

## 02 SMALL SCALE ROASTING

“YOUR LOYAL AND TRULY RELIABLE ROASTING PARTNER”

### THE CRAFTMASTER SERIES

We supply the complete range of roasters you are looking for. See provided leaflets contained in this brochure for technical details, or contact us directly.

Our roasting machines are particularly appropriate for coffee shops and small commercial roasting facilities with a large product variety and high quality demand concerning their end product.



The CraftMaster Series was developed for the gentle long-term roasting of specialty coffees and espresso. The construction guarantees homogenous roasting and high aroma development, the result being an excellent roasting product.

This modern yet traditional drum roaster comes with a unique style and brings you all the professional features you need...

AVAILABLE CAPACITIES: 2, 5, 10 AND 30KG PER BATCH



### BEAN DISPENSER

Our coffee bean dispenser is specifically intended for small commercial roasting facilities and retail outlets. Dosage is extremely accurate due to a ball valve system, which additionally prevents beans from braking upon closure. With this system you can fill the beans directly into your coffee bag, small or large and be sure that you always get exactly the right amount.

This coffee bean silo has a small window to show the beans to your customers. It is sealed at every angle keeping your coffee neatly stored and most importantly FRESH!

Storage amount of roasted whole bean coffee: Approx. 16kg, equivalent to 1hour worth of roasting on our CraftMaster5



**Coffee PRO**<sup>®</sup>  
Direct  
[www.coffeeprodirect.com](http://www.coffeeprodirect.com)

“DO YOU HAVE WHAT IT TAKES?”

We bring you exceptional machines and equipment to finally satisfy your needs of superior quality control and small scale roasting.

”



**Coffee PRO**<sup>®</sup>  
Direct  
WE EMPOWER YOUR COFFEE BUSINESS

NEXU INTERNATIONAL LTD.

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Hong Kong

US SALES & TECHNICAL SUPPORT COFFEE LABORATORY  
WHITE STONE VA 22578 TEL (804) 435-5522 [www.coffeelabequipment.com](http://www.coffeelabequipment.com)

# 01 THE COFFEE LAB

"The lab represents the heart of your coffee company. Transforming it into a show room where you just love to spend time with your clients simply makes you beat differently. And for all the small roasters and coffee shops out there, Coffee PRO Direct is the partner you need to underline your unique selling point, by directly presenting your skills to the customer"

Wieland Bogdan, Cimbria Heid GmbH

**Maintain your competitive edge!** It's not expensive to start a professional lab after all. The benefits you can yield in quality development and price negotiation at all levels of the supply chain are enormous and will definitely outweigh the small initial investment!



## SAMPLE PRO 100

Ideal for the lab, coffee shop or coffee lover at home, our coffee sample roaster allows for complete roasting flexibility of small capacities of 80-100g. Traditionally, these miniature-roasting machines are the preferred choice of coffee traders and roasters as a means to perform quality inspection of samples intended for purchase.

Our sample roasters are built to resemble the larger industrial roasting machines. 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.

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

Nowadays, with an increasing number of coffee shops and micro roasters, this handy machine has become popular as a means to present sourcing, roasting and cupping skills directly to the public.

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.



## SAMPLE SIEVES

This handy screen-size measuring device can't be missed. Made of lightwood, the screens are easy to handle and add a natural touch to your lab. The set consist of the internationally recognized sieve sizes 10-20 and includes a bottom blind screen and lid.



## COFFEE TRAY

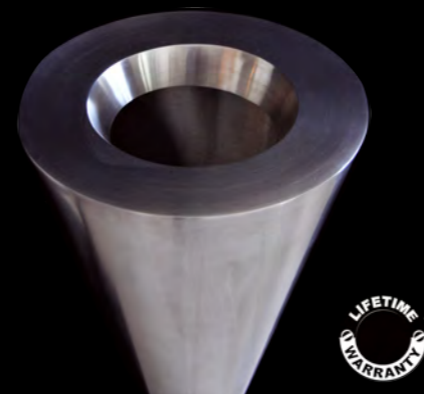
The Coffee Tray is the link to effective quality control and the perfect advertising gift for your coffee company. Besides its practicality as a daily tool in the lab, our coffee tray is often placed as a branded advertising gift to address suppliers, clients or other related coffee friends.

Today, many coffee companies wish to design their own coffee trays in line with their corporate identity, and for this need, we have exactly the right product for you. If you wish to differentiate your company or brand by placing your logo and details, we will take care of it and make you look great.



## SAMPLE DIVIDER

This divider is used to reduce the size of green coffee samples into two halves, each exactly representative of the original sample. It has 32 openings or pockets. The grain falling down the sides of the cone is cut into the separate streams, finally rejoining to 2 streams that empty into the pans. This coffee divider is calibrated to provide accuracy of 1% b/w pans on a 4000g sample. The body and inner parts are made of either galvanized or stainless steel. The legs and supports are made of powder-coated steel.



## SPITTOON

Specially developed by cup tasters, our spittoon combines function with design esthetics for a new generation of professionalism. Ideal for coffee, but also tea and wine testing, its elegant look gives you the exclusivity you deserve.

Made of Type 304 Brushed Stainless Steel, we guarantee food safety that complies with international standards. This type of steel has the ability to withstand the corrosive action of the various acids particularly found in such industry specific liquids. The easily detachable top and bottom parts enable a simple cleaning process.



## PRO CUPPING TABLE

Our state of the art cupping table is specifically designed to complement our spittoons and coffee trays. Its design features and durability are guaranteed to please the professional cup taster.

A two-tiered lacquered wood top is fixed on a 50cm rotator plate for utmost durability and smooth spinning. Standard colors are black or white and custom colors are available upon special request. Each table comes with a set of 4 stylish hand-woven stools available in various colors. Its light aluminum frame ensures easy handling.



## MOISTURE MAC

The Coffee Pro Moisture Mac uses the electrical properties of water to provide an indirect method of moisture determination. Instead of using a balance to determine the mass of the sample, it has a fixed volume sample cup.

The screw down compression cap is used to help provide uniform density. Because there is no internal balance, these units virtually never fall out of calibration. Made with quality components and rugged design to withstand operating conditions in the field, and ensure years of trouble free service.



## PARCHMENT HULLER

The Parchment Coffee Huller is an important companion in the inspection of raw material samples in the coffee laboratory. In just a few minutes, a sample of 250g of parchment or dry cherry coffee will be converted into green bean form.

This piece of lab machinery is designed to determine the quality and yield of your purchased coffee before industrial coffee processing takes place.

All contact parts in the huller chamber are anti-corrosive material. A timer can be set between unit values of 1-10 and can be switched between seconds and minutes however long the intervals are preferred, allowing easy process monitoring. Shelling pressure is adjustable to your needs by weight and gravity force.



## LAB/ SHOP GRINDER

Our heavy-duty grinder has an all stainless-steel grinding chamber and a full metal sheet body construction. All grindstones are specially hardened. The adjustable index wheel enables accurate grinding and repeatability.

Available in Black and Silver



## SAMPLE SPEAR

The sampling spear enables you to obtain a sample directly from a bag without tearing it open or doing any damage. Thanks to its particularly pointy design, any regular jute bag is simply pierced and widened in its structure and left without a trace. Once inserted into a coffee sack, the coffee is sampled by gravity, which transports the beans through the device and directly into ones hands.

Here it can first be observed by eye and smell before finally being poured into a sample bag, coffee tray or bean boxes in larger quantity.

This handy tool is made of type 304 stainless steel and is 100% handcrafted where thin sheets of steel are skillfully cut into proportion, rolled into the ideal shape and finally polished to perfection and printed with your logo.

## INTRODUCTION

Sebastian Heinemann, who has a diverse 13-year background in the coffee industry ranging from tree to cup, founded Coffee PRO Direct in 2009.

His profound experience and connection to the global coffee network made him discover the need for elegant analysis equipment tailored to professional requirements. An exclusive series of specialized tools for coffee inspection and small scale roasting has taken shape ever since and continues to expand. Based in Asia and with production facilities in Viet Nam, we provide your coffee business with premium products at much less than premium prices. Benefiting from our experience in manufacturing and strategic position, we bring you commercial advantages and a proven track record in a low cost environment, coupled with western standards of quality assurance and flexibility.

Coffee PRO Direct is a well established global business catering to clients in all five continents: North and South America, Europe, Africa, Asia and Australia.

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