



## Alpha Amylase Enzymes Meter, ( Falling Number) , 5100



### About The instrument:

- The device is Bastak branded and its model is 5100. The device automatically measures enzyme activity in flours and wheat.
- FN measuring mode is used for determining natural alpha amylase enzymes. FFN measuring mode is used for determining total (micro-biological + natural) alpha amylase enzymes.
- The device automatically adjusts the boiling temperature according to the altitude. At the stage of installation company information: company name, company address, company phone, fax numbers and web are saved in the device. The names of the samples to be tested can be entered.
- On every printer output, the company information is included together with the results. When the same sample is tested, the average value can be calculated. The device also determines the malt amount to be added into the flours.
- It automatically calculates the mixing rates in flour and wheat samples. When the moisture values of the samples are entered into the device, it gives the sample amounts to be weighed for testing as (g) grams .
- If the sample amounts are not corrected, it can correct the measuring values obtained as a result of the test according to the moisture.
- It can calculate the liquefaction coefficients of the samples. The device shows both the normal measuring values and corrected values according to the altitude on the printer output.
- The device has blue graphical LCD screen.
- The device has 28 function buttons.
- On the screen of the device, date, hour, ambient temperature, sample names and operation status of the device (running, printing, stop... etc.) can be displayed.
- The instrument is working with the world standards methods ICC/No. 107/1, ISO/DIS 3093, AACC/No. 56-81B
- The outside dimensions of the device are 550x470x190 mm and its net weight is 27 kg.

### Recommended Accessories

- Laboratory Hammer Mill 1900 or 1800 (Used for grinding whole wheat to wheat meal)
- Moisture Meter 16000 (used to detriment the moisture content in grains)

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