

PROFESSIONAL SAMPLE ROASTER







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 coffe 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





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 EASY TO USE MANUAL ROASTING QUALITY & CONSISTENCY



50 - 120 g



Automatic roasting



Create & share profiles



Uniform heat distribution



Back to back roasting



Easy to maintain



For education & research



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

www.brewinggadgets.com

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 <u>PORT</u>AL





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.

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

KAYA CARRETTA Nordic Approach







Take it with you



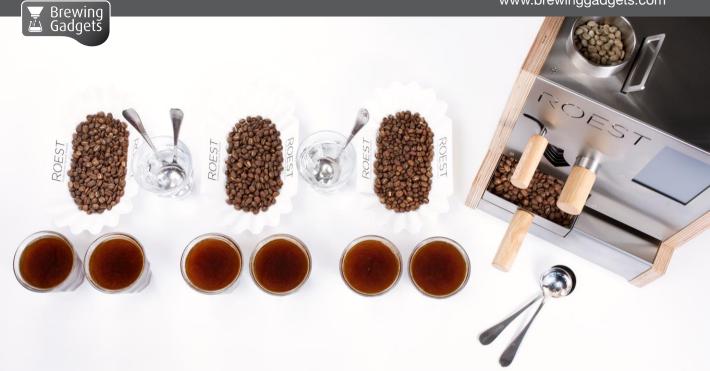
Trier for roast check



Optional ventilation hose

MORE EXTRAS





" Besides great design, ROEST is very user-friendly and intuitive. Advanced technology allows a repeatable and stabile roasting process. KRZYSZTOF BARABOSZ, Hard Beans