

# ROEST

PROFESSIONAL SAMPLE ROASTER



MADE IN NORWAY

With ROEST sample roaster, it has never been easier to fully develop each coffee sample. Optimal workflow and consistency ensures high quality and unmatched efficiency.

ROEST is designed from the inside and out, focusing on quality and user-friendliness, both in terms of operation and maintenance.

The ideal partner in any coffee lab, ROEST is created for a heavy workload and for perfect roasts.

ROEST is both for beginners and for roast masters. Roast in one simple step or experiment with six different variables.

“Simply the best sample roaster I have owned.”

TIM WENDELBOE,  
2019

# ABOUT ROEST



**TAKE IT  
WITH YOU**

Whether you travel to origin or coffee event, you can take your sample roaster with you. Pelicase will protect the ROEST on your travels.

**SAVE  
YOUR TIME**



50 - 120 g



Back to back  
roasting

**EASY  
TO USE**



Automatic  
roasting



Easy to  
maintain

**MANUAL  
ROASTING**



Create & share  
profiles



For education  
& research

**QUALITY &  
CONSISTENCY**



Uniform heat  
distribution



Digital  
precision

WHY  
ROEST



#### TECHNICAL DETAILS

POWER	1670 W
VOLTAGE	100V / 115V / 230V
FREQUENCY	50/60 Hz
DIMENSIONS	W 260 X D 370 X H 370
GROSS WEIGHT	18 kg
CAPACITY	50 - 120g
TEMPERATURE SENSORS	bean temperature, roasting chamber temperature exhaust temperature, drum temperature
SIDE PANELS & HANDLES	Plastic/ aluminium

L100 ROEST lab roaster is optimized to meet the requirements of scientific laboratory equipment.

Wide range of temperature sensors ideal for the research purpose. Side panels and handles designed for high laboratory standards.

# LAB ROEST L100

All of the roasting data is saved and accessible through our free web portal, where you can design and share profiles.

All roasters can be updated with our latest software, available through WiFi.



WEB  
PORTAL

## PRECISION CONTROL

Follow profiles based on air temperature, bean temperature or predefined power. Each profile can also include variables based on air flow, mechanical agitation and auto drop.

Multiple sensors, combined with smart software and WiFi, lets you focus on what really matters: the quality of the coffee.



Updates  
via WiFi



Take it  
with you



Trier for  
roast check



Optional  
ventilation hose

“ If I were to start a roastery tomorrow, I would have an army of ROEST machines. ”

KAYA CARRETTA  
Nordic Approach

# MORE EXTRAS





“

Besides great design, ROEST is very user-friendly and intuitive. Advanced technology allows a repeatable and stable roasting process.

”

KRZYSZTOF BARABOSZ, Hard Beans