



CM-100+ Product Spec.

(Black Edition)



CM-100+ Coffee Roast degree Analyzer

(Black Edition)

QUOTE REQUEST ✓

Version 1.00





CM-100+ is a SCAA-Compliance Standard Instrument for Roast Level

Cupping

CM-100+ is one of the roast level analyzer approved by SCAA in the world which stands for a reliable, accurate instrument for measuring roasted coffee beans or ground bean.

Please visit SCAA website: <http://www.scaa.org/?page=resources&d=cupping-standards> for detail information

Why do you need a Coffee Roast degree Analyzer?

It is recommended to have a Coffee Roast degree Analyzer helping you classify roasting degree or the delta between whole bean and ground to get better understanding of the roasting curve and roasting result for better quality control to coffee roasting vendors, coffee shop owners or home roasters.

Features
1. NIR photometer tells the caramelization from the coffee beans or ground.
2. Same as Agtron measurements using "Gourmet" scale
3. Roast degree measuring range @ Agtron number : 5 ~ 130
4. Short warm-up time (1 min)
5. One touch quick measuring key
6. Long battery working hour (up to 6 hours of continuous use)
7. Support using while battery charging
8. Support Auto-power off setting
9. Stores up to 200 measurement results
10. Supports measurement results output to PC

11. Supports both SCAA and Common name

12. Supports on-site measurement results delete

13. Long calibration period (calibrate once per 2 years!)

Product Specification

Working hour	6 H
Warm-up time	60 seconds
Accuracy	Great
Housing Material	ABS + Aluminum
Product Size (include bean dish)	L: 123.4mm W: 123.4mm H: 132mm
Outlook colour	Black
Measure area	49 cm ²
Panel size	1.6" 128x64 mono OLED
Panel Color	Red
Light	Infra-red LED
Sensor	Infra-red Sensor
Log	200
Operating temp.	0-50 degree C
Storage temperature	-10 – 60 degree C
Power consumption	1.7W
Charging Power	5V, 2A
Charging method	microUSB Port
Log output	microUSB cable
Battery capacity	Li-ion 1150mAh Battery
Mobile carry case	Aluminum