

The Brabender® Farinograph®-AT

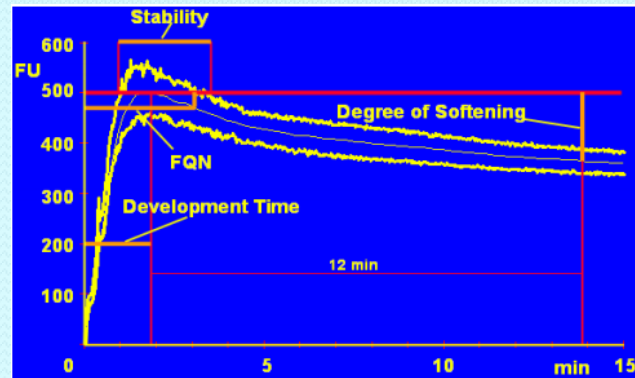
The 4th generation of a trustworthy Instrument



IAOM Bali Conference/ Exhibition

2011

Bali, 30 Oct – 2 Nov



PT MELINDO DIPTA

Sole agent for

BRABENDER GmbH & Co.KG
Duisburg - Germany





The Brabender® Farinograph®-AT
The 4th generation of a trustworthy Instrument

Brabender®

PT MELINDO DIPTA



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Brabender® Farinograph®-AT The Generation History

Farinograph®



1936
produced until
beginning of the 70s

Mechanical Farinograph®



1936
produced until 2002

Farinograph®-E



2000
produced until
now

Brabender® Farinograph®-AT

The Generation History

Farinograph®-AT



Produced since beginning 2010

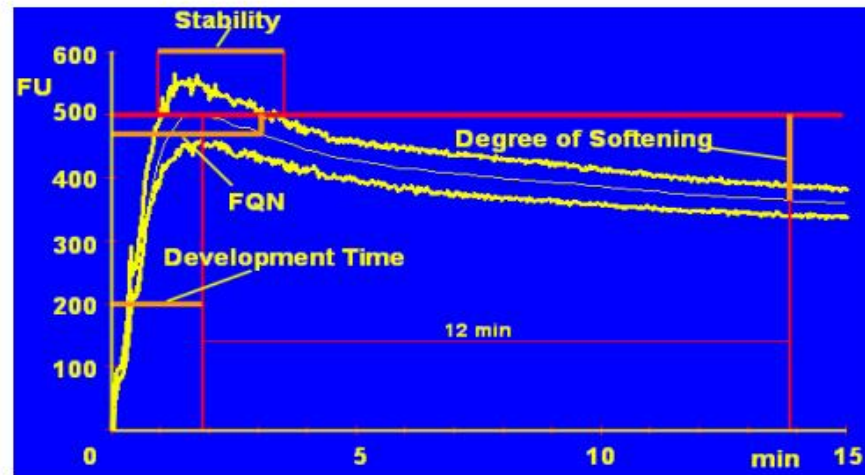
Brabender® Farinograph®-AT

Advantages and new features

Advantages and new features

- Automatic water dosing system
- Extended software applications
- Better reproducibility (because of technical innovations)
- Variable speed (0-200 min⁻¹)
- Higher torque (20 Nm)
- Display shows actual temperatures
- Recording of two temperatures (dough and water)
- Calculates mixing energy
- Patented





All Farinograph® models give the same results

- if the user follows the instructions
- if the instrument got periodical service and maintenance

International standards like

- ICC 115/1 + 114/1
- AACC 54-21 + 54-10
- ISO 5530-1 + 5530-2
- FTWVG 0004 + 0003 + 0016
- and others

are anymore fulfilled



Brabender® Farinograph®-AT



Water dosing system

Display



Available from
I. quarter 2010

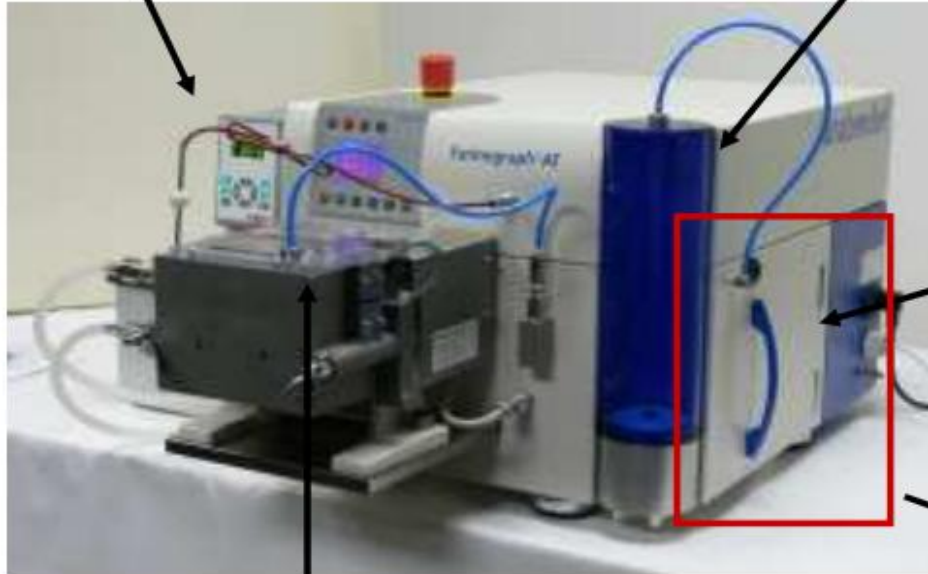
... where quality is measured.

Temperature control

The new Farinograph®-AT Water Dosing System

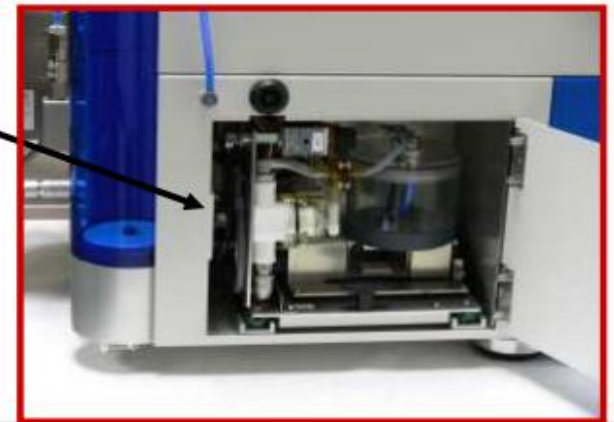
Thermostate

Water tank (2 l)



Heart of the system

Dosing into mixer



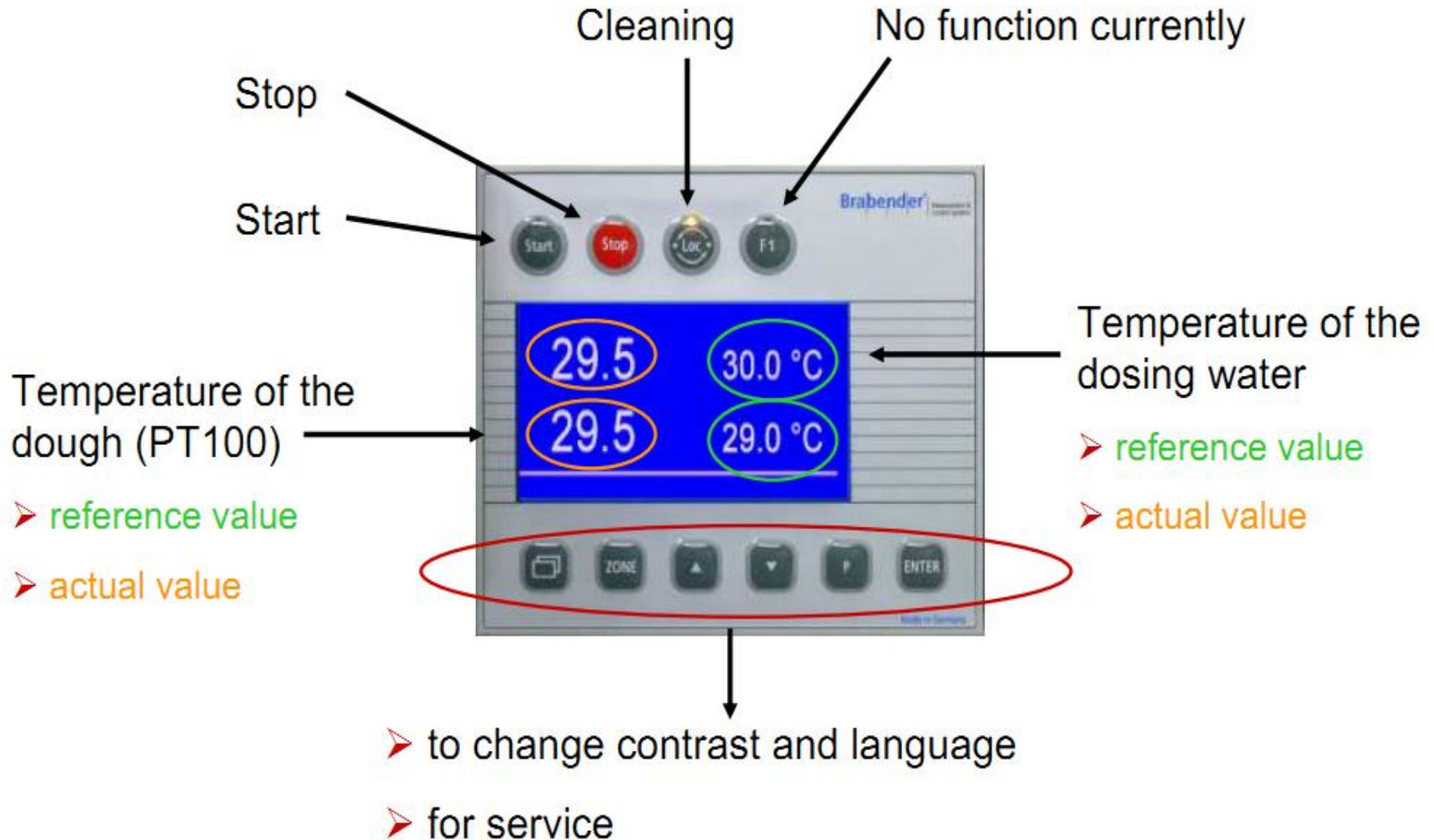
The new Farinograph®-AT Water Dosing System

Features

- Temperature control of added water
 - ⇒ Everytime the same temperature of the water
- Connected with the normal thermostate
 - ⇒ Share cost and maintenance
- Accuracy < 0,1 % water
- Easy detachable tank for cleaning
- Removable dosing system for maintenance



The new Farinograph®-AT Display



The new Farinograph®-AT

Working tools

Sigma mixer S 300

- Standard test according ICC/AACC e.g.
- 300 g flour
- For mixing the Extensograph dough
- Removable blades



Sigma mixer S 50

- Standard test according ICC/AACC e.g.
- 50 g flour
- Removable blades



Sigma mixer S 10

- For small samples
- 10 g flour
- For breeders and research work
- To mix dry gluten



Resistograph mixer R 100

- Flat blades
- Narrow bowl
- Intensive mixing
- High shearing force



The new Farinograph®-AT

Working tools

Planetary mixer P600

- Soft dough (e.g. rye doughs)
- Sponges (e.g. sponge doughs)
- Foames (e.g. egg white)
- Cold swelling raw materials
- Container volume: 2500 ml
- Temperature controlled:
approx. -5 → 150°C



Farinograph®-E with P600

The new Farinograph®-AT

Working tools

Mixing tools P 600

➤ Kneading hook

➤ Whisk

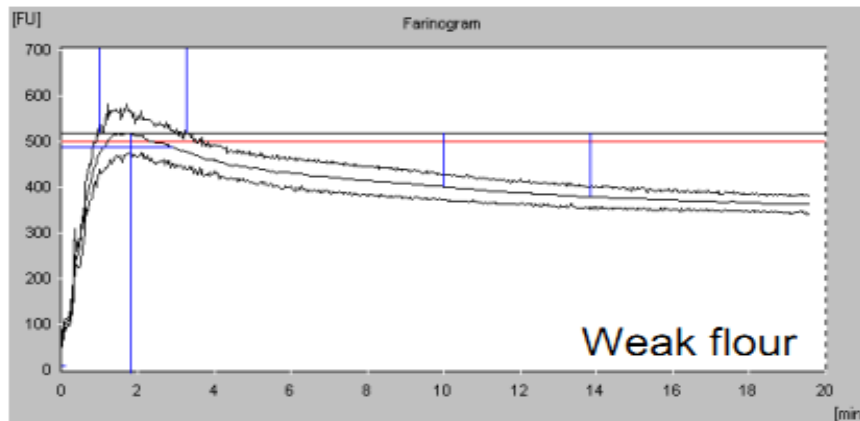
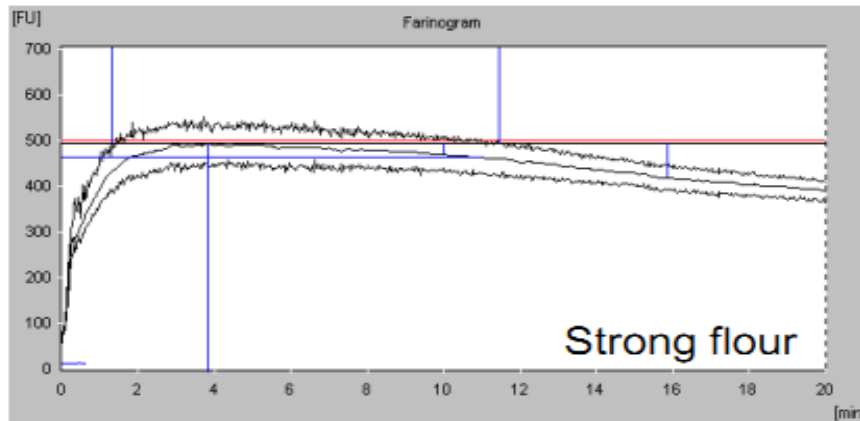
➤ K-hook



The new Farinograph®-AT

Standard software

Software to run standard test like ICC, AACCC or FTGW



Information about

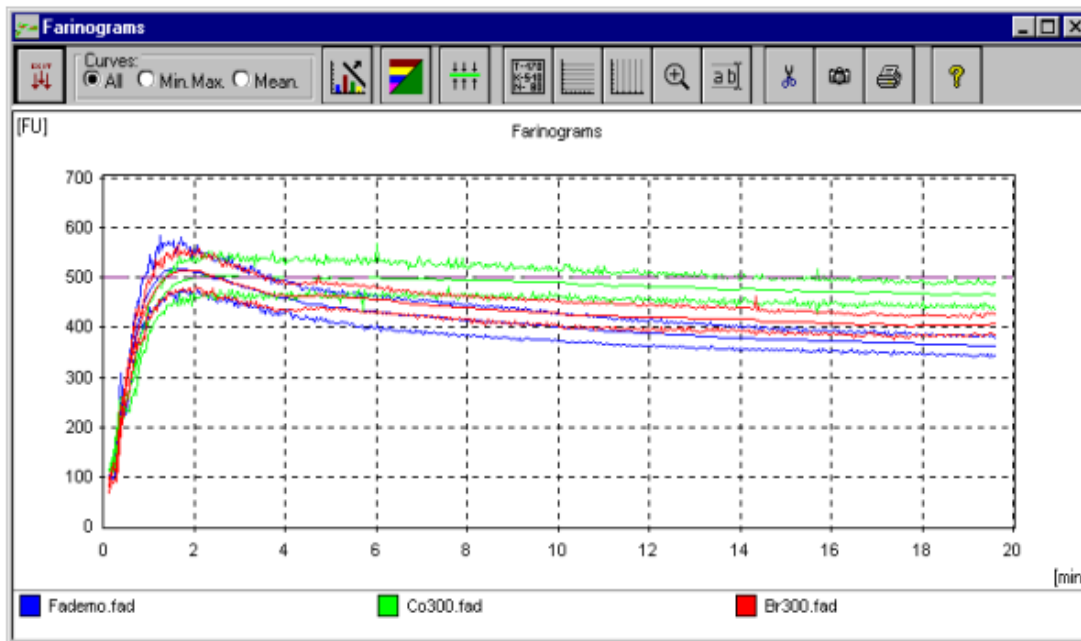
- Wheat quality
- Water absorption
- Mixing behaviour
 - Development time
 - Stability
 - Degree of softening

The new Farinograph®-AT

Software for special applications

Correlation of different curves

- To compare different curves
- Automatic statistical evaluation



Test Parameters			
Parameter	Fademo.fad	Co300.fad	Br300.fad
Sample	Biscuit ABC	CO	BR
Date	10.08.97	06.08.97	21.08.97
Evaluation	BRABENDER/ICC	BRABENDER/ICC	BRABENDER/ICC
Operator	Miller	Serway	Serway
Mixer [g]	300	300	300
Moisture content [%]	13,0	14,0	14,0
with waterabsorption [%]	56,7	62,4	57,2
Std. Moisture content [%]	14,0	14,0	14,0
Std. Consistency [FU]	500	500	500
Remarks	For Best-Cake Compar		
Remarks	in Milltown		

Evaluation			
	Fademo.fad	Co300.fad	Br300.fad
Consistency [FU]	516	504	512
Waterabsorption (500 FU) [%]	57,1	62,5	57,5
Waterabsorption (14,0%) [%]	55,9	62,5	57,5
Development time [min]	1,8	2,8	2,1
Stability [min]	2,3	12,0	2,1
Degree of softening [FU]	116	14	83
Degree of softening (ICC) [FI]	137	30	96
Farinograph quality number	29	147	32

VIDEO

Running Test

[o8 Farinograph Test 02-06-2009.mpg](#)



The new Farinograph®-AT

Thank you very much for your attention



Simply the Originals – Made in Germany

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