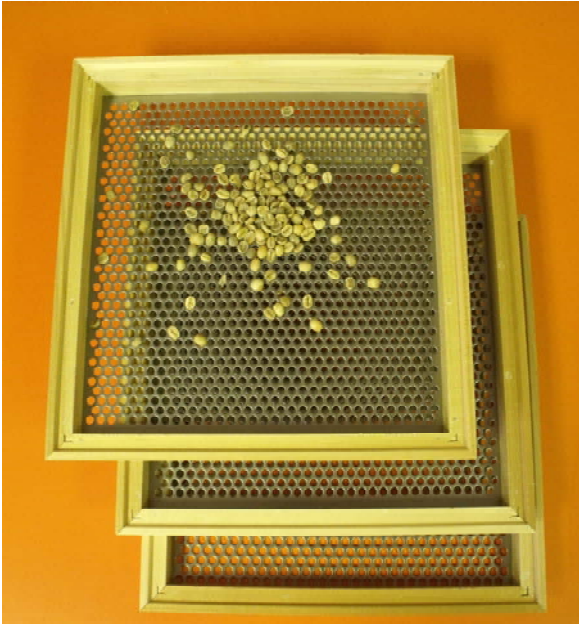


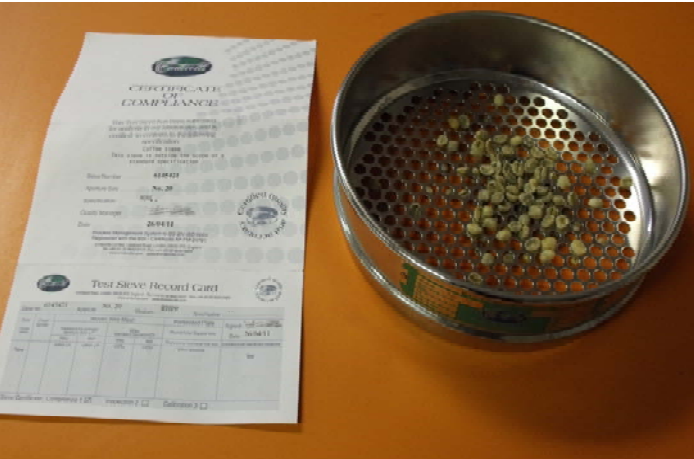
COFFEE LABORATORY

SOLUTIONS IN COFFEE BEAN GRADING

Coffee Bean Grading has to do with a number of characteristics, one of the most important being size. Not only are larger beans generally more desirable, but bean size, density, and moisture, are all factors that must be taken in to consideration when establishing roast profiles



Coffee Laboratory Hand Screens are made from premium kiln dried wood. The steel plates are perforated in 64th" increments, ranging from 8/64th" to 22/64th", and used for hand grading coffee beans by size



Coffee Laboratory Machine Grading Screens are made from sturdy stainless steel frames, suitable for use on a laboratory sieve shaker. Manufactured and certified in compliance with ISO 3310 Specification for perforated steel plate sieves.

Bean Sizing Sieves are used to separate the coffee beans by 64th of an inch increments, starting with 8/64ths, all the way up to 20/64ths of an inch, or more. Different countries use somewhat different size classifications, and there are different methods available for green coffee grading. The SCAA METHOD and the BRAZILLIAN / NEW YORK Method are both in practice today. (SEE FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS) for more information.



The M200 Sieve Shaker holds 8 full height, or 15 half height sieves, and imparts both vertical and horizontal movement to assure particles are sieved efficiently. Suitable for coffee grind analysis as well.

Voltage:	230	110
Frequency:	50 Hz	60 Hz
Phase:	1	1
Power consumption:	80 VA	60 VA Class:
	1 (earthed)	1 (earthed)

Vibration speed:
3000 per min at 60 Hz 3600 per min min at 50 Hz per min at 60 Hz

Process time:	0 to 60 or Continuous	
Sieve Diameters:	200mm or 8"	100mm or 3"
Max.No. of Sieves in		
Stack:	8 Full Height	12 Full Height
	15 Half Height	23 Half Height
Dimensions:	255mm Diameter	
	142mm High (+ Clamp plate 30mm) Weight: 17 Kg.	