



ICC-Standard no. 116
ICC-Standard no. 118
ISO 5529

Brabender® Sedimat

Special mill for the Zeleny sedimentation test



... where quality is measured.

Sedimat



For automatic production of flour samples for the Zeleny sedimentation test in compliance with Zeleny.

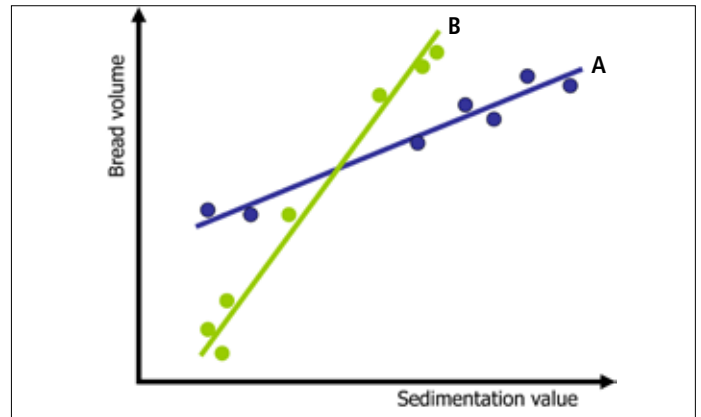
Sedimat specification

The Sedimat was developed by Brabender in particular for grain sample preparation for the Zeleny sedimentation test.

Handling of the mill is very easy. Rely on constant results by fully automatic milling and sifting and obtain flours which fully meet the required yield, ash content, and degree of fineness for the Zeleny sedimentation test.

The rolls of the Sedimat are made of high quality steel and are hardened. Under normal operating conditions, there will be no variation of the milling results due to roll wear.

The round sifter covered with 150 µ nylon is located within the flour collector. This excludes contamination of the flour sample to be milled with residues of the previous flour.



A Wheat: $420 + 3 \times \text{Sedi} + 10 \times \text{Protein} = \text{Bread volume}$
 B Wheat: $306 + 3 \times \text{Sedi} + 17 \times \text{Protein} = \text{Bread volume}$

Additional equipment for the Zeleny test:

- Shaker
- Automatic dosing device
- Shaking cylinder

Operation is so easy - mix and shake your prepared flour in the shaker acc. to the Zeleny method in up to 8 shaking cylinders with the prescribed solutions and in the prescribed rhythm. Four short-time clocks with optical and acoustic signals ensure precise observation of the required proving and sedimentation times.

Chemicals Zeleny Test:

- Isopropyl alcohol (99 - 100%)
- Lactid acid stock
- Bromphenol blue solution

The Zeleny sedimentation test

With the Sedimat and shaker, you have the complete instrumentation for the sedimentation test acc. to L. Zeleny (ICC-Standards no. 116 and 118, ISO 5529) and can rely on reproducible results.

The Zeleny sedimentation test describes the amount and quality of the gluten fraction of a flour. The test measures the swelling

of the gluten fraction of flour suspended in a lactic acid solution. The sedimentation volume in ml, determined after a standard time interval, provides valuable data as to the expected dough properties, gas-retaining capacity, proving tolerance, and the volume of the baking products.

On basis of the Zeleny value, you can make reliable predictions as to the baking quality of a flour or grain.

Shaker	
Mains connection	1 x 230 V; 50/60 Hz + N + PE; 0.2 A
Dimensions (W x H x D)	660 x 370 x 430 mm
Weight	approx. 10 kg net

Sedimat	
Capacity	approx. 100 g of wheat within 3 min.
Mains connection	3 x 230 V; 50/60 Hz + PE; 2.0 A 3 x 400 V; 50/60 Hz + N + PE; 1.1 A
Dimensions (W x H x D)	380 x 620 x 610 mm
Weight	approx. 50 kg net



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