

SAMPLE ROASTERS

INDUSTRIAL QUALITY

COFFEE 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. Control over gas supply and airflow, enables the user to obtain the desired roasting time (8-15 minutes)

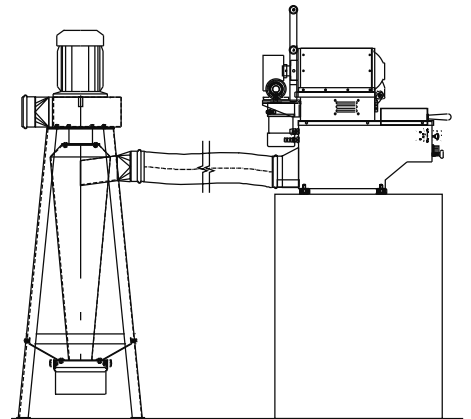
With an increasing number of coffee shops and micro roasters that have a high demand concerning their end product, this handy tool has become increasingly popular as a means to:

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

In the end, it boils down to the cup. The Coffee Pro 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. Specify natural gas or propane, when ordering.

**CLICK IMAGE FOR
DEMONSTRATION**

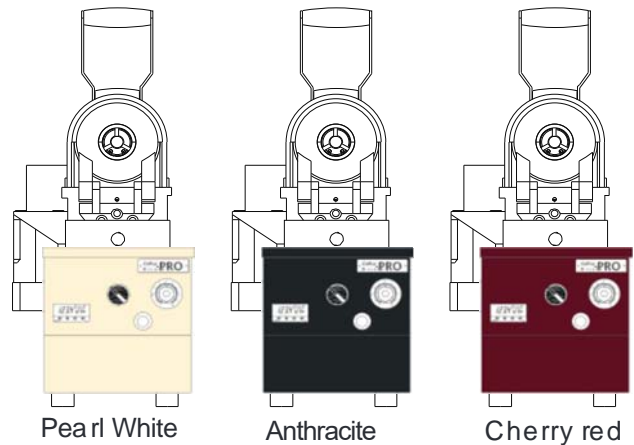
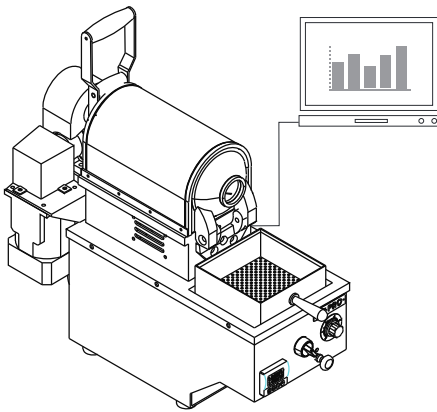


ADDITIONAL FEATURES INCLUDE

- Single or multiple drum configurations for roasting small batches (up to 120g per drum)
 - Individual air, heat and cooler controls, allow 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 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 1drum models, which have a built-in fan, generating airflow that transports chaff out through the exhaust pipe. For premises where the exhaust 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): (Single Drum):

Choose between the following colors



SPG6



TOOL KIT



MORE INFO ✓