Kaleido®

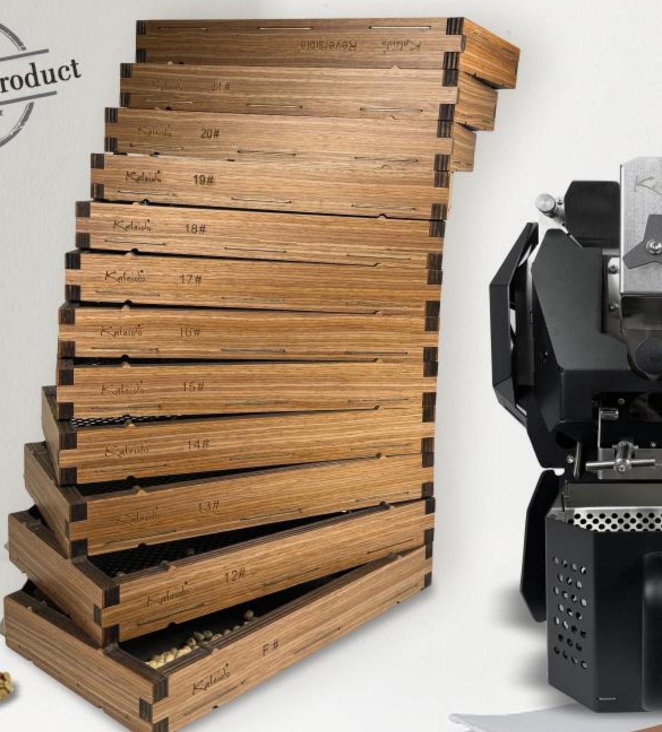
# GREEN COFFEE BEAN GRADING SCREEN

Designed with Brand-new Ideas

Obtained several patents

Working with Core High-tech

A Patent Product



## *Screen Coffee Beans Easily*

## *Get Rid of Annoying Screening Work*

**Multilayer Superposition**

**Smooth & Polished**

**304 Food Stalinless Steel**

**Accurate Screening**

## Standard Mesh

## Each Bean Has A Place To Land

## Screen Beans Over and Over Again To Better Roasting Quality

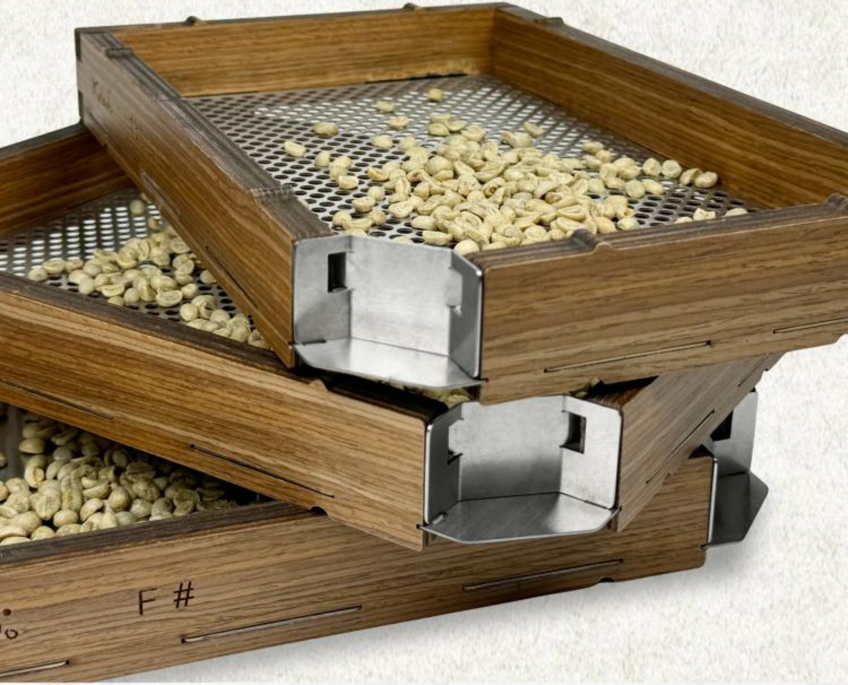
Different sizes of coffee beans can lead to different effect while roasting. Using this sieve can sort beans by similar sizes. Thus, beans are heated more evenly and thoroughly, helping you obtain a better roasted batch.

Kaleido
20#
Kaleido
19#
18#
Kaleido
F#
Kaleido

# Ingenious Design
# Easy To Use

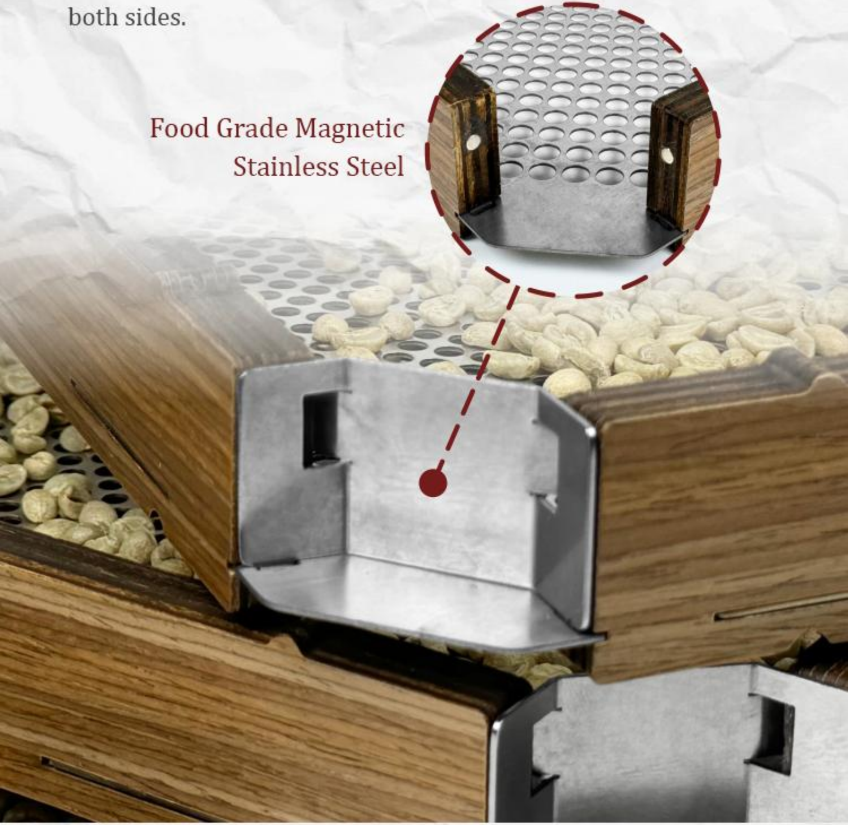
Innovative open-ended bean dispenser design, easy to pour beans out. Time and energy saving.

Extra solid brushed plate made of stainless steel to pour beans faster and easier.



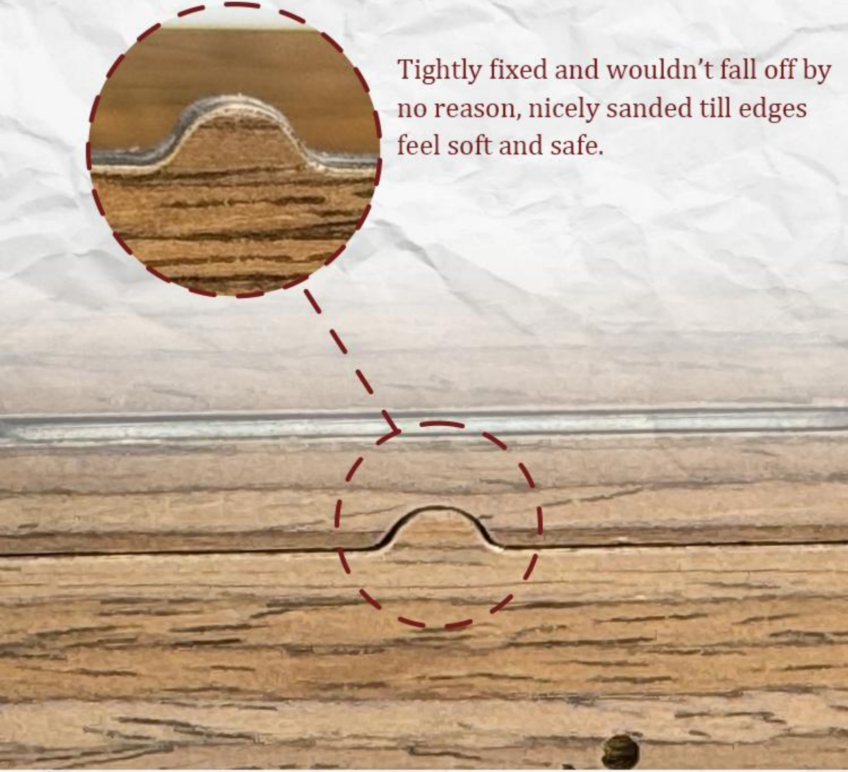
## 01 Patented Bean Outlet Design

Unique bean outlet, with a closure piece at the opening, makes it easy to pour beans out. Made of food grade stainless steel, it is magnetic and can be tightly adhered to the small iron blocks on both sides.



## 02 Patented Fixed Clip

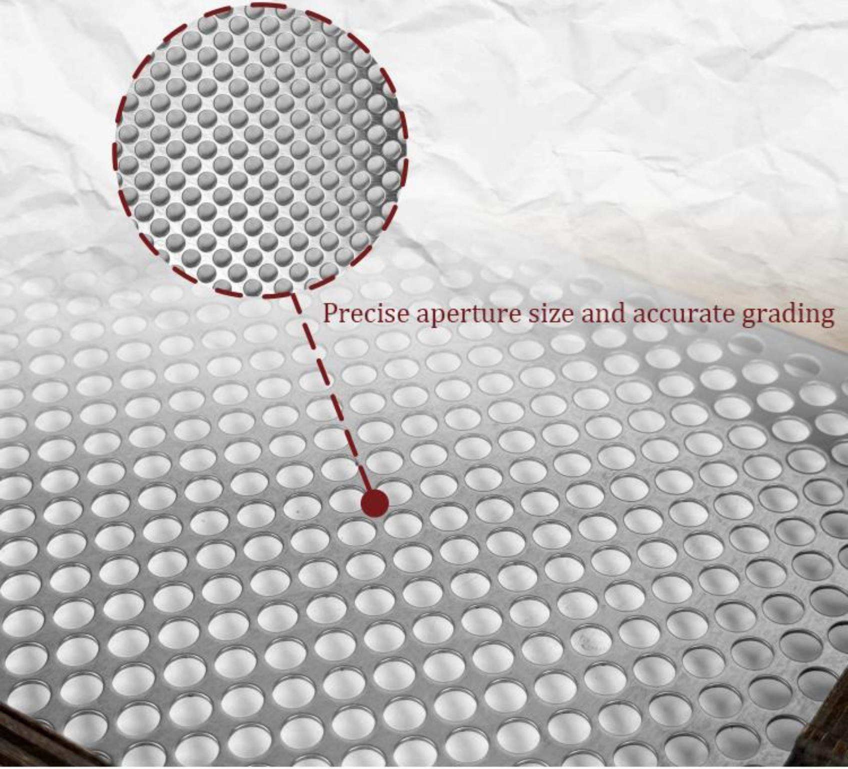
The unique design of the raised fixed clip makes each layer of the frame fit tightly, and is not easy to fall off due to shaking, which ensures the stability of the screen.



Tightly fixed and wouldn’t fall off by no reason, nicely sanded till edges feel soft and safe.

## 03 Precise Laser Cutting

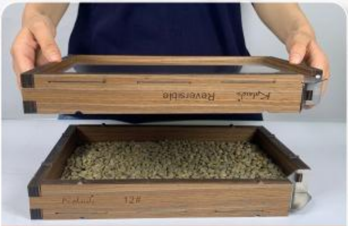
With beautiful look and precise dimensions, it also has standardized grading size.



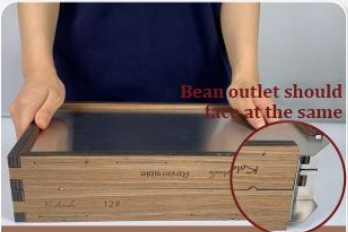
Precise aperture size and accurate grading

# 04 Usage Steps

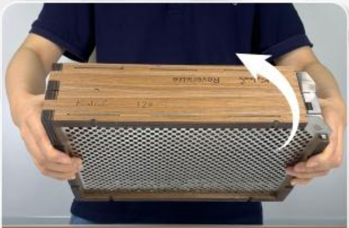
The screen uses a reverse buckle to completely pour the coffee beans into the specially designed solid brushed stainless steel plate, which can easily hold the coffee beans.



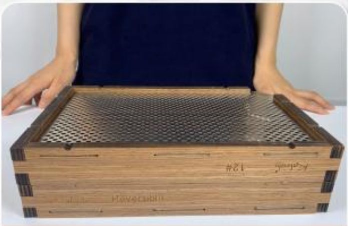
**1.** Invert the collection bean tray onto the top of the bean screen frame.



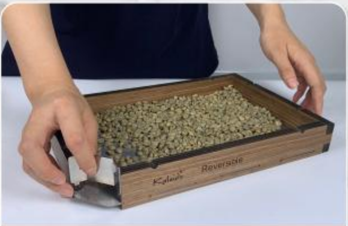
**2.** Make the bite of the collection bean tray and the bean frame overlap.



**3.** Hold it firmly and rotate it 180° so that the bean screen is above the collection bean tray.



**4.** After screening, push beans back into the collection tray if there are beans left on the bean screen.



**5.** Take the bean screen off and put it aside. Pull the closure piece and pour beans out.

**6.** Done

# COFFEE BEAN GRADING SCREEN

# New Breakthrough

Additionally equipped with one layer of bean tray, **total of 12 layers.**

Compared to traditional 11layer screens, it has **stronger functions, better quality, and is more cost-effective.**

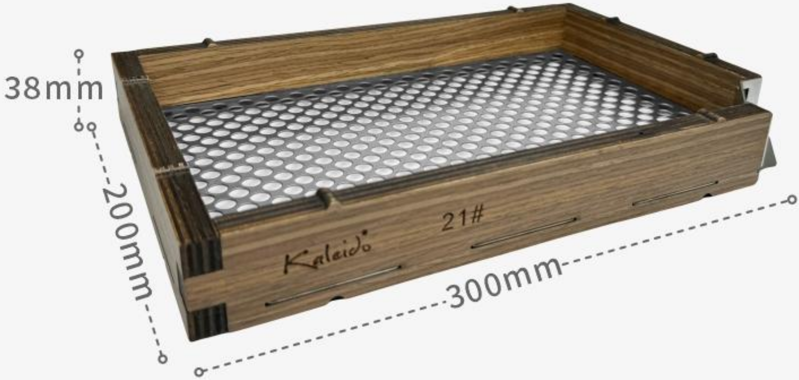
Reversible
21#
20#
19#
18#
17#
16#
15#
14#
13#

**Use Upgrades**

- ✓ No need to worry about raw beans falling everywhere during collection.
- ✓ Easily pour beans, saving effort.

Reversible

# PRODUCT PARAMETERS



**Item** **Coffee Bean Grading Screen**

**Brand** Kaleido®

**Origin** **Wuhan, China**

**Material** **Decorative panel, 304 stainless steel**

**Color** **Light walnut color, dark walnut color**

*Note: The dimensions shown are measured manually, and there may be slight errors. Please refer to the actual product.*

# PRECISION APERTURE

## Ensure The Accuracy Of Grading

Reversible *bottom brushed collection bean tray*

21 mesh (8.33 mm)

20 mesh (7.93 mm)

19 mesh (7.54 mm)

18 mesh (7.14 mm)

17 mesh (6.74 mm)

16 mesh (6.35 mm)

15 mesh (5.95 mm)

14 mesh (5.55 mm)

13 mesh (5.15 mm)

12 mesh (4.76 mm)

F# *bottom brushed collection bean tray*

# Kaleido Coffee Bean Grading Sieve

Kaleido coffee bean grading screen is used to grade coffee beans according to various mesh numbers. The mesh number size is calculated in units of 1/64 inch. For example, if the aperture diameter of a sieve is 18/64 inch, then its mesh number is 18, and its size is 7.14 mm. The larger the mesh number, the larger the coffee bean particle size.

| Mesh | Aperture | | Grade | America & Mexico | Colombia | Africa & India |
|---|---|---|---|---|---|---|
| 21 mesh | 21/64" | 8.33mm | Very large | Superior | Supremo | AA |
| 20 mesh | 20/64" | 7.93mm | Very large | Superior | Supremo | AA |
| 19 mesh | 19/64" | 7.54mm | Very large | Superior | Supremo | AA |
| 18 mesh | 18/64" | 7.14mm | Large | Superior | Supremo | A |
| 17 mesh | 17/64" | 6.74mm | Large | Superior | Excelso | A |
| 16 mesh | 16/64" | 6.35mm | Medium | Segundas | Excelso | B |
| 15 mesh | 15/64" | 5.95mm | Medium | Segundas | Excelso | B |
| 14 mesh | 14/64" | 5.55mm | Small | Terceras | Excelso | C |
| 13 mesh | 13/64" | 5.15mm | Shells | Caracol | Excelso | PB |
| 12 mesh | 12/64" | 4.76mm | Shells | Caracol | Excelso | PB |

*Note: The above data is for reference only.*

# 304 STAINLESS STEEL SIEVE MESH

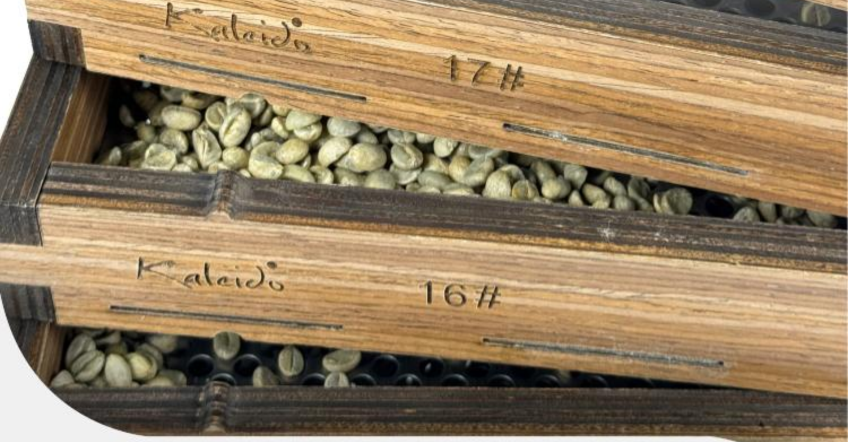
## *Selected High-Quality Wood Frames*

① *Laser cutting, integrated molding, beautiful overall effect.*

② *Stamping treatment, smooth surface without burrs, more accurate grading results.*

# Handcrafted Standard Grading Screen

Multiple layers, multi-level filtering



01

## Precise Aperture

Layers are superimposed to distinguish different sizes of coffee beans.

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15#

02

# Embedded Interlocking Joint

Craftsmanship ensures solid connections without deformation, closely linked by master craftsmen.

03

## Smooth Edges Polished to Perfection

Natural edges enhance the comfort of handling the screen.

Coffee Bean Tray Solid Brushed Stainless Steel Plate

Kaleido
Reversible

04

# 304 Stainless Steel Mesh

International standard perforated mesh plate.

21#
Kaleido
20#
Kaleido
19#

# Choose The One That Suits You

▶

Light walnut color

Dark walnut color

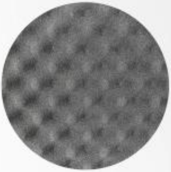
Complimentary exquisite suitcase

# Aluminum Alloy Frame Material

*Strong and stable, with rigorous process control*

***Key lock design***

Convenient to carry and quality guaranteed



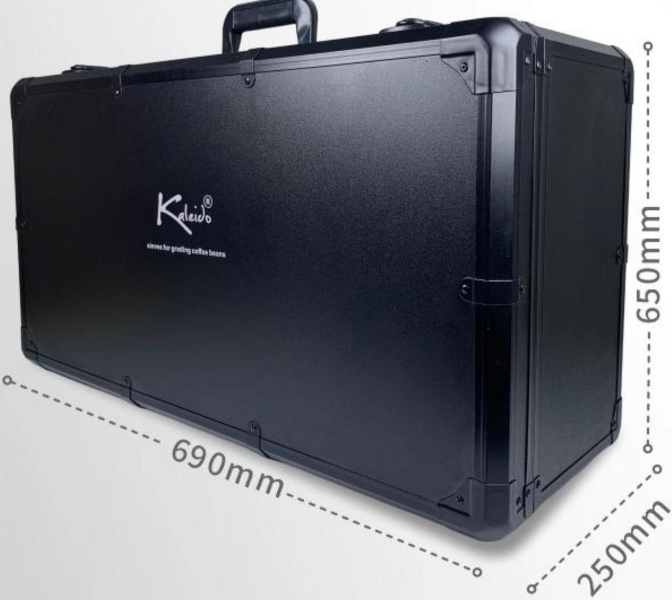
***High-density foam upper layer***

With high toughness, strong shock absorption effect and good resilience

***Bottom layer of foam***

With fine material, anti-fall and shock absorption

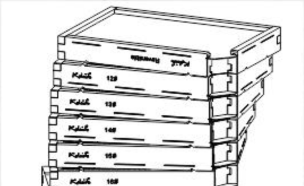
## Suitcase Size



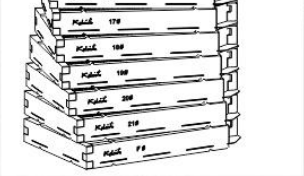
# Roaster's “Good Assistant”

# Standardized Coffee Bean Screen

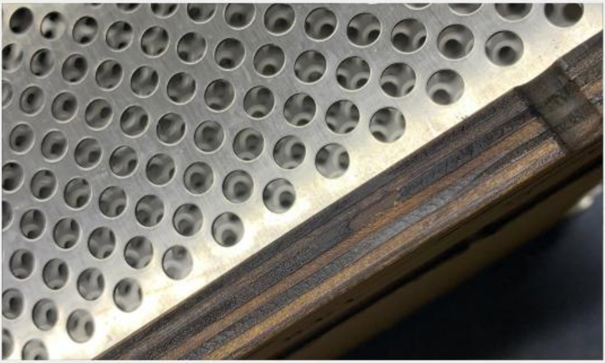
*Make screening beans a joy!*

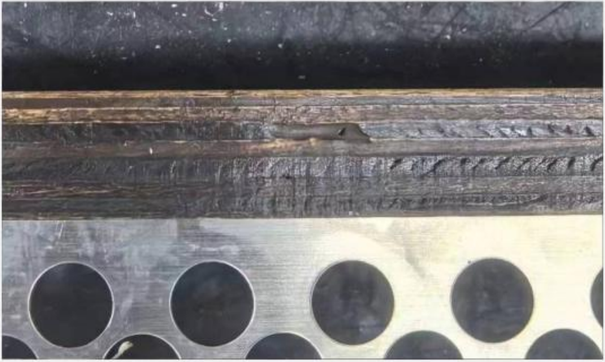


**KALEIDO coffee bean grading screen** has been innovatively developed based on the traditional screen. After use, the traditional grading screen needs to tilt the screen at a large angle to pour the beans. In this process, the screened coffee beans may be scattered all over the floor. In order to prevent users from this problem, our company has designed openings on the traditional screen frame, making pouring beans more convenient and simple.



# SHOPPING INFORMATION





There are some hollow defects on the screen sandwich panel, which are normal and do not affect normal use. Please be careful if you mind.

# We don't forget our original intention and forge ahead!

Every technological advancement is designed to optimize your use experience and provide a better roasting experience.