



# Roaster & Roaster Maxi

ROASTER | A-1560 ROASTER MAXI | A-1560M

Small Batch  
Artisan Roasting



**TOMRIC**  
*systems, inc.*

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The Roaster uses an original and exclusive air cyclone system (Vertiflow® patented system) which is versatile and can be used for the roasting of coffee and nuts. The machine can be programmed to control heating temperature, roasting and cooling times. Recipes can be programmed and saved for future use.

## FEATURES

- Peel collecting tray integrated in the machine
- Powder filter integrated in the machine
- Exclusive patented Vertiflow air cyclone system
- Roasts coffee in about 12 minutes
- Roasts nuts in about 5–7 minutes
- Easily cleanable

## TECHNICAL INFORMATION

### HEATING

- Circular Ceramic Resistors

### ROASTING CAPACITY

- ROASTER: 1.1–4.85 lbs / 0.5–2 kg
- ROASTER MAXI: 13 lbs / 6 kg

### ROASTING TIME

- 10–15 minutes coffee, 5–8 minutes dried fruit

### POWER REQUIREMENTS

- 220 Volts, 3 Phase

### DIMENSIONS

#### ROASTER:

- approx W 29" x D 35" x H 53"
- approx W 740 mm x D 900 mm x H 1340 mm

#### ROASTER MAXI:

- approx W 43.3" x D 31.5" x H 61"
- approx W 1100 mm x D 800 mm x H 1550 mm

### WEIGHT

- ROASTER: 265 lbs / 120 kg
- ROASTER MAXI: 485 lbs / 220 kg

## Complementary Products

### A | COMFIT

A-1350

- Create coated confections easier than ever before

### B | MICRON

A-1570

- Make a variety of nut pastes, ganaches and spreadable creams.



A



B