

Glutomatic System

2200



Wheat



Flour



Bread



Pasta

Measure Gluten Quantity and Quality



Gluten Index:
AACC/No. 38-12.02
ICC/No. 155 & 158
Wet Gluten Content:
ICC/No. 137/1
ISO 21415

Perlen
INSTRUMENTS

Gluten

Gluten is the functional component of wheat protein. Its properties determine dough characteristics and influence end product quality. The Gluten quantity and quality affect the dough elasticity, gas retention, expansion properties and will largely influence the final baking quality. Furthermore, the ability to form a non-sticky dough, to maintain the desired dough firmness and to achieve constant pasta cooking characteristics are all influenced by the gluten properties. The Glutomatic test measures Gluten Index characterising the gluten strength as well as wet gluten content, dry gluten content and gluten water binding.



Perten Instruments' Gluten Index method is the world standard test for gluten quality and quantity in flour, wheat, durum and semolina. The method is also used for quality control during vital wheat gluten production.

Glutomatic System

Glutomatic 2200: Dual chamber system.

Centrifuge 2015: Regulated, high speed centrifuge with locking safety lid. Two test cassettes for Gluten Index determination are included.

Glutork 2020: Dries gluten completely under standardized, repeatable conditions.



Features & Benefits

Versatile Method: Measures both ground grain and flour at breeders, grain traders, flour mills and flour users, dry gluten manufacturers, pasta manufacturers and bakeries.

Segregation: Identify and separate high quality grain and flour to maximize its value.

Easy Sample Preparation: No sample conditioning or chemicals required.

Rapid Analysis: A complete test takes less than 10 minutes.

Robust Instrument Design: For use at silos or other grain intake areas in difficult environments.

Easy to Use: Automated, easy to handle instrument confidently used by non-technical operators.

Comparable Results: Glutomatic results and values are included in wheat reports worldwide.

Official Approvals: AACC/No. 38-12, ICC/No. 137/1, 155 & 158, ISO 21415.

Recommended Accessories

Laboratory Mill 3100 or 120: For rapid and convenient grinding of whole wheat to wheat meal.



Specifications

Power Requirements: 115 or 230 V, 50 or 60 Hz (specify on order).

Power Consumption: Glutomatic 2200: 185 W Centrifuge 2015: 90 W, Glutork 2020: 840 W.

Dimensions (HxDxW): Glutomatic 2200 (330x350x320mm), Centrifuge 2015 (220x265x165mm), Glutork 2020 (190x250x100mm).

Weight: Glutomatic 2200: 24 kg, Centrifuge 2015: 9 kg, Glutork 2020: 2 kg.

Parameters: Gluten Index, Wet Gluten Content, Dry Gluten Content and Water Binding.

Products: Wheat meal, wheat flour, durum, semolina and vital wheat gluten.