



Kett was the first company in Japan to develop a practical grain moisture tester.

Since that time, we have relentlessly pursued the further development of grain moisture testers.

The Wheat and Rice Flour Moisture Tester PRg-930 was developed by applying technologies accumulated over many years in Kett. It can measure the moisture of both flour and grains with one device with quick and simple operation. This tester is essential for quality control of products made from flour such as breads, pastas, noodles, or baked confectioneries. Furthermore, this compact and easy-to-carry tester can be used also in the grain field.

Specification

Measurement method	Electric resistance
Accuracy	Flour : 0.25% (SEC, 130°C 5g 2hrs method, Entire range) Grain : 0.5% (SEC, 130°C 5g crushed 2hrs method, Under 20% range) Environment without abnormal electromagnetic noise
Operating temp.	0 to +40°C
Display	Digital LCD with backlight illuminator Minimum display digit, 0.1%
Power source	1.5V batteries x 4
Number of calibration curves	7
Dimensions and Weight	164(W)x94(D)x65(H)mm, 0.45kg approx./ Main unit only 310(W)x150(D)x120(H)mm, 1.8kg approx./ Shipment gross
Accessories	Sample tray for grain (2), Sample tray for flour (2), Metal plate (3), Spoon with tweezers (1), Cleaning brush (2 types), AA size Battery (4), Carrying case (1), Operating manual (1), Inspection certificate (1)
Options	Checker kit for Riceter

Special Features

- Easy operation and comfortable design with nonslip grid
- Easy sample grinding with rubber coated metal handle
- Agerage moisture content anytime between 2-9 times
- Automatic temperature correction
- Durable for touch tropical conditions
- Field type with hard protect casing

Applications, Measuring range & Accuracy

#	Applications	Abbreviation	Range(%)	Accuracy *
1	Wheat flour	WFLO	11.0-18.0	0.5% or less of SEC
2	Wheat	WHEA	9.0-30.0	
3	Rice flour	RFLO	8.0-18.0	
4	Long milled rice	LMR	10.0-20.0	
5	Short milled rice	SMR	10.0-20.0	
6	Long paddy	LPAD	10.0-35.0	
7	Short paddy	SPAD	10.0-30.0	

* : Accuracy

- Compared to reference drying oven method with less than 20% range
- SEC : Standard Error of Calibration curve

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