

TG Pro coffee & cocoa

Precise coffee and cocoa moisture meter with sample compression

MADE IN
POLAND

- Specially prepared calibrations
- Accuracy of $\pm 0.5\%$
- Pocket size, precisely made
- 3-year warranty



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USB PORT

- software upgrade via the Internet



Basic / Advanced

- You can choose your operating mode



External temperature probe (an option)

- Very accurate digital temperature sensor

FOR WHOM?

- During production, processing, storage and transport
- (Loved by) owner of a coffee roaster
- Coffee roasting plants, coffee shops, cafés and baristas
- For importers and exporters

ADDITIONAL FEATURES

- Internal memory for 50 000 results
- Efficient power supply
- Real-time clock
- Nut: beep to indicate correct sample compression
- Modification of moisture indications
- Special software for managing data stored in the computer (generating reports, spreadsheets, graphs)

THE KIT INCLUDES:

- Moisture tester with test chamber clamping nut
- Carry case with a strap
- 4 x AA, 1.5V alkaline batteries
- USB cable
- Professional user manual

VARIETIES AND MEASURING RANGES:

Cocoa	4.0% – 20.0%
Green Coffee Arabica	8.0% – 30.0%
Green Coffee Robusta	8.0% – 30.0%
Parchment coffee Arabica	8.0% – 39.0%
Dry coffee cherry	6.0% – 21.0%
Coffee Arabica coarsely milled	2.0% – 10.5%
Coffee Arabica finely milled	2.0% – 9.5%
Coffee Robusta coarsely milled	2.0% – 11.5%
Coffee Robusta finely milled	2.5% – 8.5%
Roasted coffee Arabica	2.0% – 9.5%
Roasted coffee Robustata	2.0% – 9.0%



TECHNICAL DATA:

Device weight	520 g (incl. battery and nut)
Dimensions	16.5 × 7.0 × 7.5 cm
Display	2" LCD with LED backlight
Power supply	4 1.5V AA batteries + 1 3V CR-2032 battery
Approximate continuous operation time on a set of batteries	about 70 hours (depending on the device settings)
Filling the chamber	manually
Display resolution	moisture – 0.1%, temperature – 0.1°C
Moisture measurement accuracy	± 0.5% for standard grain
Temperature measurement accuracy	± 0.5°C from 0°C to 85°C

