Farinograph®-TS
User-friendly flour quality testing standardized worldwide

ICC-Standard No. 115/1
AACC Method No. 54-21
ISO 5530-1

… where quality is measured.
Flour quality testing in a new dimension

Farinograph®-TS

Application
The instrument consists of a drive unit with continuous speed control and an attached measuring mixer for mixing the dough to be tested. Reliable and reproducible determination of the flour quality and its processing characteristics is a basic demand in the milling and baking industries for ensuring optimum and uniform flour qualities for the manifold baking and noodle products.

The Farinogram
The Farinogram shows the quality characteristics of the analyzed flour.

Water absorption:
The more water a flour can absorb at a definite consistency of a dough, the greater the dough yield per sack of flour
• Higher flour price due to optimal water absorption
• Time saving in production due to constant water absorption

Dough development time:
Optimum mixing time for optimum doughs
• Most efficient mixing time and settings
• Assurance of stable product quality by identifying different particle sizes or starch damage

Stability:
The longer the stability, the greater the fermentation and the higher the forces required for mixing
• Determination of the most profitable application with information on the properties of the gluten contained in the dough

Degree of softening:
The sooner the weakening, the shorter the fermentation and the less the abuse the flour can withstand

Farinograph®
Quality Number (FQZ):
The higher the FQZ, the stronger the flour

Advantages of the Farinograph®-TS
• Compact housing with low space requirements
• Plug & Play: ready to use
• Modular Design, touch screen optionally available
• New software MetaBridge® features as the new user interface
• Multi access: Tracking of tests through multiple end devices at a time

Individual test procedures
Apart from the standard evaluation, the software allows to adapt the test procedure to your individual requirements:
• Reduced test time and/or increased mixing intensity by variable speed (0 - 200 min⁻¹)
• Variable mixing intensity and energy input to the dough for research and development applications
• Additional software for programming complex speed profiles, e.g. premixing at a low speed and measurement at an increased speed or definition of rest times for long dough systems

Farinogram, visualized in the Brabender® MetaBridge®

Benefit from our long experience in the field of flour testing and use the advantages of the Brabender® Farinograph®.
Easy handling, reliability and the objectivity and reproducibility of the results have made it the instrument most frequently used all over the world for determining the water absorption and mixing characteristics of wheat and rye flour.

Wholemeal flour
Rye flour
Schematic diagram

Water absorption:

Dough development time:

Stability:

Degree of softening:

Farinograph®

Farinogram, visualized in the Brabender® MetaBridge®
Discover the Brabender® MetaBridge®

The new software is characterized by its easy and intuitive handling. After log-in, the user finds all information about the device and a choice of options for his purpose on the start screen.

The advantages
- User-friendly operation by touch
- Test tracking independently from end device and location
- Responsive web design: automatically adjusted screen resolution
- Ready to use, no installation necessary
- Access through easy user log-in
- Touch support for tablets and smartphones
- Test tracking from multiple end devices at a time
- Security of tests and data: protection from unauthorized access
- Quick software updates available online

Measurement, evaluation and administration functions
Benefit from new and optimized functions:
- Administration mode for user access rights
- Central test administration
- Live tracking of tests with end time indication
- Record, evaluate, print and export test results
- Interactive editing of measuring data
- Automatic measuring data storage mode
- Integration of a reference curve
- Control, zoom and comment function for diagrams

The Brabender MetaBridge®

The MetaBridge® enables the operation of the Farinograph® from a tablet or smartphone. Track your test results from your lab, your home office or on the go.

By a mouse click or touch, the user can choose one of the tiles that are easily distinguished by colour.

… where quality is measured.
Farinograph®-TS

Calibration Kit

Check measurements with reference material
Avoid complaints, unnecessary rejects and loss of reputation. Frequent check measurements with Brabender® reference material ensure reliable measuring data. Our specially prepared calibration flour in combination with the reference curve offers you a direct comparison of your measuring data with the nominal measurement values.

Order your Calibration Kit by phone or e-mail:
Tel.: +49 203 7788-131
service@brabender.com

Application
Prepare the test according to the instructions and compare the values with the provided reference curve of the master device. If the values are within the tolerance limit, you can rely on the values of your device as well as on your application. If the values exceed the tolerance limit despite numerous checks, together we will identify the cause and find a solution for it.

Part of the 3-Phase-System
The Brabender® 3-Phase-System simulates the production of bakery products on a laboratory scale – integrated and practice-oriented:
• Phase 1 – Farinograph® gives information about the flour water absorption and the mixing characteristics of dough
• Phase 2 – Extensograph® determines the stretching properties of dough
• Phase 3 – Amylograph® measures the gelatinization properties of starch and the enzyme activity in flour

Benefits of applying the Brabender® 3-Phase-System:
• Practice-oriented methods to characterize your flour
• Methods standardized worldwide
• Cost optimization for raw material supply and production
• Quality control for high quality products

Part of the 3-Phase-System

3-Phase-System

Mixing tool for the Farinograph®-TS:
Sigma mixer S 300
• For standard Farinograph® test (300 g of flour) according to ICC, AACC, ISO
• For mixing the dough for Extensograph® tests
• Removable blades

Farinograph®-TS

Max. Torque
20 Nm

Speed / Speed profiles
0 – 200 min⁻¹

Mains connection
1 x 230 V; 50/60 Hz + N + PE; 5,2 A
1 x 115 V; 50/60 Hz + PE; 10,4 A

Interfaces
1x ethernet connection; WiFi
1x HDMI connection
4x USB connections

Dimensions
(W x H x D)
420 x 553 x 700 mm (without Touchscreen)
470 x 553 x 700 mm (with Touchscreen)

Weight (without mixer)
approx. 40 kg net

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