

Sedimat laboratory mill

Automatic production of flour samples for the Zeleny sedimentation test -- in compliance with:

- ICC standard nos. 116 + 118
- ISO 5529

Special mill
for the Zeleny
sedimentation test



Brabender

Specification

Sedimat and shaker

Additional equipment for the Zeleny test:

- Shaker
- Automatic dosing
- Shaking cylinder

In accordance to the Zeleny method, mix and shake the prepared flour in up to 8 shaking cylinders with the prescribed solutions and prescribed rhythm.

Four short-time clocks with optical and acoustic signals ensure precise observation of the required proving and sedimentation times.

Customer Service

C.W. Brabender® provides unparalleled service and technical support for our customers by employing highly skilled tradesmen, service technicians, and an experienced sales force.

We have a modern application laboratory located at our National Headquarters to benefit the interests of our customers. An experienced technician shall attend to the specific needs of each and every individual, and shall remain present throughout the entirety of the test and trial periods in order to assist in the customer's quest for desired results.

Contact the technical staff at C.W. Brabender®...discuss what We can do for You...

Sedimat specification

Brabender® developed the Sedimat®, in particular, for grain sample preparation for the Zeleny sedimentation test.

Handling of the mill is very easy. Rely on constant results by fully automatic milling and sifting, and obtain flours that fully meet the required yield, ash content, and degree of fineness for the Zeleny sedimentation test.

The rolls of the Sedimat are made of high quality hardened steel. Under normal operating conditions, there will be no variation of the milling results due to roll wear.

The round sifter covered with 150 µ nylon is located within the flour collector. This excludes contamination of the flour sample to be milled with residues of the previous flour.

The Zeleny sedimentation test

With the Sedimat and shaker, you have the full apparatus for the sedimentation test acc. to L. Zeleny (ICC standards no. 116 and 118, ISO 5529) and can rely on reproducible results.

The Zeleny sedimentation test describes the amount and quality of the gluten fraction of flour. The test measures the swelling of the gluten fraction of flour suspended in a lactic acid solution. The sedimentation volume in ml, determined after a standard time interval, provides valuable data as to the expected dough properties, gas-retaining capacity, proving tolerance, and the volume of the baking products.

On the basis of the Zeleny value, make reliable predictions as to the baking quality of a flour or grain.

Technical data of the Sedimat

Capacity	approx. 100 g of wheat within 3 min
Mains connection	230/400 V three-phase, 50 Hz
Dimensions (H * W * D)	620 * 380 * 610 mm
Weight	approx. 51 kg

Subject to change of design and technical modification without notice.

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