DiFluid Omni

Professional Roast/Particle Analyzer

NIR Imaging

Multi-band Fusion-

Auto Diffusor

HD Touchscreen

No Preheating

App & SDK



Coffee Data at First Glance

Professional Roast/Particle Analyzer

Advanced roast and particle size analysis with 2D imaging technology for improved coffee quality.

Not Only Degree of Roast

Omni calculates the roast degree distribution of beans in a few seconds. From the lightest to the darkest roast, Omni handles all types at ease.

But Also Particle Analysis

No need of manual labor, the particle tray connects to Omni magnetically, and vibrates the powder for accurate measuring.



Grab the Omni

Design Bringing User Experience.

Holding the waist of Omni in hand is more than ease.

The magnetic particle tray does not retain coffee powder, so you can enjoy a convenient and clean process of measuring. This is the digital coffee lifestyle for you to chill.



DiFluid Omni Roast Degree

How does roast degree affect coffee flavor?

Degree of Roast

Coffee roast degree is the color intensity of the beans and grounds, which indicates the coffee flavor and taste.

Omni utilizes 2D NIR technology to accurately capture the roast degree of every bean, offering distribution result to control the roast process.

SCA Roast Standard

The roast standard defined by SCA to estimate the degree of roast color, which helps baristas judge the flavor, divided by 10 grades.

Omni Roast Degree Range













150 Light Roast → Espresso Roast 0

Omni's roast degree range from 150 to 0 Agtron, supporting every kind of roast.

Roast Degree Distribution



Roast Degree Standards

Agtron	COMMON	SCA
0-30	Espresso Roast	Very Dark
31-40	French Roast	Dark
41-50	Full City Roast	Medium-Dark
51-60	City Roast	Medium
61-70	Dark Roastt	Medium-Light
71-80	Medium Roast	Light
81-90	Cinnamon Roast	Very Light
90-150	Light Roast	Extra Light

±0.1 0-150 0.1

Resolution

Accuracy

Range

Highlights

Technology in Measuring Roast



Tested Bean Sample



DiFluid Omni 2D NIR Imaging



Single Point Detection Solution is Inaccurate

2D Spectrum Imaging

By 2D Near Infra-red imaging (NIR) technology, DiFluid Omni can capture the roast feature of each bean, thus presenting statistical data. This method helps the barista know their coffee.

Multi-band Data Fusion

DiFluid Omni applies multi infra-red band like 850nm and 940nm. By fusing the images, the measurement is more accurate and reliable for baristas to adjust accordingly.



Photo



850nm IR



940nm IR





Coffee Bean Silverskin Detection



Coffee Grounds Silverskin Detection

Silverskin Detection

DiFluid Omni can skillfully recognize the silverskin from both coffee beans and grounds. Users may adjust the sensitivity in demand.

Temperature Compensation

With temperature compensation system, DiFluid Omni starts working instantly after boot-up, and preheating is not needed anymore -- faster than most roast analyzers.

As fast as

seconds

second test speed

No

Preheat

when booting up

DiFluid Omni Particle Size

How to adjust coffee by particle analysis?

Omni Particle Analysis

DiFluid Omni can analyze particle size distribution through auto diffusor and uniformity test. The grinding result can be controlled better to optimize coffee flavor and quality.





Particle Analysis Distribution



ISO Particle Standard

Particle size has a significant impact on coffee extraction, taste and the operating parameters of the coffee machine. Coffee beans are classed as 10 sizes to help baristas evaluate and adjust their grinders to reach a certain size distribution and quality, which are critical to ensuring the quality and flavor of the coffee.

Omni Particle Size Range

Omni's measuring range of particle size is from 100 to 2500µm, exceeding the range of coffee grounds.



Particle Standard Reference

50 40	48
40	
10.00	35
30	28
20	20
16	14
14	12
12	10
8	8
	20 16 14 12

1µm

Particle Size Resolution

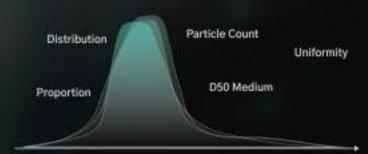
100-2500µm

Particle Size Measuring Range

Highlights Technology in Particle Analysis

Auto Multi-sample Statistics

The DiFluid Omni is equipped with an intelligent uniformity judgment function, which allows for automatic multiple sampling and display of statistics such as total number of particles and median D50.



Multiple test samples reach statistical conclusion.



Auto Diffusor

The auto diffusor automatically vibrates the powder on the particle tray, liberating users from manual diffusing, thereby accelerating the process and ensuring accuracy through automation.

Whole Picture in a Teaspoon

The Omni needs just 0.05g of coffee powder for measurement. Utilize the provided micro powder scoop (1/64 teaspoon), drop the powder at the particle tray center, and leave the Omni to analyze automatically.



Smart Connection

Coffee data is digitized now.

DiFluid Omni and DiFluid Café app are deeply integrated, for data recording and querying. It can be linked with R series coffee refractometer and M series coffee scale to help users better understand and control coffee quality.





Coffee bean type management





Coffee info recording

Perfect Brew

Specifications and Package



Omni Body and Particle Tray



Roast Tray and Its Holder



Powder Scoop, Bean Scoop, and Brush





Scraper Roast Calibration Plate

Body

Model: DFT - SD101 Body Size: 109*79*102mm

Body Weight: 310g Total Weight: 1.45kg

Light Source: Multi-band Near Infra-red (850nm, 940nm)

Screen: 2.8" HD touchscreen Working Temperature: 0-45°C

Performance

Roast Degree (Agtron) Particle Size (um)

0.1 resolution 1 resolution

±0.1 accuracy 100-2500 measuring range 0-150 measuring range 500 particle data memory

Power & Battery

500 roast data memory

Lithium-ion battery 5V=1A power supply
USB-C 2500mAh max capacity

Product List

Omni main unit Scraper Particle tray Bag

Roast tray USB-C charging cable Roast tray holder Factory test report

Bean scoop Toolbox

Particle scoop Roast calibration plate

Brush

Manual, warranty card, certificate of conformity



Tracking Process, Measure Success.

Shenzhen Digitizing Fluid Technology Co., Ltd.

69

0755-23761557 https://digitizefluid.com