



Thermal Printer

Ability to print results with internal printer after each test

ARM Processor

Display and control boards are powered by ARM technology

Internal Memory

Analysis results are automatically saved after each test in the software

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

Starchmaks measures starch damaged in flour samples by using the amperometry method. The device measures the amount of iodine absorbed by starch granules in a flour suspension diluted with a special solution. The more iodine absorbed is equal to the more damaged starch. The analysis is performed in approximately 10 minutes with 1 gr of flour sample. The analysis results are reproducible and standardized measurements. The test results are expressed as % of iodine absorption in the units AI, UCD, UCDc, AACC, FARRAND.

- Complies with ICC, AACC and ISO standards
- High resolution color touch screen
- Ability to create different calibrations for different flour types
- Latest generation electrode technology
- Automatic electrode cleaning feature

Standard Accessories



Optional Accessories



MAKSWELL
innovation

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