

Foods

humimeter FS3

food moisture meter



78,0°F | 6,16% | 456kg/m³ | -27,3td | 0,64aw | 51,9%r.H. | 14,8%abs | 100,4g/m² | 09m/s | 4,90Ug/L | 163µm | 23,2°C | 78,8°F | 6,21% | 424 kg

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Whole grain meter with 300 gram sample weight and sample temperature measurement for peeled and unpeeled raw coffee, roast and ground coffee, cocoa beans, poppy seeds, pumpkin seeds, peas, soybeans, scarlet runner beans, wheat, durum wheat, rape, peeled, unpeeled and brown rice, linseed, sesame, buckwheat, millet and sorghum millet



Features:

- Measuring range 0 to 40% (depending on the material)
- Resolution 0.1% water content
- Calibration accuracy to reference material +/-0.4%
- Hectoliter compensated
- Sample temperature measurement
- Temperature can be set to °C or °F as required
- Automatic temperature compensation
- Measurement within seconds without prior treatment of samples
- Hold function
- Manual saving of results, datalog for up to 10,000 logs with measuring point report
- Supplier's data and batch number can be recorded
- Robust stainless housing
- Large well-lit LC display
- Fast and accurate whole grain measurement
- Calibration of special products possible by the manufacturer
- Scope of supply: *humimeter* FS3 with rubber protection cover, digital scale, plastic case, measuring cup and batteries

Measuring procedure:

To guarantee precise measuring values in the long run, after switching on the *humimeter* FS3 automatically effects a self-calibration. After that, choose the corresponding calibration curve for your product to measure. Fill the measuring chamber with the corresponding quantity of material.

Water content and temperature can immediately be read off the large, well-lit display of the *humimeter* FS3. Via the integrated datalog the measuring values can be stored and additional data like supplier or batch number can be added.

Optionally, the *humimeter* FS3 can be delivered with a USB interface for connecting the device to a PC. The included LogMemorizer software can read off the measuring values from the device, addition information can be added and the data can be archived, exported and processed.



Climate /
Environment



Foods



Bioenergy



Material



Buildings



Paper / Board

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Any technical changes reserved. Pictures do not show possible changes that have been made on different models.

A wide range of other instruments and external sensors can be found at www.humimeter.com