



CM-200

User Instruction Manual

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Explain Main Menu Functions.

02 Scale Measuring

Coffee Roast Degree/Uniformity

03 Particle Measuring

Explain Each Number Meanings.

04 Setting

Option Function Explanation.

05 Logger

Check & Connect to the PC Computer

Main Menu

Scale
Coffee Roast
Degree/Uniformity

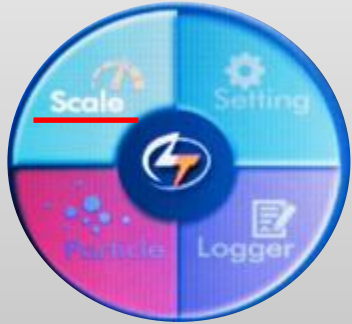
Setting
Measuring
Criteria Selection.

Particle
Bean/Ground-Size
&Distribution

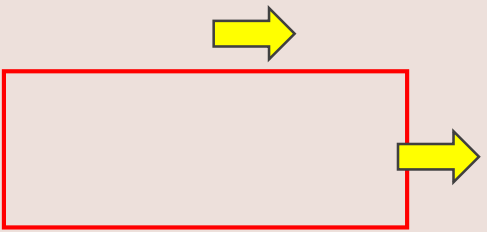
Logger
100 Measuring
Data Saved.



Scale



- Ground Roast Uniformity – from 15 – 75* Ratio



Bean Selection

Naming Selection

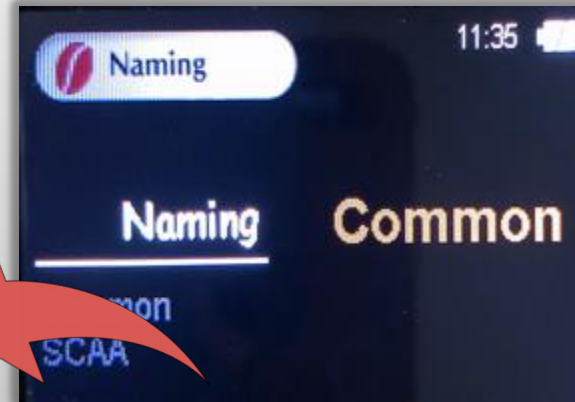
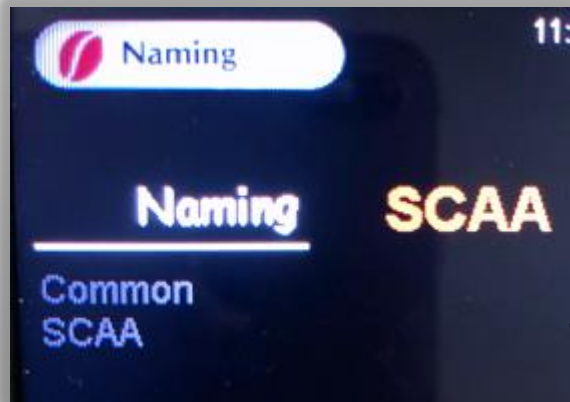
Bar Graph

Can be changed in 『Setting』

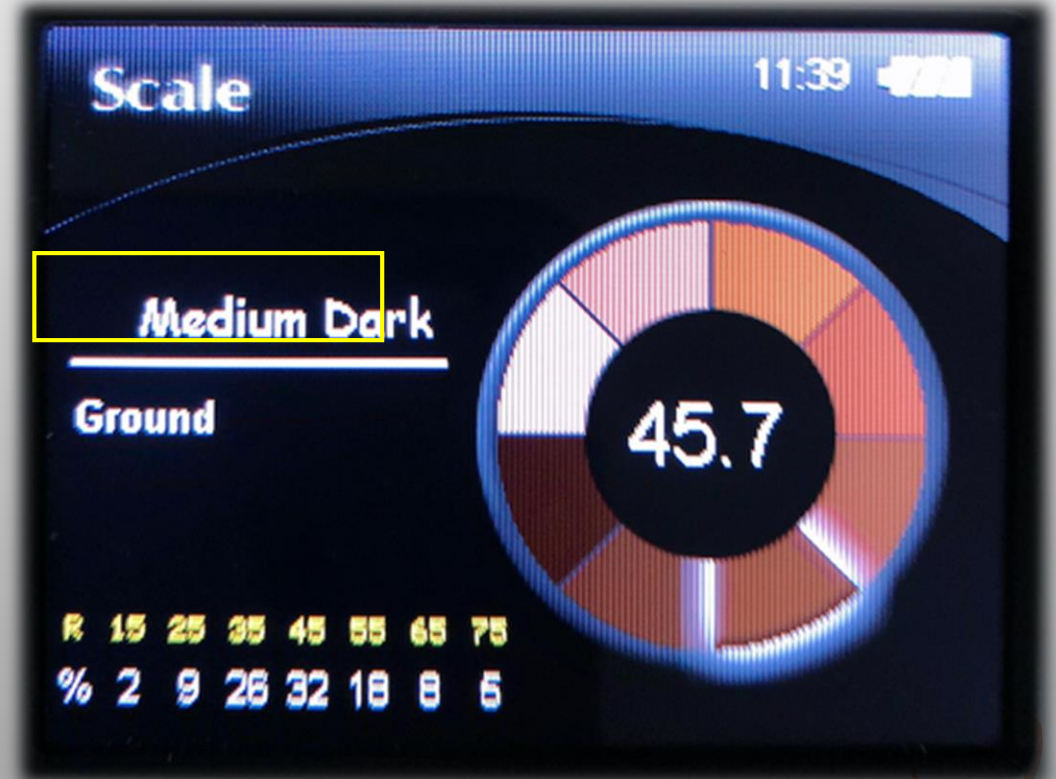
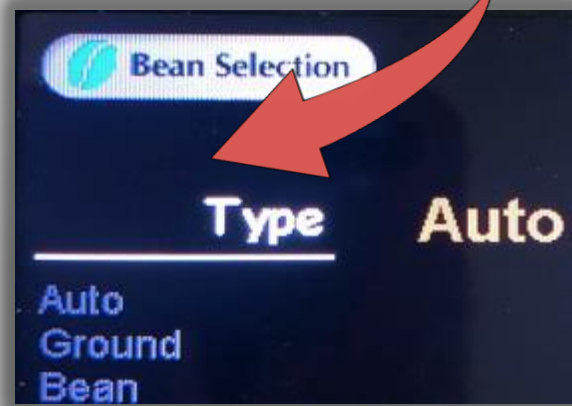
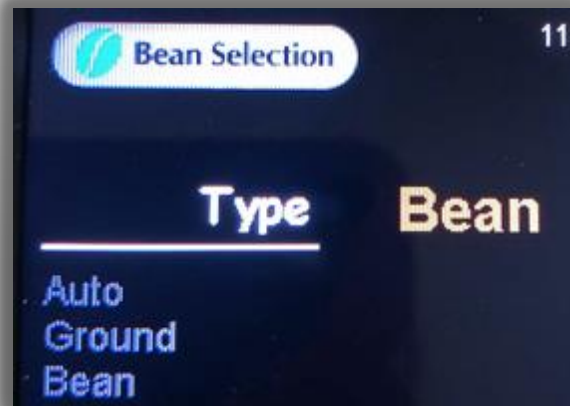


- Measuring Result –
- Ground Roast Distribution - 『45.7』 -> Avg Roast Degree
- “Bar Graph” can check further data results.
- Keep your coffee consistent

Scale



- Go to 『Setting』 Mode to choose the criteria before doing the measurement.



Particle



Ground-Size : Micrometer, μm

Ground-Size : Micrometer, μm

Percentage %



ASTM

- 『 Setting』 Mode can choose the different unit you are prefer to before doing the measurement.

How to use the "Particle Mode"?



① put 1 spoon ground on the plate.



② Bombing 5-10 times the Shaking Box.



③ Until the ground looks average.

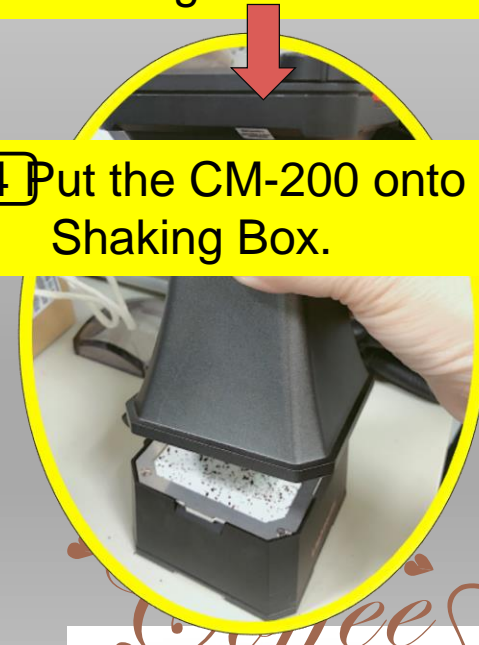
⑥ Waiting for the testing result (20-30 secs)



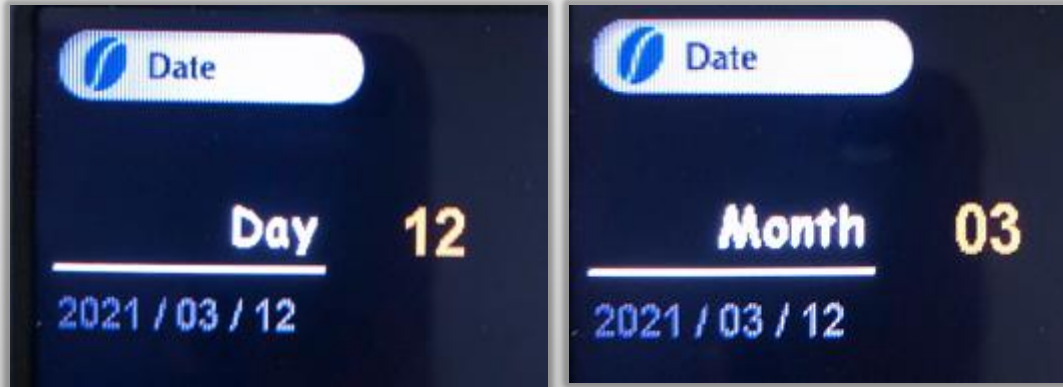
⑤ Pressing the Enter to do the measuring



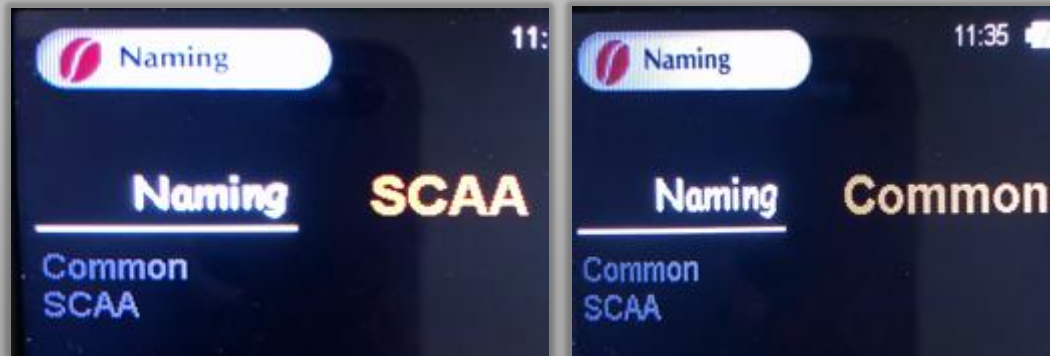
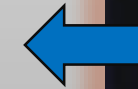
④ Put the CM-200 onto the Shaking Box.



Setting Mode



* Adjust device's Date : Year/Mon/Day.

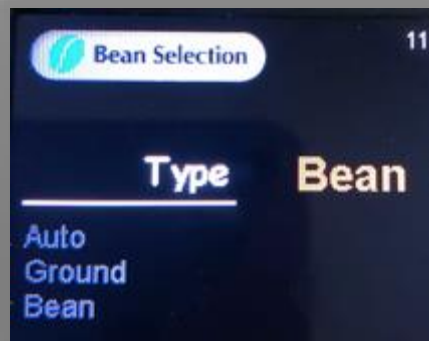


* Choosing to follow Naming Rule "SCAA" or "Common".

Setting Mode



- Choosing the different sieve model to meet your measuring criteria.



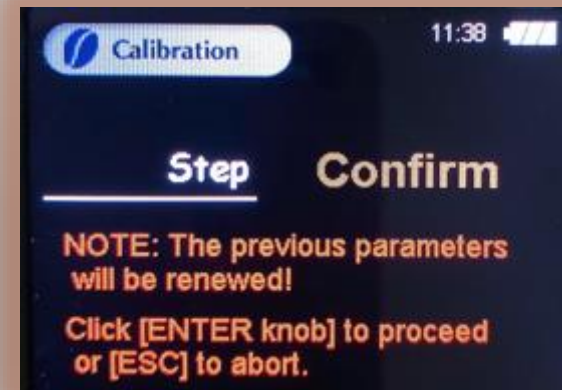
- CM-200 Can recognize the Bean/Ground automatically. you can choose “auto” or “ Hand select”。



Setting Mode



- Adjust the device timing setting correctly.
- Hour → Minutes → Second

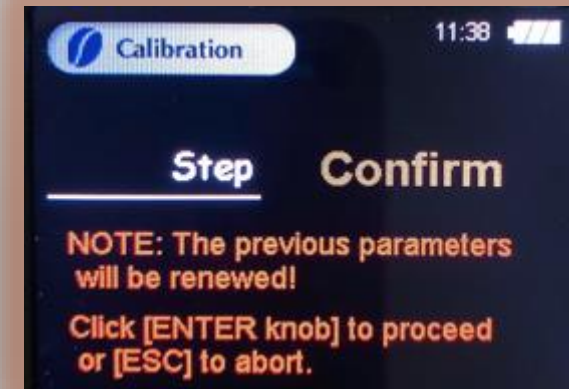


- We suggest to do the calibration via the calibration standard board every half year - 1 year once.

Setting Mode

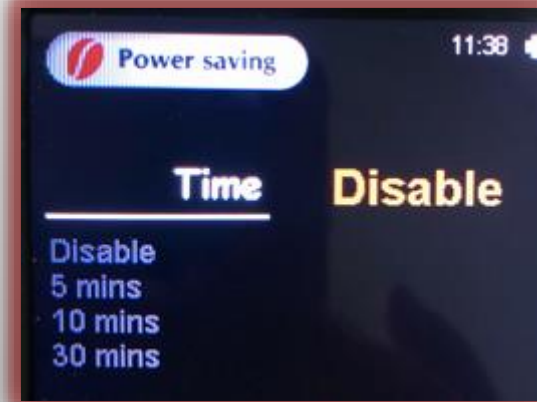


- Adjust the device timing setting correctly.
- Hour → Minutes → Second



- We suggest to do the calibration via the calibration standard board every half year - 1 year once.

Setting Mode

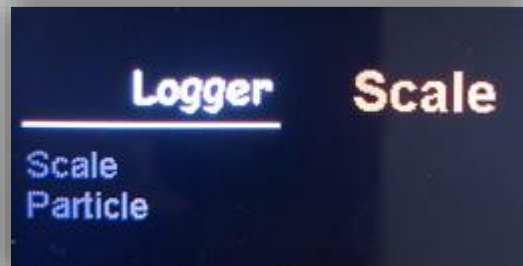
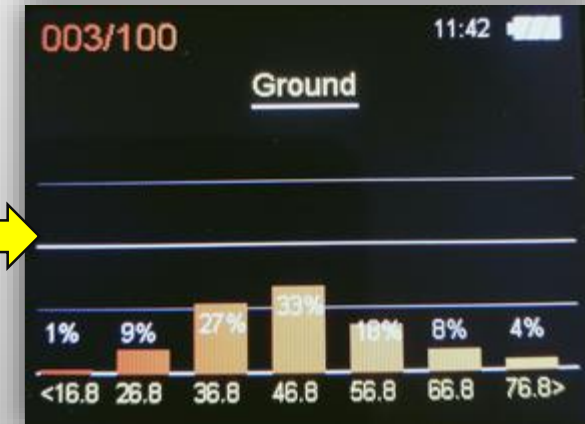


- You can set up the time by yourself.
- Disable it / 5 ~ 30 mins.



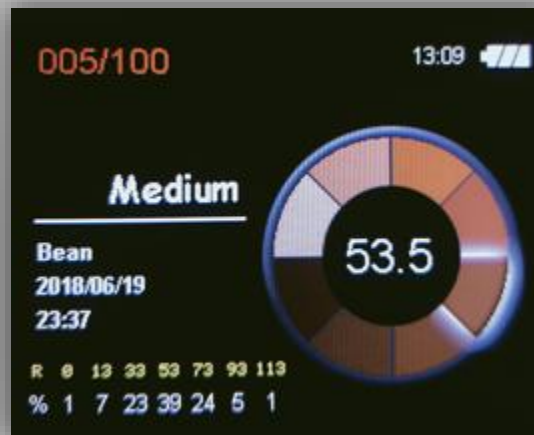
- Usually user don't need to use this function unless the vendor releasing the updated FW version to fix or upgrade any features.

Logger_Scale

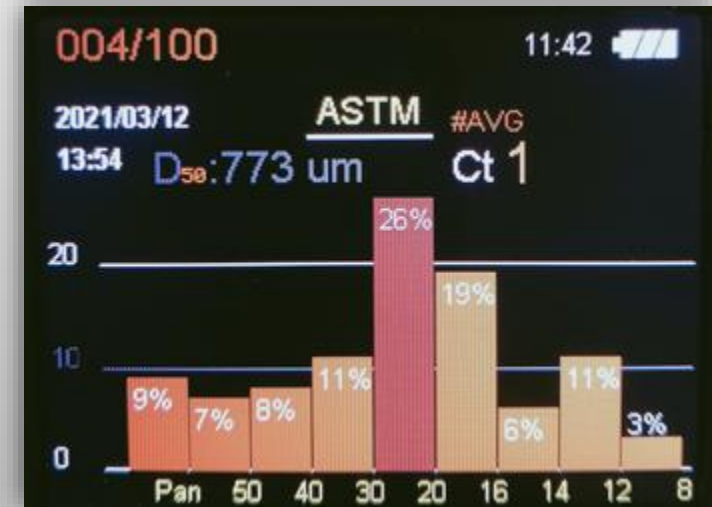
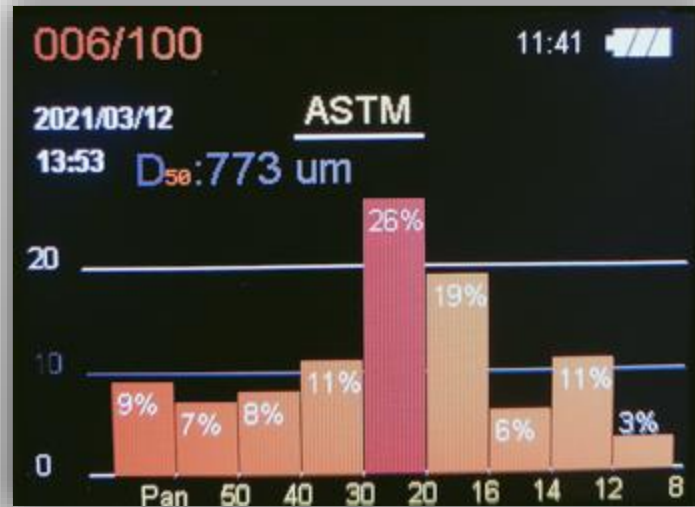


- Logger Mode
You can choose which measuring data you need.

- Logger Scale mode, you can find the history records by Avg. number or the Bar Graph pages.



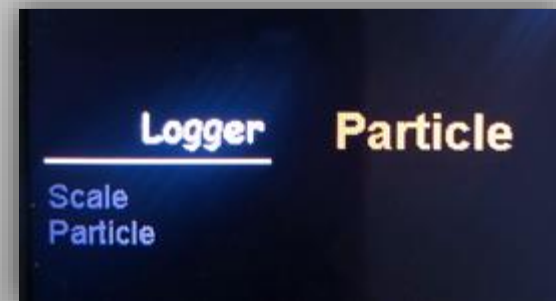
Logger _ Particle



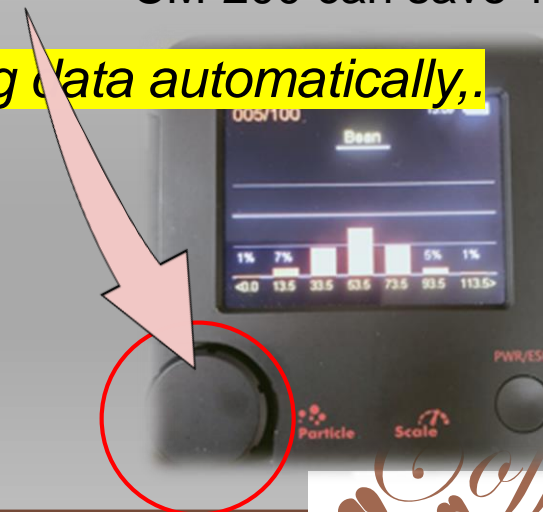
- [Turning the runner](#) you can find the whole history measuring data.

- CM-200 can save 1-100 data.

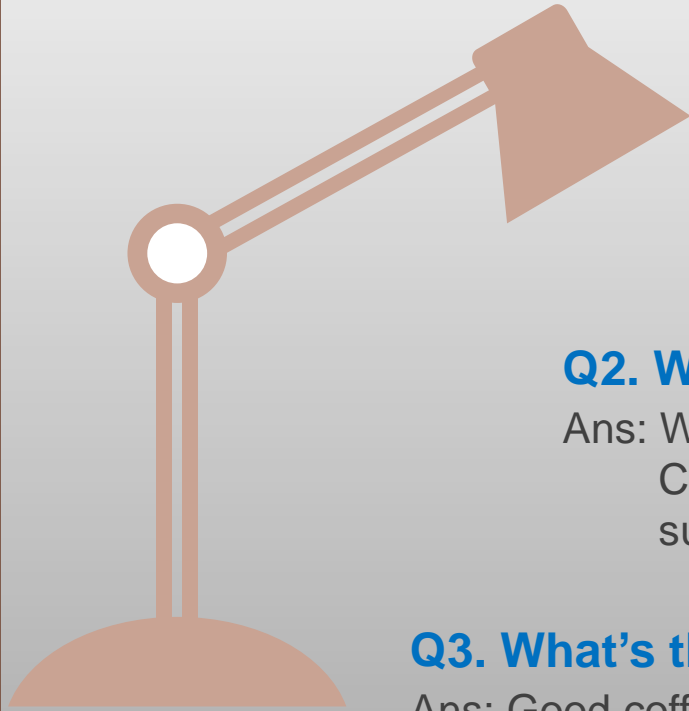
- **CM-200 will save the measuring data automatically.**



- Logger Mode
You can choose which measuring data you need.



Questions of CM-200?



Q1. What does the two graphs in Scale mode mean ?

Ans: D50 Number is the total average result, it shows that the roast bean or ground belong to which roast degree in accordance with **Agtron**.

Q2. Why the uniformity of the coffee roast degree is important ?

Ans: When the roaster or players used to customized their own flavor coffee beans, Checking & Recording the uniformity result every time is important, it can make sure the roast quality is consistent.

Q3. What's the Particle Size features used for ?

Ans: Good coffee barista always keep trying to create different flavor coffee with their excellent brewing skill. Mostly they need to control all conditions which can influence the different testing feels result. Particle Size measuring can check the every time ground particle size, which means the flavor could be controlled. Meantime, we can also monitor if the grinder has to be calibrated by the manufacture.





Thank You

Lighttells Corp., Ltd