



**syncfo**<sup>®</sup>

***Universal Coffee Analyzer***  
***STD+PRO***

# ***Professional Version For Trader, Iantation***

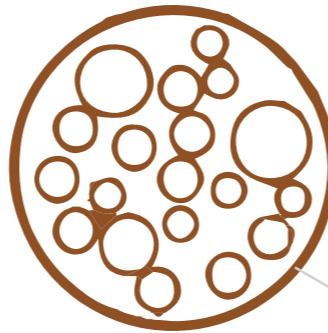


# Product Introduction

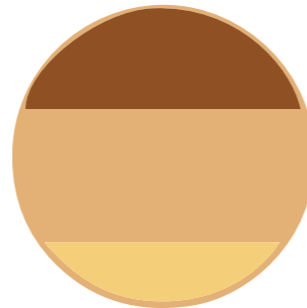
Moisture



Density



Color Score



Digital Scale



temperature



**For Plantation**

Testing Objects



Green Coffee Beans



Roasted Beans



Grounded Coffee

**Pro.**



Parchment



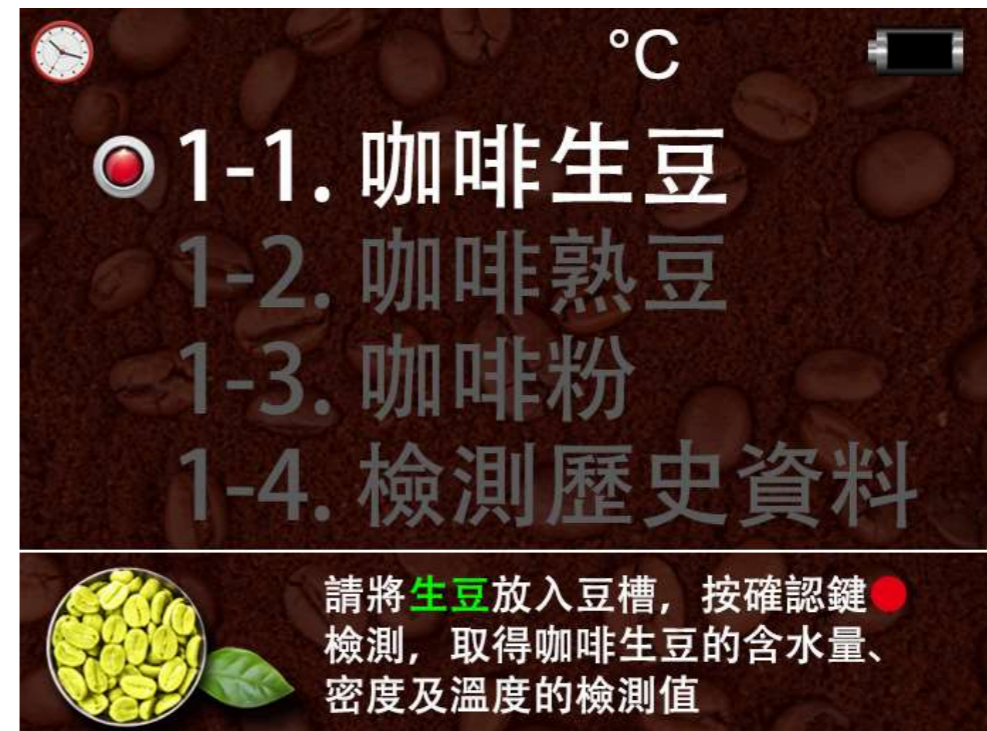
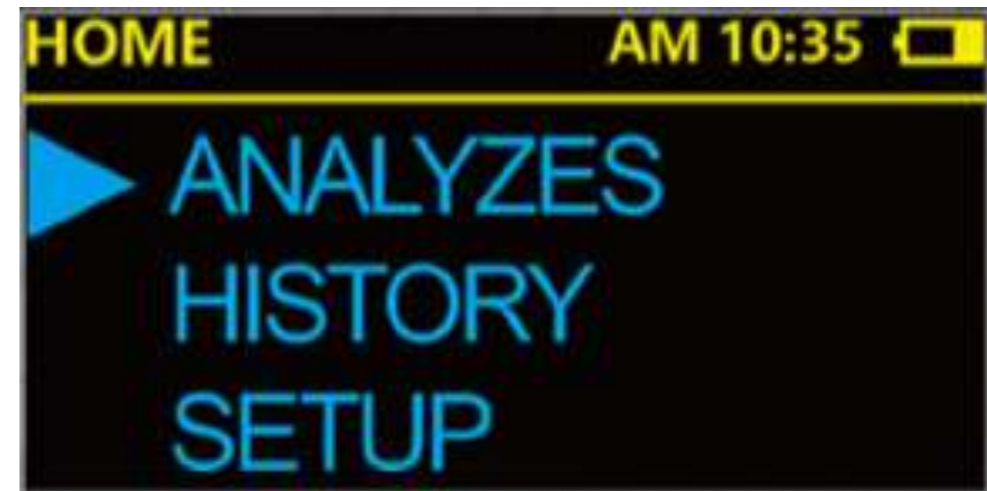
Dry Cherry



## 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** 公斤



## ***Travel Friendly***

Carry On Baggage For Air Travel  
Light Weighting Design : **7 KG**



Shipping Carton



***Travel Friendly***

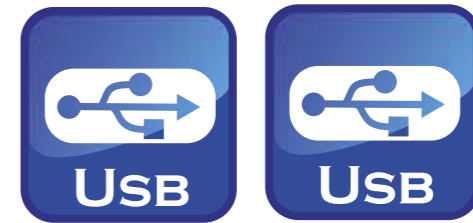
Shockproof Design  
Security Suitcase



# 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

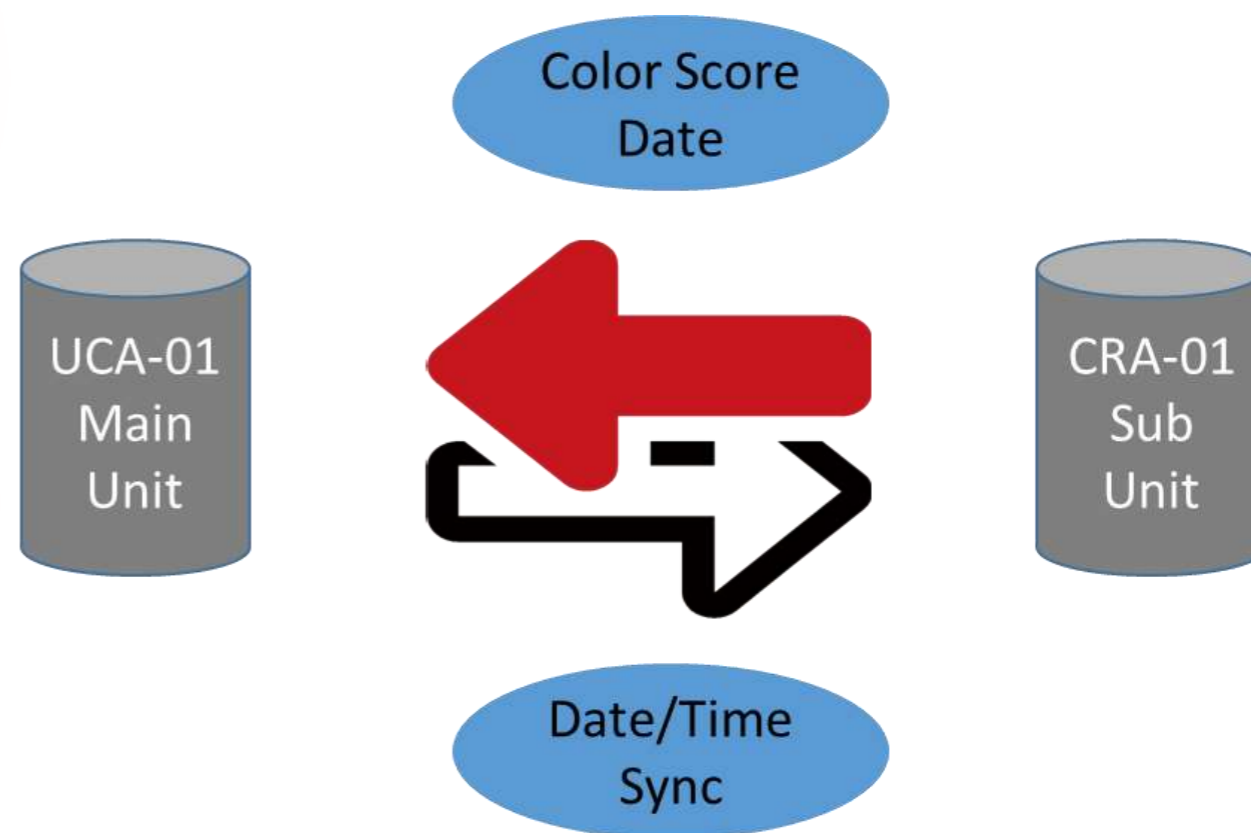
# Product Introduction



## Infrared Synchronized System

Color Score Data

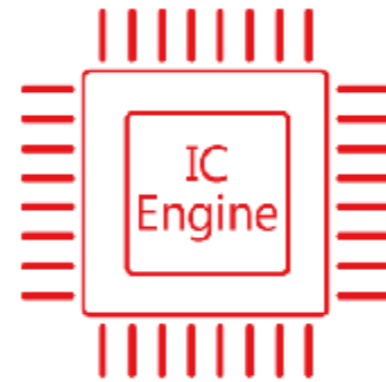
Date/Time setting



# Product Introduction

High Precision Infrared Ray  
IC chip sensor, SCA color accuracy  
up to  $\pm 0.1$

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





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***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 °C

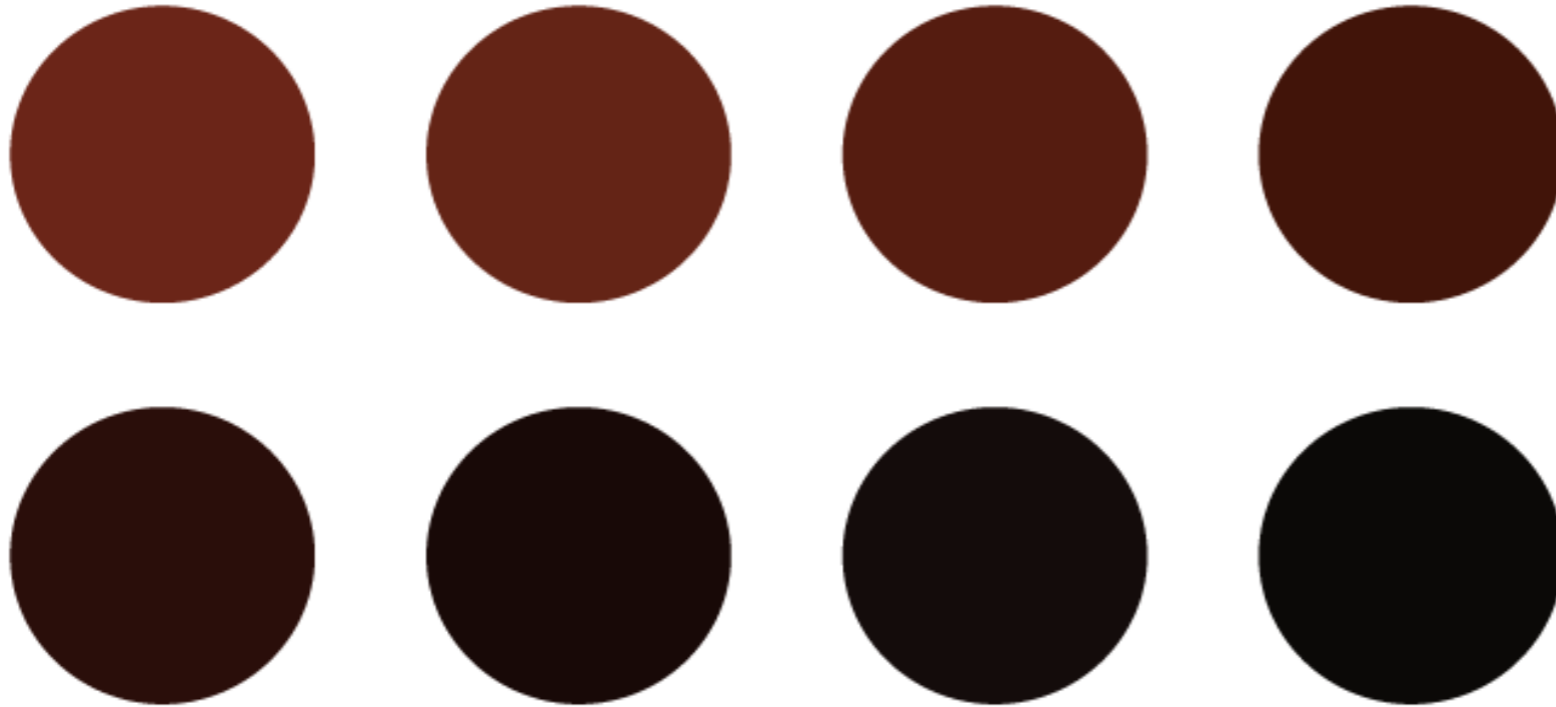




# Testing Range

Color Score(Agtron Number)

1~150



## Accuracy

Moisture  $\pm 0.1\%$

Density  $\pm 1.0$  g/L

Color Score  $\pm 0.1$

Digital Scale  $\pm 0.1$  gr.



BERLIN 2019

**BEST NEW  
PRODUCT**

SPECIALTY COFFEE ASSOCIATION

# Best New Product 2019 WOC in Berlin





**SCA Certified**

Syncfo :  
same as Agtron  
measurements  
using "Gourmet"  
scale



A Specialty Coffee Association Resource

## 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  $\pm 1.0$  units:

- Agtron "Gourmet": 63.0
- Agtron "Commercial": 48.0
- Colortrack: 62.0
- Probat Colorette 3b: 96.0
- Javalitics: 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



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***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)

