote access to device screen from mobile phone with mobile application.
Easy calibration.
Result screen in UCD, AACC, Farrand , Audidier methods.

Technical features:

Power Requirement : 110 V – 60 Hz or 220 V-50 Hz (must be specified in order).
Power Consumption : 185 W.
Dimensions (W x L x H) : 36-34-44 cm.
Net Weight : 17 kg.
Screen Features: 7" Color Touch Screen.

Preparation Equipment Needed:

Laboratory Mill HM 210 or 310 : It is used to prepare grain samples.
Dispenser : You can easily and accurately distribute the required water allowed to use.



Water Distillers SS 204

- Three different distilled water capacity: 4, 8 and 12 lt/hr.
- Stainless steel heaters.
- All surfaces in contact with water and steam made of stainless material.
- Electronic water level control in the boiling tank.
- Manometer for inlet water pressure.
- Magnetic water conditioner against calcification in boiling tank, condenser and in the lines where the water and steam are circulating.
- Safety system with warning light against low inlet water pressure, water interruption and empty boiling tank.
- Warning led for heater failure.
- Wall mounted type not to occupy valuable laboratory benches.

MILLING



Water Distillation (RSA)

All Glass 4 litres per hour –Water distillation unit 4 or 8 litre per hour, complete with low level Wall mounted, simple robust unit, with easy water cut out device, pressure regulator and exchangeable heating element. 20 litre storage tank which switches unit off when full.

Protein Analyzer P 110

DISTILLATION UNIT

- Stainless steel body
- The device is controlled by a programmable microprocessor
- With LCD display
- Waste dump will automatically start up after distillation
- Possibility to warn the user with warning messages
- Distillation time can be set between 0-49 minutes
- The amount of added alkali can be adjusted
- Possibility to work with 4 to 22 samples
- Complete with all accessories
- 1700 Watts team generator
- 220 V ,50 Hz.

DIGESTION UNIT

- Stainless steel body
- Possibility to work up to 24 samples
- Gas extraction system
- Adjustable temperature up to 450 C
- Test temperature is displayed digitally
- Combustion tubes are supplied together with the system





Furnace in Various Sizes and Temperatures

- Temperature range is up to 1000 °C.
- 3 liters of inner volume
- Easy operation and double skin construction to maintain a cooler outer case.
- Low thermal mass insulation leads to a very impressive heat up rate as well as efficient insulation.
- Temperature control provided either by PID or Programmable controls depending on customer requirements.
- Chamber exhaust vent
- A vertical counter balanced door, keeps the hot insulation away from operator, while opening upwards.
- There is always a safety switch which isolates power when door is opened.

ColourFlex Spectrophotometer L2

Description:

ColorFlex L2 offers the advantage of 45º/0º design ensuring that you not only get your colours right - but perfect every time. It measures your sample the way the human eye does. It lets you see your colours exactly the way your customers do, not just in the lab but in the real world.

ColorFlex L2 Features

- *Measures the reflected colour of solids and liquids.*
- *Product-standard storage with Pass/Fail tolerances.*
- *Displays Colour Data, Colour Plots, Spectral Data, and Spectral Plots.*
- *Available with 45°/0° measurement geometry.*
- *Requires very little bench space.*
- *No computer required.*
- *Modern Tablet User Interface with touchscreen & Colour display.*
- *Essentials 2.0 colour software.*
- *Built-in Camera for sample viewing.*
- *On-board Diagnostic Health Check*



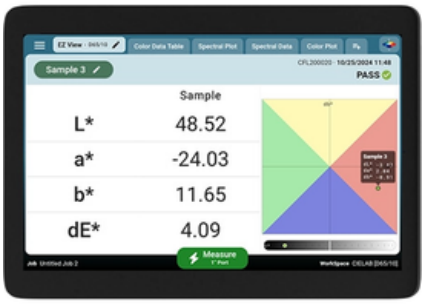
Application Examples:

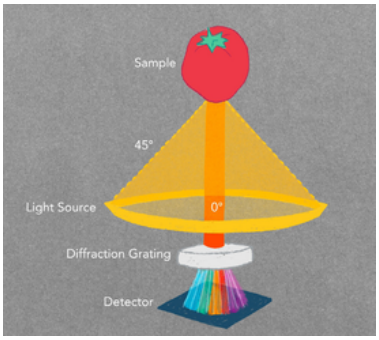
- *Food.*
- *Beverages.*
- *Chemicals.*
- *Building Products.*
- *Plastics.*
- *Textiles.*

Included:

·1x ColorFlex L2 ColorFlex L2 45°/0° Spectrophotometer
·ColorFlex L2 (110V & 220V) is the next generation of compact and high-performance benchtop color measurement spectrophotometers with a 45/0-degree geometry and a 32mm (1.26") port plate providing a 25mm (1.0") area of view.
·The ColorFlex L2 features a 7" touchscreen interface for operation and data display.
·System includes: Instrument standards, port plate, and power supply.
·1x CFLX-SC-ASSY ColorFlex Sample Cup Set (45/0 Only)
·Consists of 2.5 inch glass (64mm) sample cup, sample cup opaque cover, and sample cup port insert.









Electronic Alveograph

Mix flour with a certain amount of salt water to make dough, supplant it to patch, fermentation in the thermostatic chamber.
Under a certain pressure and flow rate of air, the patch is blown into a very thin bubble, until it breaks.
Alveograph records the bubble curve of the internal pressure change of the bubble during the entire bubble blowing process, Obtain dough performance indicators such as dough toughness, ductility, and baking power.

Application field:

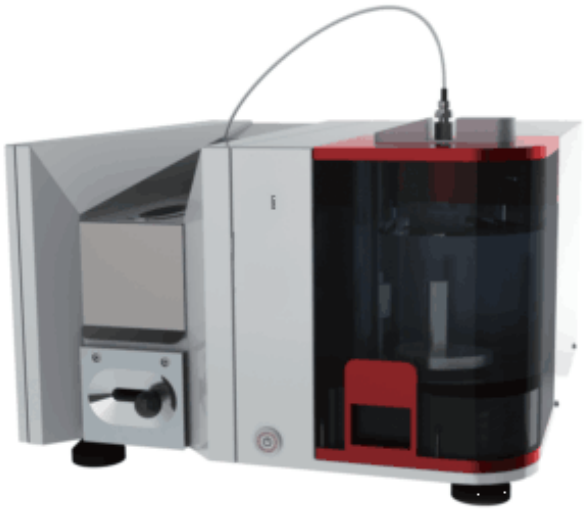
Warehousing industry Uses Alveograph standards to ensure quality and wheat trade safety.
Monitor wheat quality during the acquisition process.
Grading wheat according to wheat use.
Screening for worms

Baking industry uses the Alveograph to Monitor the consistency of flour
Test new formulas.
Control additive dosage

Flour industry
Optimized with wheat and flour According to the use of flour, accurately measure the optimum additive and the most suitable amount
Main features and advantages

1.System cooling: Built-in electric refrigeration, no external water-cooling system required.
2.Dough with water: Automatic precise water addition, Automatic and precise control of water temperature Improver guidance
Helps users choose the most suitable additive, get the target bubble value.
3.Virtual storage flour: Simulate each product into a granary and enter its corresponding price.
4.Four Matching: Automatically selects the proportion of up to 5 products, Reach the target bubble value
5.Traceability: monitor and analyze the product quality of a supplier or customer over a period
6.Patch bubble: Patch automatic positioning, automatic blowing, measuring chamber temperature and humidity automatic control, Blowing down, More round bubbles, Closer to the optimal experimental state
7.Experimental method: New detection parameters: Pressure/tension, First Derivative, Automatic calculation display, “ Baking force attenuation ”,”relaxation ”,”Comprehensive”(Combination of different experimental methods, such as “ Standard bubble ”+”relaxation”).
The experiment has been preloaded into the software, Users can set their own experimental methods. Such as Change kneading flour strength and time.so Alveograph can predict more and analyze the performance what we want to know.
8.Meet multiple standards: The detection method meets the requirements of the standards GB/T14614.4, ISO5530-4, ICC121, AACC54-30.





MixoLab

MixoLab can not only analyze flour and all kinds of cereals and whole wheat flour, but also analyze dough samples obtained directly from the production line. The equipment is widely used: soft wheat, hard wheat, barley, rye, rice, corn, quinoa, cassava and so on.

Users can develop their own formulation of additives to evaluate the effects of additives (gluten, protease, emulsifier, lipase, cysteine and enzymes) and ingredients (salt and salt, sugar and lipid), as well as develop prediction models to evaluate the baking effect of flour-based food.

APPLICATIONS:

Detection of wheat during grain harvest and identification of wheat phagocytosis by insects.

Optimize wheat flour blending, determine the optimum additives and optimum amount, and evaluate the effect of damaged starch.

Monitoring the consistency of stored flour.

Detecting the Rheological properties of flour rich in fiber and studying the formula of whole wheat flour.

Optimize the quality of gluten-free products.

Features and Advantages:

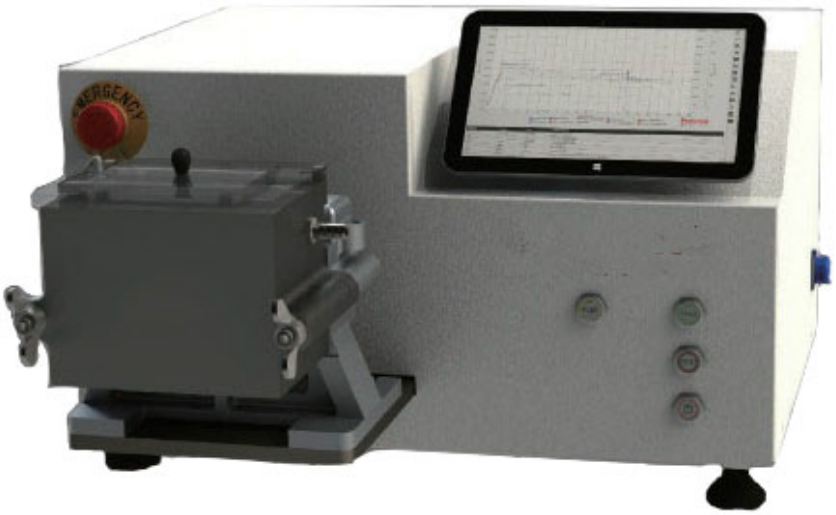
1. Automatic setting of mixing bowl temperature, accurate and reliable.
2. Alloy material, strong and durable, easy to clean.
3. Faster disassembly and assembly of water tank, more convenient, easier to clean.
4. Automatic water filling, high efficiency, more accurate to fill water.
5. All working conditions can be calibrated, with higher detection accuracy and simple operation of analysis software.
6. Dough Temperature Resistance Index: A new indicator to evaluate dough temperature resistance.
7. New experimental protocols can be established, and the temperature and speed can be changed at the same time.
8. Powder blending function for theoretical prediction of mixing experimental curve.
9. Additive prediction function: Directly visualize the use effect of additives and the optimal number of additives.
10. Prediction function: which automatically calculates results such as predicting bread volume based on the test results.
11. Automatic testing water absorption of flour, less than 8 minutes Specification

Quick Viscometer.

1.Power:220--230V，AC，50/60Hz
2.Use environment:Temperature:10℃-30℃.Relative humidity:10-85%
3.Comply with LS / T6101-2002 test method
4.Use heating metal fast way to heat
5.Automatic analysis: maximum viscosity, attenuation, retention strength, regeneration value, final viscosity, stirring value, gelatinization temperature
6.Up to 128 test procedure steps can be designed
7.Sample quantity:2-3g.
8.Temperature rising and falling speed: up to 14 ℃/min
9.Temperature accuracy: no more than ±0.3℃
10.Temperature Control Range:0-99℃
11.range of rotation: Computer control,20~1000 rpm,adjustment
12.Speed accuracy:+/-1%（160 rpm）
13.Unit: CP, RVU
14.Viscosity range:40~12000 CP（80 rpm）
15.Viscosity Accuracy:+/-3%（S2000 oil，5000 CP）
16.Instrument display screen: 4 lines x 20 digits
Grouped equipment:1 Master,1 box of consumables (200 sets) test tank and stirring blades,1 set of computer



AUTOMATIC FARINOGRAPH



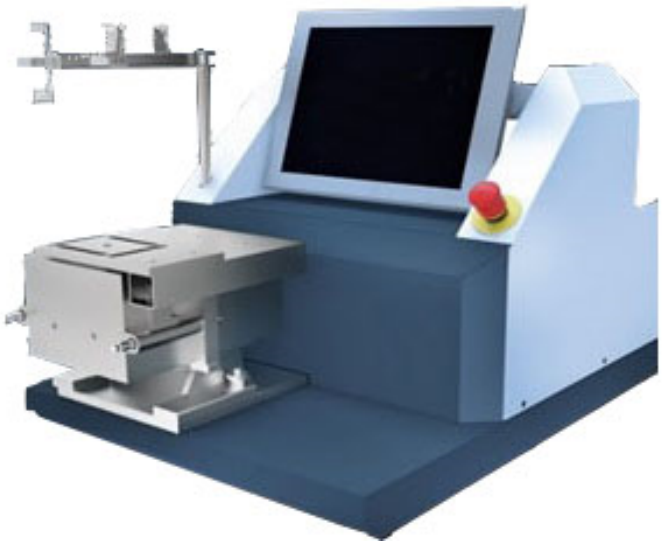
1.This Model is automatic Farinograph Power:220V,Motor Power:300W
2.Main dough cutter speed:(63±1)r/min, Master-Slave Rubbing dough cutter speed ratio:(1.5±0.01):1
3.A torque sensor is used to detect the kneading process. The torque range:0～20Nm
4.Torque sensor detection accuracy is not less than 0.3%
5.Mixer Volume:300g
6.The high-quality imported stainless steel is used for the Mixer and kneader
7.And the Mixer has overload protection
8.Kneader has safety protection function
9.Measuring range:0～2000 Silty unit, Unit torque:（9.8±0.2）mN•m/FU
10.The water addition and operation process are prompted by the computer, and the data is automatically processed
11.Can compare the silty curves of different tests, Data encryption, You can open and compare the silty quality files of various brands of silty quality meters on the market. Thus having extremely strong compatibility, No limit on the number of branch files that can be opened simultaneously, And can customize the curve color and name.
12.Test results can be exported in data format for statistical analysis
13.The silty curve can be evaluated according to national standard methods and international standard methods
14.Using high-precision PID water bath to control the temperature, and the working temperature of the Mixer is 30 ± 0.2 ℃
15.The accuracy of adding water is 0.2ml (300g kneader)
16.The maxi pressure of the water bath is 340mbar, and the maximum flow rate is 15L / min
17.The instrument uses standard samples for detection, and the deviation of the stable time is within 15% of the standard value
18.The product has the evaluation report issued by the national quality inspection department
19.Can view silty data in real time on multiple terminals (need to cooperate with Smart box)
20.Software applicable system: Win7 / Win10 includes a set of use authorization, free upgrade for life
21.Strong compatibility, can load historical data of farinograph in other formats
22.You can interrupt the experiment and calculate the current result while the experiment is in progress
23.Real-time data real-time display
24.Selectable standard:
A. International Grain Chemistry Association Standard ICC 115/1
B. American Grain Chemistry Association Standard AACC 54-21
C. International Organization for Standardization ISO 5530-1
D. National Standard of the People's Republic of China GB / T 14614
25.Remind function whether the water volume meets the requirements
26.Intelligent zero, The results are more realistic and more accurate
27.Cycle mode: closed cycle
28.Temperature setting range of incubator: 20 ~ 50 ℃
29.Incubator temperature adjustment accuracy:±0.2℃
30.Incobator power:220V AC 50HZ 1200W
31.Maximum flow: 15L / min, one-button automatic water supply
32.Sink Size:335*185*410
33.Embedded software temperature control technology, precise, stable and uniform temperature control, Meantime increase the heating element detection technology, Real-time monitoring of heating elements
34.If there is any abnormality, the system will automatically alarm and prompt to make the whole machine more intelligent
35.Corrosion-resistant design, using imported steel and surface treatment Grouped equipment:1 Farinograph mater,1 1 set of computer, 1 set of Constant temperature water bath,2 Burettes,1 Data processing software and so on.

EXTENSOGRAPH



1.High-precision sensors and electronic systems are used to collect data at high speed, and the relationship between tensile force and tensile length is displayed in real time in the software, and the experimental results are presented more intuitively.
2.Closed arc shape, with functions of dustproof and heat preservation.
3.Testable flour properties:
A. Stretching resistance (when stretching at 5 cm)
B. Maximum tensile resistance
C. Extensibility
D. Stretch (area surrounded by energy graph)
E. Stretching ratio (tensile resistance / elongation at 5 cm)
F. Maximum draw ratio (maximum tensile resistance / elongation)
4.Overload protection function: when the data collected during the experiment exceeds the overload protection threshold of 1500 EU, it will immediately stop and alarm.
5.With 6 dough brackets, the brackets are not easy to stick flour after special treatment.
6.Rotating speed of rounder: (83 ± 3) r / Min;
7.Rubbing speed: (15 ± 1) r / Min;
8.Power:220V AC 50Hz 200W
9.Real-time display of proofing box time and temperature
10.The moving speed of the ramen hook is 1.45 ± 0.05cm / s, using synchronous belt drive
11.Unit tensile resistance (12.3 ± 0.2) Nm / Eu;
12.Full computer prompt during the detection process, automatic data processing, easy operation
13.Evaluate the tensile curve according to the national standard method and obtain the evaluation result
14.Test results can be exported in data format for statistical analysis;
15.The proofing system adopts high-precision water bath temperature control, and the working temperature of the proofing box is 30 ± 0.2 ℃;
16.The maximum pressure of the water bath is 340 mbar, and the maximum flow rate is 15 Lt / min;
17.Real-time viewing of stretch data on multiple terminals
18.The product has the evaluation report issued by the national quality inspection department
19.Applicable system: Win7 / Win10 includes a set of use authorization, free upgrade for life
20.Strong compatibility, can load historical data of extensometer in other formats
21.You can interrupt the experiment and calculate the current result while the experiment is in progress
22.Real-time data real-time display
23.Selectable standard:
A. International Grain Chemistry Association Standard ICC 114/1
B. American Grain Chemists Association Standard AACC 54-10.01
C. International Organization for Standardization ISO 5530-2
D. National Standard GB / T 14615
24.Comparison of multiple historical curves in the same view
25.Up to 20 graph curves can be displayed on the same chart at the same time, the result is more convenient, and the data trend and abnormal data can be quickly judged
26.The results of multiple historical experiments can be listed in a table and statistically analyzed to calculate the average and standard deviation of each physical quantity.
27.Real-time viewing of stretch data on multiple terminals (requires Smart Box)
28.Cycle mode: closed cycle
29.Temperature setting range: 20 ~ 50 ℃
30.Temperature adjustment accuracy: ± 0.1 ℃
31.Power: 220 V AC 50 HZ 1200 W
32.Maximum flow: 15 Lt / min
33.Sink Size:335*185*410
34.Using PID temperature control technology, high temperature control accuracy
35.Embedded software temperature control technology, temperature control is accurate, stable and uniform, At the same time increase the heating element detection technology to achieve real-time monitoring of heating elements.
36.If there is any abnormality, the system will automatically alarm and prompt to make the whole machine more intelligent.
37.Corrosion-resistant design, using imported steel and surface treatment;
38.The insulation layer of the proofing box is spliced and pasted by the insulation board
39.The kneading and forming component chassis is thick and stable, and the high resonance frequency is not easy to cause resonance
40.The rounding and forming components use a DC brushless worm motor, which has a small installation height, stable operation and low noise, which is convenient for precise speed control;
41.The stretching motor uses a DC brushless servo motor, a planetary gearbox, the motor runs smoothly and has low noise, precise speed control, and fast response.
42.The stretching part uses a synchronous belt linear module, which has high installation accuracy, low running noise, high standardization, beautiful appearance, and no need to apply grease Grouped equipment:1 set of Extensograph master,1 set of computer,1 set of Constant temperature water bath,1 set of Data processing software

FARINOGRAPH



Harinograph (Farinograph) Measures:

Water Absorption,
Dough Development Time,
Stability,
Degree of softening,
Farinograph Quality Number (FQN)

Modular design, Touch screen integrated system.

Easy handling, reliable, reproducible results in determination of flour quality and its characteristics.

For use in wheat and rye flour.

Fully automatic measurement.

Designed for the milling and baking industries to ensure optimum and uniform flour qualities.

Ready to use.

Compliant with different international standards and methods.

Easy and flexible data access through a browser.

EXTENSOGRAPH

Elastograph (Extensograph):

Is used for dynamically testing the mixing properties of dough for evaluating the flour quality and the processing properties of this dough.

Elastograph measures:
Resistance to extension (R5 cm) ,
Resistance to extension (RMax.),
Extensibility ,
Area below the curve (energy, A) ,
Ratio number 5, Ratio number Max to make reliable statements about the baking behavior of the dough.

Elastograph will shows the influence of flour additives like ascorbic acid, enzymes (e.g. proteinases), and emulsifiers and thus permits to determine the rheological properties of each flour and to adjust the “rheological optimum “for the respective purpose".

Integrated touch screen display.

Conforms to all international standards.

Measurements of 45, 90 and 135 minutes are recorded during the test.

Determine the rheological optimum to standardize the flour quality.

Fermentation room with 4 cells.



Bread Volume meter (Fully Automatic)

1.Power:AC 220VAC，50/60Hz
2.Use conditions:Temperature:5℃-40℃,Relative humidity:10-85%
3.10-60 seconds can quickly and easily detect the food volume, the conventional detection time is 20-30 seconds
4.Various accessories are available, almost all types of food can be analyzed
5.The laser probe is close to a full scan of 180 degrees, and the detection results are displayed in a table and a 3D map;
6.Can detect volume, length / height, width, depth, specific volume and weight
7.Simple verification and quick calibration
8.Non-contact non-destructive testing, suitable for testing various types of samples
9.The maximum size of the tested sample (height x width x length): 45x33x33cm
10.Volumetric accuracy:0.5%(scanning time is 60s)
11.Weighing accuracy:<0,017%
12.Scanning data collection: up to 768 points / rev
Grouped equipment:1 host,1 set of Rectangular flat support frame,1 set of Round flat support,1 Two-point hook,1 set of Adjustment weight,1 set of computer.

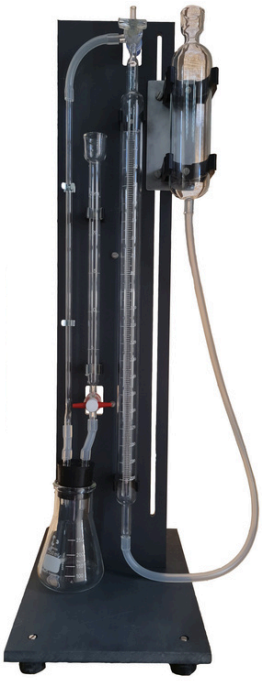




VARIOUS DRYING OVEN SIZES (RSA)

Digital temperature setting and control “Scientec RSA” With forced convection fan and stainless steel racks.
Temperature adjustable from 5ºC above ambient to 160ºC
Various sizes /Digital or Analogue Control / Electronically

Carbon Dioxide CO2 Analysis In Self-rising flour (Chittick)



Automatic Adjustable Water Dispenser 5 – 60 ml



VARIOUS TEST BAKING EQUIPMENT AVAILABLE



Spiral dough mixer 25kg, 50kg, 80kg dough capacity

Features & Benefits:

- Suitable for all types of dough
- 2 Speeds
- Automatic timer
- Stainless steel bowl
- Equipped with bowl safety guard
- Sealed bearings

Electrical:

Spiral motor 2.2kW
Supply voltage: 380V, 50Hz, 3 phase, 1440/720rpm

Capacity:	25kg	50kg	80kg
Flour	12.5	25	50
Dough	25	50	80

No. of speeds: 2
Transmission: Belt

Convecta Oven & Prover

FEATURES & BENEFITS

- New Smart Controller
- Easy Maintenance / Easy Cleaning
- 2 Stage Lockable Door
- Interactive controls
- Automatic Steaming System
- Auto Dampers
- Hygienic Design of buttons (No dirt trap)
- Optional Microprocessor Control





DECK OVEN

Features:

- Instrument panel is user friendly
- Legs are fitted with castors
- Ovens are modular and can be built in a combination of 1- 5 decks
- Can be set for different products
- Doors are supplied with fitted windows to allow the baker to observe the baking process
- Individual adjustment of the 4 heat panel zones on each deck allows for even baking

Affordable Balance to Achieve Reliable Results



The Pioneer PX combines essential weighing functionality with competitive performance, offering high accuracy and repeatability for applications in laboratory, industrial and education settings.
The PX is affordably priced, intuitively designed for intelligent operation with a second line display for additional information, and USB and RS-232 connectivity for easy communication.

Unique Features Include:

- The PX offers high accuracy and repeatability for essential weighing applications in laboratory, industrial and education settings at an economical price point.
- Featuring a cast metal lower housing, sub-pan and stainless steel weighing pan, the PX is durably constructed for versatile, long-term use.
- Pioneer features a second line display for additional information or guidance, a static removal bar for convenient grounding, and USB connectivity.

Speed, Simplicity and Affordability:

The new OHAUS MB23 and MB25 Basic Moisture Analyzers combine high quality and durable construction into a sleek, compact design.
The MB23 and MB25 offer dependable, accurate, results for a wide variety of applications.

Standard Features Include:

- Flexible Performance—The OHAUS MB23 and MB25 provide accurate results at either 0.1% or 0.05% readability. And with your choice of infrared or halogen heating, they are
i deal for textiles, wastewater, ceramics, food and other applications that require IR heating elements and measurements to 0.1% or 0.05%.
- Simple to Operate—Set up and operation is extremely easy. Just press and hold the temperature or time buttons to set drying parameters, add your sample and begin the test process. This makes the MB23 and MB25 ideal for routine tasks performed by operators of all skill levels.
- Compact, Easy-to-Clean Design—The compact footprint (17 x 13 x 28 cm) of the OHAUS MB23 and MB25 is designed to take up less space. Their easy-to-clean heating chamber is ideal for frequent use and inexpensive maintenance.





Outstanding Performance, Flexible Configuration and Reliable Results:

The new OHAUS MB27 Basic Moisture Analyzer combines high quality and durable construction into a sleek, compact design. The MB27 offers dependable, accurate results for a wide variety of moisture analysis applications.

Standard Features Include:

- With 0.01% 0.001g accuracy, the MB27 Moisture Analyzer is suitable for most applications.
- Halogen heating and dual weight-temperature calibration provide fast, reliable results.
- User-friendly touch-button design for easy operation.

Multi-Purpose Compact Bench Scales for Industrial Weighing Applications

The multipurpose Ranger 3000 has all of the capabilities to produce precise results rapidly for a variety of applications. With nine application modes, Ranger 3000 is the ideal scale to meet many industrial weighing needs. Portable and equipped with a rechargeable battery, this scale is beneficial in every corner of the factory and is equipped with functions and features that elevate the Ranger 3000 to a class of its own.

Standard Features:

- With the largest display in its class, check weighing LED indicators and backlit LCD display, the Ranger 3000 can function in almost any work environment.
- User-friendly scale with easy setup to ensure efficiency in the workplace.
- Eliminate waiting time and increase control of your operation with accurate one second results.



MILLING





Professional Moisture Analyzers for Advanced Moisture Analysis:

Measuring moisture content has never been easier than with the MB120 and MB90 Moisture Analyzers. Geared to increase precision and efficiency in the lab, these Moisture Analyzers feature a precisely controlled halogen heating system which helps to yield fast and repeatable results with readability up to 0.01%. The robust housing and die-cast structure is designed for easy, tool-free cleaning and durability. An intuitive touchscreen icon-driven menu guides users through every step of the operation process.

Standard Features Include:

- Define your Drying Parameters and Store Up to 100 Methods for Easy Recall MB120's Temperature Guide helps to analyze a sample and determine the optimal drying temperature. You can store up to 100 methods and 1000 total results, for statistical analysis of measurements. Three levels of user management are available to meet individual user requirements and ensure data safety.
- Increase Efficiency in your Lab with Fast Heating Halogen Technology
  A precisely controlled halogen heating system distributes heat uniformly over the sample, ensuring fast and repeatable results. Four selectable drying profiles for easy one-step drying and seven shut-off criteria to automatically end the test (once moisture loss is no longer detected) are available in the MB120.
- Effortless Cleaning with the Tool-Free Cleaning Structure Designed with convenient maintenance in mind, no tools are required for cleaning these moisture analyzers.
  Simply remove the glass and tray to clean the sample chamber.
  The robust housing and die-cast base guarantee durability.
- Operate Intuitively Using Icon-Based Navigation on the Colour Touchscreen Display
  You can access all of the MB120 and MB90's features and parameters on the easy-to-read colour touchscreen display. The intuitive icon-based navigation guides users through every step of the operation process.

Multi-Purpose Portable Balances Suitable for Everyday Weighing

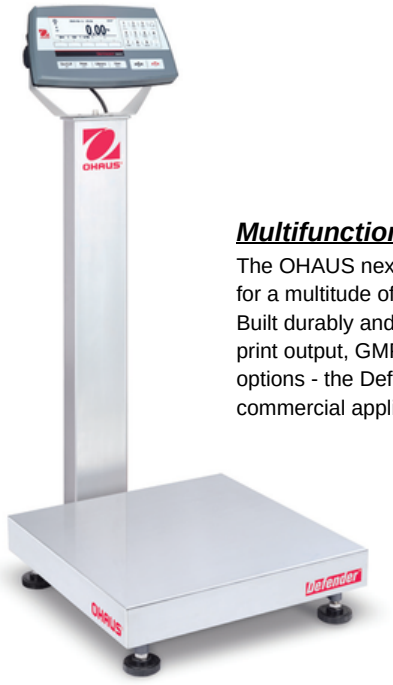
OHAUS raises the bar in price-performance ratio with the newly-designed Navigator series which is perfect for general weighing applications in laboratory, industrial and education settings.

Ruggedly constructed and multifunctional, the Navigator is a powerful balance that can handle a diverse range of weighing applications with features such as fast stabilization time, overload protection at four times its rated capacity, and easy operation.

Unique Features:

- Navigator offers essential weighing applications at a competitive price point.
- Advanced weighing technology offers one-second stabilization for fast and accurate weighing results, improving operator efficiency, productivity and throughput.
- Overload protection system that can withstand loads up to four times the rated capacity safeguards the balance.





Multifunctional Bench Scale for Standard Industrial Applications

The OHAUS next generation Defender 5000 Series multifunctional bench scale is ideal for a multitude of applications, including production, packaging, inventory and shipping. Built durably and equipped with advanced features such as maximum configurability print output, GMP/GLP data output, library/user management, and multiple connectivity options - the Defender 5000 is designed to simplify demanding industrial and commercial applications.



MILLING

Analytical Balances
Capacity 80g to 250g
Readability 0.0001g



Solis Analytical and Semi-Micro Balances
Capacity 120g to 510g
Readability 0.01mg/ 0.1mg to 0.0001g



PMB Moisture Analyser
Capacity 50g to 200g
Readability 0.001g / 0.01% to 0.01g / 0.05%



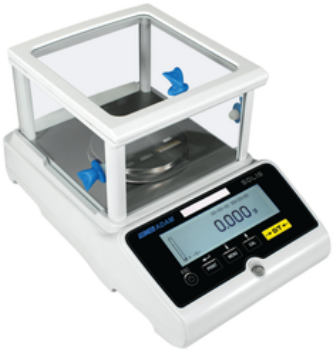
CB Compact Balances
Capacity 500g to 3000g
Readability 0.1g to 1g



Portable Compact Balances
Capacity 200g to 5000g
Readability 0.01g to 1g



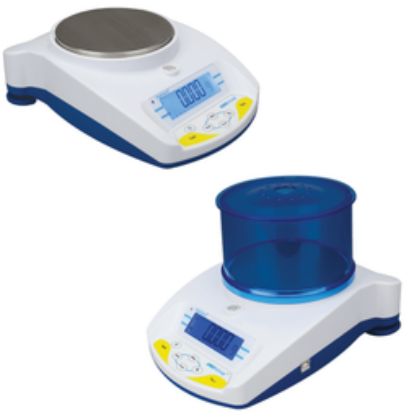
Solis Precision Balances
Capacity 360g to 8200g
Readability 0.001g to 0.01g



Precision Balances
Capacity 220g to 22000g
Readability 0.001g to 0.1g



Portable Precision Balances
Capacity 120g to 3000g
Readability 0.001g to 0.1g



MILLING

CONSUMABLES AND SPARES

FALLING NUMBER TEST TUBES & TEST TUBE HOLDERS



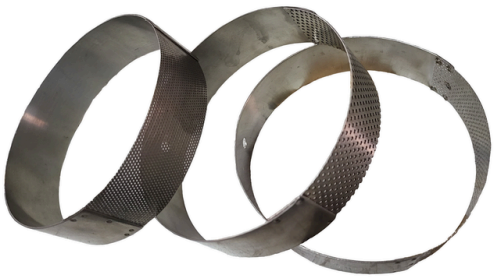
HAMMER MILL BELT



MINISIEVTER SPRING AND SWIVEL SETS



HAMMER MILL SIEVES IN VARIOUS SIZES



HAMMER MILL CROSS BEATER



HAMMER MILL DUSTBAG



MILLING

S.S. CALIBRATION WEIGHT F CLASS



S.S. CALIBRATION WEIGHT E CLASS



CAST CALIBRATION WEIGHT M1 CLASS



DESK TYPE PH METER



PORTABLE PH METER



POCKET TYPE PH METER



UNIVERSAL PH INDICATOR PAPER



DIGITAL ANEMOMETER



DIGITAL WEATHER STATION



DIGITAL THERMO HYGROMETER



TACHOMETER



ANALOG HYGROMETER



INFRARED THERMOMETER



S.S. PROBE DIGITAL THERMOMETER



BIMETALLIC THERMOMETER



MAXIMUM MINIMUM THERMOMETER



ASTM THERMOMETERS



GLASS THERMOMETERS



DIGITAL CHRONOMETER



DIGITAL DIAL GAUGE



DIGITAL VERNIER CALIPER, STAINLESS S.



DESICCATOR CABINET



VACUUM DESICCATOR



NON VACUUM DESICCATOR



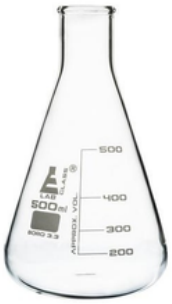
MILLING

Various Glass and Plastic Ware

VACUUM FILTER FLASK



GLASS ERLENMAYER



GLASS BOILING FLASK



GLASS FUNNEL PYCNOMETER



GLASS PYCNOMETER



REAGENT BOTTLE



GLASS MEASURING CYLINDERS



PVC MEASURING CYLINDERS



GLASS BEAKER



PLASTIC BEAKER



PLASTIC VOLUMETRIC FLASK



GLASS VOLUMETRIC FLASK

