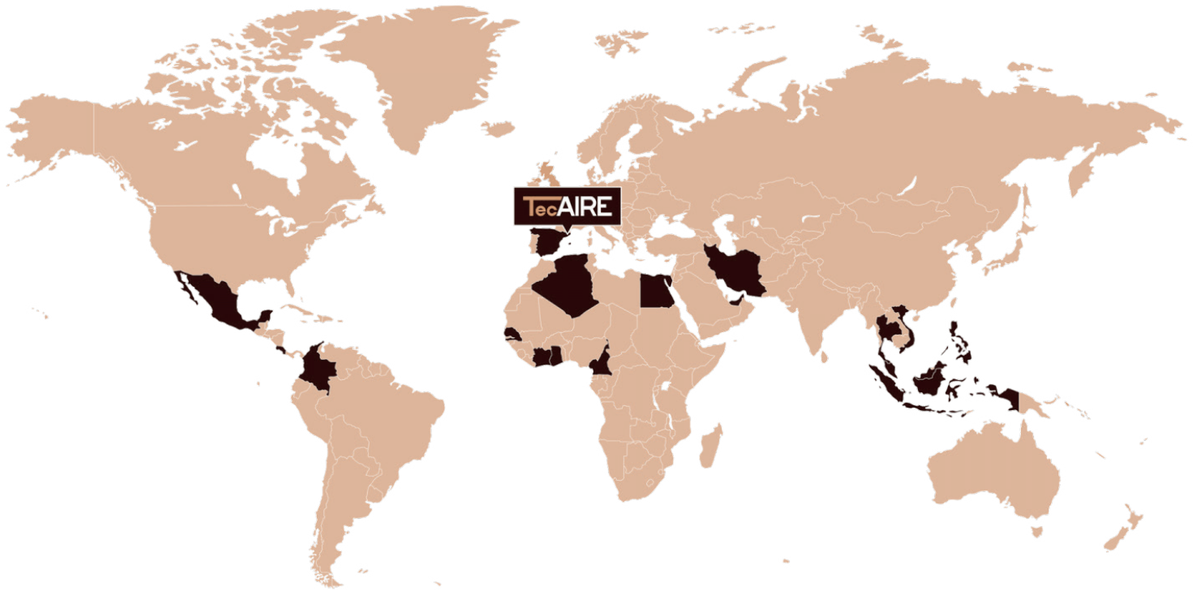


TecAIRE

COFFEE & COCOA PROCESSING SPECIALISTS

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TecAIRE

COFFEE & COCOA PROCESSING SPECIALISTS

NATURAL

Coffee Roasters



COFFEE ROASTERS FOR

NATURAL COFFEE

A large part of the **secret of good coffee** lies in the experience and equipment used to roast the coffee.

For **more than 45 years**, TecAIRE has been improving, refining and developing its roasters to offer excellent roasting qualities and product care. Our roasters have been designed specifically and exclusively for this purpose, allowing the roasting of premium and speciality coffees.



"SINCE 1978 PRESERVING THE ESSENCE OF COFFEE DURING ROASTING"

CAPS RANGE

FROM 20-80Kg COFFEE/HOUR

Range specially designed and manufactured for **roasting high quality coffee and speciality coffee** in small quantities.

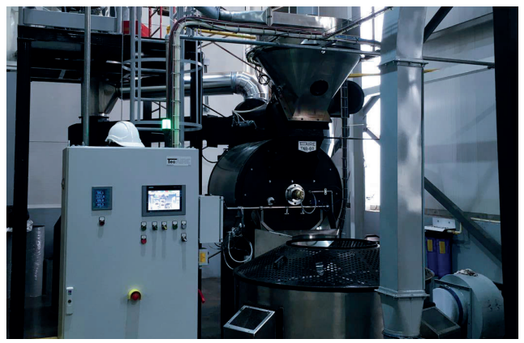
This range allows to have an exhaustive control of coffee roasting by **replicating the premium technology** of our high capacity industrial roasters.

Model	Capacity	Time
TNA-10/CAPS	5-10 Kg cycle	10-20 minutes
TNA-22/CAPS	12-22 Kg ccycle	10-20 minutes



ACCURA RANGE

FROM 210-420Kg COFFEE/HOUR



Range of roasters for the roasting of traditional green coffee beans and coffee beans of origins. Maintaining a natural roasting process without additives, **preserving** the nuances and aromas of the coffee. Short coffee roasts enhance the acidity of the coffee bean, while a longer roast enhances the body of the coffee bean. This is why **all roasters are equipped with a time and temperature control**.

Model	Capacity	Time
TNA-60/ACCURA	30-60 Kg cycle	12-20 minutes
TNA-120/ACCURA	60-120 Kg cycle	12-20 minutes

INNOVA RANGE

FROM 600-3.000Kg COFFEE/HOUR



A particularly versatile range, allowing the roasting of both regular and irregular coffee beans. It is a **perfect range for roasting coffee blends**.

Thanks to the configurability of the INNOVA range, **the equipment is fully customisable** to provide the most beneficial and necessary product capabilities for our customers.

Model	Capacity	Time
TNA-150/INNOVA	60-150 Kg cycle	8-20 minutes
TNA-300/INNOVA	150-300 Kg cycle	8-20 minutes
TNA-600/INNOVA	300-600 Kg cycle	8-20 ccminutes

COFFEETEC RANGE

FROM 1.500-4.000Kg COFFEE/HOUR

The most **premium** and **sophisticated** range of TecAIRE roasters, designed for long production runs of natural coffee processing.

They aim to **achieve the highest quality standards** during the roasting process, so that the taste, aroma and nuances of the coffee are not affected. Thanks to convection roasting and a thorough control of the airflow inside the drum, they ensure faster and more homogeneous roasts.



Model	Capacity	Time
TNA-1500/COFFEETEC	150-300 Kg cycle	8-20 minutes
TNA-2000/COFFEETEC	200-400 Kg cycle	8-20 minutes
TNA-3000/COFFEETEC	300-600 Kg cycle	8-20 minutes
TNA-4000/COFFEETEC	330-660 Kg cycle	8-20 minutes

CHARACTERISTICS

GENERAL INFORMATION OF ROASTERS

- Fully **automatic** control system
- **New touch-screen HMI** with intuitive user guidance: TecControl & TecControl+
- Fully **customisable recipe** creation and management
- Overview of all key roasting parameters and t**emperature curves**
- **Energy saving** due to partial recirculation of the toasting exhaust air and 100% electric operation of the toaster
- **Emission reductions** with incinerators, catalytic converters and low-emission smoke burners
- **Storage of production data**, facilitating access and analysis.

