



# MOISTURE AND DENSITY ANALYZER



MD-500



## QUICK AND ACCURATE

The **MD-500** is a capacitance-based laboratory equipment that analyzes the moisture and density. It supports cherry, parchment, green beans and roasted beans.

Its compact form allows you to carry it everywhere you need to accurately measure the moisture and density. The results are automatically stored in the **MD-500** internal memory and can be easily re-checked on display or load the database into your computer.

## FOR ROAST MASTERS

The density analyzer reflects the hardness of coffee beans.

From a roaster's perspective, knowing the moisture content of beans and cherries is a key component in providing critical information surrounding the shrinkage percentage of beans before they are roasted.

It also helps determine the storage environment of the beans by checking the moisture level of roasted and green beans, which affects cupping quality.



## TECHNICAL SPECIFICATIONS

Accuracy	± 0.5% for moisture content and 1.2g/L for density
Repeatability	0.20% for moisture content
Measurement range	1 to 40% mc depends on bean types
Operating environment	5 to 40° C
Dimensions (main unit)	212(L) x 150(W) x 202(H) mm
Dimensions (funnel)	139(D) x 90(H) mm
Weight (main unit)	1050 g or 2.3 lb
Power supply	AC 110V/220V to 5V or 3.7V/2300 mAh lithium battery
Charging time (0% to 100%)	6.5 hours
Working time	20 hours continuous working per fully charge
Sample cell	250ml volume, 50 – 240g
Data output to PC	micro-USB cable



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