



Universal Coffee Analyzer Standard Version



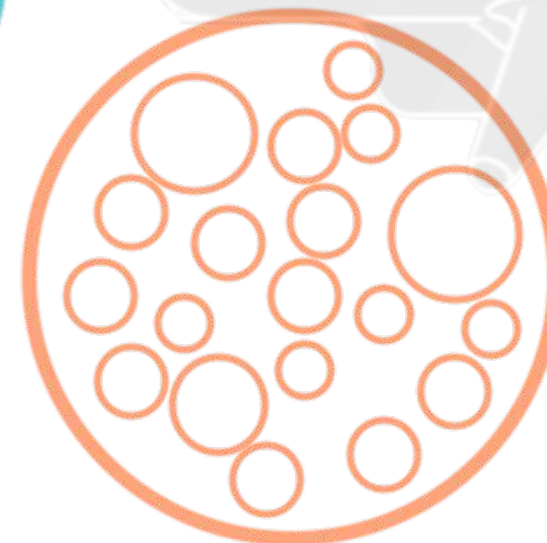
UCA-01

Product Introduction

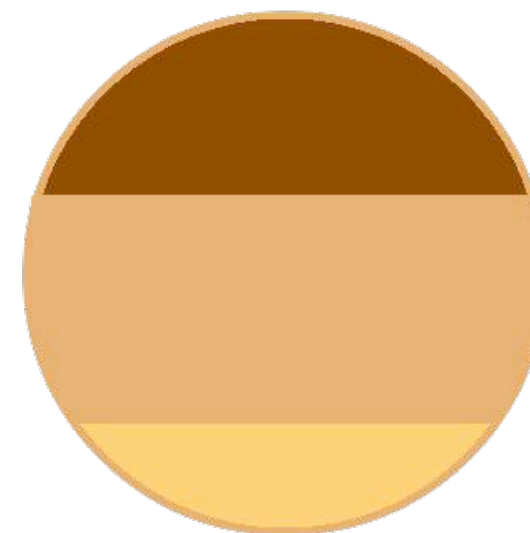
4 IN 1



▲ **Moister**



▲ **Density**



▲ **Color Score**



▲ **Digital Scale**

Standard Version For Roaster



For Roaster

Testing Objects



▲ **Green Coffee Bean**



▲ **Roasted Beans**



▲ **Grounded Coffee**





SYNCF0 Bean Plate

VS.

Agtron

Size

14.50" Wide (368mm)

9.50" High (242mm)

20.25" Deep (515mm)

27.5 Pounds (12.5 Kg)



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Product Introduction

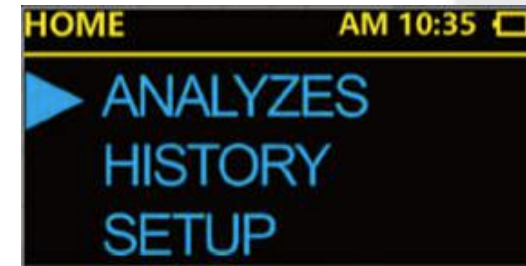
Light Weighting Design



2.3 KG

Ease Of Use

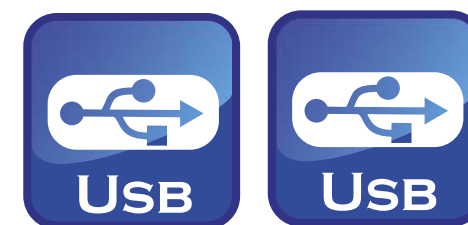
- ✗ **No Warm Up Needed**
- **Minimum Sample Testability**
- **Clear Indicator**
- **Magnetic Charger**
- **Travel Friendly**



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:**

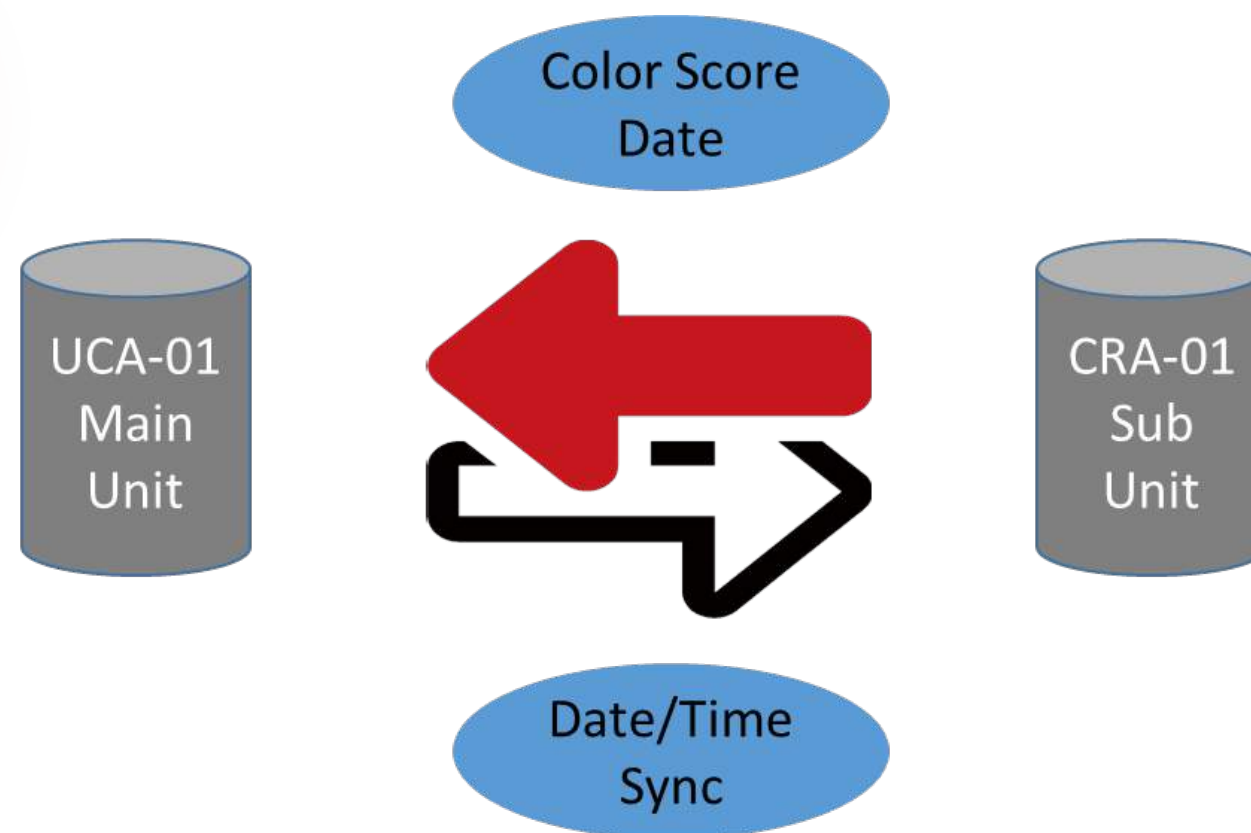
10mins auto off

Product Introduction

Infrared Synchronized System



- ▶ Color Score Data
- ▶ Date/Time setting



BERLIN 2019

BEST NEW PRODUCT

SPECIALTY COFFEE ASSOCIATION

Best New Product 2019 WOC in Berlin





SCA Certified

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 ± 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



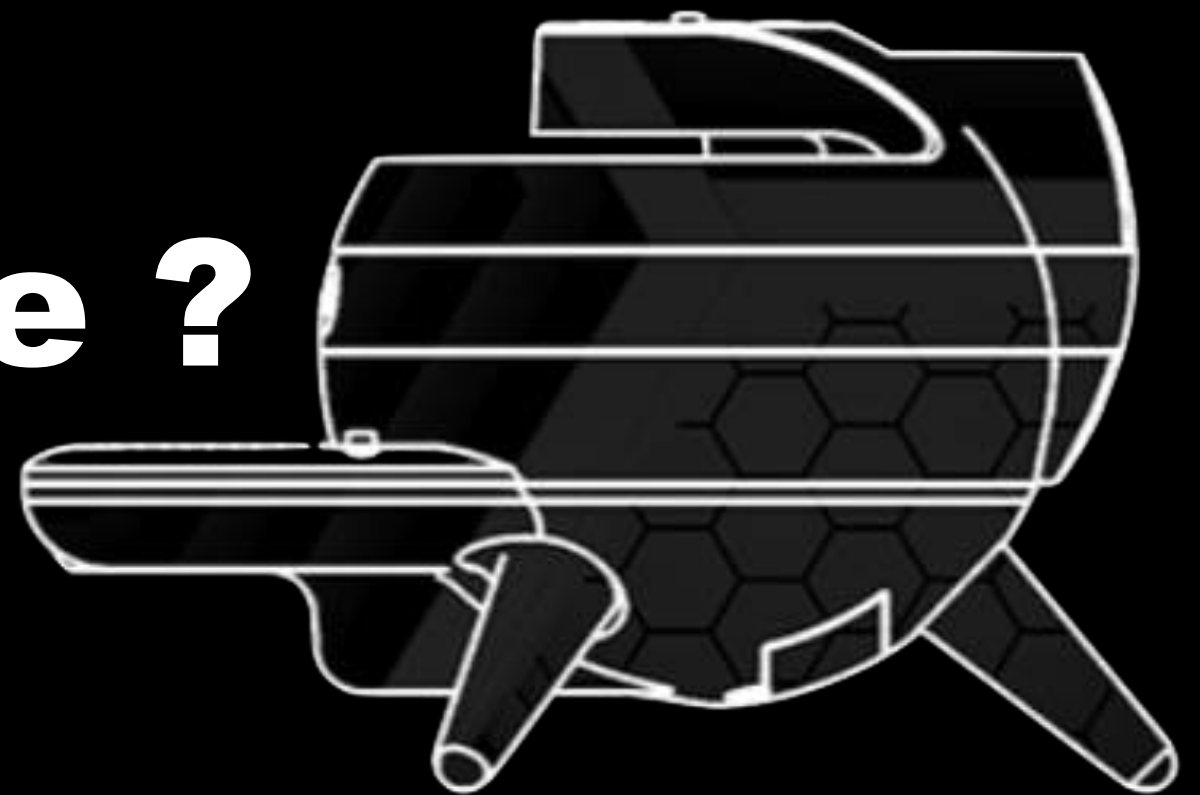
A Specialty Coffee Association Resource

Coffee Standards

Revised 2018



How to Use ?

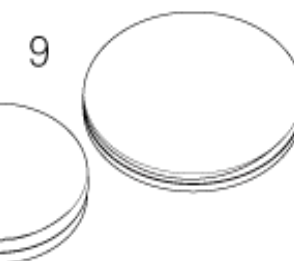
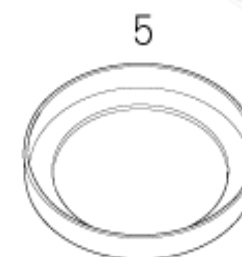
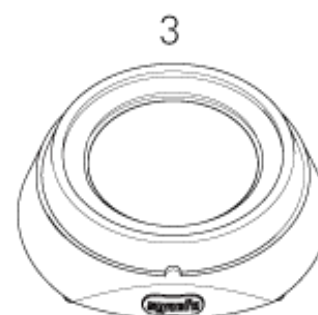
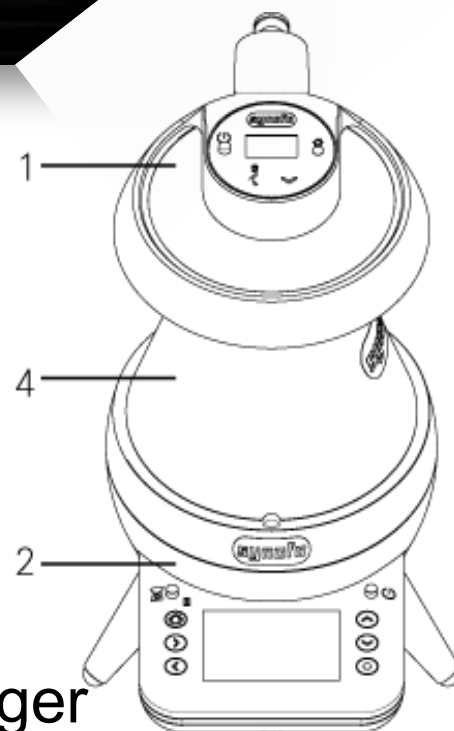


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Unit Item Lists

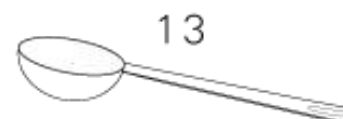
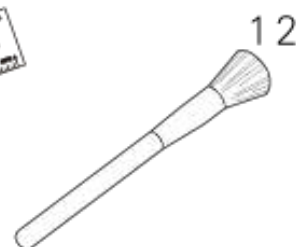
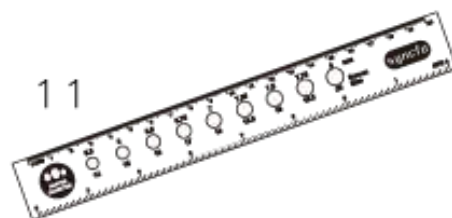
A. Main Parts :

1. Top unit
2. Bottom unit
3. Upper unit base
4. Cyclone cover
5. Bean plate (110ml)
6. Measurement cup (200ml)
7. Dual headed magnetic charger
8. Moisture calibration sample
9. Color calibration plate
10. Calibration weight



B. Accessories :

11. Ruler
12. Brush
13. Spoon
14. Cloth



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(Base on Agtron)

1 - 150



Accuracy



Moisture $\pm 0.1\%$

Density ± 1.0 g/L

Color Score ± 0.1

Digital Scale ± 0.1 gr.

Comparison



Agtron
<https://www.agtron.net/>



RoastRite
<http://www.roastrite.com/zh-tw/index.html>



Lightells CM100
豐億光電股份有限公司
<http://www.lighttells.com/ezfiles/tw-fs/img/img/190643/CM100SpecificationChT.pdf>



Syncfo
建芯科技有限公司
<https://syncfo.com/>



ColorTrack
<http://www.color-track.com/products/>

Operator	Sample	Agtron	RoastRite	Lightells	Syncfo	ColorTrack
#1	Bean A	84.9	84	79.6	86.0	52.96
#2	Bean A	83.0	83	82.0	84.8	52.79
#3	Bean A	84.0	85	81.5	85.7	51.51
#1	Bean B	69.7	70	65.5	69.7	59.92
#2	Bean B	69.7	69	64.9	67.9	59.64
#3	Bean B	69.4	70	65.9	69.6	58.77
#1	Bean C	68.3	69	62.2	66.1	60.58
#2	Bean C	67.8	68	62.0	68.4	60.95
#3	Bean C	67.1	68	65.4	67.7	61.36
#1	Bean D	54.3	55	50.3	53.8	67.36
#2	Bean D	54.6	55	48.8	53.0	66.68
#3	Bean D	53.5	55	48.7	54.6	66.26
#1	Bean E	37.1	38	32.5	34.1	72.60
#2	Bean E	35.6	35	35.8	36.2	73.37
#3	Bean E	37.4	37	34.2	35.8	76.08
#1	Ground A	99.3	99	99.8	101.9	47.68
#2	Ground A	99.0	98	98.5	102.0	47.81
#3	Ground A	100.3	99	99.1	100.2	47.86
#1	Ground B	86.9	86	86.1	88.5	53.13
#2	Ground B	86.6	86	87.4	89.6	53.41
#3	Ground B	87.2	86	86.0	89.5	53.45
#1	Ground C	88.1	87	86.3	89.1	53.66
#2	Ground C	87.3	87	85.2	89.2	53.88
#3	Ground C	88.1	87	86.3	89.5	53.01
#1	Ground D	62.0	62	62.1	64.0	63.34
#2	Ground D	61.6	61	61.6	64.8	63.43
#3	Ground D	63.1	63	61.2	63.1	62.85
#1	Ground E	38.5	37	37.9	38.0	74.00
#2	Ground E	38.2	37	37.9	38.8	74.12
#3	Ground E	38.3	37	37.7	38.5	74.32



Single Function Comparison



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Moisture & Density Meter



**Kett
PM650**



**Lightells
MD-500**



**Sinar
BeanPro**

Moisture Meter



**Wile Coffee
and Cocoa**

No Density
Green bean only



**Coffee Pro
Moisture Mac**

No Density
Green bean only



**AgraTronix
MT-Pro+**

No Density
Green bean only

Color Score Analyzer



Agtron M Basic II



Colortrack R100

Color Score Analyzer



Tonino



**Roastrite
RA-710**



**Lightells
CM-100**

Comparison



4 IN 1 Syncfo UCA-01

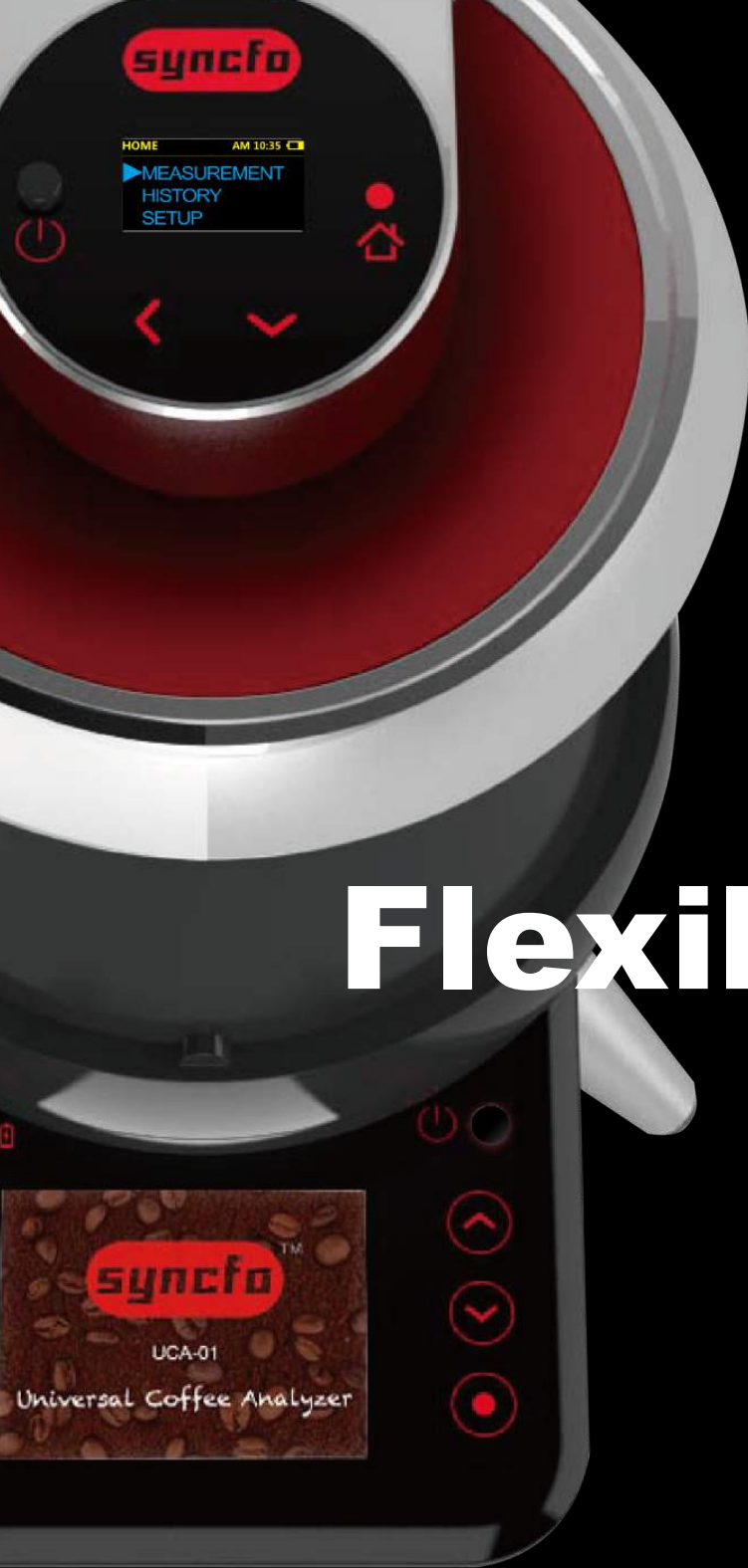
VS.



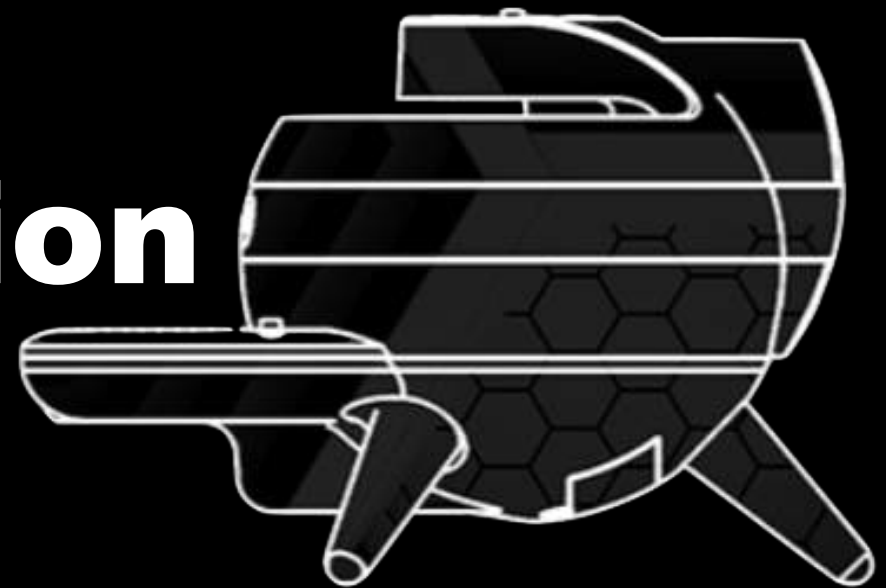
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Agtron+Other Brand



Flexible Combination



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Flexible Combination

**Diversified, Independent with
Combinational Structural Design**



- ▶ Bottom Unit : 3 IN 1
- ▶ Top Unit + Bottom Unit : 4 IN 1
- ▶ Top Unit + Base Unit : color testing

For Trading Company

Green Beans Quality Control

Button Unit

- ▶ **Moisture**
- ▶ **Density**
- ▶ **Digital Scale**



For Professional Roaster

Competition Standard

4 IN 1 Syncfo UCA-01



For Coffee Course



+



+



+



Top Unit

Top Unit

Top Unit

Button Unit

Color For Choosing

- ▶ **Pearl White**
- ▶ **Anodized Black**



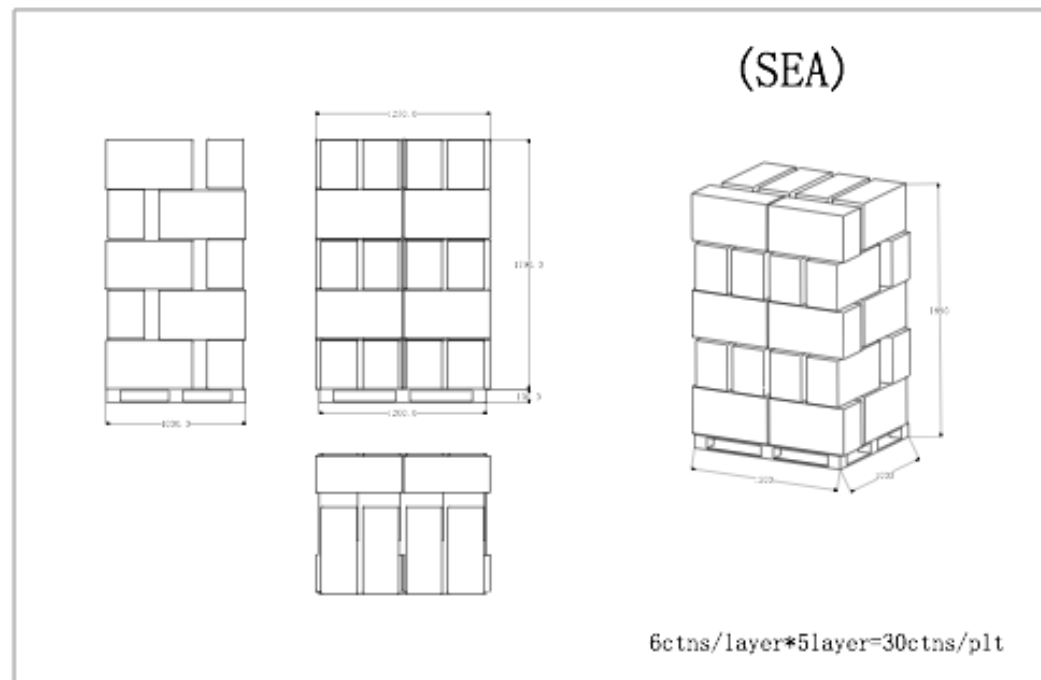
WARRANTY

1 Year



Packing

(OPTION 1)



(OPTION 2)

