Feature

Compact body

W 282㎜　D 350㎜　H 197㎜
Allows installation in limited space

Reference sample

Used to verify and adjust measurement values

Specifications

Model	TMX-1E
Measurement item	Brown rice , Milled rice
Measurement method	Near infrared transmission
Measurement item	Brown rice : Moisture, Protein, Amylose ※1, Fatty Acid Value (brown rice only) ※1, Score Milled rice : Moisture, Protein, Amylose ※1, Score
Measurement time	Approximately 30 seconds (Measurement times vary depending on the sample ; Sample filling time is excluded.)
Sample Supply	Manual feeding using a sample cell
Quantity of sample	Brown rice／ Milled rice 70ml (approximately77g)
Measurement range	Brown rice : Moisture : 12.0~16.0% Protein : 6.0~10.0% (Dry matter basis) ※2 Amylose : 15.0~20.0% (Total starch ratio) ※3 Fatty Acid Value : 10~25mgKOH / 100g ※1 Score : 50~100 points Milled rice : Moisture : 12.0~16.0% Protein : 5.0~10.0% (Dry matter basis) ※2 Amylose : 15.0~20.0% (Total starch ratio) ※3 Score : 50~100 points
Display	1)Display method: 7-inch full-color LCD (800 x 480 dot touch panel)
	2)Display contents: Date, time, measurement object, producer code, sample number, sample name, measurement value, error message, etc.
Usage environment	1)Ambient temperature: 10 to 35°C (indoors, no direct sunlight)
	2)Relative humidity: 85% RH or less (no condensation)
Power source · power consumption	AC115~240V (50 / 60 Hz) 60W
Measurement · weight	W:282 x D350 x H:197㎜　·　Approximately 8.8kg
Input and output terminal	3 serial input/output terminals,　1 USB port
Accessories	Power cable, Ground wire, Sample Cell, Cleaning cloth, Lamp (Maintenance)
Option	Reference sample

※1 Due to measurement accuracy, amylose and fatty acid values should be used as reference values.
※2 Dry matter basis. This indicates the protein content when the moisture content of the measured sample is assumed to be 0%.
※3 This value represents the total starch ratio, which is the amylose content in rice starch after removing moisture, protein, and lipids.

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Shizuoka Seiki

Rice Analyzer　TMX-1E

More Accurate

More Simplified

More about TMX-1E

Shizuoka Seiki Co.,Ltd.

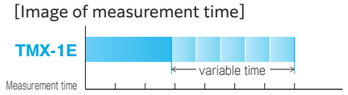
More Accurate

Measurements optimized for each sample

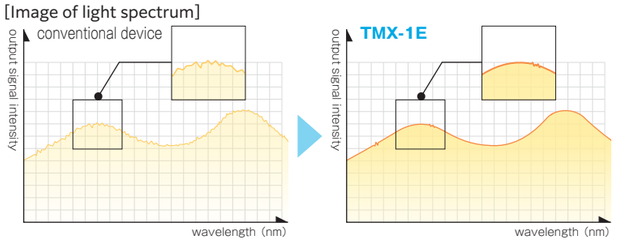
1 Reduction of measurement errors due to noise

Optimum measurement time for each sample is calculated, ensuring measurements with minimal noise at all times.

[Image of measurement time]



[Image of light spectrum]

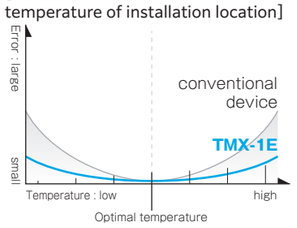


An optimal light spectrum reduces signal noise and allows accurate measurement.

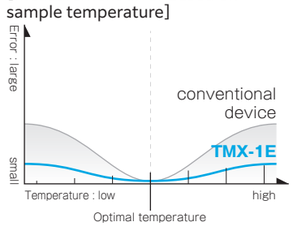
2 Reduction of measurement errors due to temperature

Correct measurement errors caused by temperature of the installation location and sample temperature through both hardware and software adjustments.

[Measurement error based on temperature of installation location]



[Measurement error based on sample temperature]



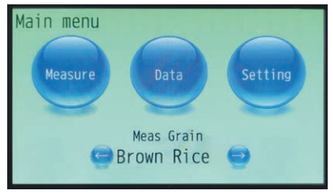
Rice Analyzer TMX-1E

Equipped with a newly developed spectrometer, achieving enhanced measurement accuracy.

More Simplified

Easy for anyone to use

1 Features a 7-inch color touch screen



Provides intuitive and user-friendly operation. Incorporates the same user interface as the higher-end models SGE and SRE.

2 Measurable with a small volume of sample.

Only 77 grams of sample to achieve high-precision measurements.

3 Easy measurement

Simply set the sample and press the measurement button. Enter additional sample information, such as varieties, as needed.

More convenient Enhanced functionality

• Data storage

Up to 100,000 data records can be stored in internal memory. Saved data can be exported in text format (CSV).

• Compact body

Compact design with a width of 282mm, depth 350mm, and height 197mm, allowing installation in limited spaces.

• Warm-up time: 10 minutes

Features a short warm-up time, allowing quick operation.
*Longer warm-up may be required if there is a large difference in ambient temperature.

• Average measurement calculation

Average of up to 10 measurements can be calculated.

• Variety-corrected calibration curve

Up to three sub-calibration curves can be registered for varieties that are difficult to measure with the standard calibration curve.

Even more convenient with optional features

• Automatic bias adjustment

Complex bias calculations and adjustments are performed automatically, making accuracy control easy and reducing differences between multiple units.

• Automatic input of sample information

If a barcode reader is used, sample information can be entered automatically.

Notice: Customers must provide their own barcode reader and printer.