ATTICA, IN • 765-769-3000 • www.moisturetesters.com • sales@shoremeasuring.com





Model 930C Portable Moisture Tester Package includes:

• Tester

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

Shore Model 930C Portable Moisture Tester Package

Features:

The Shore Model 930C 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 930C uses a pre-weighed sample and a reliable sample-loading mechanism to insure accurate, repeatable results. The Model 930C uses proven measurement principles and a design that makes it one of the most consistently accurate moisture testers available.

The Model 930C features rugged all metal construction: no flimsy plastic cases or other parts that are easily broken. The Model 930C 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.



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).



Model 930C Moisture Tester

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Shore Model 930C Coffee Moisture Tester

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 be
Cocoa Beans (Sample is poured. See note 2 below.)	Cocoa Beans	5%-11%	180g (+/- 1 be

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.