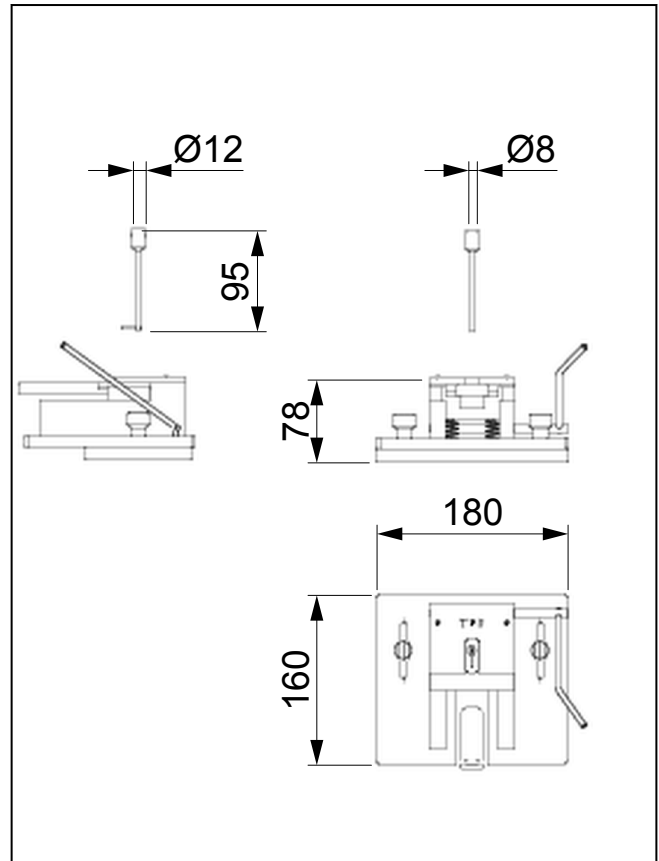
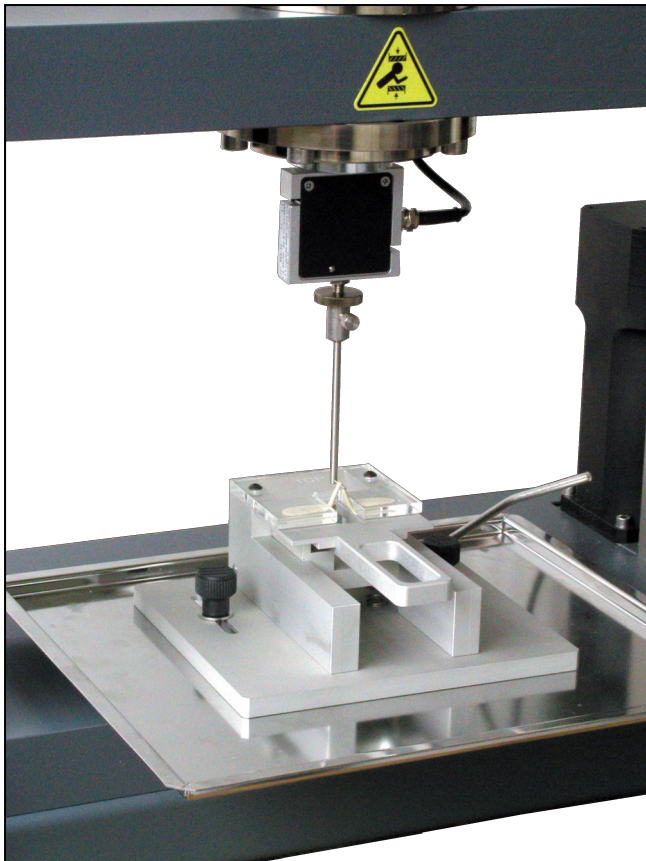


Product Information

Dough tensile test kit

CTA: 44966 46880



Applications

- Tensile tests on doughs and gluten (protein binders) to determine dough properties (e.g. elasticity, force at break of dough-strips) and ensuring optimum, consistent dough formulations.
- Determination of the elastic properties of chewing-gum.
- **Specimen material:**
dough, gluten, chewing-gum

Function description

The dough tensile test kit comprises a specimen preparation unit and the test device.

Strips of paper are laid in the specimen-preparation unit. Dough is poured in and pressed into the grooves.

The dough is left to stand for a stipulated period, then a strip of dough plus paper is placed on the test table. The paper is peeled off and the specimen is fastened into the test device. The dough-hook pulls on the dough from below.

Advantages and features

- A plastic cover can be placed over the dough-hook to prevent breakages.

Product Information

Dough tensile test kit

Technical data

Item No.	324694	
Test load, max. (Fmax), test device	0.05	kN
Test load, max. (Fmax), pull-off mandrel	0.01	kN
Height x width x depth	65 x 180 x 160	mm
Ambient temperature	+10 to +35	°C
Top connection	mounting stud, Ø 8 mm	
Bottom connection	base crosshead or via connector, e.g. Item No. 314634	
Included in delivery	dough tensile test kit, dough-hook with centering aid and plastic cover; specimen preparation unit; 100 paper strips	