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LIABILITY STATEMENT

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BEST HARVEST



CROP MOISTURE TESTER MODEL NO: BHT6011

PATENT PENDING

USER INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE OPERATING



BHT6011, Rev. C
January 2010

MOISTURE TEST RECORDINGS

Date	Sample Material	Lot Description	Testing Time	Moisture Content %

OPERATING INSTRUCTIONS

1. Place scale on a flat, level surface. The scale is a delicate and sensitive device and should be treated with care.
2. Place empty measuring bowl on center of scale platform.
3. Turn the scale on.
4. Gently place and measure 100g of sample material into measuring bowl. For Hay or Cotton use 10g to **allow for ventilation** during drying process.
5. Carefully move material from measuring bowl to specimen container and spread material evenly.
6. Place specimen container upon evaporation unit.
7. Plug in cord of evaporation unit into 110 volt A.C. current. Turn on unit.
8. Rotate temperature dial to desired level of heat ventilation. Dial 7 is a good starting point. It may take several minutes to reach a stable temperature.
9. Dry sample for 30 minutes or established drying time. Then place the sample into the measuring bowl and record the new weight.
10. Return the sample to the specimen container and dry for another 10 minutes. Place the sample into the measuring bowl and record the second reading measurement. **Repeat** this step until no change in measurement.
11. The final material weight represents the dry matter. The change in weight represents the moisture content of the original sample. For example:

Beginning Weight = 100.0g	10.0g
End Weight = 87.4g	8.7g
Moisture Content = 12.6%	13%
12. Add all the time intervals together to establish the typical drying time for the material being measured.

The Best Harvest Moisture Tester determines moisture by using a faster version of the Oven Drying Method as recommended by the USDA for crops. The typical time for testing some of the most popular crops is as follows:

Crop	Suggested Temperature	Typical Drying Time (minutes)	Typical Moisture Content for Safe Storage*
Corn	230-250	80	15% or less
Corn (ensilage)	230-250	30	60 to 65%
Wheat/Barley	230-250	30	15% or less
Hay (10 grams)	220-250	25	25% or less
Silage/Haylage	220-250	25	40 to 60%
Oats, Rye	220-250	20	15% or less
Cotton (seed, 10g)	210-240	90	7.5% or less
Herbs	100-130	30-60+	as desired
Rice	220-240	80	14% or less
Peanuts (shelled)	210-240	60	10% or less
Wood Chips	210-240	120 (varies)	varies

* Extended storage times may require lower moisture levels, please consult your local agricultural agent for your specific crop.

Many factors including temperature, humidity and variety of crop affect the time required to evaporate moisture and consequently the time required to make a moisture test. We recommend that you establish the drying times for the particular crops you harvest within your area.

