

PR-930

Wheat and Rice Flour Moisture Tester



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The moisture content of both flours and grains can be promptly measured with this one tester.

Kett has developed wheat & rice flour moisture tester which has been used for bread or noodles or other foods field, which has created a surge in demand for wheat & rice flour. The Wheat and Rice Flour Moisture Tester, "PR-930" can promptly and simply measure the moisture of wheat & rice flour in spotlight, what is more, the moisture content of "wheat and grains", the raw materials of them.

PR-930 has been developed by applying the technologies if grain moisture testers cultivated for many years in our company, which is a moisture tester for wheat & rice flour. This tester is essential for quality control for wheat & rice flour.

Simple operation



Measurement is simple.

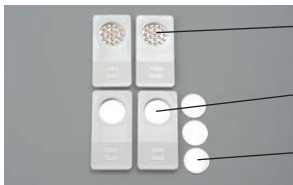
- ① Place a test sample,
- ② Rotate the handle,
- ③ And just press the "MEA." button.

Moisture content is displayed in a few second.



Moisture contents of flours and grains measurable

An object to be measured, flours or grains, is selectable with one selection button. Two sampling trays per each of flour and whole grain are including as standard accessory.



- 2 pieces of sampling trays for whole grains
- 2 pieces of sampling trays for wheat and rice flour
- 3 pieces of metal plates (for wheat & rice flour to be compressed)

- **Backlight LCD equipped**
PR-930 is useable even in the dark.
- **Average value display function**
An average value of up to 9 measured results can be displayed.

Specifications

Applications / Measurement range	Wheat flour 11-18% Wheat 9-30% Rice flour 8-18% Long milled rice 10-20% Short milled rice 10-20% Long paddy 10-35% Short paddy 10-30%
Precision	Wheat flour, Rice flour : standard error of 0.25%(1σ) at 130C 5g 2hrs method (Entire range) Wheat, Long paddy, Short paddy, Long milled rice, Short milled rice: standard error of 0.5%(1σ) at 130C 5g crushed 2hrs method (Under 20% range) If the measurement is made at a different temperature than 20C, measurement precision may be larger than stated.
Display format	Digital (LCD, minimum display digit 0.1%, backlight equipped)
Operating temperature range	5 – 40 °C
Temperature compensation	Automatic temperature correction using thermistor
Power supply	1.5 V (AA battery) x 4 pieces (auto power off function after 5 minutes) Power consumption: Max. 0.3 W
Dimensions and weight	164 (W) x 94 (D) x 64.5 (H) mm, Approx. 0.44 kg
Accessories	Sampling tray 4 pieces (2pcs per each of wheat & rice flour and whole grain), Metal plate (3 pcs), Cleaning brush (2types), Spoon with tweezers, Battery (AA size x4pcs), Battery holder, Carrying case, Operating Manual

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Management System Enhancement Department of the Japanese Standards Association (JSA) registers the Quality Management System of the above organization, which conform to JIS Q 9001, ISO 9001. The Scope of the Registration : Design, development and production management of Moisture Testers, NIR Composition Analyzers, Grain Inspectors and Coating Thickness Testers. Calibration and repair of Moisture Testers, NIR Composition Analyzers, Grain Inspectors and Coating Thickness Testers.



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