Coffee Direct PRO



“My devotion to coffee and profound experience throughout the coffee supply chain led me to the formation of a highly capable and motivated team of product developers, engineers and quality control specialists. With a proven track record in manufacturing an exclusive series of premium coffee roasting machines and equipment at much less than premium prices, our mission since 2009 is to empower your coffee business and above all to make it stand out and thrive.”

Sebastian Heinemann
Director Business Development

Coffee Lab Setup Guide

You are thinking of setting up or expanding your coffee Lab?

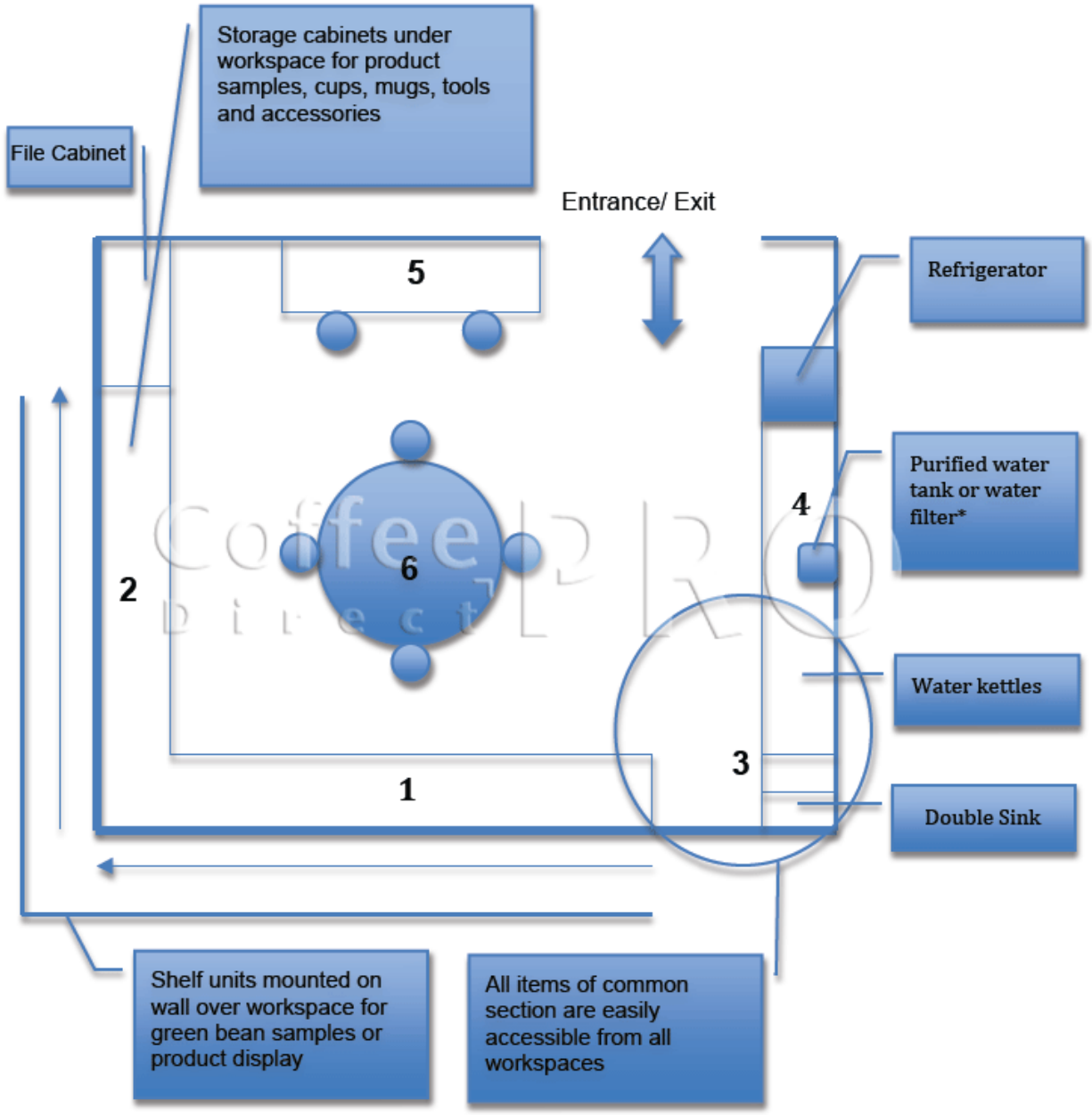
We think it's definitely a smart move to maintain your competitive edge!

It's not expensive to start a professional lab after all. The benefits you can yield in quality development and price negotiation at all levels of the supply chain are enormous and will definitely outweigh the small initial investment!

This illustrated guide was particularly designed for exporters, importers, traders, roasters and coffee shops and you will find all necessary machines and equipment for a thoroughly organized coffee lab whether small or large. The underlined items we can provide for which represents more than 80% of the total amount of equipment required.

Please visit our website for further details…

www.coffeeprodirect.com



NOTE: Purified water tank/ water filter provides clean and soft water to kettle and brewing devices, e.g. espresso machine and for drinking between cupping sessions and for staff consumption. Plenty of plugs or electric cables should be installed along the wall behind all workspaces. Lighting needs to be bright, environment quiet.

Lab Activities and Layout (process flow from left to right)

1. Green Analysis Section

1.1. Coffee Trays (blue tray color ideal for green bean analysis)

1.2. Parchment Coffee Huller S200 for cherries and parchment coffee

1.3. Sample Divider in mild steel or stainless steel

1.4. Moisture Mac humidity tester for green- and parchment coffee

1.5. Sample Sieves for green bean size analysis (full set sizes 10-20)

1.6. Bean boxes made if tin (500g, 1000g 2000g and 4000g)

1.7. Balance (3 digits, digital)

1.8. Sample PRO 100 Sample Roaster (1, 2 or 4 drum, gas or electric)

1.9. Coffee Trays (brown tray ideal for roasted coffee analysis)

2. Roasted Coffee Analysis Section and green bean storage

2.1. Lab Grinder for all purposes (very fine to course grounds)

2.2. Color Analyzer/ Spectrometer (example AGTRON, for roasters)

2.3. Bean boxes made of tin (500g, 1000g 2000g and 4000g)

2.4. Hand Sealer (for nylon or poly bags)

3. Common section

3.1. Purified water tank min. 20L

3.2. Water kettle (1-3 pieces, stainless steel, 1.7L)

3.3. Sink (preferably double)

3.4. Refrigerator (optional for roasted samples, milk etc.)

3.5. Porcelain Cupping Bowls for cup tasting (200 ml)

4. Final Consumption Testing Section (Ideally for roasters)

4.1. Commercial Espresso Machine (1 or 2 group) + optional on-demand grinder

4.2. Drip filter coffee device + filters (machine or porcelain)

4.3. French press percolator

4.4. Espresso/ Cappuccino cups and saucers, mugs

4.5. Other brewing devices

5. Data Collection Section (workspace for 2 people)

5.1. PC with Internet connection + printer with scanner

5.2. Desk, chairs and drawer

5.3. File cabinet

5.4. Digital Stopwatch (supplied with Sample PRO 100 Sample Roaster)

6. Cup Tasting Section

6.1. PRO Cupping table and chairs (4)

6.2. Spittoons (2-4)

6.2. Traditional or digital Thermometer

6.3. Water glasses

6.4. Silver spoons

6.5. Clip-pads for cupping forms

Please visit our website and sign up to our FREE Know-How Access & News Subscription section to obtain even more valuable information and detailed lab procedures that will definitely get your lab going with ease!