



## Aqua-Inject

Dosing process including automatic addition of water and titration for the Farinograph-TS/Farinograph-E (USB)



... where quality is measured.

# Aqua-Inject



## Aqua-Inject

Dosing water the accurate, automated way – with even greater accuracy and smart control software

### How it works

The Aqua-Inject is a stand-alone device for adding water and features automatic titration and integrated temperature monitoring. A quantity of water specified by the user is added and readjusted if required, dependent on the dough consistency achieved.

### For use in combination with

- Brabender Farinograph-TS
- Brabender Farinograph-E (USB) and



- Standard for the Brabender Farinograph-TS
- In combination with the Brabender MetaBridge Controller for the Brabender Farinograph-E (USB)
- Compatible with existing laboratory management systems
- Can also be used in combination with the Amylograph-E, Extensograph-E, Viscograph-E, MVAG and GlutoPeak (USB-version)

Learn more about:



Calibration Kit



Farinograph-TS



MetaBridge Controller



MetaBridge

In the food processing industry raw materials of consistent quality are a basic prerequisite for making premium quality bakery and pasta products. The Brabender Farinograph enables the water absorption of flours and kneading properties of doughs to be tested reliably and reproducibly. The enhanced Aqua-Inject add-on module automates and therefore simplifies laboratory testing procedures.

## New features

The enhanced version of the Aqua-Inject also appeals because of its

- Precision flow rate measurement
- Higher dosing quantity (up to 2 liters max.)
- Non-sensitivity to impacts/vibrations
- Integrated temperature control (external cooling thermostat only required for applications below room temperature)
- Standard connection to and control by Brabender's user-friendly MetaBridge software

## Benefits

- Standardized process
- Integrated heating system ensures constant water temperature
- Web-based documentation of operational quality assurance

## Process technology: requirements and solutions

A volumetric rotary turbine automatically measures the flow rate of the quantity of water to be dispensed in doses (0.3 ml to 2000 ml). As a result, the quantity of water set via the MetaBridge software is dispensed with maximum accuracy - a degree of accuracy of  $\pm 0.25$  ml is achieved in the 300g mixer.

An integrated heating module ensures a constant water temperature during laboratory procedures and therefore improved reproducibility of results. This also rules out the ambient temperature possibly having an impact on the dosing of water.

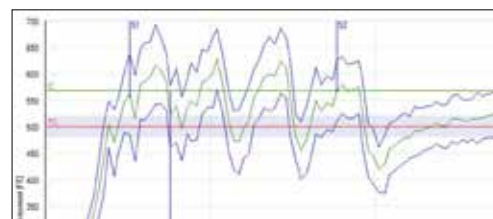
This new technology meets the requirements of various national and international standards (e.g. ICC, AACC, ISO and GOST).

## Benefits of use

- Fast, simple operation: automatically generated titration curve
- Increased safety: elimination of the glass burette as a potential hazard in food processing operations
- Increased water quantity accuracy: elimination of application errors
- Increased reproducibility of results: standardization of rheological tests
- Integrated heating system ensures constant water temperature
- Web-based documentation of operational quality assurance
- Rapid amortization of investment costs



Farinograph-TS and Farinograph-E (USB) with Aqua-Inject



automatically generated titration curve



MetaBridge Controller



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Aqua-Inject	
Mains connection	100 - 240 V; 50/60 Hz; 2.5 - 1.3 A
Dimensions (W x H x D)	380 x 180 x 340 mm
Weight	approx. 12 kg net