

EQUIPMENTS FOR LABORATORY

<p>Ultraviolet light camera, with VGA digital camera USB port, for analysis of coffee beans.</p>	
<p>Electric sieve screens. Timer 0-10 min Power: 220 V</p>	
<p>Screens set for granulometric analysis 0, 12, 13, 14, 15, 16,17, 18, in steel and wooden frame</p>	
<p>Bulk density determiner by free fall. Built in Stainless Steel. Hopper Capacity 1,6 Lt</p>	

Volumetric analyser.
Roasted and ground coffee
application.
Capacity 250 ml.
Power: 220 V



Moisture meter for almond
and parchment
(Moisture range: 6% - 90%)
Power: Batteries



Quantimeter digital for
roaster and ground coffee for
determination of the precise
colour of roasted and ground
coffee.
Power: 220 V



Kit (**LE NEZ DU CAFÉ DE JEAN
LENOIR**) with 36 aromas, in a
wooden box and leaflet
instructions



<p>Homogenizer. Built in bronze or copper</p>	
<p>Coffee grinder with graduations of grinding Power 220 V</p>	
<p>Electronic weight scale. Capacity 1,500 grams. Decimal precision</p>	
<p>AGTRON. Colour classification systems for roasted coffee.</p>	
<p>Sample Trays (30 Units)</p>	
<p>Spoons. Stainless steel cupping spoons (10 Units)</p>	

<p>Spittoons. Stainless steel spittoons (10 Units)</p>			
<p>Water heater in stainless steel quality 304, with capacity of 20 liters</p>			
<p>Probe in stainless steel for take samples (1,15 mts)</p>			
<p>CUPS. Ceramic cups for a capacity of 200 ml. (Box of 24 Units)</p>			