



COFFEE PRO MOISTURE MAC

The Coffee Pro Moisture Mac uses the electrical properties of water to provide an indirect method of moisture determination. but instead of using a balance to determine the mass of the sample, has a fixed volume sample cup The screw down compression cap is used to help provide uniform density.

Because there is no internal balance, these units virtually never fall out of calibration. Made with quality components and rugged design to withstand operating conditions in the field, and ensure years of trouble free service.

670 MAC

COFFEE PRO MOISTURE-MAC MOISTURE ANALYZER FOR GREEN & PARCHMENT COFFEE WITH SOFT CARRYING CASE AND SHOULDER STRAP

670 MAC KIT

COFFEE PRO MOISTURE-MAC MOISTURE ANALYZER FOR GREEN & PARCHMENT COFFEE WITH HARD CASE, DENSITY DETERMINATION BALANCE, ADDITIONAL SOFT CARRYING CASE, AND SHOULDER STRAP

Specifications

Operating Range (Moisture): 5% to 40% depending on grain tested in ten seconds.

Operating Range (Temperature): 32° - 113° F (0° - 45° C).

Repeatability: +/- 0.5% in normal moisture range for stored grain.

Accuracy: +/- 0.5% in normal moisture range for stored grain.

Display Resolution: 0.1% moisture.

2 year warranty in North America and 1 year overseas.

5 Channels each for parchment and green coffee allows for customizing calibrations to specific crops or alternative moisture determination methods

Single and Multi-Point™ adjustable calibration.

Averaging capability displays running average of tests.

Back lighted display.

Higher-frequency, capacitive circuit improves accuracy.

Enhanced temperature compensation circuit.

