PHL Moisture Meter

PHL moisture meter is a low cost meter for measuring grain moisture content before storage. Proper drying of grains before storage, facilitates better quality grain for seed, sale or food.

The meter displays information about grain temperature, relative humidity, moisture content and grain type. Following the recommended moisture levels for different grains before storage minimizes grain losses and earn more profits when selling. Dry maize properly to reduce mycotoxins and aflatoxins that are harmful to health and have better quality grains for seed, sale and food.

Using PHL Meter

Power on with the red button, change grain type using the yellow button and use LDC screen to display information. Store grains in bags for 2 hours before to get accurate measurements.

Inert the moisture probe in grain bag with its tip in the middle and wait for 5 minutes before taking measurements. Select the appropriate grain type by cycling through the available grain types.

Insert the probe tip half a metre into the grain bottom. After use wrap the prob in a cloth bag to keep out moisture, dirt and extend its life.

Moisture levels

Maize should have <12% before long therm storage, soy beans <11%, cowpeas <12% before short term storage and <9% before long term storage, Paddy rice <12% or < 11% and 13% for sorghum.