



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 compact, light weight family of Riceter moisture testers began with the introduction of the Riceter model I in 1961. The Riceter has continued to evolve through a series of models such as the II, 2, 3, D, L, E, J, m, f and the new fg. Kett introduced the latest generation, Riceter fg-500 series in 2019. The Riceter fg-500 series is an updated design based upon the extensive know-how that Kett has accumulated. The Riceter fg-500 series was designed to be an even more reliable moisture tester providing greater ease of use. Kett believes that an excellent measuring device must be both reliable and easy to use. The Riceter fg-500 series is the fulfillment of Kett's commitment to produce reliable, easy to use products and Riceter fg-508 is a specialised model of Riceter fg-500 series.

Specification

Measurement method	Electric resistance
Accuracy	0.5% (SEC, 9-20% range)
Operating temp.	0 to +40°C
Display	Digital LCD with backlight illuminator Minimum display digit, 0.1%
Power source	1.5V (AA size) batteries x 4
Number of calibration curves	12
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 (2), Spoon with tweezers (1), Cleaning brush (1), Battery (4), Carrying case (1), Operating manual (1), Inspection certificate (1)

Special Features

- Calibrated for Australian applications
- Easy operation & comfortable design with non-slip grip
- Easy sample grinding with rubber coated metal handle
- Average moisture content between 2-9 results
- Automatic temperature correction
- Durable for tough tropical conditions
- Hard, protective carrying case

Applications & Measuring range*

1. Wheat	9-30%	7. Coriander	6-19%
2. Barley	9-30%	8. Faba bean	9-20%
3. Oats	9-30%	9. Mung bean	10-24%
4. Sorghum	9-26%	10. Soybean	9-20%
5. Canola	6-22%	11. Sunflower	5-20%
6. Peas	10-20%	12. Long milled rice	9-20%

* Accuracy of $\pm 0.5\%$ or less of Standard Error of Calibration curve compared to reference drying oven method with less than 20% range