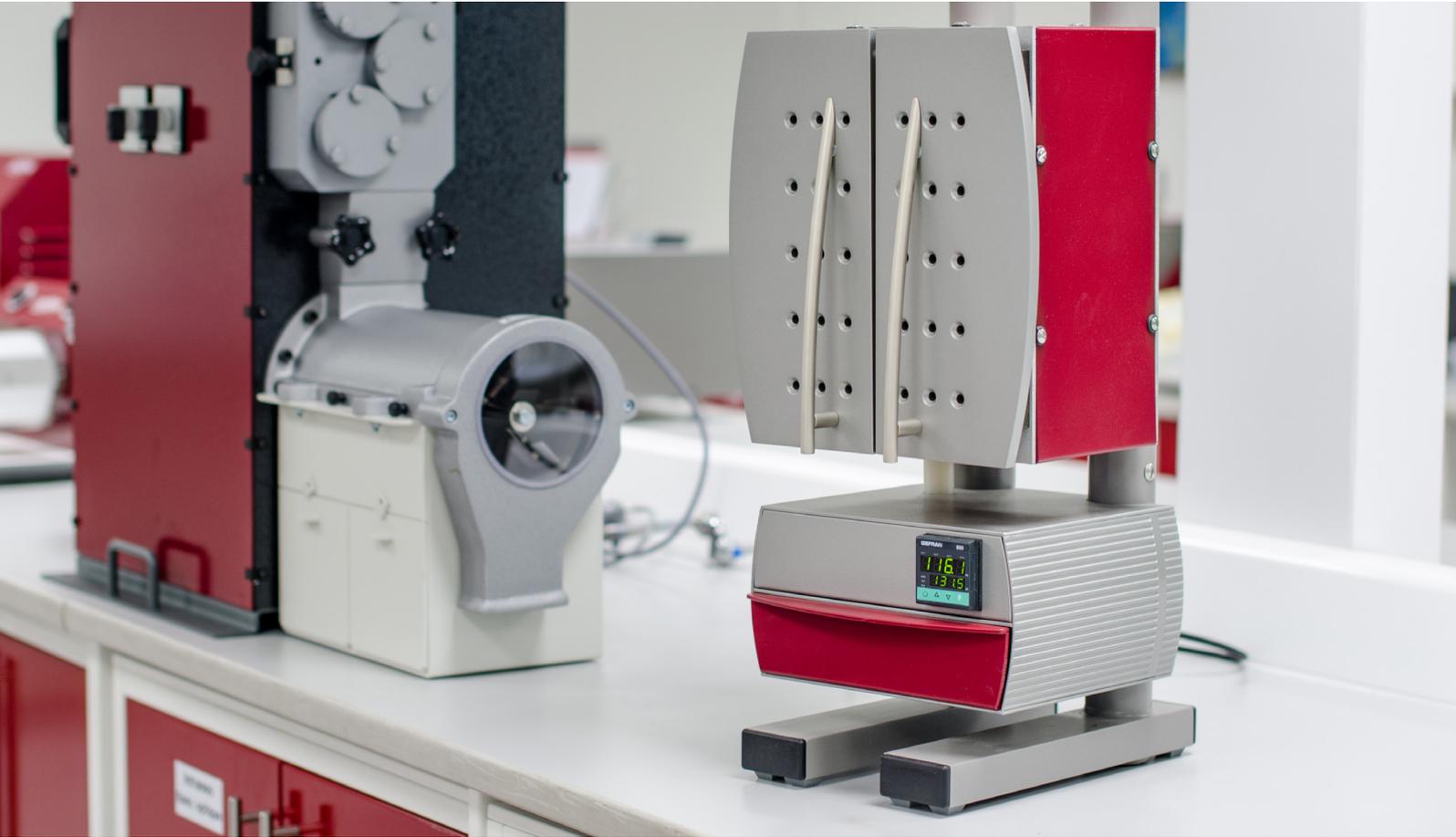


Reference measurement of the moisture content of wheat and flour



Accurate

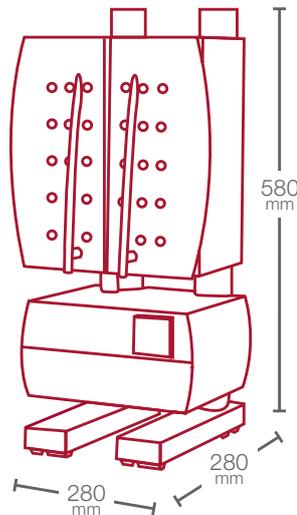
- Precise heat control
- Homogeneous heat transfer

Flexible

- Analyses all types of products

Practical

- Ten compartments equivalent to ten separate ovens



14 Kg

230 - 50 / 60 Hz
450 W



Test time : **90 minutes**
Operator time : **10 minutes**

Conforme aux normes

ISO 721 ; AACC 44-20.01 ; AACC 44-15.02 ; ICC 110/1 ; FTWG 0008 ; GOST 9404-88

MEASUREMENT PRINCIPLE

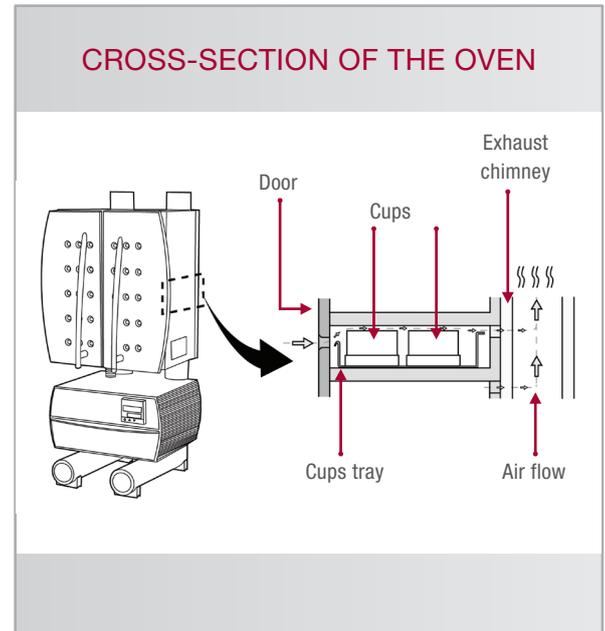
High temperature desiccation of samples: the water evaporation is removed by a natural air flow out of the oven :

- Inflow through the doors inlets.
- Outflow through the chimneys.

The EM10 is composed of 10 compartments fitting each, trays for two cups (to analyze 20 samples simultaneously).

THE MAIN APPLICATIONS

- Determine moisture content using the reference method.
- Check / calibrate quick analysers (moisture meters, NIR).
- Measure all cereals (oily, high-protein cereals, etc.) and pulverulents (flour, semolina, bran, etc.).



BENEFITS

ACCURATE

Any new sample added in the EM10 does not impact the desiccation of those being tested.

Automatic temperature regulation to +/- 0.1°C.

EASY TO USE

With the division into 10 compartments, it is easy to handle all reference samples.

SAFE

Oven has an insulated outer casing for safe handling.

TECHNICAL CHARACTERISTICS

Temperature	de 30°C à 150°C
Power supply	230 VAC - 50/60 Hz
Power	450 W
Dimensions (mm)	L 280 x P 280 x H 580
1 compartment (mm)	L 160 x P 75 x H 40
Net weight	14 Kg
Gross weight	22 Kg

Ordering information :

EM10	Oven
EM-55	Cup set (SIGLE DIAMETRE) 50mm