



# SANTRIMAKS GLUTEN INDEX

Index Device is used to designate the endurance of the wet gluten produced from whole grain and flour samples



ISO  
9001:2015  
REGISTERED

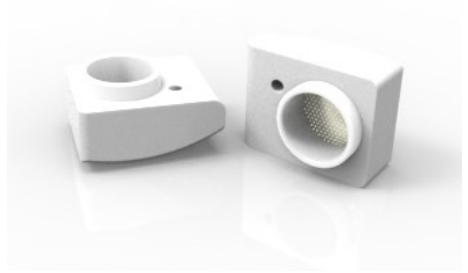


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Gluten Index device is a centrifuge device specially designed for grinding purposes. In the device which revolves 6000 times a minute, the gluten is forced through a mesh and its quality can be designated. Design of the Santrimaks device has been made by our engineers who are experienced in this field with highest quality mechanical modelling methods. Design of the Santrimaks device is registered to Turkish Patent Office.



### 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.



### 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.



### Configurable Engine Speed

Engine speed and work duration of the Santrimaks device can be calibrated digitally from the screen. As a standard, engine speed must be 6000 revolutions/minute for gluten index analysis. For Santrimaks device, engine speed can be calibrated between the levels of 1000 and 7000 revolutions/minute and its speed can be monitored momentarily from the screen. Thanks to this feature, for the scientific works conducted in research institutes, users can work with different engine speeds.



### Safety

In order to prevent users from harm during the analysis, santrimaks device has safety sensors and door locks. After the door is completely closed and locked, device can start working. Similarly, the door can only be opened after the engine of the device fully stops. Information concerning the door being open and closed are always indicated on the screen via warning texts.

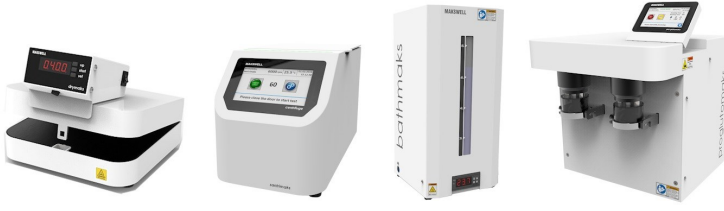
### Ease of Use

Santrimaks device is reliable, fast, easy to use simple device with easy to analyse the results. Touch screen of Santrimaks 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. Analysis time and engine operating speed can be adjusted very easily from the screen with a single click of a button. While the Santrimaks device is operating, instantaneous motor speed and test time can be followed on the screen.



Most important parameters for gluten index analysis are engine speed and working duration. Engine speed and working duration of Santrimaks device can be digitally calibrated and it can be monitored momentarily. Thanks to these features designed by Maxwell Engineers to ensure ease of use, the device does not require periodical calibrations. Therefore, users of Santrimaks device can make savings from time and technical maintenance costs

**Error Identification System**, helps the user in regards to both software and mechanical features working correctly. By using the settings menu on the screen of Santrimaks device, engine revolution and door lock (solenoid) can be start independently from the test. Working conditions of door and balance sensors can be controlled with a flashing warning system.



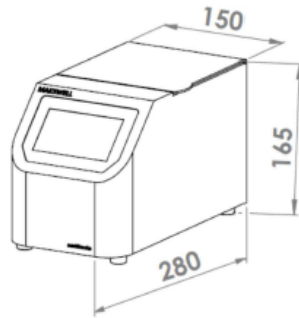
**Gluten analysis system**, consists of Pro-glutomask, Santrimaks and Drymaks devices. While wet gluten is created with Pro-glutomaks device, with Santrimaks and Drymaks devices, quality of the gluten can be identified. Index value of the wet gluten produced by Pro-glutomaks device, can be designated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

## TECHNICAL SPECIFICATIONS

|                                      |                                      |
|--------------------------------------|--------------------------------------|
| Voltage :                            | 110-230 V , 50/60 Hz                 |
| Power :                              | 150 W                                |
| Dimensions (width, length, height) : | 280x150x165 mm                       |
| Weight :                             | 6 kg                                 |
| Analysis Time :                      | 1 minute                             |
| Sample Type :                        | Wet Gluten                           |
| Measured Parameter :                 | Wet gluten strength                  |
| Sample quantity :                    | ~ 2-4 gr                             |
| Analysis Capacity :                  | 2 Samples                            |
| Operating temperature range :        | 10 – 45 °C                           |
| Screen :                             | 4.3" - 272x480 renkli TFT            |
| Guarantee :                          | 2 Years                              |
| Spare Parts Guarantee :              | 15 Years                             |
| Standards :                          | ICC/No. 155 & 158, AACC/No. 38-12.02 |



Heat Treated Wooden Case Packaging



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