

## 01 SAMPLE ROASTERS

### SAMPLE PRO 100 SERIES

Available Capacities: 1,2,4,6 drum; 80-120g/drum

Ideal for quality assurance in your coffee lab, for demonstration and training purposes in your coffee shop or simply enjoyed at home!

Our coffee sample roasters allow for complete roasting flexibility for small capacities of 80-100g. Traditionally, these mini roasting machines are the preferred choice of coffee exporters, importers, traders and roasters as a means to perform quality inspection of samples intended for purchase.

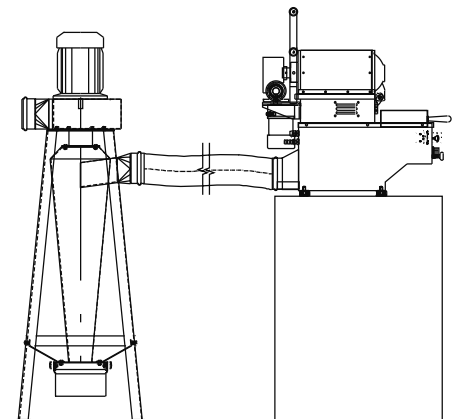
Built to resemble the larger commercial drum roasting machines, it also makes the ideal roaster to learn the art of roasting. The solid drum provides the user with an even coffee bean development and uniform roast. Both, control over gas supply and airflow, enables the user to obtain the desired roasting time lying between 8-15 minutes.

With an increasing number of individual coffee shops and micro roasters that have a high demand concerning their end product, this handy tool has become increasingly popular as a means to:

- Learn about the roasting process before investing into a larger commercial roaster.
- Demonstrate the roasting process to your customers or even let your customers try to roast by themselves.
- Create a more distinguished coffee atmosphere with increased coffee fragrance.
- Conduct training courses and for instance present sourcing, roasting and cupping skills directly to the public

Since In the end it boils down to the cup, our coffee sample roaster is the perfect companion to produce fresh drum-roasted samples the genuine way.

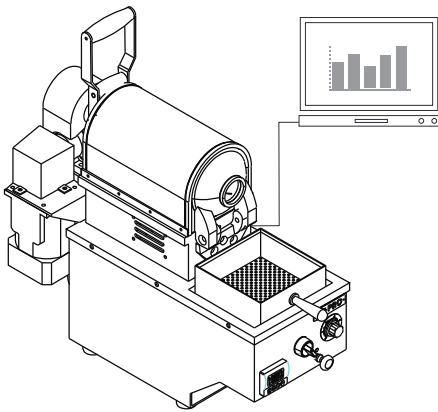
Select one, two, four or six drums, depending on your needs. Both, electric or gas heating options are available. Each roaster is engineered for optimal safety, easy maintenance and cleaning.



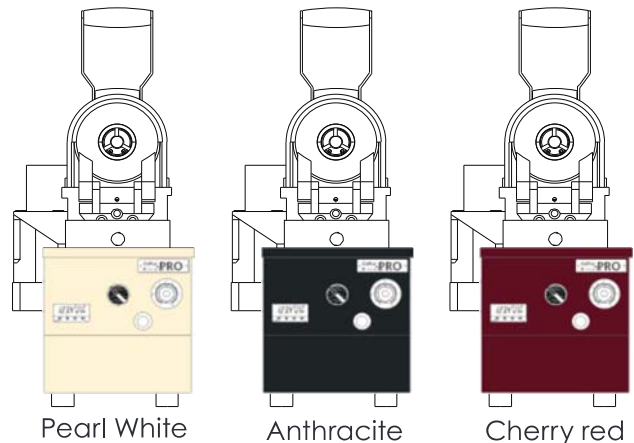
## ADDITIONAL FEATURES INCLUDE

- Single or multiple drum configurations for roasting small batches (up to 120g per drum)
- Individual air, heat and cooler controls, allowing for different roasting parameters on each drum
- Digital temperature indication and regulation for each drum by desired peak temperature (heat source switches on and off via solenoid valve; +/- 2°C)
- Gas or electrical heating options
- Single drum roasters are standard equipped with an additional thermocouple for data logging
- Separate chaff collecting cyclone and cooling fan (for 2, 4 and 6 drum models).  
NOTE: A chaff cyclone is optional for 1-drum models, which have a built-in fan generating airflow that transports out chaff through the exhaust pipe.  
For premises where the exhausts can't be transported out to the exterior, and for the purpose of 100% cleanliness, an optional cyclone is recommended.
- Front-access cooling tray and green bean feeder included
- Includes timer for each drum to precisely manage your roast
- Each machine includes a maintenance tool-kit

Data Logging (Single Drum):



Choose between the following colors:



SPG6



Tool Kit



# COFFEE LABORATORY

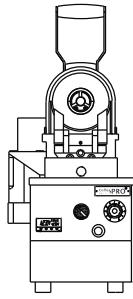
## TECHNICAL SPECIFICATIONS GAS VERSION

	SPG 1 (1 drum)	SPG 2 (2 drum)	SPG 4 (4 drum)	SPG 6 (6 drum)
POWER SUPPLY	1-Phase	1-Phase	1-Phase	1-Phase
	220-240V	220-240V	220-240V	220-240V
	50-60Hz	50-60Hz	50-60Hz	50-60Hz
DRUM SPEED	60RPM	60RPM	60RPM	60RPM
MOTOR	25W	25W	25W	25W
AIR FLOW FAN	100W (exhaust fan)	370W (chaff collection cyclone)	370W (chaff collection cyclone)	370W (chaff collection cyclone)
DIMENSIONS ROASTER L x W x H (CM)	62 x 25 x 56	62 x 43 x 56	62 x 86 x 56	62 x 132 x 56
DIMENSIONS CYCLONE L x W x H (CM)	40 x 32 x 86	38 x 38 x 116	38 x 38 x 116	43 x 40 x 140
WEIGHT ROASTER	32kg	44kg	83kg	123kg
WEIGHT CYCLONE	12kg	26kg	26kg	35kg

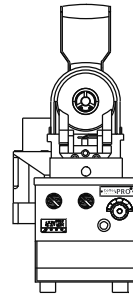
## TECHNICAL SPECIFICATIONS ELECTRIC VERSION

	SPE 1 (1 drum)	SPE 2 (2 drum)	SPE 4 (4 drum)	SPE 6 (6 drum)
POWER SUPPLY	1-Phase	1-Phase	1-Phase	1-Phase
	220-240V	220-240V	220-240V	220-240V
	50-60Hz	50-60Hz	50-60Hz	50-60Hz
DRUM SPEED	60RPM	60RPM	60RPM	60RPM
MOTOR/ HALOGEN LIGHTS	25W/ 1500W	25W/ 3000W	25W/ 6000W	25W/ 6000W
AIR FLOW FAN	100W (exhaust fan)	370W (chaff collection cyclone)	370W (chaff collection cyclone)	370W (chaff collection cyclone)
DIMENSIONS ROASTER L x W x H (CM)	56 x 25 x 56	56 x 43 x 56	56 x 86 x 56	56 x 132 x 56
DIMENSIONS CYCLONE L x W x H (CM)	40 x 32 x 86 (65W)	38 x 38 x 116	38 x 38 x 116	43 x 40 x 140
WEIGHT ROASTER	32kg	44kg	83kg	123kg
WEIGHT CYCLONE	12kg	26kg	26kg	35kg

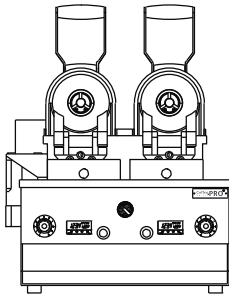
⚡ SPE1



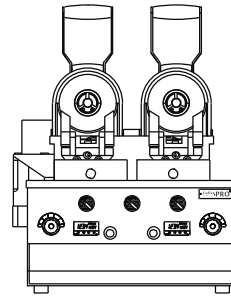
🔥 SPG1



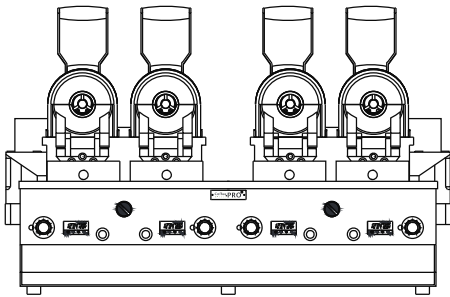
⚡ SPE2



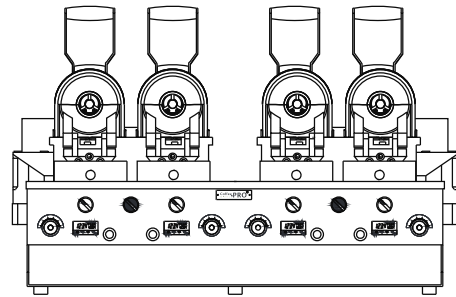
🔥 SPG2



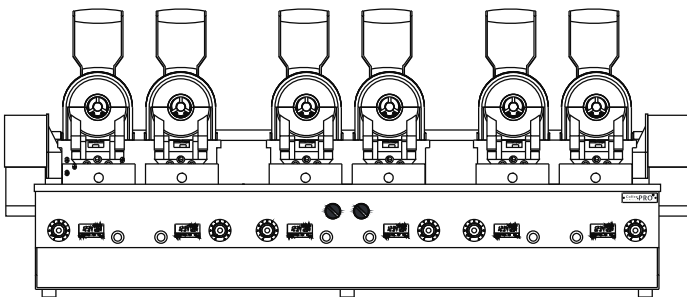
⚡ SPE4



🔥 SPG4



⚡ SPE6



🔥 SPG6

