

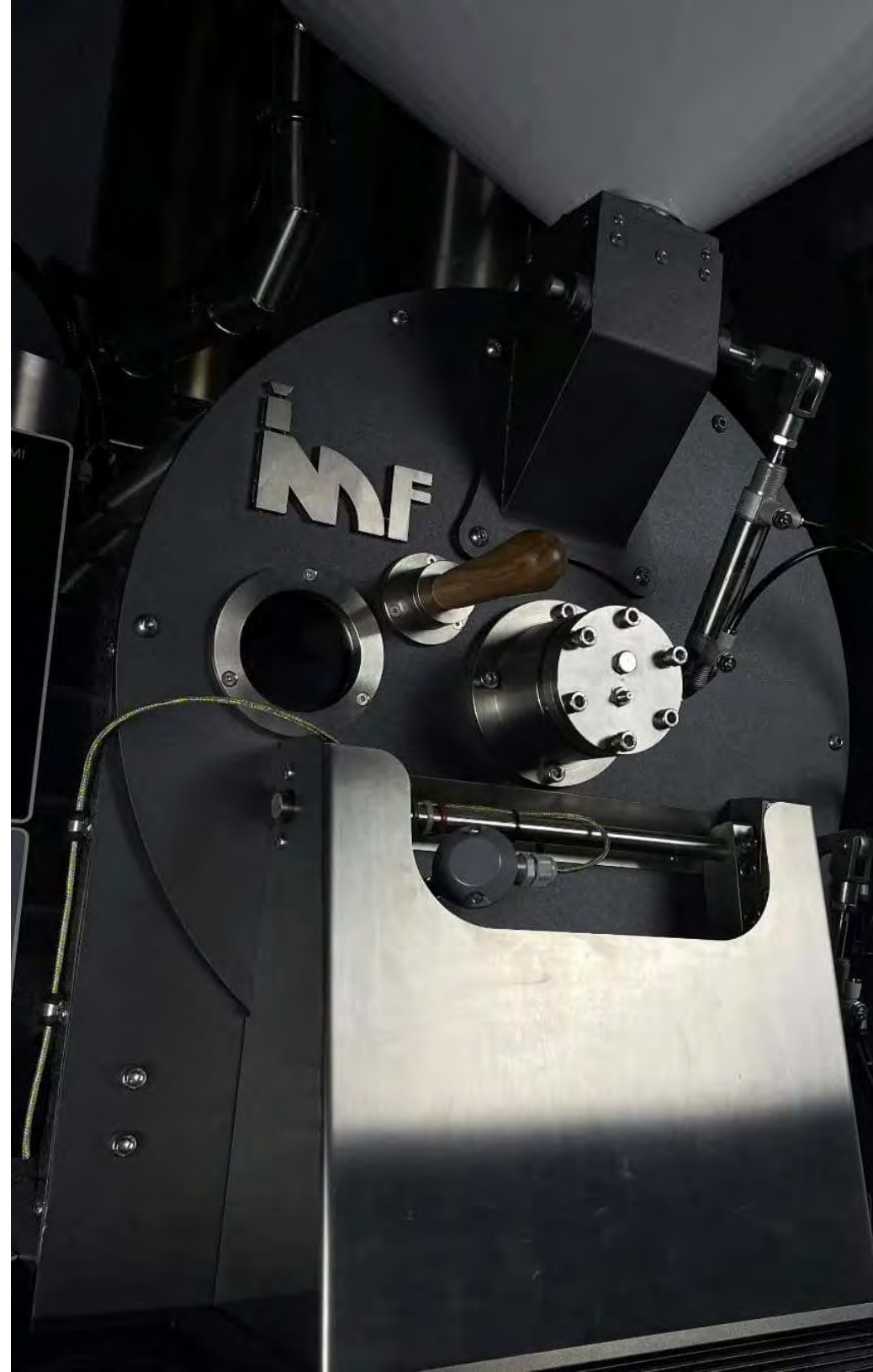


Air Roaster

The international community is turning to air roasters because of the clarity of flavors and the low bitterness of the final product. Thanks to the techniques used by IMF, it is easy to control the roasting stages with high accuracy, and the same result can be repeated every time without having to stop the roaster to cool down

**Cleaner exhaust,
maintenance free**

**Full capacity
roasting**





Specification

The roasting cylinder is perforated to allow air to enter between the coffee beans during roasting

Integrated control screen that controls all the characteristics of the roaster (coffee loading, timing, temperature, saving different profiles, roaster rotation speed, coffee cooling, coffee discharging, roasting profiles)

Saving 30% of gas by utilizing the combustion chamber in roasting and burning emissions

Vortex controls the roasting temperature by mixing ambient air into the hot airstream, giving consistently uniform temperature

The Equalizer controls the flow of air in and out of the roaster to ensure roasting stability

Automatic control of all roasting stages (no manual intervention)

IMF Technology Explained:

Burner and drum:

While roasting beans, emission exits to built-in burner chamber to clean and purify exhaust. Also, clean exhaust recycled back to roasting drum saving energy Up to 47%.

Vortex and equalizer:

It is a modular system to mix ambient cold air with hot air before entering the drum creating well controlled roasting environment for efficiency and consistency.

Profiles, controls, and manual override:

50 adjustable parameters per profile.

12 steps profile control over bean, air temperature, drum speed and air flow giving unlimited choices to control the roaster.

1 Degree Celsius temperature precision control.

1000 roasting profiles can be stored with ability to manual override each step.

Double automatic filter chaff extractor system.

Built-in maintenance reminder with remote assistant.

Small roasters:

Big touch screens and Riello industrial grade fitted burners on 6 and 15KG roasters.

Super compact design for easy fit in small cafes and places.





Going industrial:

IMF industrial roasters comes in compact design with after burner and destoner built in.

Silos and blenders electronically controlled from the roaster all in one user interface.

Why IMF:

Italian hand made with being the leaders of sustainable solution in mind. Highly technological with unlimited solution capabilities and practicality.



Roastery Characteristics Control Screen

Additional options

Automatic ground beans loading device

stone detector

automatic coffee husk remover

color classifier

Post-roasting coffee packaging solutions

Custom colors

The air roaster is available in two sizes: 6 kg / 15 kg

RM6 Technical Information

Kg/cycle 6

Power (KW) 3.7

Production capacity (kg\hr) 24

Voltage (V) 380

Fuel LPG

RM15 Technical Information

Kg/cycle 15

Power (KW) 4.2

Production capacity (kg\hr) 60

Voltage (V) 380

Fuel LPG

All content is subject to illustrative purpose. The manufacturer reserves the right to modify without prior notice the technical characteristics, contents, and images indicated above. Last update 20-12-2022

IMF Roasters Pricing Help List

| Item | Price |
|--------------------------------|---------|
| Rm 6 | 285,200 |
| Rm 15 | 335,800 |
| stone detector | 63,250 |
| Green coffee packing assistant | 63,250 |
| automatic coffee husk remover | 34,500 |
| color classifier | 425,500 |
| Thermal welding device | 20,700 |
| coffee bag packing device | 92,000 |

