

Performing a Grind Analysis Utilizing the Ro-Tap Method

Modern Process Equipment, Inc. • Chicago, Illinois

I. Supplies Required:

A) 600 g. x 0.1g. scale (typical)



B) Ro-Tap screens required:

Regular/Drip Grinds (800 micron average)

Tyler	U.S.
10	12
14	16
20	20
28	30
Pan	Pan



Fine Grinds (600 micron average)

Tyler	U.S.
20	20
28	30
35	40
48	50
60	60
Pan	Pan

C) Sample pans

D) Ro-Tap screen shaker Model No. RX-29.



*Note: Equipment for (B) and (D) above may be purchased at: W.S. Tyler 8570 Tyler Blvd., Mentor OH 44060
Telephone No.: 800.321.6188*

II. Procedure:

A) Insure the screens are clean. This should be accomplished by using an oil cutting solution and allowing the screen(s) to dry properly.

Note: On grind tests at 800 micron-type grinds, screens should be cleaned every four (4) tests. On grind tests at 600 micron-type grinds, screens should be cleaned after every test.

B) Weigh approximately 100 g. of ground coffee into the sample pan and pour into top screen of stacked pans.

C) Allow to shake on Ro-Tap shaker for five (5) minutes.



