JenoGraph

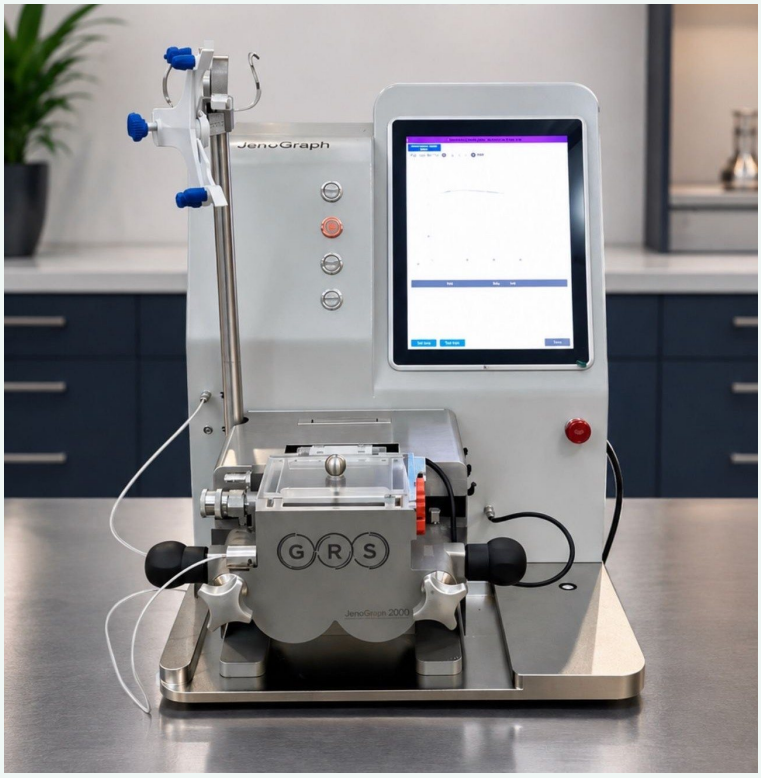
Understand your flour.
See how your dough behaves.

The GRS flagship instrument for measuring flour water absorption and dough behaviour during mixing.

BUILT FOR

Quality control.
Product development.
Everyday laboratory work.

A 300 g mixer, an integrated touchscreen and practical connectivity in one instrument.



MEASUREMENT THAT SUPPORTS YOUR DECISIONS

Assess mixing behaviour, compare flour performance and discuss the right configuration for your laboratory with GRS.

A closer look at JenoGraph

300 g configuration | Specifications from the supplied GRS brochure

Mixer	300 g, sigma blades
Mixer blade speed	63 min[1]
Torque	Up to 20 Nm
Dimensions (L x W x H)	790 x 465 x 600 mm
Weight	40 kg
Interfaces	USB, HDMI and Wi-Fi

Evaluated parameters

Flour water absorption • Dough development time • Dough stability
Mixing tolerance index • Degree of softening
Farinograph quality number (method-dependent)



Integrated display



Mixing blade pair



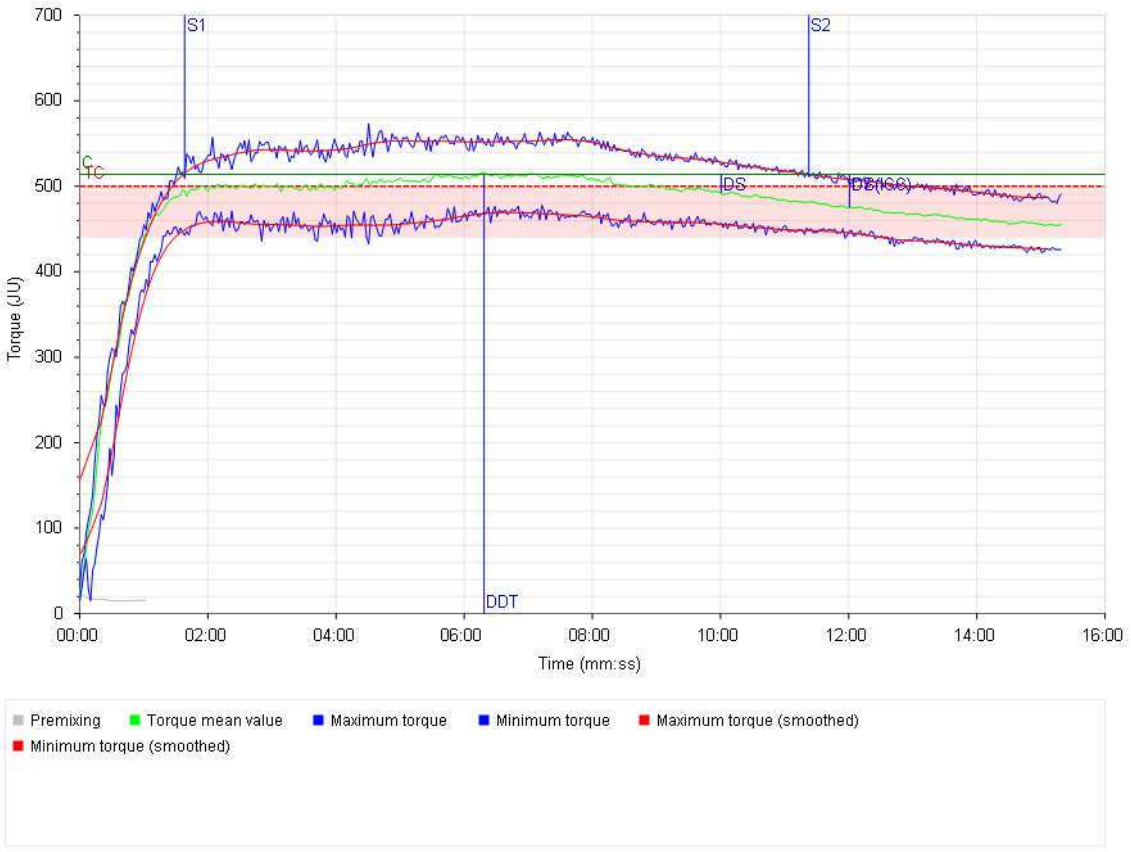
Burette assembly

Confirm evaluations, reported units and test methods with GRS. JU is the software unit shown; equivalence to FU/BU and standards compliance require verification.

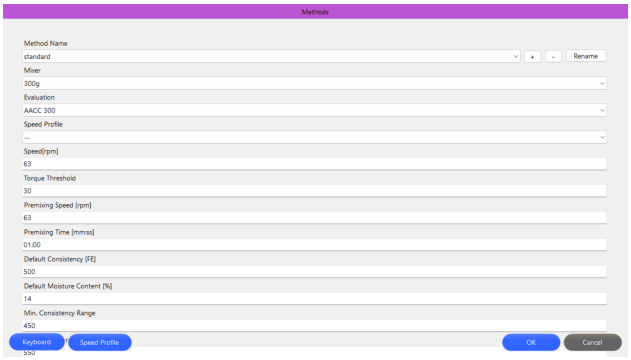
Talk with GRS
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From setup to results

JenoGraph software brings method settings, mixing curves and evaluated results into your laboratory workflow.



Example curve from sample QRM-1-20260720. Mixing resistance over time; software axis: Torque (JU). Illustrative sample result; performance depends on the sample and method.



Prepare your method

Select mixer and evaluation settings, then review speed, premixing, target consistency and moisture settings.

Example settings shown. Confirm available evaluations and configuration with GRS.