

SINAR
TECHNOLOGY

The Sinar SP Moisture Probe is the practical solution for the determination of moisture and temperature in bulk grains, foodstuffs or animal feeds.

It is ideal for measuring the moisture of coffee, rice, cocoa and other products stored in bags.

Hundreds of calibrations available including:
Wheat, Maize, Barley,
Rice, Green Coffee,
Roast Coffee, Soybean,
Cocoa, Lentils, Millet,
Canola, Ground nuts,
Animal Feed Pellets
and many more.

Just open the bag, insert the Sinar SP Moisture Probe so that the sensor is fully immersed in the sample, and press the 'H2O' button - the moisture content is displayed immediately.

Being fully microprocessor controlled, the instrument has the flexibility to handle a wide range of materials and moisture contents and comes ready calibrated for the 9 commodities you choose from our extensive library. Reprogramming for different calibrations at a later date is also easy, using Sinar MoistureNet software (sold separately) or by downloading calibrations using email.

The success of the Sinar Moisture Probe lies in its unique sensor which enables easy insertion into bulk samples of food, feed and agricultural commodities. It serves as an invaluable aid to testing stored grains or as a quick check at intake. This makes it a simple alternative to manual sampling and testing which is both costly and time consuming.

TECHNICAL SPECIFICATIONS

Power	4 x 1.5V AA cells
Range	Typically moisture 0-35%
Temperature	-20 to 60°C
Resolution	Moisture 0.1% Temperature 0.1°C
Accuracy	Typically better than 0.5% over given range Temperature typically better than 0.1°C

MEASUREMENT PRINCIPLES

Moisture	Temperature compensated electric field
Temperature	Platinum resistance detector



The practical solution for the determination of moisture and temperature