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**Grain Moisture Tester**

**PM-450**

**(version 4501)**

The Kett logo consists of a solid grey square with the word "Kett" written in a white, serif font inside it.

**Kett**

**Operating Manual**



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# 1. Features

This instrument can measure the moisture content of many kinds of grain, seeds, and other products. Using a fixed sample volume allows the weight, temperature, and capacitance (dielectric) of the sample to be measured. After processing this information with the use of the embedded microprocessor, the “Moisture Value” is displayed. Refer to the “Product List” for measurable grain versions. Because the calibration curves of products on the “Product List” have been already stored, the measurement of a sample on the list can be instantly performed by simply pressing the product number.

**[Note]**

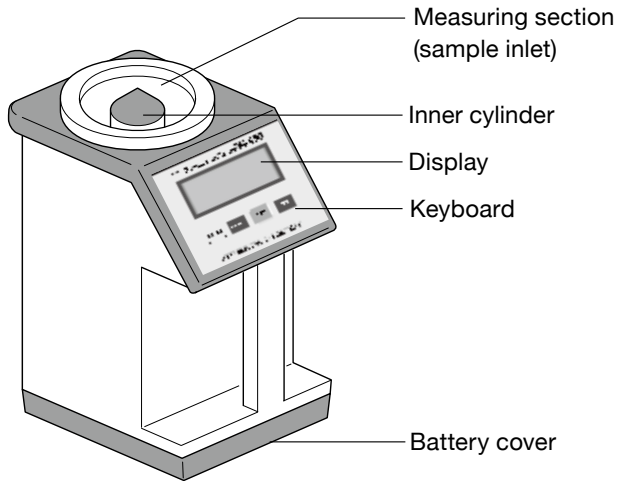
**The entered product versions may be different even among the same PM-450 models. The display may be different between examples in the Operating Manual and the real ones on the actual tester, but the usage is the same.**

## 2. Specifications

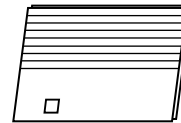
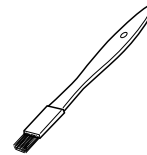
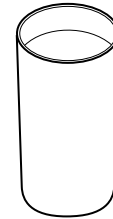
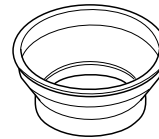
Measuring principle	: Capacitance(Dielectric) (50MHz)
Applications	: Grain, seeds, small objects
Measurement range	: 1 - 40% (sample dependent)
Sample volume	: 240 mL
Operating temperature range	: 0 - 40 °C
Precision	: <Moisture> Standard error of 0.5% or less versus drying method (all samples with moisture content of less than 20%)
Correction function	: <Mass> By integrated weighing scale <Temperature> By thermistor
Other functions	: Average, auto power off
Display	: Digital (LCD)
Power supply	: Batteries (1.5V "R6" or "AA" size, x4)
Power consumption	: 240 mW
Dimensions and weight	: 125 (W) x 205 (D) x 215 (H) mm, 1.3 kg
Accessories	: Funnel, Manual hopper, Brush, Batteries (1.5V "R6" or "AA" size, x4), Operating manual

### 3. Part Names

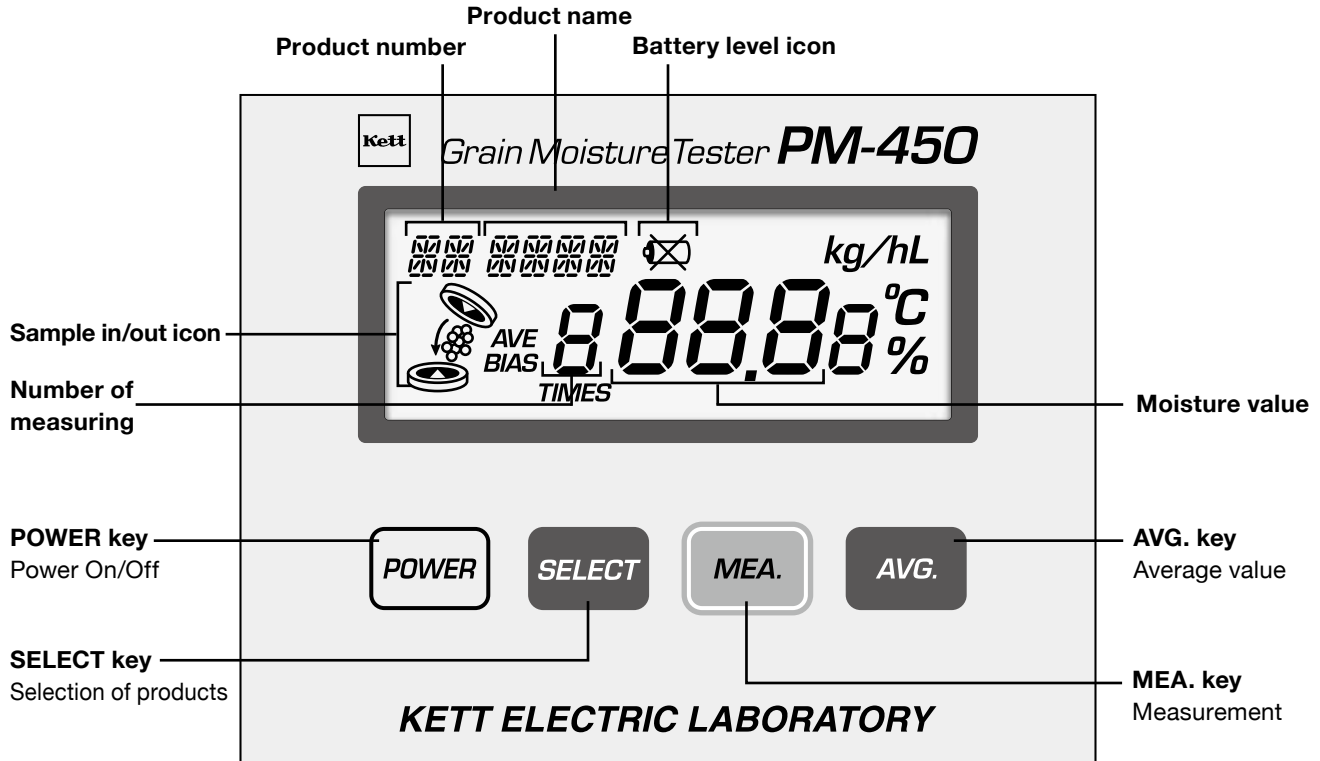
#### <Front>



#### <Accessories>



## 4. Display / Keyboard

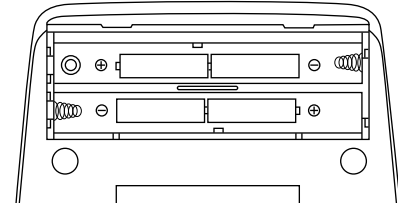


## 5. Preparation and Configuration

- This instrument is equipped with an integrated weighing scale. For optimal results, this instrument should be placed on a horizontal surface and used in locations where the wind is not strong and the instrument isn't subject to vibration.
- Do not hit the instrument during operation and do not leave the instrument upside down.
- Although this instrument performs automatic temperature correction, for optimal measurement, leave this instrument at ambient temperature for 2 hours or more before use.
- The temperature sensor embedded in the main unit measures the ambient temperature around the measuring unit and automatically performs temperature correction. If the temperature difference between the main unit and a sample is  $\pm 10$  °C or more, a measurement error may be generated and, therefore, the displayed measured value blinks (warning indication) (see “8. Error Display” on page 15 and 16).

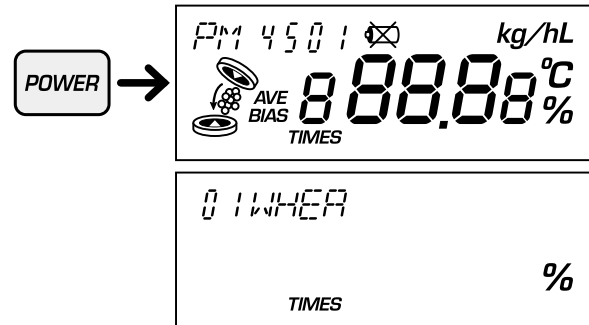
### 5-1. Battery Installation

The unit is powered by four 1.5 V batteries (AA, manganese). Remove the bottom battery cover, place the batteries into the compartment, ensuring to correctly orient the positive (+) and negative (-) terminals. Then replace the battery cover.



### 5-2. Product number viewing


- (1) Press the **POWER** key.  
(A buzzer sounds for 2 seconds, and all contents are displayed)
- (2) The number of the product that was measured during the last test is displayed. In the case of the drawing (right) the product number is “01 WHEA”.

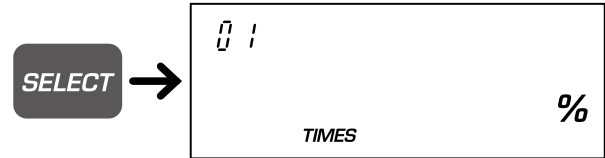





### 5-3.Product number selection

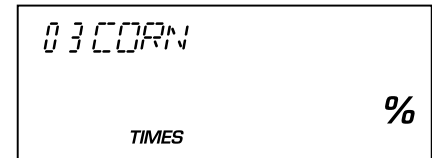
Select a product number to be measured from the "Product List".

- (1) Every time the  key is pressed, the product number is displayed in the following order: "01→02→03→04→...".



- (2) For example, to change to "03 CORN" when "01 WHEA" is displayed.

- (3) Press the  key twice to adjust the product number to "03".



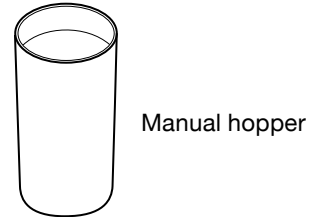
- (4) Now, "03 CORN" is selected.

**[Note] The product number is memorized while the instrument is off, and therefore, the last selected number is displayed when the instrument is turned on the next time.**

## 6. Sample Extraction and Measurement

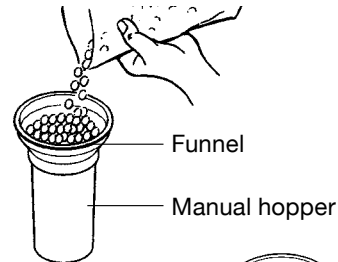
### 6-1. Manual hopper

Use of Manual hopper  
<Items to be used>

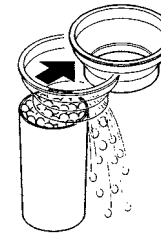


### 6-2. How to extract a sample

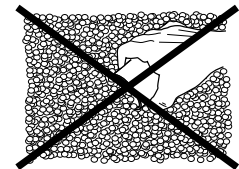
- (1) Mount the funnel on the manual hopper, and load a sample into the funnel to one-third of the funnel depth.




- (2) Remove the funnel to eliminate surplus sample and to level off the sample.



**[Note]** Never extract a sample directly with the manual hopper.




## 6-3. Measurement

- (1) Make sure that there is no residual sample in the measuring section, and press the  key.

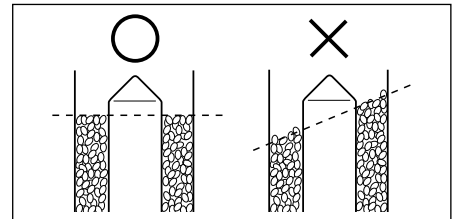
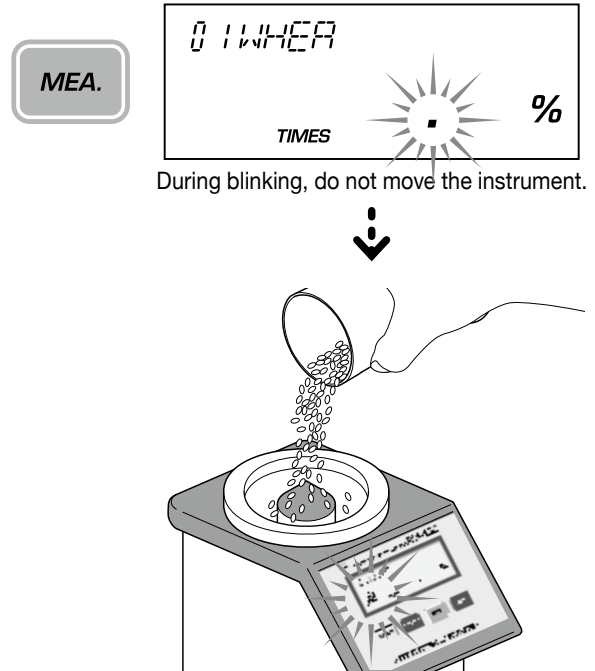
**[Note]** First, the decimal point blinks.

During the blinking, a zero adjustment (tare) of the weighing scale is performed. Therefore, never move the instrument. If the instrument vibrates even slightly, a zero adjustment cannot be performed, and the decimal point blinking may not stop.

- (2) After the sample in icon  starts to blink, load the sample from the manual hopper into the center of the measuring unit as shown in the drawing on the right. Load the sample at a constant speed for the entire sample to be loaded within 5 to 6 seconds.

The sample should be level within the measuring section.

**[Note]** If the sample is not level in the measuring section, the moisture content may not be correctly measured.



- (3) After the decimal point blinks for approx. 5 seconds, the measuring count and moisture content are displayed.

**Display example : 01 WHEA 1TIMES 13.5%**

**(Product number : 01 WHEAT,**

**1st measurement, moisture content 13.5%)**

The measuring count is displayed from 1 to 9.

The 10th measuring count is displayed as 1.

**[Note 1] For samples with high moisture content, the moisture content difference among individual grains is large. While the moisture content can be displayed, measurement precision is not as good as lower moisture content samples.**

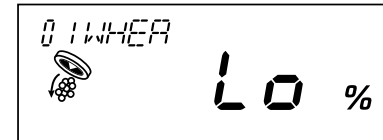
**[Note 2] When the moisture content is below the measurement range, "Lo" is displayed, and when the moisture content is above the range, "Hi" is displayed.**

**[Note 3] Measurement of tapioca flour, wheat flour, corncob meal, feed barley meal, dried bean curd, buckwheat flour, tea, etc. (items to be measured vary with tester versions)**

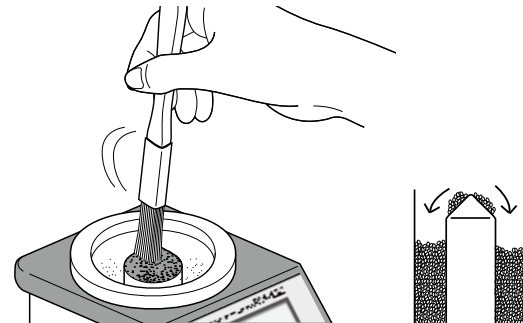
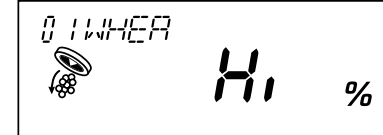
**When the sample is loaded into the measuring unit, some sample may remain on the electrode at the center of the measuring unit. In such cases, use the attached brush to put the sample into the measuring unit within 5 seconds of the decimal point blinking. If a measurement is performed while the sample remains on the electrode, an error may occur.**



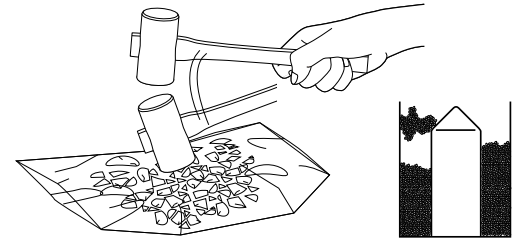
(example of below measurement range)




(example of above measurement range)



**[Note 4] Measurement of pine pulp, cashew nuts, etc.**  
**(Items to be measured vary with Instrument versions)**  
**For samples that are likely to be caught by the electrode such as pine pulp, break the samples into fine pieces before measurement or eliminate pieces that are likely to be caught before measuring.**

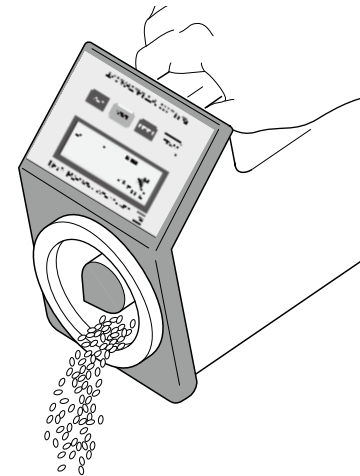


- (4) After the sample out icon  is displayed, discharge the sample to prepare for the next measurement.

**[Note] The moisture content is displayed even after discharging the sample, but pressing the  key clears the moisture content, blinks the decimal point, and starts the zero adjustment.**

When samples with the same product number are continuously measured, repeat operations from “**6-2. How to extract a sample**” on page 10.


When samples with different product numbers are measured, repeat operations from “**5-3. Product number selection**” on page 9.




## 7. Other functions

### 7-1. Displaying the average moisture value

When the measurement count is 2 to 9, the average value can be calculated (simple arithmetic mean).

Pressing the  key displays the average value of measurements from 1st to the current (up to 9).

In the example at the right, "the average of 2 measurements is 13.5%".

**[Note]** When the  key is pressed once, the next measurement count starts from 1st.




### 7-2. Auto power off

If no measurement or operation is performed for 3 minutes with the power on, the power is automatically turned off to avoid battery drain.

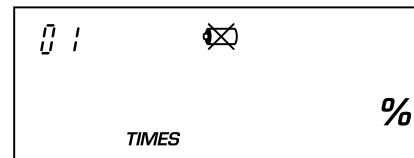
A buzzer sounds and the displayed contents disappear.

### 7-3. Battery level icon

When the battery is low, the battery level icon () appears on the display.

When the icon appears, replace the battery with new ones reference "5-1. Battery installation" on page 8.

**[Note]** The moisture content may not be properly measured when the battery level icon displayed.

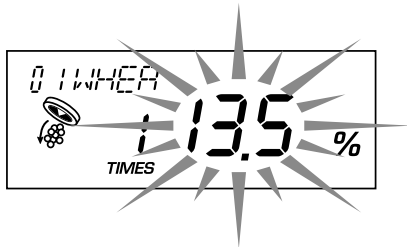


## 8. Error Display

The following error are displayed when this instrument or usage conditions are not normal. In such cases, please contact us because repair may be necessary. This is also true should other error messages be displayed.

Error Display	Description	Error Display	Description
ERR 001	Problem with the temperature measurement circuit	ERR 015	Main unit board temperature is too high 60 °C or higher
ERR 002	Problem with the capacitance measurement circuit	ERR 016	Main unit board temperature is too low -10 °C or lower
ERR 003	Problem with the weight measurement circuit	ERR 018	Tare weight is too heavy
ERR 011	Measured capacitance is empty or too high	ERR 019	Tare weight is too light
ERR 013	Main unit temperature is too high 60 °C or higher	ERR 024	Sample temperature is too high 60 °C or higher
ERR 014	Main unit temperature is too low -10 °C or lower	ERR 025	Sample temperature is too low -10 °C or lower

### Warning indication (measured value blinking)



- The main unit temperature is above (or below) the operating temperature range.
- The main unit board temperature is above (or below) the operating temperature range.
- The sample temperature is above (or below) the operating temperature range.
- The temperature difference between the sample and main unit board is 10°C or more.



## 9. Instructions for proper use

- (1) This tester is a precision instrument equipped with an integrated weighing scale. To avoid instrument failure, do not hit the instrument or drop it.
- (2) Do not directly touch the metal part of the measuring unit with your hand. Failure to observe this may generate static electricity which may lead to breakdown.
- (3) The protrusion inside the measuring unit is the temperature sensor and, therefore, be careful not to break it.
- (4) When the inner portion of the measuring unit becomes dirty, use a soft damp cloth to wipe inside. Never wash this tester in water.
- (5) When this tester is not used for a long period of time, remove the batteries.
- (6) If a displayed measured value is not normal or is questionable, stop using this tester immediately and contact us.

## 10. Product List

version 4501

No.	Products	Measuring range	Standard method	S.E.C. (Range)
1	Wheat	6-40%	130°C 5g ground 2hr	0.5% (6-20%)
2	Barley	6-40%	130°C 5g ground 2hr	0.5% (6-20%)
3	Corn (Maize)	6-35%	130°C 5g ground 4hr	0.5% (6-20%)
4	Soybean	6-30%	105°C 5g ground 5hr	0.5% (6-20%)
5	Canola (Rapeseed)	6-30%	105°C 5g whole 5hr	0.5% (6-20%)
6	Rye	6-30%	130°C 5g ground 2hr	0.5% (6-20%)
7	Oats	6-30%	130°C 5g ground 2hr	0.5% (6-20%)
8	Sorghum	6-30%	130°C 5g ground 2hr	0.5% (6-20%)
9	Sunflower (Large)	6-30%	105°C 5g whole 17hr	0.5% (6-20%)
10	Sunflower (Medium)	4-20%	105°C 5g whole 17hr	0.5% (4-20%)
11	Sunflower (Small)	6-20%	105°C 5g whole 17hr	0.5% (6-20%)
12	Long paddy	9-35%	130°C 5g ground 2hr	0.5% (9-20%)
13	Long milled rice	9-20%	130°C 5g ground 2hr	0.5% (9-20%)
14	Hazelnuts	4-15%	105°C 5g ground 5hr	0.5% (4-15%)
15	Buckwheat	6-30%	105°C 5g ground 5hr	0.5% (6-20%)
16	Peanuts	4-20%	105°C 5g ground 5hr	0.5% (4-20%)
17	Black pepper	4-20%	Toluene distillation	0.5% (4-20%)
18	Mung bean	6-30%	130°C 5g ground 2hr	0.5% (6-20%)
19	Beans	6-30%	105°C 5g ground 5hr	0.5% (6-20%)
20	Pea	6-35%	105°C 5g ground 5hr	0.5% (6-20%)
21	Clove	6-20%	103°C 5g whole 17hr	0.5% (6-20%)
22	Dry cherry coffee	4-40%	105°C 10g whole 16hr	0.5% (4-20%)
23	Green coffee	4-30%	105°C 10g whole 16hr	0.5% (4-20%)
24	Roast coffee	1-20%	103°C 5g ground 2hr	0.5% (1-20%)
25	Parchment coffee A (Arabica)	4-40%	105°C 10g whole 16hr	0.5% (4-20%)
26	Parchment coffee R (Robusta)	4-40%	105°C 10g whole 16hr	0.5% (4-20%)



The Kett logo consists of the word "Kett" in a white, bold, sans-serif font, centered within a dark gray square.

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- It is strictly prohibited to transfer part or all of this manual without permission.
- The contents of this manual are subject to change without notice.
- The appearances, screens, etc. of the product and accessories displayed on this manual may differ from the actual ones, however, operations and functions are not affected.
- All efforts have been made to ensure the contents of this manual are accurate. However, if you notice any part to be unclear, incorrect, omitted, or the like in this manual, please contact us.
- Be aware that we are not liable for the effects resulting from operations according to this manual regardless of the items above.