

**Accessories supplied with Proglutomaks device**

List of required accessories for wet gluten analysis is as below. All the accessories may be obtained from our company after the sale.



| No | Description                               | Quantity |
|----|---|----------|
| 1  | Water Hose, 1 mt                          | 2        |
| 2  | Wash Container With Lid, 10 Lt            | 1        |
| 3  | Washing Bottle, 500 ml                    | 1        |
| 4  | Collecting Cups, 1000 ml                  | 2        |
| 5  | Unmarked Sieve Holder                     | 2        |
| 6  | Plexiglass Washing Chamber                | 4        |
| 7  | Fine Sieve (88 micron)                    | 10       |
| 8  | Marked Sieve Holder                       | 2        |
| 9  | Coarse Sieve (840 micron)                 | 10       |
| 10 | Electric Power Cable                      | 1        |
| 11 | Pipette, 5 ml                             | 1        |
| 12 | Pipette Pump                              | 1        |
| 13 | Calibration Set                           | 1        |
| 14 | Silicone Pump Hoses (10.5 mm)             | 2        |
| 15 | Plastic Ring For Meal Wash                | 2        |
| 16 | Plastic Block For Assembling Wash Chamber | 1        |
| 17 | Screen Pen                                | 1        |

## Recommended Machinery and Equipment



### Hammer Mill

If whole wheat is to be used in Gluten analysis (meal), the wheat must be ground and turned into powder. The wheat must be ground with a standard and correct method, otherwise deviations will occur in the wet gluten values. For this, hammer mill (Hamermaks) devices produced by Makswell in accordance with the standards must be used. The wheat ground in the Hamermaks device is passed through a 0.8 mm sieve to obtain a homogeneous sample.



### Roller Mill

If a flour sample is to be used in the gluten analysis, the wheat must be milled and sifted. The wheat must be milled using a standard and correct method, otherwise deviations will occur in the wet gluten values. The bran in the milled wheat must be separated using a 180 micron sieve. For this purpose, roller mill (Rolermaks) devices produced by Makswell in accordance with the standards must be used.



### Water Tank - Bathmaks

The temperature of the salt water used for gluten washing must be 22 °C ±2 according to the ICC standard. If the water temperature is not at the specified value, efficient gluten washing will not occur. Makswell Company has developed the Bathmaks device to eliminate this problem with its customer-oriented working principle. The temperature of the water in the device, which has a 10 liter water storage capacity, can be adjusted digitally to the desired value. Bathmaks provides a standard and efficient gluten washing process by keeping the water temperature constant as long as it is operating.



### Precision Scale (0.01 sensitive)

Accurate measurement of sample quantity is an important factor in terms of analysis results. Therefore, reliable and appropriately sensitive scales should be used. Our company provides scales to our customers upon request.