

Commercial Coffee Roaster



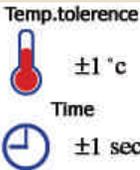
Halogen Technology

Featuring state of the art halogen technology. No need for gas hook up and expensive vents.



Electronic Controls

The LCD Panel will display the current and target temperature, roasting time, Weight and Roasting Profile.



Temperature Stability

The Pro-1500 features 2 temperature sensors for absolute temperature stability. This will guaranty a consistent and repeatable roast.



Quenching

For a controlled cooling cycle, the integrated water quenching can be used. No need for plumbing. Water tank is attached on the back.



Easy Access

The roaster is mounted on a turn table base for easy accessibility.



Low Power Consumption

The roaster consumes not more energy than a hair dryer thanks to the smart power management system.



Diagnostics

The on-board computer regulates the entire roasting process and the digital display allows access to system diagnostics.

Specifications:

Roasting Capacity: 0.9 – 3.3 lbs.
 Dimensions: 19.3"H x 15.5"W x 17"D
 Compact Size: Unit can be installed on your counter top
 Net Weight: 77 lbs
 Energy Efficient Design: 1550 - 2350W Peak
 Just plug it into any 110 volt, 20 amp power outlet.
 Smoke Elimination built in.
 Halogen Light Heater:
 Temperature stability within +/-1C tolerance.
 Free Digital Scale built right into the unit.
 Two Temperature Sensors for Roasting Safety:
 Sensor I regulates the temperature for roasting.
 Sensor II controls the roaster from overheating the beans.
 Three Modes of Operation:
 1. End User Programmability and Factory pre-set Auto Mode.
 2. Manual Mode for manual data input.
 3. Reset Mode is for testing and demonstration purposes.
 Indicator shows total roast quantity and times.
 Easy Diagnostic Program built into the machine.

The Pro-1500 is ideal for Retail Coffee Shops. Finally there is a solution for Companies that are serious about roasting their own coffee on site without all the needless expense and training. **In less than ten minutes** you will feel comfortable roasting your own coffee in your own business. In just a couple of hours you will be experimenting with your own blends and roasts.

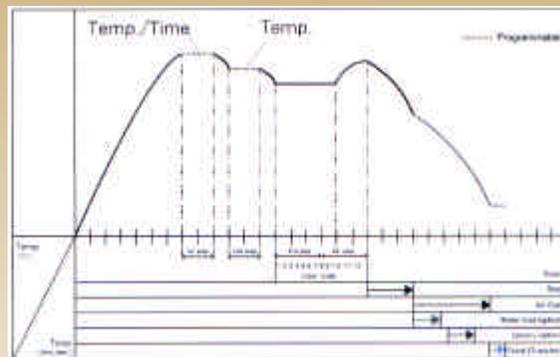
Your **bottom line** will increase in several different ways. Now you can go into the open market and purchase your own green coffee **for less than fifty percent** of what you are paying for roasted coffee. You will sell more coffee than your competition because people will go out of their way to buy a **better cup of coffee**. Customers will want to take home some **whole coffee beans** so they can enjoy it home and share it with their friends.

Pro-1500



www.roaster.ca

Automatic Roasting Profile



The integrated digital scale will automatically register the green bean weight and the CPU will determine the optimum roasting profile for you. The profile can be adjusted during the roasting process if necessary.

We are proud to represent this product. I have never seen anything like this before. Certainly the best development in roasting technology in many years.

René P. Peterson, CEO Supramatic Inc.

SupraMatic

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