



Shore

MEASURING SYSTEMS • A Division of CTB, Inc.

1112 ENTERPRISE DR. • RANTOUL, IL • 217-892-2544 • www.moisturetesters.com • sales@shoremeasuring.com

For Coffee



Model 930™ Portable Moisture Meter Package includes:

- Meter
- Dump Cell
- Padded Travel Case
- A/C Adapter
- Bulk Density Cup and Stick

Shore Model 930™ Portable Moisture Meter Package

Features:

The Shore Model 930™ provides quick accurate moisture results for a large variety of commodities. Results are displayed directly without the need for moisture or temperature conversion tables.

The Model 930 uses a pre-weighed sample and a reliable sample-loading mechanism to insure accurate, repeatable results. The 900 Series uses proven measurement principles and a design that makes it one of the most consistently accurate moisture meters available. This means the 900 Series more closely matches the results of the moisture meters used by grain elevators than other portable meters.

The Model 930 features rugged all metal construction: no flimsy plastic cases or other parts that are easily broken. The Model 930 is available as a complete portable package with all accessories in a rugged custom soft side case for storage and easy transport.

- Integrated scale for sample weighing and bulk density.
- User adjustable calibration bias for each grain allows a match with any reference.
- Over 100 different commodity calibrations are available to meet user requirements throughout the world – coffee, rice, edible beans and more.
- Runs on batteries or A/C adapter.

Model 930™ Moisture Meter

Specifications:

- Environmental operating temperature range: +32 to +140° F
- Measurement range: Varies with commodity. Typically moisture ranges are from 6 to 40%.
- Sample temperature range +22 to +140° F
- Sample test time: 5 to 30 seconds depending on sample temperature.
- Display: Large 2-line x 16 character LCD
- Power requirements: 6 AA alkaline batteries or 9 volt AC adapter (included in package).



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Shore Model 930™ Coffee Moisture Meter Coffee, Tea & Cocoa: Calibration List

| Commodity | Display ID | Moisture Range | Sample Size |
|---|-------------------|----------------|-------------------|
| Coffee Beans, Green (GCB-1-00) | Green Coffee Bn | 7.9-20% | 250g |
| Decaffeinated Coffee Beans | Decaf Green Bean | 7.8-19.6% | 250g |
| Coffee Beans, Green (Small 175g sample. See note 1 below.) | Green Coffee 175 | 6-20% | 175g |
| Coffee Beans, Parchment (Calibration # PCB-3-09) | Parchment Coffee | 7.2-45% | 165g |
| Natural Dried Coffee Berries (Sample is poured. See note 2 below.) | Dried Berries | 10.4-22% | 160g |
| Ground Roasted Coffee (Calibration # GRCB-4-03) | Roasted & Ground | 1.3-8.0% | 125g |
| Roasted Whole Coffee Beans (Calibration # RCB-5-03) | Roast Whole Bean | 1.3-8.0% | 125g |
| Hawaii Green Coffee Beans (For Hawaii Only!) | Hawaii Green Cof | 7.4-20% | 250g |
| Hawaii Decaffeinated Coffee Beans (For Hawaii Only!) | Hawaii Decaf Cof | 7.3-19.5% | 250g |
| Black Tea, Medium Broken Leaf (See note 3 below.) | Med Broken Tea | 3.4-12% | 110g |
| Black Tea, Medium Full Leaf (See note 3 below.) | Med Full Leaf Tea | 3-12% | 90g |
| Black Tea, Extra Large Full Leaf (See note 3 below.) | XL Full Leaf Tea | 3.3-12% | 70g |
| Pekoe Tea, Large Boulder Broken | Lg Boulder Pekoe | 3.1-9% | 175g |
| Cocoa Beans, Extra Large (Sample is poured. See note 2 below.) | XL Cocoa Bean | 5%-11% | 180g (+/- 1 bean) |
| Cocoa Beans (Sample is poured. See note 2 below.) | Cocoa Beans | 5%-11% | 180g (+/- 1 bean) |

Note 1: For best accuracy, the recommended sample size for green beans is 250 grams. The 175-gram small sample calibration should only be used if a 250-gram sample is not available.

Note 2: Do not use the dump cell to load the sample. The sample should be poured directly into the test cell, then remove the cell and tap & shake to settle and level the sample. Then reinstall the cell & press TEST again.

Note 3: The tea leaves may not fall evenly into the test cell. If part of the sample is above the test cell cone, the cell should be removed, then gently shaken & rotated to level the sample before pressing TEST.

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