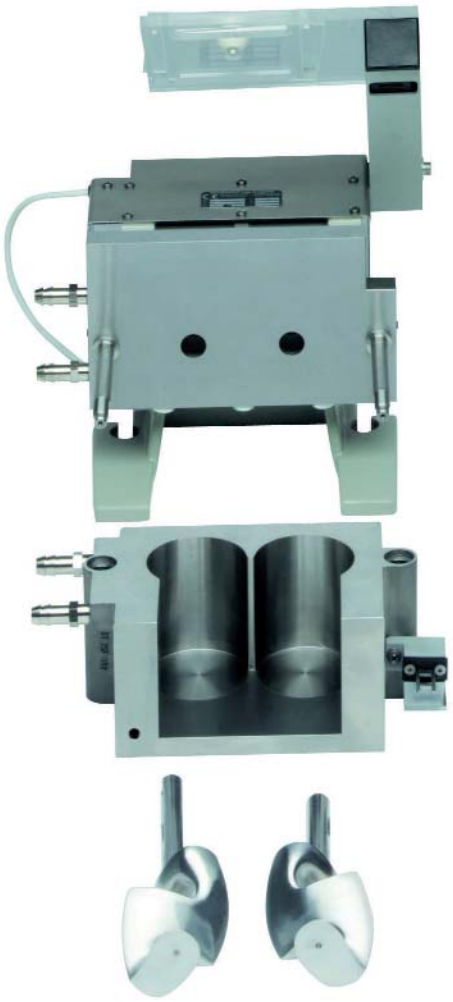
C.W. Brabender® Instruments, Inc.
Measuring Beyond Expectations

Farinograph® -E

Mixers and Software...

Sigma S 10



Sigma S 300

Sigma S 50

Brabender® Measurement & Control Systems

Simply the Original!

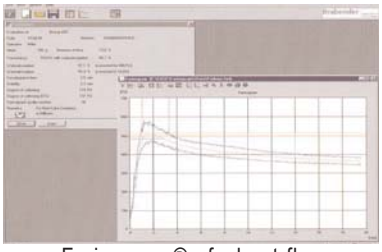
C.W. Brabender® INSTRUMENTS, INC.

Features & Specifications

C.W. Brabender® - Mixers and Software

Farinograph® Mixers

- Sigma mixer S 300
  - for standard Farinograph® test (300 g of flour)
  - for mixing the dough for Extensograph® tests
- Sigma mixer S 50
  - for standard Farinograph® test (50 g of flour)
- Sigma mixer S 10
  - for standard Farinograph® test small sample weights (10 g)
- Resistograph mixer R 100
  - flat blades, narrow bowl
  - intensive mixing
  - supplies high shearing force and work to the dough
- Hardness and Structure Tester
  - for testing the hardness of grain (wheat, barley, malt, etc.)
  - special software
- Planetary mixer P 600



Farinogram® of wheat flour

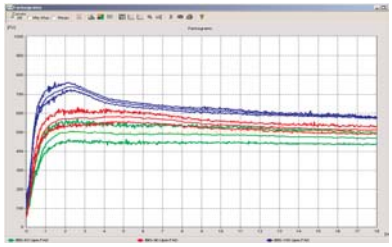
32-bit Windows Software

Enter your test parameters from your PC - they are transmitted automatically via USB to the instrument. The user-optimized software makes working with the Farinograph®-E an enjoyable experience, and offers multitasking, automatic range setting according to the selected mixer, and automatic zeroing.

The menu guides you through the entire test procedure including all preparations

The measuring diagram (Farinogram®) is shown on-line on the monitor. Define a reference curve with tolerance limits according to individual requirements and determine during the running test whether your sample flour meets the specification for a certain application or not.

All test parameters, measuring values, and results can easily be used in other applications like word processing programs or spreadsheets.



Farinogram® - 3 different speeds

Planetary mixer P 600

Individual Test Procedure

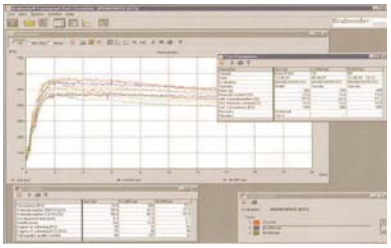
In addtion to the standard evaluation, the software allows to adapt the test procedure to your individual requirements:

- Reduced test time and/or increased mixing intensity by variable speed (2 - 200 min-1)
- Variable mixing intensity and energy input to the dough for research and development applications
- Additional software (e.g. WinMix) for programming complex speed profiles, e.g. premixing at a low speed and measurement at an increased speed or definition of rest times for long dough systems
- Evaluation of diagrams which differ from the typical Farinogram® profile.

Data Correlation...

Use the powerful Farinograph® correlation program to compare diagrams and results of up to 10 tests. Test conditions and results are contrasted in tables and evaluated statistically.

Quickly assess trends or irregularities by drawing and printing all diagrams of the correlation together in a single plot.



Data correlation

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