



PRO GLUTOMAKS GLUTEN WASHER

Gluten Washer Device to
designate the wet gluten
amount in whole grain and
flour samples



ISO
9001:2015
REGISTERED

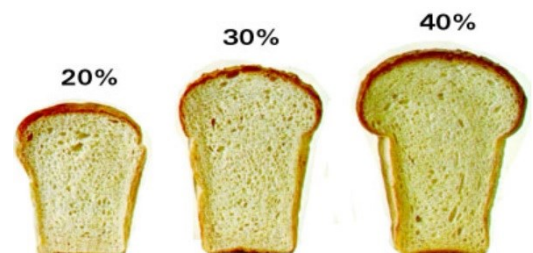


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Wet gluten quantity:



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Pro-glutomaks device is used to designate the amount of raw gluten. The device have double washing cell and two set of washing options for whole grain and flour samples. In the gluten washing analysis, grain flour is washed with salt water and the starch and gluten it has are seperated. Amount of wet gluten resulting from the washing process, indicates the bread quality of the flour. Pro-glutomaks device consists of multiple mechanically complex parts which work together. These parts working in sync and without fault, positively impacts the mechanical endurance and analysis results. Design of the Pro-glutomaks device has been made by our engineers who are experienced in this field with highest quality mechanical modelling methods. Design of the Pro-glutomaks device is registered to Turkish Patent Office.



Magnetic Cell System

After the gluten analysis, it may be required to remove and clean the cells. Pro-glutomaks device has been designed with a magnetic system instead of screws in order to ensure the easy removal and installation of washing cells. Thanks to this feature, users can easily install the cells and therefore errors resulting from wrong installation will be prevented.



ARM Processor

All electronical components of Pro-glutomaks device have been chosen from high performance components in accordance with contemporary technology. For screen and control boards, processors strengthened with ARM technology have been chosen and are produced with SMD method. ARM processors are designed to conduct a decreased number of computer orders, therefore, they can work fast by conducting millions of orders in a single second. This system which meets the contemporary technology requirements, are equipped in all of our products.



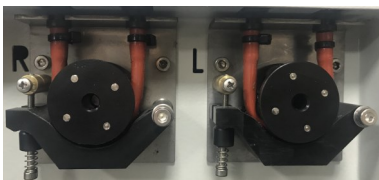
Safety

In order to prevent limbs from getting caught and damaged in washing cells, Pro-glutomaks device is equipped with safety sensors. Washing cells wont work when sample cups (scales) are not equipped. In order for user to not to get hurt during tests, safety sensors must be active at all times. However, during the calibration of the device or in conditions where sensors are required to be passive, sample cup (scale) sensors can be deactivated with a single touch on touch screen.



Power Supply (SMPS)

Voltage changes are events frequently encountered in factories and if such changes are not controlled, they can damage electronical devices. Switched power supplies which are used in Pro-glutomaks device, in addition to their high efficiency and high performance, also protect the device against voltage changes between 100-240 voltages. This in turn extends the lifespan of the components and decreases technical maintenance and repair costs.



Double Water Pump

Two double water pumps have been used in Pro-glutomaks device. These pumps provide water separately two right and left washing cells. The fact that separete pumps have been used for each cell has ensured that the water amount and water flow is more stable and firm. Additionally, thanks to this feature, water amount can be directly calibrated from the digital screen of the device.



Calibration

For gluten washing device, the distance between kneading knife and the scale and the force which applied to wet gluten during the washing, are parameters which require mechanical calibration. It is possible to conduct mechanical calibration for Pro-glutomaks device without opening the chasis. This design which has been designed by Makswell engineers for ease of use, it is possible to calibrate with a single screw. With calibration kit and the directives stated in user manual which are provided with the device, users from all around the globe can make calibrations by themselves. Similarly, flow of the washing water can easily be calibrated by the user through error detection system screen. Thanks to these designs, pro-glutomaks device provides savings from time and technical maintenance costs for its users.

Ease of Use

Pro-glutomaks device is reliable, fast, easy to use simple device with easy to analyse the results. Coloured touch screen can be calibrated to required angles between 0 and 90 degrees. Cable connection of the screen is socketed and it can easily be plugged and unplugged when necessary. Screen of Pro-glutomaks device has been designed with a user friendly interface. In order to easily monitor the analysis processes, it has the feature of warning the user with visual and audio warnings at each phase. Washing (1-750 sec.) and kneading (1-75 sec.) times can be adjusted digitally on the screen. Pro-glutomaks device has the feature of stopping the water flow for unused cell. With a single button of the screen, the cell to which analysis is conducted, can be selected and unnecessary water flow from the salt water tank is prevented. In addition, the amount of washing water can be adjusted very easily from the screen with just one click of a button.



Error Identification System, helps the user in regards to both software and mechanical features working correctly. In the settings page located on the screen of the Pro-glutomaks device, engine and solenoids can be started with the purpose of controlling them. Independently starting the Engine and the Solenoids ensures that the sensors and the device is calibrated. Additionally, water amount provided for each washing device and washing durations can be digitally calibrated from this page. In case of device calibration and sensors required to be passive, it is possible to deactivate the sensors from a single touch in this page.



Accessories

All the materials required to conduct a gluten washing analysis such as fine sieves, coarse sieves, pipette, pipette pump, washing bottle, beakers, maintenance and calibration kit are provided to the customers with the device free of charge.



Bathmaks (optional)

Temperature of the salt water used for gluten washing must be, in accordance with ICC Standards, between $22^{\circ}\text{C} \pm 2$. If the temperature of the water is not at the stated levels, efficient gluten washing process cannot be conducted. Maxwell Corporation, with its principle to conduct work based on the client, has developed Bathmaks device to eliminate this problem. For the device which has a water storing capacity of 10 liters, temperature of the water can be set to desired level digitally. When Bathmaks is working, temperature of the water is kept stable and standard and efficient gluten washing is ensured.

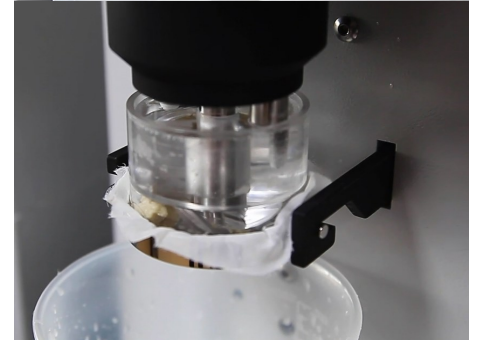
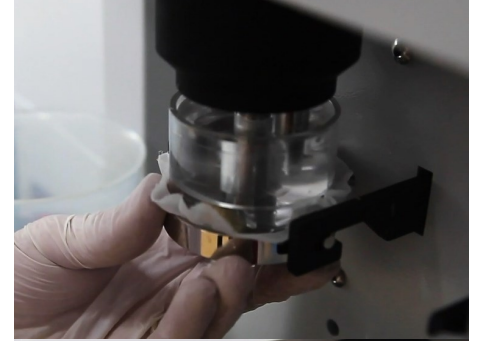


Gluten analysis system, consists of Pro-glutomask, Santrimaks and Drymaks devices. While wet gluten is created with pro-glutomaks device, with Santrimaks and Drymaks devices, quality of the gluten can be identified. Index value of the wet gluten produced by Pro-glutomaks device, can be designated with Santrimaks device. Furthermore, by drying the wet gluten with Drymaks device, water absorption feature of the gluten and dry gluten values are calculated.



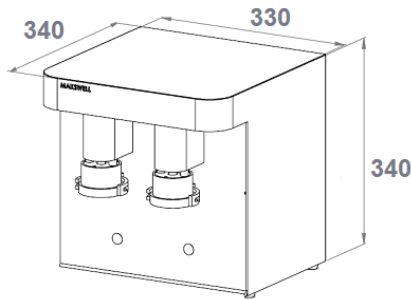
Recommended Equipment

Grain needs to be grinded and turned into dust in order to be used in gluten analysis. Grain must be grinded with standard and correct methods, otherwise there may be irregularities with the gluten values. For that, hammer mill (Hamermaks) or roller mill (Rolermaks) devices produced by Makswell in accordance with the standards must be used.



TECHNICAL SPECIFICATIONS

Voltage :	110-230 V , 50/60 Hz
Power :	250 W
Dimensions (width, length, height) :	340x340x330 mm
Weight :	22 kg
Analysis Time :	< 320 Seconds
Sample Type :	Wheat Flour and Whole Wheat Flour (meal)
Measured Parameter :	Amount of wet gluten
Sample quantity :	~ 10 gr
Analysis Capacity :	2 wash cells
Analysis Result Range :	20- 40
Screen :	4.3" - 272x480 renkli TFT
Operating temperature range :	10 - 45 °C
Guarantee :	2 Years
Spare Parts Guarantee :	15 Years
Standards :	ICC/No. 137/1, AACC/No. 38-12.02



Heat Treated Wooden Case Packaging

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