

SINGLE KERNEL MOISTURE TESTER **CTR-500F** series

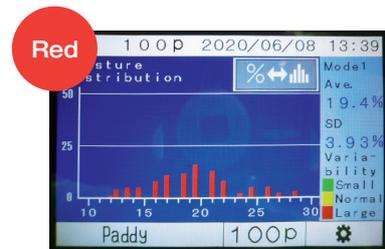
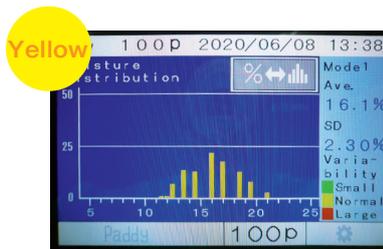
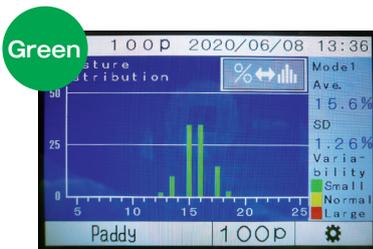


Fast moisture distribution analysis at a time of receiving grains.



Outcome of poor drying grains can quickly be found on LCD screen

Instantly determine moisture distribution. Green, Yellow, and Red color result provides easy-to-read moisture distribution at a glance. Variation of moisture distribution on grains at a glance on LCD screen. Drying time is varied by moisture content and variation of grains. Checking variation of moisture distribution of grains will prevent over drying accident.



Small numbers

Moisture content and variation of grains

Large numbers

Fast Measurement for paddy

You can greatly reduce the working hours by achieving double speed of normal mode with "High Speed Mode for paddy".



Single Kernel Measurement

One kernel at a time measurement provides more accurate reading than handheld moisture meter.



Features

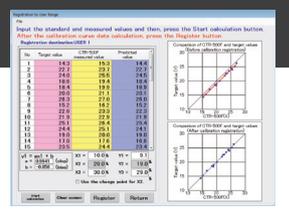
Intuitive Color Touch screen

Intuition tells you that getting on Simple and easy to use with large LCD screen.



Development and modified Calibration Curve

Custom calibration could be created with CTR-500F series application. Several kinds of custom calibration could be registered onto CTR-500F series. Application is available on <https://www.shizuoka-seiki.co.jp/english/>



Data can be saved onto SD memory card (option)

Data Storage and Capacity: Data can be saved onto SD memory card. For instance, Memory storage for up to 2.6 million measurements results/1GB. Date could be exported to PC.



Measures wide variety of grains (Compatible with long grain species)

CTR-500F series is capable of measuring Chinese long kernel, Indonesian long kernel: paddy, brown rice, and white rice.



Internal Printer

Histogram, single kernel result, and many types of result could be printed out.



Wide moisture measurement range

CTR-500F series provides measurement of paddy and wheat with up to 40% moisture. High moisture content of grains can also be measured.



How to use (Easy to Operate)

- 1 Place Kernel sample**

 Place Kernel sample into measurement basket.
- 2 Starting measurement**

 Press Start / Stop button, then measurement start.
- 3 Measurement on LCD screen**

 Counting quantity of kernels.
- 4 Results display**

 Results of both average moisture and histogram are displaced on LCD screen.
- 5 Remaining kernels handling process**

 Remaining kernels and crushed kernels are separated into different trays.

Main specifications

Model	CTR-500FS	CTR-500FE	CTR-500FH
Power source	AC115V	AC220V	AC220V
Display character [Initial setting]	Traditional Chinese	English	Hangeul
Selectable language	Simplified Chinese	Traditional Chinese	English
	English	Simplified Chinese	Traditional Chinese
	Japanese	Japanese	Simplified Chinese
	Hangeul	Hangeul	Japanese
Print character [Initial setting]	Traditional Chinese	English	Hangeul
Selectable language	Simplified Chinese	Traditional Chinese	N/A
	English	Simplified Chinese	
	Japanese	Japanese	
Method:	Direct current resistance method		
Electrode:	2 roller, Rotation ratio 2:1		
Display type:	Color liquid crystal touch panel		
Printing method:	Thermal type		
Moisture content fine adjustment	-2.0% ~ +2.0%		
Power consumption:	120VA		
Dimension(W/H/D)	246 × 310 × 293 mm (Not including protrusions).		
Weight:	11.2kg		
Kernel types and measuring range (The ambient temperature is 20°C)	Brown rice(produce of Japan)		11.1% - approximately 20%
	White rice(produce of Japan)		11.4% - approximately 20%
	Wheat(produce of Japan)		10.2% - approximately 40%
	Barley(produce of Japan)		9.0% - approximately 36%
	Rye(produce of Japan)		11.4% - approximately 30%
	Buckwheat(produce of Japan)		11.1% - approximately 30%
	Long brown rice (Indonesian long kernel, Chinese long kernel)		10.2% - approximately 20%
	Long white rice (Indonesian long kernel, Chinese long kernel)		10.6% - approximately 20%
	Standard		10.0% - approximately 45%
	In drying paddy(produce of Japan)		11.0% - approximately 40%
	Paddy(produce of Japan)		10.0% - approximately 40%
	Long paddy(Indonesian long kernel, Chinese long kernel)		9.2% - approximately 40%

* Some types of grain may have difficulty analyzing. * Measuring range may differ by ambient temperature
 ◇ SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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