

# Precision laboratory mill for production- like flour samples

**Brabender: Quadrumat Junior**



# Quadrumat Junior

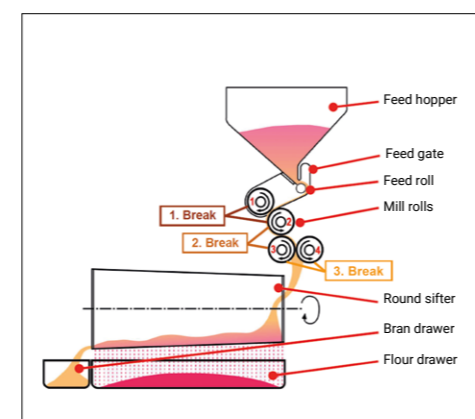
The Brabender Quadrumat Junior is a universal precision laboratory roller mill for milling grain for subsequent analyses.

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.



## Technical Data

- Capacity: 500 g in approx. 5 min
- Yield: 60 - 75%
- Ash: 0.5 - 0.7% on dry basis
- Max. moisture of ground material 17 % - 18 %
- 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. 119kg net



Quadrumat Junior scheme



Bran Duster

## Highlights

### New design, easy to clean:

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

### Special features are:

- High precision, High capacity
- Fixed roll arrangement for very long life
- Illuminated sifter
- Can be used as a wholemeal mill
- 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.

Modified version for grinding durum wheat to semolina is available.

### 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
- Sifter easily removable

