

ENZYME METER | DUAL ENZYMAKS



Electronic Float

Controls water level and temperature and warns in case of insufficient water

Thermal Printer

Ability to print results with internal printer after each test

Security

For user safety, analysis does not start until the safety cover is closed

Internal Memory

Analysis results are automatically saved after each test in the software

ARM Processor

Display and control boards are powered by ARM technology

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

The Dual Enzymaks device is used to measure the alpha amylase enzyme activity of grain according to the falling number method. The device has two tube capacity and allows parallel operation. In the falling number method, the tube in which flour and pure water are mixed is placed in a water bath at boiling temperature and stirred for 60 seconds with a specially designed metal rod. At the end of the period, the rod is released and the time it takes to reach the bottom of the tube is calculated. The Dual Enzymaks design was registered in the Turkish Patent Institute in 2017.

- Double tube capacity for parallel and fast analysis
- FN, FN (meal) and FFN test modes
- Adjustable angle color touch screen
- Stainless steel water boiler and heating resistances
- Automatic water level and temperature control
- Automatic height adjustment with barometric sensor
- Determination of sample amount according to humidity
- Ability to correct results according to humidity

Standard Accessories



MAKSWELL
innovation