



HAND SIEVE ANALYSIS KIT

Note: The Grind Sizer is designed to give an approximate volumetric analysis of coffee grind size distribution in a field or retail setting. Results may vary relative to the size range and moisture level of the particles, as well as the time and level of shaking.

A balance may be used to more accurately reflect retained amounts.

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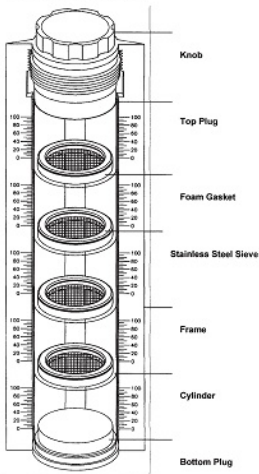
The Coffee Grind Sizer is a manual sieve kit designed to provide a quick visual analysis of coffee grind size distribution. It features twenty stainless steel screens including the standard coffee grind sizes, ranging in size from US sieve No. 12 to 50, plus an additional 14 sieves. The sample is placed into the top of the five clear acrylic cylinders, then shaken to distribute the coffee particles.



Gradations on the side of the holder, are marked 0 to 100 for each section.

For an actual detailed grind analysis, a sieve shaker is required, but for a quick check to ensure that the amount of fines passing the #30 sieve, don't exceed 24% (*COFFEE:AN EXPORTERS GUIDE Geneva 2002) as this may cause bitterness, the Grind Sizer can be a useful tool, especially for use in remote locations and cafe's, where a sieve shaker isn't practical.

System Components



Standard Coffee Grind Analysis Mesh Sizes Sieve Designation ASTM E 11 Designation

60 OPN	#12
46 OPN	#16
30 OPN	#20
23 OPN	#30
15 OPN	#40
09 OPN	#60
Other Sizes	
187 OPN	#4
132 OPN	#6
90 OPN	#8
72 OPN	#10
51 OPN	#14
40 OPN	#18
26 OPN	#25
20 OPN	#35
055 OPN	#100
041 OPN	#140
029 OPN	#200
024 OPN	#230
021 OPN	#270