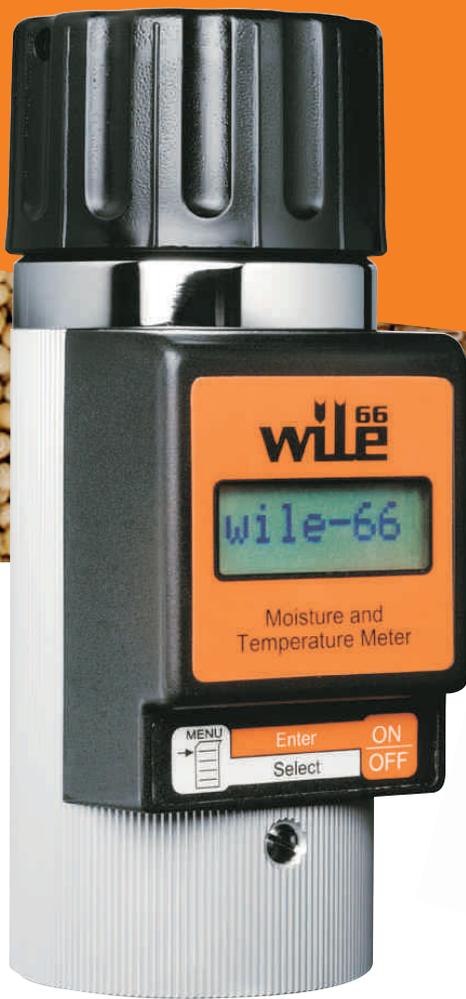


wile 66



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Wile 66 Grain Moisture Meter

Wile 66 is designed to meet the most demanding needs of professionals in crop growing. The Wile 66 measures both whole and grinded grain. The Wile 66 comes complete with a sample grinder and calibration tools.

The quality of grain affects the measurement

The measurement technology of the Wile grain moisture meters has been proven in many tests worldwide to be one of the most precise on the market.

The measurement accuracy does not only depend on the testing device itself. A major influence in the result comes from the grain sample and its quality. If for example the grain is abnormal due to a very dry or wet season, systematic errors in the results can occur.

Grinding the sample gives higher accuracy

Grinding the grain makes the sample uniform. Therefore a higher level of accuracy in the result can be achieved. Especially in grain that has a large content of husk: for example barley and oats.

The errors that can occur in the measurement of grain, which is of abnormal quality, can be avoided by adjusting the scale of the whole grain using the results from measuring the grinded samples. This means that after the adjustment the moisture content can be determined extremely accurately and quickly from whole grain. Due to this, the accuracy level has improved significantly in abnormal grain qualities and the accuracy level is within tenths of a percent moisture from the oven test.

The Wile 66 comes complete with a sample grinder and sample handling equipment

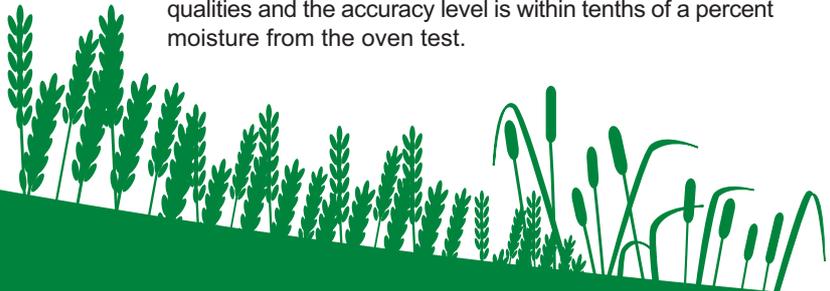
Simply grinding the sample does not make the moisture measurement more accurate. To get the best result for moisture determination the grain has to be grinded into a uniform sample. Additionally one must be able to mix the sample so that the different parts of the seed mix evenly and do not affect the result.

The Wile 66 is delivered together with a high quality mechanical grinder that grinds a homogenous sample. The grinder does not heat up the sample whilst grinding and thus no moisture evaporates during the milling process.

A sample container and sample spoon are also included in the package of the Wile 66 package.

Calibration by user

Each Wile moisture meter goes thru a precision calibration before they are shipped out from the factory. As time goes by the meter needs to be re-calibrated. The Wile 66 comes complete with calibration tools, a calibration cap and detailed instructions how to calibrate the device.





The Wile 66 grain moisture meter comes complete with a carrying case that includes:

- The meters own carrying case
- Sample grinder
- Calibration tools
- Calibration cap for calibrating the tester
- Sample container
- Sample spoon
- Instructions

Wile 66 features

Range

- Whole grain 8-35%
- Grinded grain 8-17%
- Oil seeds 5-25%

Temperature range

- In use 0-40 °C
- In storage conditions -20 – 60 °C

Accuracy

- Whole grain: +/- 0,5% moisture
- Ground grain: < +/- 0,5% moisture

Alphanumerical display in different languages

Automatic temperature compensation that corrects the result caused by the temperature difference between the device and the sample.

Possibility to adjust the result of whole grain to match the results from measuring ground grain thus making the measurement process faster and even more accurate.

The user can calibrate the device with the calibration equipment that is included with the meter.

Average calculation of moisture results

Automatic switch off

The grinder grinds the grain into a uniform sample

The grinding is made easy due to a robust sample mill that is light to use and that does not warm up the sample. The mill can be easily attached to a table and it is easy to use.



An additional temperature probe can be used with the Wile 66

Wile 651 temperature probe is used for the temperature measurement of stored hay, grain, compost and other materials. The length of the probe is 95 cm and measurement range is from 0-60°C.

