

# COFFEE-TECH ENGINEERING

## Coffee-Tech Engineering presents:

The perfect design and engineering brought to you by the coffee roasting and technology experts. **Torrefattore** design was inspired by the same technology used in commercial roasters worldwide for years. The result: professional grade coffee roasted at your roasting shop or coffeehouse.

## Professional roasting made easy

That is because our design and production teams have already tuned and calibrated **Torrefattore** roaster to its optimal performances. Thanks to the careful presets selected of drum rotation speed, heat energy ratio and dispersion, airflow and agitation blades structure, our roasters excel where it counts: roasting quality, bean volume development, color uniformity and mild taste.

**Torrefattore** design is user friendly and simple – a 30 minutes training and you are ready to roast - quality results guaranteed!

## We believe that our roasters do not age – they are passionately built to last a lifetime!

Our business approach is to manufacture an industrial- grade product built for a lifetime use, minimize user maintenance and allow an easy in-business repair using simple tools and procedures. Readily available components for easy replacement practically anywhere in the world will allow your roasting drum keep on spinning!

Also Available in Automatic Version!

**1 KG (2.2 LBS)  
Batch Capacity**



# torrefattore

# ***COFFEE-TECH ENGINEERING***



**Easy Controllers**



**Heavy-Duty Components**



**Removable Tray**



**Airflow Controller**



**Lens, Sampler and Thermometer**



**Cyclone Type Chaff Collector  
for Clean & Low Pollution Roast**



**Beautiful Design**

## **Torrefattore main features:**

- **Easy to use.**
- **Compact and beautiful design.**
- **Built to last for years.**
- **Professional technical specifications.**
- **Top roasting quality guaranteed!**

## **Technical Specifications**

### **Batch Capacity:**

- 1 Kg. (2.2 Lbs).

### **Roasting Cycle:**

- 17 minutes per cycle.
- 2 batches per hour.

### **Electrical Specifications:**

- 230 Volts
- 50/60 Hz
- 1800 Watts
- Single-phase
- Additional electrical profiles available upon demand.

### **Heating Elements:**

- Special made high temp. metal heating elements (3X550 Watts).

### **Motor:**

- 1/8 HP heavy duty gear motor.

### **Bearings:**

- High temp. lubricant free bearings.

### **Body:**

- High quality painted Carbon Steel and Stainless Steel.

### **Dimensions & Weight:**

- 45wX55dX69h (CM)  
(18"X21.5"X27")
- 32 Kg. (70.5 Lbs.)

### **Accessories**

- Outer cooling group—for continuous roasting of as much as 4 batches per hour.
- Roasting cart.



For further inquiries, prices and orders, contact:

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