CM-100 Product Spec.

CM-100 Coffee Roast degree Analyzer

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. Short warm-up time (1 min)
4. One touch quick measuring key
5. Long battery working hour (up to 6 hours of continuous use)
6. Support using while battery charging
7. Support Auto-power off setting
8. Stores up to 100 measurement results
9. Support both SCAA and Common name
10. Self-calibration

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
Measure area	49 cm^2
Panel size	1.6″ 128x64 mono OLED
Light	Infra-red LED
Sensor	Infra-red Sensor
Log	100
Operating temp.	0-50 degree C
Storage temperature	-10 – 60 degree C
Power consumption	1.7W
Charging Power	5V, 2A
Charging method	microUSB Port
Battery capacity	Li-ion 1150mAh Battery

Product design and produced by Lighttells Corp. Ltd.   http://www.lighttells.com

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