



AACC Method no. 26-50
Special durum version

Quadrumat® Junior

Precision laboratory mill
for production-like flour samples



... where quality is measured.

Quadrumat® Junior



The **Brabender®** Quadrumat® Junior is a universal precision laboratory roller mill for milling grain for subsequent analyses.

New design, easy to clean:

- Easier removal of round sifter
- Larger drawers for flour and bran
- Complies with current safety standards



Easier removal of round sifter

Special features are:

- High precision
- High capacity
- Fixed roll arrangement for extremely long life
- Easy operation
- Complete with aspirator system

For grinding of:

- Wheat
- Spelt
- Rye
- Rice
- Barley

For standard tests Amylograph, Farinograph®, Extensograph®, Alveograph® (special sifter), Falling Number and others.

The Quadrumat® Junior semolina mill

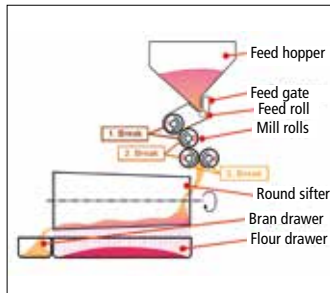
Modified version for grinding durum wheat to semolina

Material flow

From the hopper, the prepared grain sample flows through an adjustable feed gate over the feed roll to the first pair of break rolls and from there, without intermediate sifting, to the second pair of break rolls. The second roll of the first break roll unit acts as first roll of the second break roll unit. Subsequently, the material goes directly to the "middlings reduction section". Here, the second roll of the second break head operates against the fine corrugated roll of the middlings reduction section.

After having passed the last pair of rolls, the material drops into the round sifter. Automatic control of the circumferential speed of the sifter provides for a good self-cleaning effect even in continuous operation. The sifted flour falls into a flour drawer, the bran is collected in a separate bran drawer below the sifter outlet.

Obtain flours which are almost equal to commercially produced flours in ash content, yield, and baking quality - the multi-step grinding process only needs a single passage.



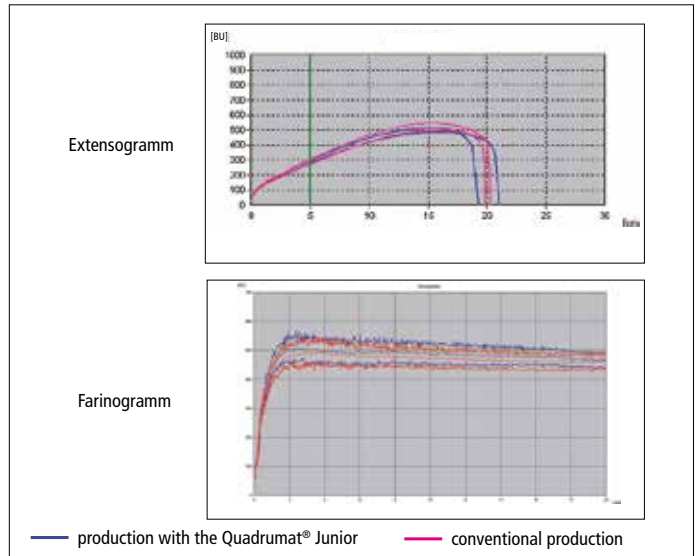
Quadrumat® Junior scheme



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Comparison of two flours



Quadrumat® Junior	
Capacity	500 g in approx. 5 min
Yield	60 - 75%
Ash	0.5 - 0.7% on dry basis
Mains connection	230 V; 50/60 Hz + N + PE; 1.5 A 230 V; 50/60 Hz + PE; 1.5 A UL
Dimensions (W x H x D)	515 x 720 x 740 mm
Weight	approx. 119 kg net

Bran Duster

If the ash content and yield of your grain sample do not meet the required specification, the bran duster carefully separates flour particles still adhering to the bran.

Increase the yield obtained on your Quadrumat® Junior by some 10% and approach even better the ash content of your samples to that of commercial flours.

Or use the bran duster to exactly adjust the flour produced to a certain type and obtain flours which are exactly the same as those produced in industrial mills for making reliable statements concerning the flour quality.

The advantages are:

- Higher yield
- Higher ash content



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