

Measuring Mixer S 300

The new lightweight for the Brabender® Farinograph®



For which purpose can it be applied?

The Measuring Mixer S 300 in connection with the Brabender Farinograph is used to determine the flour water absorption and the rheological properties of the dough produced therefrom.

It was primarily designed to be applied as a measuring head for the Farinograph-TS but is also compatible with older models, such as the Farinograph-AT and the Farinograph-E.

At equal chamber and blade geometry compared to its predecessor model, the new Measuring Mixer S 300 complies, among others, with the following international standard methods:

- ICC-Standard No. 115/1
- ICC-Standard No. 114
- AACC Method No. 54-21
- ISO 5530-1

What are the benefits of this new model?

1.) Enhanced usability

The new Measuring Mixer S 300 is a lightweight in comparison to the previous model. The slim design with thinner, but equally robust chamber walls results in a reduced overall weight. This reflects positively on the usability of the device, especially regarding assembly, disassembly and cleaning.

2.) Optimized temperature control

While tempering from all five sides, as usual, the optimized fluid flow of the double-walled kneading chamber reflects in improved temperature-conditioning properties compared to the predecessor model of the Measuring Mixer S 300.

3.) Sensor technology upon customer request

Thanks to a new and innovative manufacturing technique, the mixer can be prepared for the installation of additional sensors, if so requested by the customer.

Technical Data

	New mixer	Old mixer
Weight	18 kg	21 kg
Dimensions (HxWxD)	210x228x300	211,5x279,5x304



The new Measuring Mixer S 300: Slim design and low overall weight for enhanced usability.



For comparison: The previous Measuring Mixer S 300



The Farinograph-TS with new measuring mixer head and automatic water dosage system Aqua-Inject