syncfo®

Universal Coffee Analyzer

STD+PRO

Professional Version For Trader, Iantation

Product Introduction

Moisture

Density

Color Score

Digital Scale

temperature

For Plantation

Testing Objects

Green Coffee Beans

Roasted Beans

Grounded Coffee

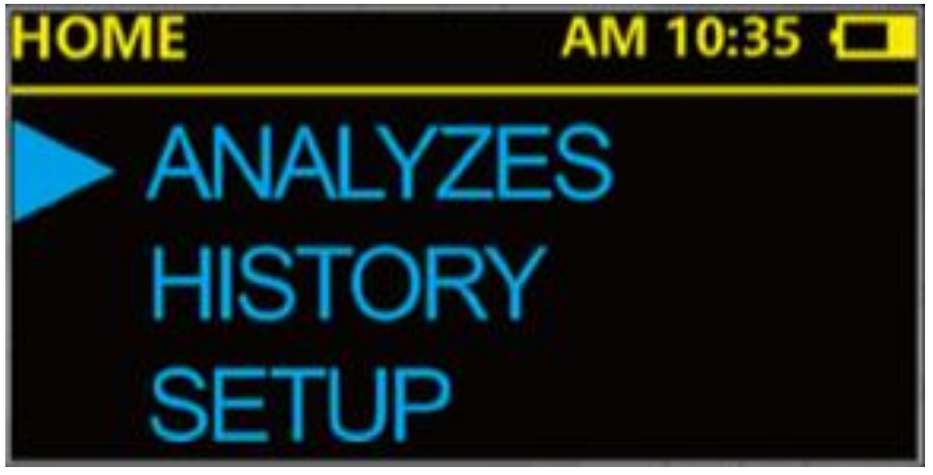
Pro.

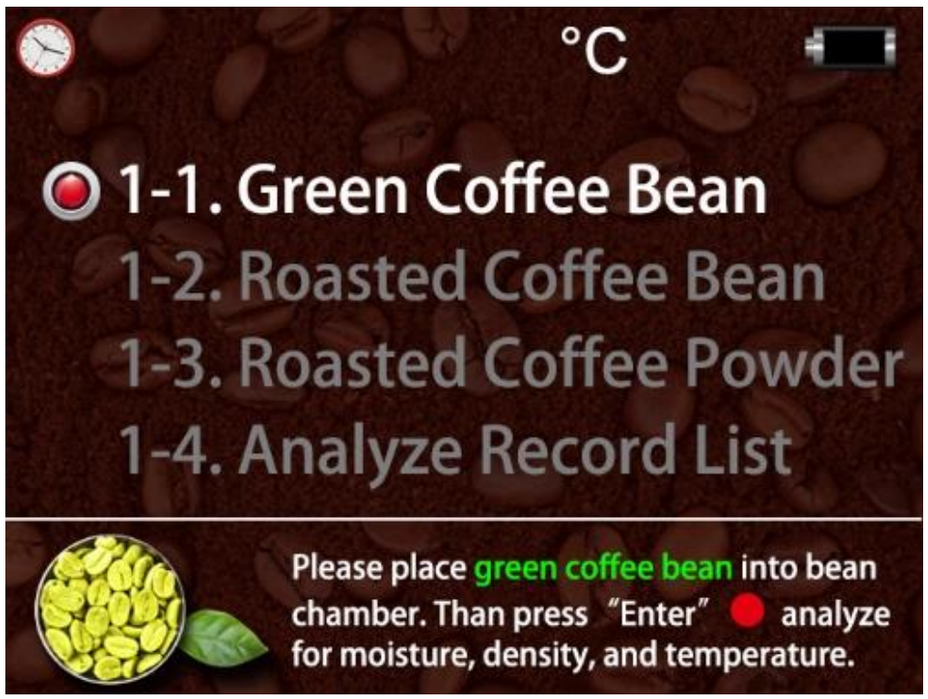
Parchment

Dry Cherry

Ease Of Use

LED light indicator:
Indicates charging status and usage status
Indicates universal measuring status





Ease Of Use

- No Warm Up Needed
- Minimum Sample Testability
- Clear Indicator
- Magnetic Charger
- Travel Friendly

Touch Sensitive Sensor Panel

Self Calibration

No Need To Return To Local Dealer
Including Accessories In The Suitcase
Instruction Video & Manual

Ease Of Use

Light Weighting Design

2.3 kg

Travel Friendly

Carry On Baggage For Air Travel

Light Weighting Design : 7 KG

Shipping Carton

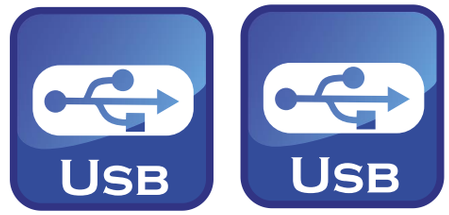
Travel Friendly

Shockproof Design

Security Suitcase

Product Introduction

Twin lithium battery design



Two independent magnetic Micro USB port for ease of usage.

Charging two units in one time

Continuously Analyzing Usage: 24 hrs.

Energy Saving Technology:

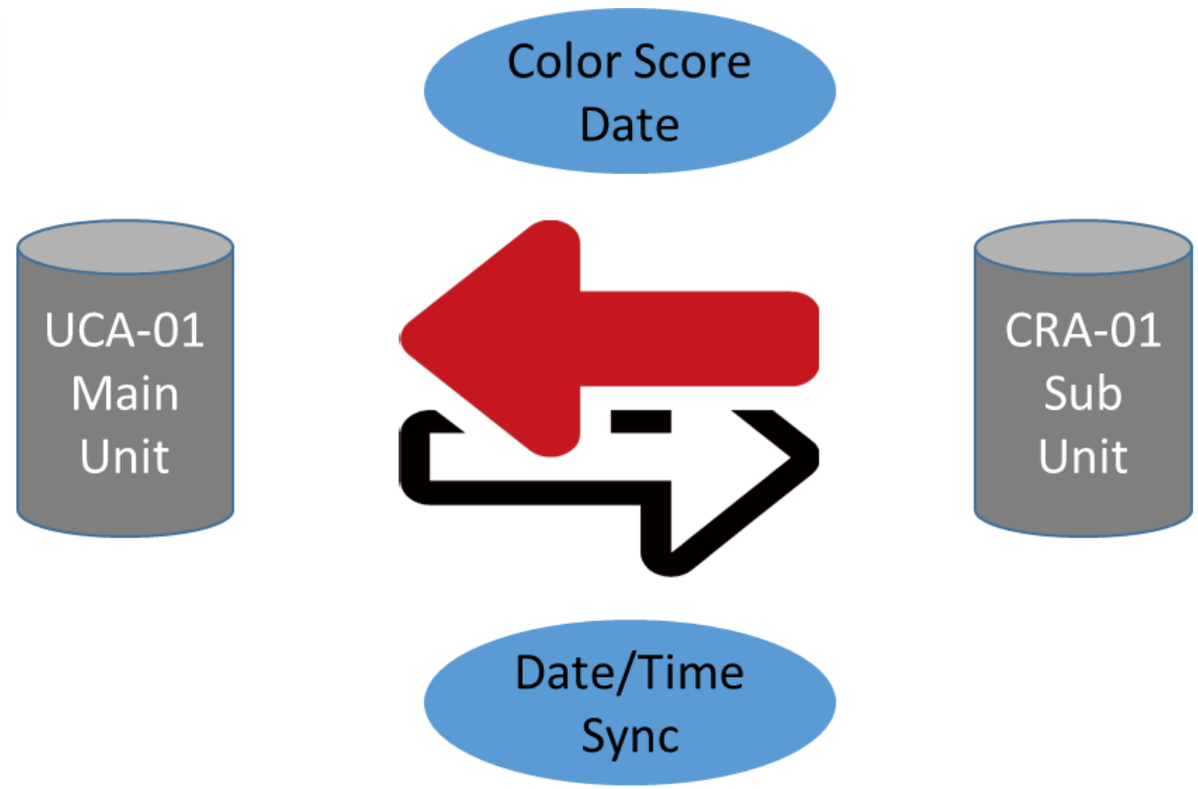
10mins auto off

Product Introduction

Infrared Synchronized System

Color Score Data

Date/Time setting

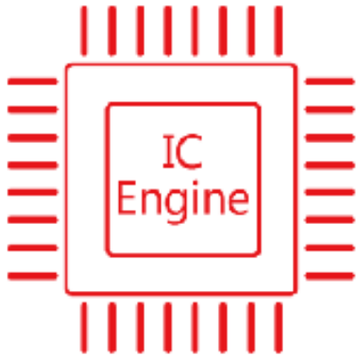


Product Introduction

High Precision Infrared Ray

IC chip sensor, SCA color accuracy

up to ± 0.1



Extra internal tray design, for Ease of use and clean.

syncfo®

Testing Range

Testing Range

Moisture & Density

Moisture Range : 1%~20%

Green Coffee Bean : >8%

Roasted Coffee Bean : >1%

Ground Coffee Powder : >1%

Density Range :

100 - 1000 g/L

Testing Range

Digital Scale & Temperature

Digital Scale

0 - 1100 gr.

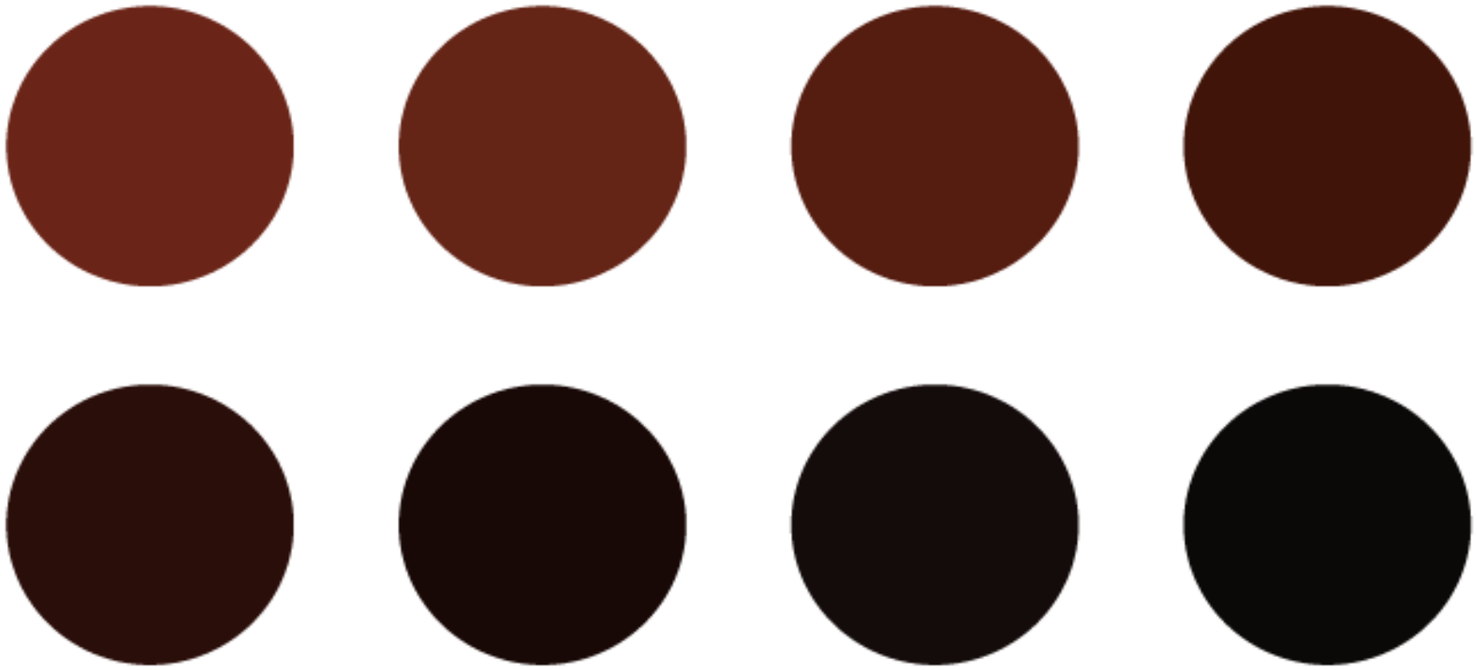
Temperature

-10 - 50 ℃

Testing Range

Color Score(Agtron Number)

1~150



Accuracy

Moisture ±0.1%

Density ±1.0 g/L

Color Score ±0.1

Digital Scale ±0.1 gr.

BERLIN 2019

BEST NEW PRODUCT

SPECIALTY COFFEE ASSOCIATION

Best New Product 2019 WOC in Berlin

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BEST NEW PRODUCT
WORLD OF COFFEE
TECHNOLOGY
syncfo
syncfo
syncfo
CRA-01
Coffee Roast Analyzer

SCA Certified

Syncfo : same as Agtron measurements using " Gourmet " scale

Specialty Coffee Association

A Specialty Coffee Association Resou

Coffee Standards

Cupping Standards

3.6 Roast for Cupping

The roasting of coffee for cupping shall take between 8 and 12 minutes, and shall be used for cupping between 8 and 24 hours after roasting.

3.7 Roast Level for Cupping

The roast level for cupping shall be measured between 30 minutes and 4 hours after roasting using coffee ground to the SCA Standard Grind for Cupping and be measured on coffee at room temperature. The coffee shall meet the following measurements with a tolerance of ± 1.0 units:

- Agtron "Gourmet": 63.0
- Agtron "Commercial": 48.0
- Colortrack: 62.0
- Probat Colorette 3b: 96.0
- Javalytics: same as Agtron measurement using either "Gourmet" or "Commercial" scales
- Lightells: same as Agtron measurements using "Gourmet" scale
- RoastRite: same as Agtron measurements using "Gourmet" scale
- Syncfo: same as Agtron measurements using "Gourmet" scale

syncfo®

Flexible Combination

Flexible Combination

Diversified, Independent with Combinational Structural Design

Top Unit :

Color

Top Unit + Bottom Unit :
4 IN 1

Moisture / Density / Color
Digital scale / Temperature

Bottom Unit :

Moisture / Density
Digital scale / Temperature

Flexible Combination

Testing Objects

STD

Green Coffee Beans
Roasted Beans
Grounded Coffee

PRO.

+Parchment
+Dry Cherry

For Trader, Plantation

Green Beans Quality Control

For Professional Roaster

Competition Standard （SCA、Agtron)