IMF Roasters

Coffee roasters and complete processing plants

RM6

- Kg/batch: flexible 2 - 6 [4 - 13 lb/batch]
- Roasting time: flexible 8 - 20 minutes
- Output: up to 24 kg/h [53 lb/h]
- Roasting profile control
- Double function heating chamber
- Full automatic process
- Compact design

IMF shop roasters are ideal for micro and artisanal specialty roasteries, especially for operators and coffee lovers continuously researching new taste profiles and aromas to improve quality. The compact design allows easy installation, also where available space is limited, and the particular re-circulation of hot air system – together with the single heating chamber with double function – allow to generate the necessary energy for the roasting process while reducing emission levels at the same time.

VORTEX

Thanks to the patented VORTEX system, the generated hot air is mixed with fresh air to reach accurate temperature control in the roasting drum for a **perfect and consistent roasting process.**

The internal air partition conveyance system allows the heat to be equally distributed internally and externally of the roasting chamber, ensuring a uniform heat transfer to each single coffee bean, for gentle and perfect roast.

All IMF roasters are fully automatic, with proprietary roasting software, possibility to operate in semi-automatic mode and connectable to auxiliary roasting softwares.

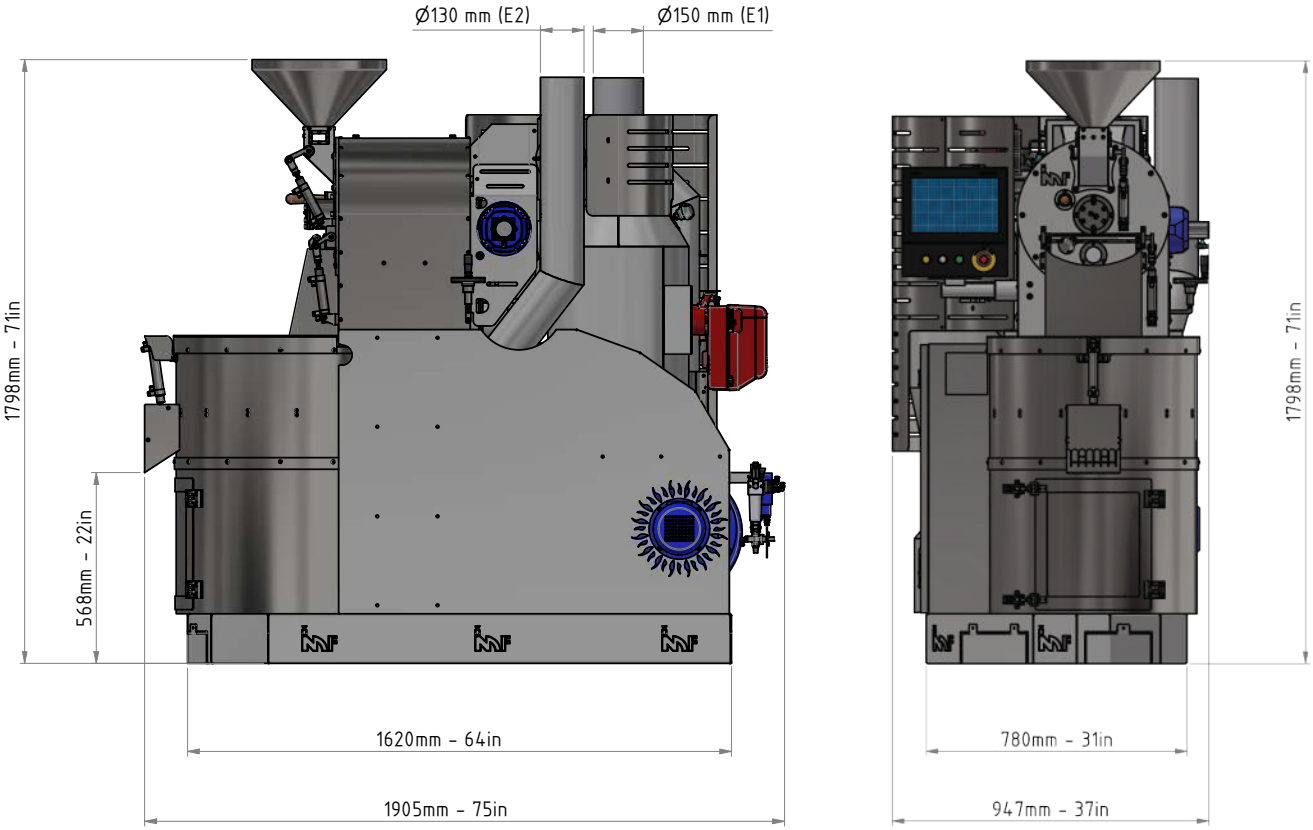
ADVANTAGE FEATURES

QUALITY AND EFFICIENCY

- Convection roasting method - indirect hot air heating
- Designed drum for accurate air/beans blending ratio
- Single burner for roasting and emission treatment
- Significant reduction gas consumption
- Heat recycle system for high performance energy saving
- Internal insulated pipes for safety and heat retention
- Low emission levels
- Stainless steel cooling tray
- Independent fan for high efficiency and speed roasted beans cooler
- Compact lay-out, reduced foot print
- Dark roasting profile available

CONTROL MANAGEMENT AND SAFETY

- Insulated hot air pipes
- Roasting profile management software
- Vortex patented valve for accurate air temperature control
- Control system for roasting air flow and drum speed regulation
- Modulating heat power
- Rate of rise (RoR) control
- HMI touch panel
- PLC
- Compatibility with external roasting software
- Ethernet port for PC connection
- Router for remote assistance service



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Data are indicative and susceptible of change by the producer.