

Laboratory mill for sample preparation for analysis of moisture, fat and protein content as well as gluten quality

Brabender: Break Mill SM 4



Break Mill SM 4

For sample preparation for the analysis of moisture, protein or fat content as well as gluten quality

The Brabender Break Mill SM 4 is a small, sturdy laboratory mill for all sorts of grain like wheat, rye, oats, barley, or rice. Even bigger kernels like corn or large and thin materials such as hulls or chaff are broken reliably without any problems.

The special construction of the milling system prevents heating of the grinding stock and loss of moisture during processing.

This makes the Brabender Break Mill SM 4 the optimum instrument for the preparation of grain samples for moisture, protein and fat analysis as well as gluten quality analysis with the Brabender GlutoPeak.

Technical Data

- Throughput: 50 g / 10 sec. depending on the particle size
- Mains connection:
1x 230 V; 50 Hz + N + PE; 1.9 A
1x 115 V; 60 Hz + PE; 3.1 A
- Dimensions (W x H x D): 148 x 517 x 230 mm (with feed hopper)
- Weight : approx. 7 kg net



Highlights

Broad range of applications:

e. g. grain, pseudocereals, pulses, spices, pasta, coffee beans.

Precise and infinitely variable milling gap:

Reproducible grinding with different degrees of fineness.

Collector bottle directly connected to discharge tube:

Ground material directly collectable without material loss.



Green peas / grinding gap 9



Coffee beans / grinding gap 9



Pasta / grinding gap 9

