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 breaking 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 beans: Approx. 16kg, equivalent to 1 hour worth of roasting on our CraftMaster5.

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 homogeneous 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
INTRODUCTION
Sebastian Heinemann, who has a diverse 15-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 thus been developed 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 lower 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 modern 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.

SAMPLE PRO 100
Ideal for the lab, coffee shop or coffee lover at home, our coffee sample roaster allows for complete reading flexibility of small and large quantities of 20-100g. 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 roaster is built to resemble the larger industrial roasting machines. The idler drum provides the user with an even coffee bean development and uniform roast. Both, controller and gas supply and airflow, enable the user to obtain the desired roasting time lying between 3-5 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 coffee houses, the coffee sample roaster is becoming popular as a means to present quality, ready and custom made directly to the public.

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

COFFEE TRAY
The Coffee Tray is the link to effective quality control and the perfect advertising gift for your coffee company. Business professionals rely on 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. You can differentiate your company by ordering by placing your logo and details, we will take care of it for you. If you wish to differentiate your company or brand and for this need, we have exactly the right product for you. 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.

SPITTOON
Specially developed by cup tasters, our spittoon combines function with design aesthetics for a new generation of professionals. 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. The type of brass in the spout ensures the correct release of the various acid characteristics, which is a key factor in coffee quality. The easy detachable top and bottom parts enable a simple cleaning process.

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.

LAB/SHOP GRINDER
Our heavy-duty grinder has an all stainless-steel grinding chamber and a full metal robust body construction. All grinding stones are specially hardened. The adjustable index allows 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 convenient design, any regular jaw spear in a bag is simply pierced and widened in its structure and left without a trace. Once inserted into a coffee sack, the coffee is collected in the grid, which transmits the beans through the device and directly into one's hand.

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

This handy tool is made of type 304 stainless steel and is 100% hand-crafted when thin sheets of steel are skillfully cut into proportion, folded into ideal shapes and finally polished to perfection and printed with your logo.