

FAB MINI



FAB MINI

Capacity : 150 - 500g of green beans per batch.

Dimensions : 340*639*605 mm (WxDxH) 49kg

Heater : 4KW

Voltage : 1P / 220V / 20A

Roast Chamber : High temperature resistant
glass tube 2.17L

Control Principle : Industrial grade PLC control system with PID temperature control, 4" user interface
touch panel, 80 Roast profiles with up to 15 steps in each profile.

Power supply : Several alternatives available depending on region.

Optional : 1. Roast Chamber: Stainless steel or brass.

2. Automatic drop for green beans kit.

3. Remote computer connection monitoring software.

FAB MINI-Plus

Capacity : 150 - 600g of green beans per batch.

Dimensions : 340*660*690 mm (WxDxH) 52kg

Heater : 4.5KW

Voltage : 3P / 220V / 15A

Roast Chamber : High temperature resistant
glass tube 2.98L



廣達恩科技股份有限公司
www.admtech.com.tw



Tel: +886-2-2208-5181

www.roast-master.com



FABIMINI

FAB Fluid bed shop roaster

- Simple and convenient touch operation interface.
- Industrial-grade intelligent control system.
- Precise PID temperature logic control.
- Easy to learn and understand, instantly start roasting.
- Complete storage of recipe and curves.
- Tool-free and easy to clean.
- Automatic chaff removal system reducing smoke.
- Safe and certified electrical system and components.
- Highly accurate repeat roasting replication.
- Fully automatic operation with minimum attendance required.
- The cooling table quickly cools down the roasted beans.
- Can choose from a variety of roasting kit options, giving a variety of roasting taste.

FAB - Fluid Air Bed roasters, Engineered for taste

ROAST
MASTER



Above: The FAB 1.2 Roaster in its base configuration. Also available with the following options: Catalytic converter for smoke reduction. Stand with wheels and storage compartment. Acrylic hood. LED light strip in the cooling table. Crack listening device.

Left: The FAB 5.0 Roaster.

Easy to use shop roasters for anyone to produce consistent high quality roasts



Capacity:	FAB 1.2 0.3 - 1.2 kg of green beans per batch. FAB 5.0 1.2 - 5.0 kg of green beans per batch.
Dimensions:	FAB 1.2 386x783x997 mm (WxDxH) 111 kg FAB 5.0 550x1100x1690 mm (WxDxH) 225 kg
Roasting Principle:	Fluid Bed Roasting in a Borosilicate glass chamber. Frequency controlled side channel blower. Electric heater. PLC control using touch screen user interface. Wi-Fi enabled.
Power Supply:	Several alternatives available depending on region.
Certifications:	IEC 60204.1, UL 197

We have expanded the FAB series of fully electric Fluid Air Bed roaster with a new 5 kg model in addition to the 1.2 kg model launched in 2016. FAB 5.0 is a floor model; FAB 1.2 is a tabletop roaster that can be fitted with an optional floor stand. They share the same design concept and control system. These are some of the key features;

The FAB series, our second-generation shop roasters, have a built in cooling table, a new air system design with a retracting valve mechanism for easier cleaning and maintenance as well as external computer connections.

The profiling uses true bean temperature measurements and precise control of the air inlet temperature. You can select to control air temperature or bean temperature in combination with time. Roast results and trends can be logged.

Water quenching is available in the recipe if desired. Automatic fire prevention if the bean temperature goes too high.

Load lock for quick and safe filling of beans. The chaff is collected in an airtight container that is easy to empty.

Separate cooling fan and separated exhaust systems. Power outlet for an external exhaust fan that goes on only when a roast is in progress to save heated / cooled ambient air.

Two user levels are available – Operator and Roast Master. Fully manual operation is available in Roast-Master mode.

Sensors and interlocks for safe operation and to avoid operator mistakes. Guards and heat shields are covering hot and moving parts. Fully automated with minimum attendance required. Consistent and repeatable results regardless of who operates the roaster.

Heavy-duty design using industrial components for long and trouble free operation.



Visit www.roast-master.com to learn more, or contact our local representative.