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# Ronin

Grain Management Solutions

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## doughLAB

The doughlab has been designed to **measure the rheological properties of wheat and flour dough for bread baking and other applications.**

Standard applications include water absorption and mixing profile of dough using international standard methods as well as your own customised methods. In addition, doughLAB increases the amount of data you can derive with high speed/high energy dough mixing to emulate commercial dough mixers and variable speed mixing to research a dough's response to changing stress.

doughLAB is a totally integrated package with water addition, temperature control and computing all in one smart, compact instrument. To enhance the hardware package, instrument control and data analysis software are included, and to ensure that your results are reliable every time, a routine validation protocol is available.

### Specifications

H x W x D(mm)	370 x 340 x 780
Weight	58 kg
Temperature	Internal setting, usually at 95°C
Speed	10-200rpm
Motor torque	Up to 40NM
Water dispensing range	1-200mL
Temperature range	25-50°C
Temperature monitoring	Sample, water and bowl
Power supply	240/115VAC, 3.5A, 50/60Hz
Country of manufacture	Australia

*Flow and dough testing,  
when speed is vital*

 **NEWPORT**  
SCIENTIFIC

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