

# GLUTEN WASHER | PROGLUTOMAKS



## Magnetic Cell System

Designed for easy removal and cleaning of wash cells

## Double Water Pump

Each washing cell is equipped with a separate water pump

## Security

Sensors in sieve holders protect users from injuries

## Easy Calibration

Calibration is done with a single screw without opening the device case

## ARM Processor

Display and control boards are powered by ARM technology

## Power Supply (SMPS)

Protects the device against voltage changes between 100-240 V

## Fault Detection System

Ability to control motors and sensors from the software

Proglutomaks device is used to determine the amount of wet gluten. In gluten washing analysis, grain flour is washed with salt water to separate the starch and gluten in it. The amount of wet gluten resulting from the washing process is the most important parameter of the bread quality. Proglutomaks has a two-sample capacity and two washing cells. All processes are carried out automatically after the samples are placed in the device. Proglutomaks design was registered in the Turkish Patent Institute in 2017.

- High-resolution color touch screen
- Flour and whole wheat flour washing programs
- User-friendly interface design
- Washing time adjustable from the screen (1-900 sec.)
- Kneading times adjustable from the screen (1-100 sec.)
- Washing water amount adjustable from the screen (1-100 ml/min)
- Option to close the water flow of the empty cell from the screen
- 1000 CC volume waste collection containers

## Standard Accessories



**MAKSWELL**  
innovation

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