

Precision laboratory mill for production-like flour samples



Quadrumat® Junior

The C.W. Brabender® Quadrumat® Junior is a universal precision laboratory roller mill for milling grain for subsequent analyses. Special features are:

- High precision
- High capacity
- Fixed roll arrangement for extremely long life
- Easy operation
- Quick and easy roll exchange
- Complete with aspirator system

A modified version of the Quadrumat® Junior with modified rolls and roll gaps and another sifter is available for grinding durum wheat to semolina.

Features and Specifications

C.W. Brabender® - Quadrumat® Junior

MATERIAL FLOW

From the hopper, the prepared grain sample flows through an adjustable feed gate over the feed roll to the first pair of break rolls and from there, without intermediate sifting, to the second pair of break rolls.

The second roll of the first break roll unit acts as first roll of the second break roll unit. Subsequently, the material goes directly to the "middlings reduction section". Here, the

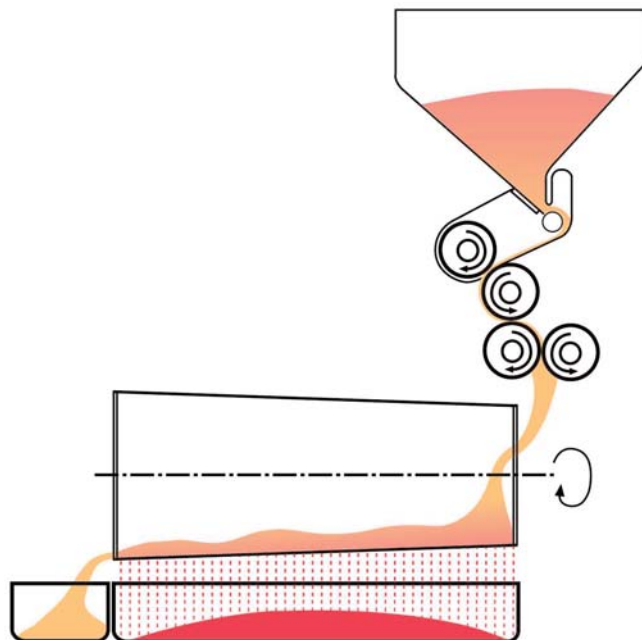
second roll of the second break head operates against the fine corrugated roll of the middlings reduction section.

The closed grinding process with extremely small roll diameters and the resulting short grinding zone, together with the self-grinding effect of the grain particles among each other, ensure maximum separation of the endosperm from the exosperm.

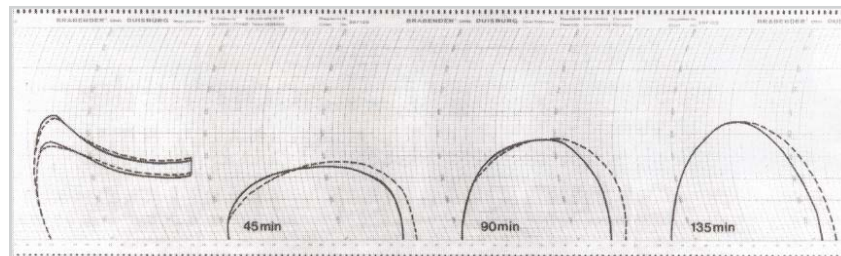
The short grinding process corresponding to the elasticity of the bran prevents splitting up of the bran. After having passed the last pair of rolls, the material drops into the round sifter.

Automatic control of the circumferential speed of the sifter provides for a good self-cleaning effect even in continuous operation. The sifted flour falls into a flour drawer, the bran is collected in a separate bran drawer below the sifter outlet.

Obtain flours which are almost equal to commercially produced flours in ash content, yield, and baking quality - the multi-step grinding process only needs a single passage.



Technical data	
Capacity	500 g in approx. 5 min
Max. moisture	15 - 17 %
Yield	60 - 75 %
Ash	0.5 - 0.7 % on dry basis
Mains	3 * 230 or 400 V, 50/60 Hz
Dimensions (H * W * D)	700 * 615 * 520 mm
Weight	69 kg net



Farinograms and Extensograms of two flours obtained from the Quadrumat® Junior (—) and from a production mill (---)



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