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Introduction

The G810 grain moisture meter includes all the characteristics to provide the most accurate grain moisture reading.

With a simple operation and without operator intervention, model G810 will provide moisture readings in a few seconds, for a wide variety of products.

With a simple keypad of only five keys, the meter can be easily operated and quickly set up, without the need of intensive user training.

By applying the "FLOW THRU" technology, G810 provides a fully automatic moisture analysis. There is no need of previous sample weighing; temperature, density and weight corrections are performed automatically, without the use of any other resource or additional tables.

Calibration curves for each cereal have been obtained at Gehaka laboratories, using samples collected from several areas of the plantation. Using the standard oven method as a reference, measurement scales for each product were developed. These curves were transferred to the G810 memory and they are easily identified by product name and their version.

the development of new calibration curves is necessary, there is a function at www.moisturetester.com.br which allows creating, editing and installing them in your G810 grain moisture meter.

G810 includes three instruments into one, managed by a state-of-the-art internal microprocessor. These three instruments are: One electronic scale, which measures the sample weight; one built-in digital thermometer, which measures the sample temperature inside the chamber and the G810 temperature and finally one capacity meter, which indicates the moisture percent, to be later corrected by other parameters.



Its program performs all the required calculations, thus providing extremely reliable and repeatable readings. It also performs: automatic setting and checking the proper operation of all electronic circuits.

The meter's FLOW THRU design allows the performance of quick measurements, namely, in less than 15 seconds and without the operator intervention, in a fully automatic way. Just select the product, pour the sample in the G810 hopper, until a "BEEP" is given, the G810 will load the sample, perform the measurement and automatically unload the sample. After a few seconds, you will have the moisture and temperature measurement, all this shown on an easy to read 16-character / 2-line alphanumeric LCD display, in English.

G810 has also a bidirectional RS232C serial communication port. With this, we can connect the G810 to a printer so the measurement is printed in a label, thus making the counterchecking easier, or else, we can connect the meter to a PC and transfer the information to a managing system.

The G810 is operated by a FULL RANGE automatic power source, which means the meter operation is ensured for 90 - 240VAC mains, thus protecting the meter from network voltage variations.

Indication conventions for G810 LCD display:

Right-hand arrow > Left-hand arrow

YFS Option acknowledgment.

ESCAPE Fxit.



Description

1. SAMPLE LOADING HOPPER

Place where the cereal sample to have the moisture measured will be weighed

2. **LCD DISPLAY**

Displays settings results and with alphanumeric characters.

3. THERMAL PRINTER (OPTIONAL)

Device for printing measurement results. Silent, low consumption operation.

4. DRAWFR

Receives the cereal sample from the chamber, after the measurement was performed. The meter unloads automatically.

5. PLASTIC SCOOP

Used for pouring the sample into the funnel.

6. SAMPLING CUP AND FUNNEL

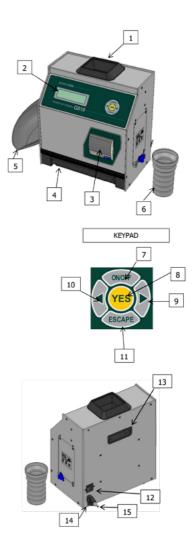
This cup shall be used for taking the sample. Your funnel is used for making the cup filling easier and "cutting" the sample excess.

7. ON/OFF

Switches ON/OFF the G810 meter. Operating with numerical setting multiplies by 10 the indicated value.

YES 8.

Confirms function or setting selection.



9. RIGHT-HAND ARROW

It displays the next function or increases the value of one scale interval.

10. **LEFT-HAND ARROW**

Displays the previous function or decreases the value of one scale interval.

11. **ESCAPE**

Exits a function or setting that is being operated at that time. Operating with numerical setting divides by 10 the indicated value.

12. POWER CORD CONNECTOR

Place where the power cord will be connected. G810 operates between 90 to 240 VAC.

13. **CARRYING HANDLE**

Used for carrying the G810. Caution: before lifting the G810 remove the drawer, because due to the tilt it may fall down.

14. RS232 SERIAL PORT CONNECTOR

Data output for printer or PC.

15 **HARD LOCK**

When connected to RS232 serial output, it releases access to "Configuration" function, where G810 configurations will be made.

ADJUSTING A VALUE

KEV

In addition to the direct functions of the keypad, it can assume other functions, and one of them is making easier to type a value.

When the setting of a value is selected, the display will show the current value, and to change it proceed as follows:

1/1	TORCHOR
ON/OFF	Multiplies the current value by 10;
RIGHT-HAND ARROW	Increases the indicated value by one scale interval;
LEFT-HAND ARROW	Decreases the indicated value by one scale interval;
ESCAPE (EXIT)	Divides by 10 the current value;
YES	Confirms the current value and completes the setting.

FUNCTION

G810 installation

Carefully check the packing, if there were marks and damages in the cardboard case, this means that there were problems during shipment.

Open the packaging, checking the conditions of G810. Remove the equipment and check whether all its accessories are included.

Place the G810 on a stable table, in order to ensure it will not move during the operation. Remove the adhesive tapes fastening the drawer and check whether it slides easily.

If the acquired model features a Thermal Printer, install the paper roll as stated in procedure "3.2 Thermal Printer".

Connect the AC cord to the connector on the rear panel and fit it steadily, taking care that the plug is fully inserted in the connector. It is not necessary to verify the mains voltage; the power supply is FULL RANGE, not requiring mains selection. We also do not recommend the use of voltage stabilizers.

When the cord is plugged in the outlet, G810 will start its operation, performing a selfdiagnosis in order to check whether its components are working properly. If by any chance the meter verifies that some of its components is improperly operating, it will indicate an error message on the display regarding the fault.

Leave the G810 meter preheating for 10 minutes. The G810 meter shall operate continuously plugged in the outlet; use only the ON/OFF key. This way, the equipment enters the "sleeping" mode and the power consumption is lower than 1 W, however it is ready to operate. The G810 meter shall be operated in a place free of excessive dust and with room temperature between 0° and 40°C.

Measuring – Moisture measuring

- 1. Select "Measuring" from the main menu, depress YES to confirm;
- Select the type of cereal you want to measure the moisture. Use Right hand/ 2. Left hand ARROW keys until finding the desired product. Indications below the product names are the moisture minimum and maximum limits the G810 meter is able to make the reading. Depress "YES" to confirm your choice.
- 3. Take a sample of at least 200 g of the product you want to measure the moisture and, using the plastic scoop, pour the cereal sample into the funnel of the Sampling Cup, untilfilling the Funnel. Slightly lift the funnel and "wipe off" the sample excess, and then pourthe sample into the G810 meter hopper, a beep will be heard indicating the sample wasweighed.



4. Within a few seconds, the G810 meter will display the value of product moisture. If the Right hand/Left hand keys are depressed, the G810 meter will display all the measurements made, namely:

WHEAT

Moist.: 13.39%

When selecting Right hand/Left hand Arrow we have:

Temp. 24.8°C

Dens.:79.9 kg/hL or lb/bu -> Sample density.

===========

5. After having performed a successful measurement, the G810 meter will send all measurement data through the serial output to the printer or PC. An example of report follows:

```
_____
GEHAKA G810
Firmware Version 1.00.000
Hardware Version 1.00
Serial No. 13020101001000
_____
Current Product ... = Wheat
Equation Version. = 64
Sample ..... = 21
Sample Temp..... = 28.0 °C
Meter Temp..... = 28.9 °C
Sample Weight..... = 167.7 g
Density \dots = 77.0 \text{ kg/hL}
_____
Moisture ..... = 13.39 %
_____
 .____
Signature 18:20
Responsible person 25/02/13
______
```

NOTE: If there is a great temperature difference between the product and the G810 Hopper where the temperature sensor is located, the meter will wait until there is a thermal balance between both of them. This could introduce a delay for the temperature measurement to be made. This way, we improve the meter precision, by measuring the actual sample temperature.

- 7. After the measuring cycle, the instrument will unload the sample into the drawer. Remove sample fromdrawer.
- When the G810 meter is showing the measurement results on the display and 8. a new sample is pouredinto the hopper, the G810 meter will perform a new measurement, using the same configuration of the previous measurement. If the ESCAPE key is depressed, the MEASUREMENT option will be exited, returning to the MAIN menu.

NOTE: If the moisture content is higher than 22%, the G810 meter will request measuring again the same sample, repeating the measurement three times in order to ensure a higher reading precision.

1.1 Diagram of the functions

A diagram follows indicating all G810 meter functions and it will help to understand the operation.

-i -	Perf	
	content. To measu	content. To measure again, just pour the new sample in the hopper.
2.	Seture .	.] Configuration
	2.1	Date and Time Adjustment Performs the Adjustment of Date and Time used in the reports. Use ARROWS and YES to perform the adjustment.
	2.2	Adjusting the number of elements to be averaged Performs the Adjustment of the number of measurements to be used for making the average. We can select between 1 and 5 measurements.
	2.3	Adjusting the Number of Decimal Digits This function makes the adjustment of the number of decimal digits shown on the display and in the moisture reports.
	2.4	Adjusting the Print Mode Sends to PC. The PC report only sends data.
	2.5	Adjusting the Number of Report Copies This function sets the number of copies of printing report.
	5.6	Adjusting the Contrast Adjust the Contrast between 65% and 100% is the maximum contrast.
	2.7	Unlocking chamber Door Left-Hand Arrow key opens the Chamber Door to perform the cleaning. Right-Hand ARROW key Locks.
	2.8	Uploading Internet Equation Allows G810 to be remotely controlled by a PC. To exit, the power supply shall be disconnected.
	2.9	Uploading Standard Equation Uploads equations built into the G810. All the equations will be programmed, and they may not be the most updated.
	2.10	Self-Report Makes a self-diagnosis of G810, and issues a report with all data.
+	2.11	Language Selection Selects the language used by GB10: Portuguese, Spanish, English, French, German and Italian. After select the language run the function 2.9 Uploading Standard Equations, to get the product names on the selected language.

Configuration

The "Configuration" mode offers the possibility to make settings or configurations in the G810 meter. Now, we will describe each one of these functions.

Note that the number shown before each function corresponds to the same shown in the G810 Menu, this way it is easier to identify in the manual where the explanation of each function is.

If the Hard Lock key is not connected to the G810 Serial Port and the access to this function is attempted, the display will show an error message "Access locked, Use the Hard Lock" stating the need of the key presence.

If you wish, remove the key after entering the "Configuration", there is not a new checking. When you exit the function, it will be locked again.

G810 settings and Equations can only be changed with the presence of the Hard Lock key, this ensures improved security.



2.1 Date and time adjustment

This function makes the Date and Time adjustment of the real time clock (RTC). This value of date and time will be sent in the reports through RS232 Serial Port after the measurement.

G810 is already delivered with the clock adjusted at the factory, but it may eventually be readjusted for the Daylight Saving Time.

There is an internal battery that keeps the clock working even when the G810 meter is disconnected from the outlet. This battery lasts for over 5 years; to have it tested, just disconnect the G810 meter and see if the clock indicates 00:00:80, if this happens, contact Gehaka service to replace the battery.

To perform the Date and Time adjustment:

- 1. Go to "Configuration" and depress YES; you have to put the Hard Lock in the serial output;
- Go to function "2.1 Date and Time Adjustment" and depress YES; 2.
- 3. Now use the Right hand/Left hand ARROWS to Increase or Decrease the value of the TIME. When the value is right, depress YES and the G810 will go to the next field to be adjusted;
- Repeat this procedure for adjusting MINUTES, DAY, MONTH, and YEAR.

The value being adjusted will be shown underlined, after depressing NOTE: YES it will go to the next item to be adjusted.

2.2 Adjusting the number of elements to be averaged

This function adjusts the number of elements to be used for making the average of readings used to calculate the final value of moisture percent. We can select between 1 and 5 elements.

To adjust the number of Elements to be Averaged:

- 1. Go to "Configuration" and depress YES; you have to put the Hard Lock in the serial output;
- 2. Go to function "2.2 Adjusting the Number of Elements to be Averaged", and depress YES;
- 3. Now use the Right hand/Left hand ARROWS to Increase or Decrease the Number of Elements to beAveraged. This adjustment is limited between 1 to 5 elements;
- 4. Depress YES to complete the adjustment.

NOTE: It should be noted that, irrespective of the adjustment made in this function, when the moisture content exceeds 22% there will be always made a reading averaging of three elements.

2.3 Adjusting the number of decimal digits

This function makes the adjustment of the decimal digits shown on the display and in the moisture reports. If one decimal digit is used, the rounding of the second decimal digit will be automatically made. The factory default setting is one decimal digit.

To adjust the number of decimal digits:

- 1. Go to "Configuration" and depress YES; you have to put the Hard Lock in the serial output;
- 2. Go to function "2.3 Adjusting the Number of Decimal Digits", and depress YES;
- Now use the Right hand/Left hand ARROWS to increase or decrease the number 3. Decimal Digits. Thisadjustment is limited between 1 and 2 decimal digits;
- Depress YES to complete the adjustment. 4.

Adjusting the print mode

This function sends the measurement data to a Printer or PC.

Α. **Printer:**

In this mode, measurement data in a report format will be sent, as stated below, through the serial data output RS232. If the G810 meter has a built-in thermal printer, this report will be printed and simultaneously sent through the serial data output RS232.

_____ **GEHAKA G810** Firmware Version 1.00.000 Hardware Version 1.00 Serial No. 13020101001000 _____ Current Product = Wheat Equation Version = 64 Sample = 21 Sample Temp...... = 28.0 °C Meter Temp..... = 28.9 °C Sample Weight = 167.7 g Density..... = 77.0 kg/hL Moisture = 13.39 % _____ Signature 18:20 Responsible person 25/02/13 _____

B. Computer:

The Computer Mode just sends the data, without considering formats. The data is separated by ";" in order to make the separation easier. This report may be easily captured and interpreted by a computerized system connected to the RS232 serial port. For this function, if the G810 meter has a built-in printer, it will be switched off by the G810 and will not print this data.

See below an example of the string that is sent. The ending is with CR and LF.

```
15; 12.35; 141.7; 77.0; 26.9; 27.4; 66.4; Wheat; 20111101; G810; 1.00.000; 1.00; "1234567891234"; 16:51; 18/01/13;
```

Description of data fields sent:

```
Sample;
Moisture;
Weight;
Density;
Sample Temperature;
Instrument Temperature;
Scale A (Capacitance);
Product Name;
Equation Version;
Instrument Model:
Firmware Version;
Hardware Version;
Serial number:
Time;
Date:
CR + LF
```

To perform the print mode selection:

- 1. Go to "Configuration" and depress YES; you have to put the Hard Lock in the serial output;
- 2. Go to function "2.4 Adjusting Print Mode", depress YES;
- Use Right hand/Left hand ARROW keys to select between the two printing modes, Printer orComputer;
- 4. Depress YES to complete the adjustment.

2.5 Adjusting number of report copies

This function allows adjusting the number of copies that will be printed after each moisture measurement.

2.6 Adjusting the contrast

This function allows adjusting the contrast of the LCD display.

This value can be adjusted between 55% and 100%, and 100% is the maximum contrast. This value will be stored in the G810 memory.

To adjust the Contrast:

- Go to "Configuration" and depress YES; you have to put the Hard Lock in the serial 1. output;
- Go to function "2.5 Contrast Adjustment" and depress YES; 2.
- Use the Right hand/Left hand ARROWS to increase or decrease the Contrast 3. value. This adjustment ismade in 5% steps;
- Depress YES to complete the adjustment. 4.

2.7 Unlocking chamber door

When measuring products such as rough rice, soybean bran, etc., the Chamber may accumulate residues, especially when such cereals are very dry with a low relative humidity.

Before performing the cleaning, the Chamber Door shall be unlocked, if it is attempted to open the door without using this function, the G810 chamber could be damaged.



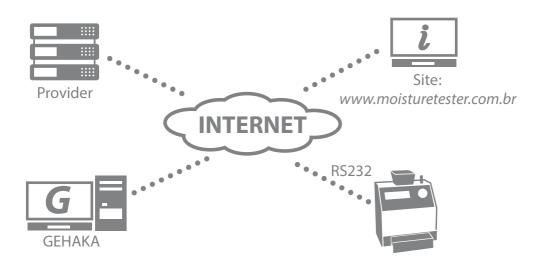
- 1. Go to "Configuration" and depress YES; youhave to put the Hard Lock in the serial output;
- Go to function "2.6 Unlocking Chamber Door", 2. and depress YES;
- 3. Use the LEFT HAND ARROW to open the door; the G810 will emit the typical noise of the ChamberDoor opening;
- 4. Disconnect the AC Cord from the G810 rear panel;
- 5. Put down horizontally the G810 as shown in the photo:
- 6. Carefully perform the Chamber cleaning;
- 7. Connect the G810 again for operation.

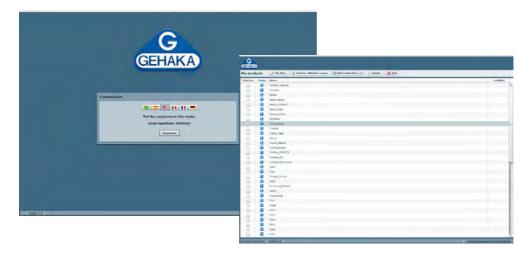




2.8 Uploading internet equation

One great innovation of G810 is by the use of the Internet, performing a customization of the products the G810 will measure. All this information, and the guidance to execute them may be accessed at www.moisturetester.com.br.





Basically we can:

- Register the G810. This register entitles to an extension of six months of the Warranty; do not lose thisopportunity. It also allows us to know which scales are more important to you, and allows us to keep youinformed about new updates, including improvements in G810 firmware.
- Selecting which products will be sampled by G810. With this, the time for changing scale is reduced, thusmaking the operation easier. Also a backup of the G810 Equations in the cloud will be made, thusensuring their return to the instrument, even if it were totally damaged.
- Updating the equations as soon as they are reviewed. Gehaka works around the vear reviewing scales of the G810 meters, or developing new ones, however, before the equipment had to be carried to the Service to receive these updates. Now with the use of the Internet you will receive an e-mail telling thatthere was a review of a Product that is in your equipment and, in a few minutes, connected to a PC, it canbe updated.
- · Creating new Equations. It is possible, starting from a "Universal Scale", to create a new equation for aproduct the G810 does not have. Just set up a table with the readings of the Standard and those obtained n the G810 and in a few minutes you will create a new Equation and will be able to install it in the G810.Through our website you will get all the support and guidance for the creation.

Connecting the G810 to a PC is guite simple: Just follow the steps below:

- 1. The computer must be connected to the Internet, otherwise it will not be possible to download thenecessary files for the installation;
- 2. Find an unused USB port in the PC;
- 3. Connect the Serial Cable supplied with the G810 to the USB port, do not still connect to the G810:
- Wait for the driver installation, this could take up to 5 minutes, depending on 4. the Internet bandwidth. This step will only be executed the first time the Cable is connected to the PC, after this the PC willautomatically recognize the Serial Cable;
- 5. Connect the G810:

- 6. Place the Hard Lock in the Serial Port of G810:
- 7. Select the "Configuration" function and depress YES;
- Select the "2.8 Uploading Internet Equation" function; 8.
- Remove the Hard Lock and connect the Cable in the Serial Port of G810; 9.
- 10. Access the website www.moisturetester.com.br and click on the "Moisture Meter".
- 11. From now on, follow the instructions shown in the PC, which assumes the control of G810. All theoperations stated in the site may be performed.
- 12. Register your G810, this will bring many advantages.

How to exit "2.8 Uploading Internet Equation" function

This function passes the control of the G810 processor to the computer to which it is connected. Once having entered in this function, we have only two alternatives to exit:

- Exit with the site commands: Α.
- B. Disconnecting, waiting for 5 seconds, and connecting again the power supply to G810.

Uploading standard equation

This function shall be only used in case of occurring some fault in the download of Internet curves of G810. In this function, the Standard Equations built into the G810 will be uploaded, and they may not be the most updated. Moreover, there is no way to select them, so all the equations will be uploaded.

The equations undergo updates with time, and we strongly recommend that a connection Internet be made in order to download the most updated curves.

To upload Standard Equations:

- 1. Connect the G810;
- 2. Go to "Configuration" and depress YES; you have to put the Hard Lock in the serial output;
- 3. Go to "2.9 Uploading Standard Equation", and depress YES;
- 4. Use the Right hand/Left hand ARROWS to select the required language;
- 5. Depress YES to complete.

2.10 Self-Report

Makes a self-diagnosis of G810, and issues a report with all data. The Report will be sent to serial output RS232 or to the Thermal Printer built into G810.

To get the report:

- 1. Connect the G810;
- 2. Go to "Configuration" and depress YES; you have to put the Hard Lock in the serial output;
- 3. Go to "2.10 Self Report" function as depress YES;
- 4. Wait for the Report to be printed.

This report provides the Service with data for assessing whether the G810 is operating properly, after having passed through the self-diagnosis when it is connected.

Note that there are two groups of information, the first indicates the operation of the G810, the second the products that are available in G810 with their operating range.

Below there is an example of reports and the expected values for each item with its respective tolerance.

GEHAKA G810 Firmware Version 1.00.000 Hardware Version 1.00 Serial No. 13020101001000 _____ Current Sample = 271 \rightarrow Current Product = Wheat Equation Version = 20111101 \rightarrow \rightarrow Temp. Chamber = 27.8 °C Instrum. Temp. = 27.9 °C \rightarrow Frequency Cham = 249.59 KHz \rightarrow A/D Reading.. = 4648.0 Sc Int | Moisture Range per Product | |-----| | Product | %Min | %Max | |----| |Natural Almond | 3 | 1 | 30 | Peanut - 1 |Whole Proc. Rice| 5 | 30 | |Nat. Proc. Rice | 5 | 30 | Soybean 8 I 35 I - 1 7 | Sorghum 40 I - 1 Wheat - 1 5 I 40 I 40 I |White Wheat 1 5 | 5 I Durum Wheat - 1 40 I |Red Wheat - 1 5 I 40 I 5 | |Triticale - 1 33 | |Urucum Seed | 7 I 30 I |Universal Scale | 1 | 60 I _____ -----Signature 18:20 Responsible person 25/02/13

Indicates the number of current sample. Selected product. Numerical version of Product equation. Sample Temperature. G810 Temperature. Measuring Chamber Frequency. Electronic scale A/D reading.

2.11 Language selection

Selects the language used by G810.

Available languages in this version: Portuguese, Spanish, English, French, German and Italian.

To select language proceed as follows:

- 1. Connect the G810;
- 2. Go to "Configuration" and depress YES; you have to put the Hard Lock in the serial output;
- 3. Go to "2.11 Language Selection", and depress YES;
- 4. Use the Right hand/Left hand ARROWS to select the required language;
- 5. Depress YES to complete.

NOTE: After selected the language run the function 2.9 Uploading Standard Equations, to get the product names on the selected language.

3.1 RS232 serial port

Set up the printer or the PC with which the G810 is connected with the following configurations:

Serial RS232C Protocol:

Baud Rate 4800 bps
Bits 8 Bits
Parity None
Stop Bit 1 bit

This information shall be used to program the peripheral, PC or printer that is connected to G810.

In case G810 is not transmitting data and the PC is not receiving the information, observe the following items in your PC:

- Verify whether the system is selected 1. to the COM port that is connected to G810.
- Verify whether the configuration of 2. thePC Serial PORT is in accordance with the aboveindicated Protocol;



Verify the cable pin configuration: 3.

DB9 Female	DB9 Female	Function		
1	N/C	ı		
2	2	RxD		
3	3	TxD		
4	4	DTR		
5	5	GND		
6	N/C	-		
7	7	RTS		
8	N/C	-		
9 N/C		-		

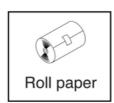
- 4. Contact the Gehaka Service Department.
- Illustration of DB9 Female Connector pins. 5.

3.2 Thermal printer

The Thermal Printer is an optional feature of G810. There are two options for installing the printer, one is built into the body of G810, which spares space and wiring, in addition to leave the RS232 Serial Port available for PC interconnection. The other option is the IG200 Thermal Printer, which will be installed in the Serial Port.

See below the procedure for installation and changing paper in the Printer. Use always Gehaka paper, since it has 10-year printing warranty.

- The G810 model when it comes with a 1 built-in thermalprinter is supplied with thermal paper rolls.
- 2. Remove the beginning of the roll of paper that is stuck (glued), rip and pull out to get rid of this initial paper segment.
- 3. To open the printer compartment, pulling up the blue arm andthen lift the cover.
- 4. Place the roll as shown in the picture, leaving a segment of printer paper out of the mechanism.
- 5. Close the printer cover slightly pressing it until hearing a closingclick.
- 6. Turn the instrument on and depress the "Feed" key in order tocheck whether the printer is pulling the paper.
- 7. Tear off the excess paper.
- 8. The printer is ready to be operated

















NOTES:

- a. When some red strips are shown in the paper that meansit is time to install a new roll.
- b. When the printer red light flashes, that means the paperhas finished and vou should install a new roll.
- The green light indicates that the printer is on and readyto operate. c.

Cleaning

Routine maintenance will basically consist on cleaning the moisture meter, keeping it free from dirt and dust, specially the chamber. When measuring products such as rough rice, soybean bran, etc., the Chamber may accumulate residues, especially when such cereals are very dry with a low relative humidity.

Never use compressed air for cleaning the chamber and the loading hopper. Use a dry soft brush or paintbrush.

To clean the Chamber proceed as follows:

The Chamber cleaning may be performed using a soft bristle brush or paintbrush. Do not use liquids. Before performing the cleaning the Chamber Door shall be unlocked, if it is attempted to open the door without using this function, the Chamber could be damaged.

To open the door and performing the cleaning:

- 1. Select "Configuration" function;
- 2. Go to function "2.6 Unlocking Chamber Door";
- 3. Depress YES;
- 4. Use the LEFT HAND ARROW to open de door;

- 5. Disconnect the AC Cord from the G810 rearpanel;
- Put down horizontally the G810 as shown in thephoto; 6.
- 7. Carefully perform the Chamber cleaning;
- 8. Connect the G810 again for operation.





For the G810 external cleaning use a cloth dampened with water.

ELECTRONIC COMPONENTS

Electronic failures are minimized in the moisture meter through the use of solid-state electronic components. The electronic circuitry is contained in a printed circuit board located on the side of the instrument. Its operation is not affected by dust and the microcontroller is able to detect any failure, showing an error message on the display. In case of any failure, we recommend to return the G810 to Gehaka for the required meter repair and recalibration work.

Do not forget that any time the G810 is connected the micro-controller performs a Self Diagnosis that ensures its proper operation.

3.4 Error messages

Error 1 - Obstructed Chamber

A certain amount of sample or impurities could have been retained in the chamber and with this exceeding the self-adjustment limits of the Chamber. Remove the drawer, use "2.6 Unlocking Chamber Door" function; disconnect G810 from the mains, turn the device upside down and open the chamber door; using a brush or paintbrush clean the chamber. See the proper procedure in "Cleaning".

If the error persists, there was a failure in the instrument; send the instrument to Gehaka Service Department.

Error 2 - Scale Failure

The electronic scale is not operating properly. This message indicates that there was a fault in the G810 electronic scale. Observe whether there is some grain retained into the loading hopper edge, and whether the Hopper is totally free from the Hopper Protection.

If the error persists, there was a failure in the instrument; send the instrument to Gehaka Service Department.

Error 3 - Low Sample Temp.! Error 4 - High Sample Temp.!

Indicates that the SAMPLE temperature is either below 0°C or above 50°C.

Wait until the sample temperature is balanced with the room temperature before performing the measurement.

If the error persists, there was a failure in the instrument; send the instrument to Gehaka Service Department.

Error 5 - Low Instrum. Temp.! Error 6 - High Instrum. Temp.!

Indicates that the INSTRUMENT temperature is either below 0°C or above 50°C. This is a protection for the good performance of G810 electronics. Operate the instrument in a room temperature between the allowed ranges.

If the error persists, there was a failure in the instrument; send the instrument to Gehaka Service Department.

Error 7 - Delta Temp. > 15°C

This error indicates that the temperature difference between the instrument and the sample is greater than 15 °C. Wait for some minutes with the sample in the G810 drawer so this difference stays below 15 °C. It is recommended that the sample temperature and instrument temperature shall be as close as possible, whenever possible.

If the error persists, there was a failure in the instrument; send the instrument to Gehaka Service Department.

Error 8 - Low Sample Weight! Error 9 - High Sample Weight!

After having the sample weight within the limits, a final verification is made after loading; if the amount of sample used is outside the limited that G810 is able to correct, this sample will be unloaded. Increase or reduce the amount of sample to correct the error.

If the error persists, there was a failure in the instrument; send the instrument to Gehaka Service Department.

Error 10 - Low Sample Moisture! Error 11 - High Sample Moisture!

The G810 was calibrated using the standard oven method, and its precision is ensured in the range where the tests and the adjustment were performed. When the measurement is out of this range, the G810 will display this message. If the measurement is actually out of the scale range, we recommend the creating of a new Equation using the resources in the website www.moisturetester.com.br.

See item "2.8 Uploading Internet Equation" for more details of the procedure.

Frror 12 - Access Locked!

This message is displayed when we attempt to enter the "Configuration" function without the Hard Lock key that releases the access to that function. This key shall be installed in the G810 serial output. It is the security resource to prevent G810 parameters from being inadvertently changed.

Error 50 - MEM C Call Service Error 51 - MEM D Call Service Error 52 - RTC Call Service Error 53 - TRIM Call Service Error 54 - A/D Call Service

Error ?? - Call Service

When G810 is connected, it performs a self-diagnosis, ensuring the equipment will make reliable measurements.

In addition to this test, verification will be also made at each measurement, and, if errors were found, the above stated messages will be issued.

These messages indicate a G810 hardware fault, and makes its operation impossible, send the instrument to Gehaka Service Department.

3.5 Extreme conditions

Ice or Snow

Samples containing ice or snow will not be satisfactorily measured. Frozen samples may be analyzed provided they are left to heat up in a hermetically closed container to get closer to room temperature. Use the average value of 3 or more readings. Below the temperature range of 5°C, perform 3 readings and use the average value.

Surface Moisture

Grains from a warmed warehouse when getting in touch with humid air develop surface moisture. The same occurs with some cereals uncovered during a rainfall, which will keep surface moisture for some days unless an artificial heat is applied for drying them. Surface moisture presents very low impedance to the high-frequency current flow and incorrect readings will consequently be obtained.

Moisture Measurement Processes

There are two methods for measuring moisture in cereals, the primary one and the secondary one. The primary method consists on a procedure using the vented oven. This procedure is time-consuming and would not obviously be convenient for use on grain reception. For this reason, the secondary method was developed, so that using the cereal electrical properties, quick measurements can be made.

Although many research works have been carried out in the field of electronics and also on the properties of cereals, it is not possible to analyze a cereal without some variations. Some of the involved facts are discussed below:

We recommend that the product to be measured by the G810 shall be clean and free from impurities that could interfere in the moisture measurement. We should considered that, in the instrument calibration process with the oven, it was always used the product clean. Unfortunately, a cereal cannot be measured until the harvest is completed and the calibration cannot be modified until the measurement of a sufficient number of samples, in order to be able to determine the change in the cereal electrical properties.

The size of the seed does also affect the test quality. Corn is an example of a difficult cereal to be measured, due to the irregular size and shape of the seed. In fact, there are nearly 400 different varieties, maturing in 90 to 125 days. It is evident that, the issue of precision in moisture measurement is the on-going increase in the variation of the electrical properties.

Cereal moisture measurement is significantly affected in its accuracy by moisture and temperature range, cereal density, low temperature, mold or swelling. Moisture meters are calibrated with quality grain seeds, and certain attempts of measuring electrical properties on crushed or broken grains, or on grains with a high content of foreign matter, will certainly impair the results.

We do not only have different cereals, such as wheat, barley, corn, soybean, rice and others, but we also have a number of variations of each type of cereal. Each cereal creates its own problem for moisture measurement. With new efforts, new hybrid cereals are developed and the electrical properties of these cereals may slightly change, as for example, the grain density measurement.

Different regions of the country, different methods of cultivation under development, and the soils have to be taken into consideration when trying to obtain average values for calibrating a moisture meter to be used throughout the country.

In the operation of every moisture meter, the duly specified mechanical operations shall be performed. A representative sample of the batch shall be collected, and the moisture and temperature range shall be observed. The moisture meter shall be checked at least annually to ensure the reliability of results.

We encourage your involvement in the development of calibrations, and we ask you to contribute to our work by supplying samples or goods with the calibration under development. Gehaka offers a specific laboratory for moisture measurement and, with these results it is possible to improve the performance of moisture meters.

3.6 Technical specifications

Number of Scales 102 factory set, and it can receive up to 250 commodities

calibrations

Moisture

Range Depending on the product, see Table

Moisture Scale Interval 0.1 % or 0.01 % selectable

±0.3 % related to oven standard in the scale range Precision Moisture Limits Depending on the product, see indication on the display

or list of scales of each product

Scale

Range from 0 to 1.000 g or 0 to 2.20 lb

Readability 0.1 g or 0.0005 lb Precision ±0.2 g or ±0.001 lb

Sample Weight Depending of each product

Sample Thermometer

from 0° to 50°C or from 32° to 122°F **Operating Range**

Division 0.1°C / °F Precision +0.3°C or +0.6°F

Function Sample temperature automatic correction, within 2 -

15 seconds, depending on the temperature difference between sample and G810. Correction range from 0°

to 50°C.

Instrument Thermometer

from 0° to 50°C or from 32° to 122°F **Operating Range**

0.1°C / °F Division

Precision ±0.3°C or ±0.6°F

Function Monitors G810 operation temperature and the

difference between sample and instrument.

Density or Test Weight

from 24 up to 109 kg/hL or 19 up to 80 lb/bu **Operating Range**

Scale Interval 0.1 kg/hL or 0.1 lb/bu Precision ±1.0 kg/hL or ± 0.8 lb/bu

Interface Serial RS232C Bidirectional

Printer (*OPTIONAL)

Printing Method Thermal

203dpi x 406dpi Density

White Thermal Paper - 56 ± 1 mm Width (Max. Roll Paper

Diameter 40 mm)

Printing Life 10 years (Gehaka Paper)

Speed 5.3 lines/sec 45 mm/sec Paper feed rate Expected life 30 million lines

Weight 5.7 kg

Dimensions 345 x 311 x 192 mm

Power supply Full Range 90 V - 240 VAC power supply

Operating temp. Room temperature between 0° ~ 45°C or 32° ~ 113°F

Accessories Instruction manual

Plastic Scoop

Serial cable for PC connection Brush for test chamber cleaning

6 x Paper rolls

Optional Compact thermal printer, model IG 200 Box with 12 thermal rolls (Width 56 ± 1 mm & Max. Diameter 40 mm) Adapter for RS232C/DB9 for standard USB and cable.

Available scales in this version and operating ranges for each Product:

Product name				Sample				Sample
Millet	Product name	Min %	Max %		Product name	Min %	Max %	
Almond Nat 100g 3 30 100 Millet 7 40 142 Amaranio 9 25 142 Millet Seed 2 50 151 Annato 7 30 142 Millet Seed 2 50 151 Millet Seed 2 50 142 Millet Seed 2 50				_				
Amaranto	Almond Nat 100g	3	30		Millet	7	40	
Annatto						_		
Barbados Nut								
Barley		_						
Beans Black 8								
Beans Black 8 35 165 Oats Rough 85g 7 35 85								
Beans Blackeyed 6 35 165 Beans Colored 6 35 170 Para Chestnut 2 15 120 Beans Gold 5 30 142 Beans Gold 5 30 142 Pea 6 20 142 Beans Pearl 9 40 157 Guinoa Print 6 30 183 Ref Scale 113g 1 60 113 Ref Scale 113g 1 60 142 Ref Scale 113g 1		_						
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3.7 Warranty

The information in this manual is regarded correct until the date of its publication, as stated in the sales invoice of the product.

Gehaka will not assume any liability resulting from the improper use or mal uses of this product, and also assumes no liability for non-observance of the information stated in this manual, and it reserves the right to modify it without previous notice.

Gehaka refuses any direct or indirect liability for accidents, damages, loss and profits, good or bad results on analyses, processing, purchase or sale of goods based on this instrument.

The equipment sold is guaranteed against failures of material or craftsmanship, for a period of one year from the date of manufacture or sale.

The responsibility of Gehaka under this warranty is limited to the repair or replacement, or optional credit granted, of any products returned by the user/buyer during the warranty period.

This warranty does extend to the coverage of damages or malfunction caused by fire, accident, modification, carelessness, improper use, repair or maintenance without authorization of the manufacturer, or even by negligence, malpractice and imprudence in the use.

Gehaka does not expressly or implicitly assumes any liability, except hereby notified.

Gehaka does not guarantee the continuity of merchantability of this product, or its suitability for a given purpose.

The responsibility of Gehaka is limited to the unit sales price, as stated in the sales invoice or price schedule, of any defective good, and it will not include the repair of losses and other material and/or moral damages, profit loss or any other consequential damages arising from the use of the equipment, other than those previously provided.

The validity of the warranty of this product is one year, starting from the date of the sales invoice. However, the warranty period for the painting is thirty days, starting from the date of the sales invoice.

The product requiring service during the warranty period shall have the freight to Gehaka and return to customer paid by the Customer.

Gehaka's salespersons or sales representatives are not authorized to offer any additional warranty other to that described in this manual.



Agricultural Equipment Line

Portable Grain Moisture Tester G600i Portable Grain Moisture and Impurity Analyzer G650i Bench Grain Moisture Meter G810 Bench Grain Moisture Meter G939 CA 50 Moisture Tester IV2500 Infrared Moisture Analyzer IV3100 Infrared Moisture Analyzer BK Semi Analytical Balance

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