

GAC[®] 2700-UGMA

Moisture Tester for Coffee Beans

Introducing the GAC[®] 2700-UGMA GET ACCURATE, RAPID RESULTS EVERYTIME

DICKEY-john[®] is pleased to offer the GAC[®] 2700-UGMA moisture analyzer to the coffee industry. The GAC[®] 2700-UGMA can measure harvested, wholesaled, or roasted coffee beans. The tester provides accurate data you need in order to achieve optimum profitability for your operation. Moisture and temperature are provided for both standalone instrument or integrated system software solutions. Please see below for the additional features and benefits.

Features and Benefits:

- Utilizes 149 MHz technology, developed by the USDA
- 7-second analysis time
- Integrated system software solution capabilities
- Large 7" touch screen display for greater visibility and responsiveness
- Improved processing provides shorter analysis time allowing more samples to be run during your busiest seasons
- Modern, intuitive operator interface simplifies training and daily operation
- Memory storage for up to 5,000 measurements
- Multiple USB ports on the front and back of the unit for software upgrades, USB devices, printer and peripherals
- Bar code scanner capability to expedite processing time
- Ergonomically designed drawer handle reduces operator fatigue
- Advanced instrument security protects the GAC 2700-UGMA from tampering, adding layers of protection to commercial transactions



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Calibrations:

With the rich experience in the industry, DICKEY-john[®] understands the need to tailor the requirements of your region and operation based on the specific application. This is why the GAC[®] 2700-UGMA is designed with a robust set of standard calibrations and supported with expandable options.

- Lowest legal temperatures, up to 20% moisture at -4° F
- Highest moisture limit with unofficial hot grain calibrations
- Custom calibrations available for your specific coffee type and roasting process
- Best-in-class support backed by DICKEY-john's calibration laboratories
- Convenient, easy-to-download calibrations available on www.dickey-john.com
- Custom calibration development available for unique crop and region attributes

Backed by the power of DICKEY-john:

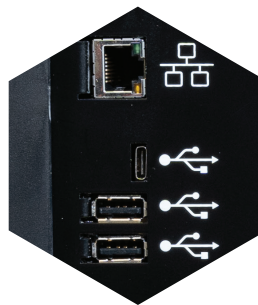
When you buy a DICKEY-john GAC[®] 2700-UGMA you get all the dependability and value you expect from DICKEY-john[®] products. Like all DICKEY-john products, the GAC 2700-UGMA is designed and manufactured in the USA, and supported worldwide.

Specifications

Operating Temperature	36 to 113°F (2 to 45°C)
Power	110/220V, 50/60 Hz, 30/35 VA
Humidity	20 to 90% non-condensing
Grain Temperature	-4°F to +113°F (-20° to +45°C) depending on grain calibrations
Storage/transit Temperature	-4 to +140°F (-20 to +60°C)
Moisture Range	5 to 45% (grain dependent)
Approximate Weight	25 lbs. (11.43 kg)
Approximate Dimensions	17"H x 19"W x 14"D (43.18cm H x 48.26cm W x 35.56 cm D)
Languages	English
Moisture Ranges	Green Coffee: 3-12% Roasted Coffee: 0-8%



Intuitive Color
Touchscreen



Multiple Back
USB Ports



Easy-to-Read
Results Screen