

Wile 200 Coffee

Rapid and accurate measurement of coffee bean moisture content, hectolitre mass (test weight) and temperature

Wile 200



Accurate and reliable measurement result

The W200 Coffee meter features a sample size that is clearly larger than on other meters. The large sample size provides a more comprehensive overview of the coffee beans being measured, avoiding situations where individual beans with higher moisture content distort the result. This handy meter with its clear backlit display guides the user and produces reliable measurement results even if applied by less experienced operators.

Applying weight compensation, the meter balances the differences within coffee and cocoa bean types, as well as structural variations in kernels caused by the change of season.

Also measures the test weight

In addition to moisture measurement results, W200 Coffee also displays the current test weight: you will no longer need separate test weight scales.

Excellent ease of use

Using a Wile 200 Coffee meter does not require force: just fill the transparent cup attached to the top of the meter, release the beans into the measuring chamber, and level the sample with the patented integrated levelling system. Excess beans fall neatly into the trough around the measuring cup.

Measuring with W200 Coffee is also fast: the meter does not require cleaning between measurement operations, as opposed to, for instance, crushing meters.

The set includes:

- Meter
- Carrying case and carrying strap
- Batteries
- USB-cable
- Operating manual.

The moisture measuring range starts with 2% for roasted coffee and goes up to 24% for green coffee, parchment coffee. The measurement range for cocoa is 3% to 18%. Typical repeatability of measurement results: $\pm 0.3\%$ points (green coffee, roasted coffee) and 0.6% (parchment coffee, cocoa).

Important! The bean scale settings of a Wile meter are adjusted to match the common standard bean types as closely as possible. However, properties of beans are likely to vary due to, for instance, varying growing conditions or new species. Always take several samples and use their average as the result.

Tip! You will get the best measurement accuracy for your beans if the temperature of the meter and the beans is within the range of 16–32°C. The temperature of the meter and the beans have to match each other as closely as possible, and it is advisable to store the sample in a container that is as air-tight as possible. In order to obtain a reliable result, the sample has to be representative.

Please note that with subsequent software updates both the number of measured bean types as well as the moisture measurement range could possibly change.

PRODUCT INFORMATION

Backlit guiding LCD display	Yes
USB-port for scale upgrading	Yes
Automatic temperature compensation	Yes
Patented, integrated sample levelling system	Yes
Automatic averaging	Yes
Automatic power OFF	Yes
Low battery voltage alert	Yes
Operating temperature range	5–45°C
Display resolution	0.1% points
Batteries	4 x AA
Warranty	1 year
Wile product code	7000200-COFE1
EAN code	6417160101968

BEANS BEING MEASURED

Beans being measured	Moisture content measurement range
Green coffee	6–24 %
Parchment Coffee	10–26 %
Roasted Coffee	2–14 %
Roasted Coffee, Dark	2–12 %
Cocoa	3–18 %