

Fluid Bed Shop Roasters



*The new 1.2 kg roaster
being launched at the 2015 Taiwan
International Tea, Coffee and Wine
Expo*

A versatile tool for the master roaster.

A fully automated, safe and easy to use roaster for anyone to produce consistent high quality roasts.



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| Capacity: | 0.6 - 2.5 kg 0.3 - 1.2 kg (new roaster) |
| Dimensions: | 450 x 700 x 1100 mm (W x D x H) 380 x 720 x 985 mm (W x D x H) |
| Air system: | Frequency controlled side channel blower. Electric heater. Separate cooling fan. |
| Roast Chamber: | Borosilicate glass. Programmable quenching. Daylight calibrated lamp. |
| Power supply: | 400V 16A 3P or 200-230V 50A 1P 200-230V 25A |
| Controls: | PLC with touch screen. Sensors for measuring supply air, and bean temperature. |

The people behind Roast-Master have a long experience in designing high-tech industrial manufacturing equipment. When the first model was introduced in 2013 it was a new approach how to build a high performing shop roaster. Building on the success of that roaster, we are pleased to introduce an additional model with half the capacity and batch sizes from 0.3 – 1.2 kg. Both models share the same features;

Profiling using true bean temperature and precise control of the air inlet temperature. No overshoot making it especially suitable for light specialty coffee roasts.

The daylight-calibrated lamp let you see the true bean color while the roast is progressing. The electric heater and the air inlet silencer make the roaster very quiet – you can hear the beans crack.

Fully automated with minimum attendance required. Consistent and repeatable results regardless of who operates the roaster.

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. Separate cooling fan to increase productivity. Cooling table for faster and even cooling. Easy chaff removal.

Designed for easy cleaning and maintenance with minimum downtime.

Sensors and interlocks for safe operation and for avoiding operator mistakes. Two user modes are available – Operator and Roast Master. Fully manual operation is available in Roast-Master mode.

Guards and heat shields are covering hot and moving parts. The roasters are compliant with CE regulations.

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

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

