

EM10 Oven

THE REFERENCE MEASUREMENT OF MOISTURE CONTENT OF WHEAT & FLOUR



The Definitive Reference for Moisture Measurement in Cereals & Flours

The EM10 Oven determines moisture content of all cereals and powders. Additionally, it checks and calibrates other analyzers like NIR and moisture meters. The unit is composed of 10 separated compartments for analyzing 10 samples simultaneously. It is useful for all members of the cereal and grain industries.

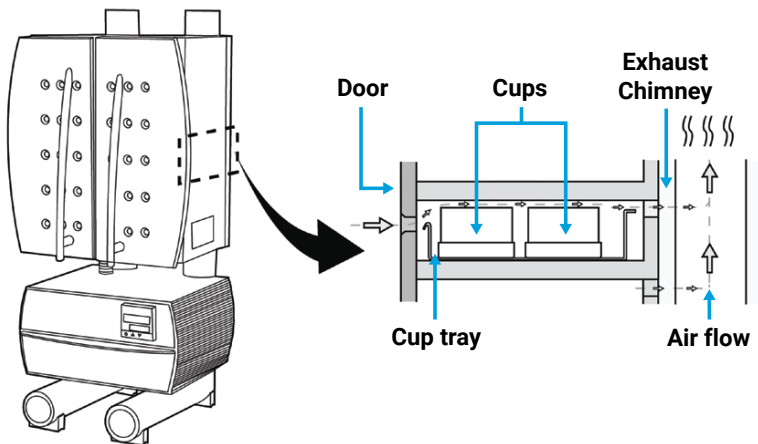
APPLICATIONS

- Determine moisture content using standardized reference methods (AACC 44-20.01 & 440-15.02, ISO 24557:2009, ICC 110/1, and many more)
- Measure all cereals (oily, high-protein, etc.) and pulverulents (flour, semolina, bran, etc.)
- Check and calibrate moisture analyzers quickly

HOW IT WORKS

Water evaporation is removed by natural air flow out of the oven:

- Inflow through the door inlets
- Outflow through the chimney



SPECIFICATIONS

Size	280 mm x 280 mm x 580 mm (11.0 in x 11.0 in x 22.8 in)
Gross weight / net weight	22 kg (48.5 lbs) / 14 kg (30.9 lbs)
Power	450 W
Temperature range	30 °C to 150 °C (86 °F to 302 °F)
Compartment size (10 total)	160 mm x 75 mm x 40 mm (6.3 in x 3.0 in x 1.6 in)



EM10 OVEN BENEFITS

- **High accuracy:** Any new sample added to the EM10 does not impact others being tested (automatic temperature regulation to +/- 0.1°C).
- **Easy to use:** With 10 isolated compartments, the EM10 makes it simple to handle all reference samples. Sample preparation takes ~10 minutes (90 minutes total test time per sample).
- **Safe:** The EM10 is designed with an insulated outer casing for safe handling.

ORDERING INFORMATION

Part Number	Description
EM10	EM10 Oven
EM-55	Cup set (10 total cups 55 mm diameter)

KPM Analytics

36 Avenue Marc Sangnier | B3 | 92390 Villeneuve-la-Garenne France
Phone: +33 1 41 47 50 48
www.kpmanalytics.com | sales@kpmanalytics.com

© Copyright 2026. All rights reserved. 03.005.0587.EN.V1

