

Meat Moisture Meter

DM300R

Needle: 25mm
Weight: 200g (not including batteries)

1. Applicable scope

Meat moisture meter DM300R is used for measuring moisture content of poultry meat (pork, beef, lamb, chicken, etc.). Moisture content directly affects poultry meat processing, storage, trade and consumption.

2. Work principle:

This instrument adopted the high frequency principle based on the introduction of the most advanced technology from foreign country. In other words, there is a fixed frequency inside the equipment. Once the moisture of the detected objects carried, the frequency through the sensor will be different. The deference between the frequencies will be displayed in figure after the conversion by current-frequency converter.

3. Features of the instrument

- 1.1. It is portable, compact, easy to use and the moisture measurement readings are instant.
- 1.2. Digital display with back light gives exact and clearly reading although you stay at the somber conditions.
- 1.3. It will save time and expense by monitoring dryness and helps to prevent deterioration & decay caused by moisture whilst in storage, therefore processing will be more convenient and efficient.
- 1.4. The Pin probe sensor is easy to inserting into the meat and not effecting the construction of tested sample.

4. Technical parameters

Specification

Display: Digital LCD with backlit
Measuring range: 10%~85%
Operating conditions:
Temperature: -5°C ~60°C
Humidity: 5%-90%RH
Resolution: 0.1
Testing Accuracy: 70 ~ 78% ≤ 1.0%
Repeatability in the range: 70 ~ 78% ≤ 0.5%
Sampling Time: <1 s
Power supply: 9V battery
Dimensions: 185×66×27(mm)

5. Instructions

- 1). This Moisture meter works relying on touching the object. The premise of the measurement is fully insert the probe into the targeting object.
- 2). As the high frequency is of great penetration, if there was metal around the object, the measuring result may be not accurate. Therefore, during measurement, there should be no metals or magnetic objects around the probe.
- 3). For more accurate of our moisture meter, it had better to calibrating the testing result according to the Drying method for your tested sample. If there is no Drying Machine by your side, please choose Gear 7 as your reference code.

6. Operation Instruction

- 1). Hold the instrument in hand and Press the button **ON/OFF**, The LCD screen displays a figure within 00.0 ± 0.5 . Otherwise, zeroing knob **ZERO** should be adjusted slowly until the figure is less than 0 ± 0.5 .
- 2). Hold the device and insert the probe into the tested meat vertically. Once the displayed figure maintain stable, then the figure is the moisture value of the object.
- 2). Value Calibration: When measuring the moisture of meat, how to adjust the error of testing result. For example, If the standard moisture content of sample object is 75%, and our tested result by Gear 7 is 70%, then adjust the gear clock wisely until the measuring result is close to the correct result as the stand moisture content, repeat 3-5 times without big error, then you can use this Gear as your standard for testing the same meat in future.
- 3). replacement of the battery: When the knob (zero) can not be regulated within 0 ± 0.5 or the figure increased irregularly, or the LOBAT is displayed on the upper left of the screen, then replace the battery with a new one of 9V (6F22) . If the battery still works, disclose the cover of the instrument, use a screw driver to adjust the small brass screw on the bottom of the instrument.

7. Attentions:

- 1). The testing area of meat must with muscle, just lean meat. It can not testing the fat meat or inserting the

probe into the bone and air in the tested meat.

- 2). It must avoid hot and wet conditions for a long time and not contact with strong corrosive solutions.
- 3). Please take out the battery if unused for a long time.
- 4). There is the reference list showed on our user manual 8, you can refer to the moisture content when operating our meter. But it will be effaced by Types, the age of animals, weather, feeding method, so the moisture content will have a little difference.

**8. Reference Table for Meat Moisture Content
in China:**

Type	Pork	Beef	Lamb	Chicken
Content	≤77%	≤77%	≤78%	≤77%