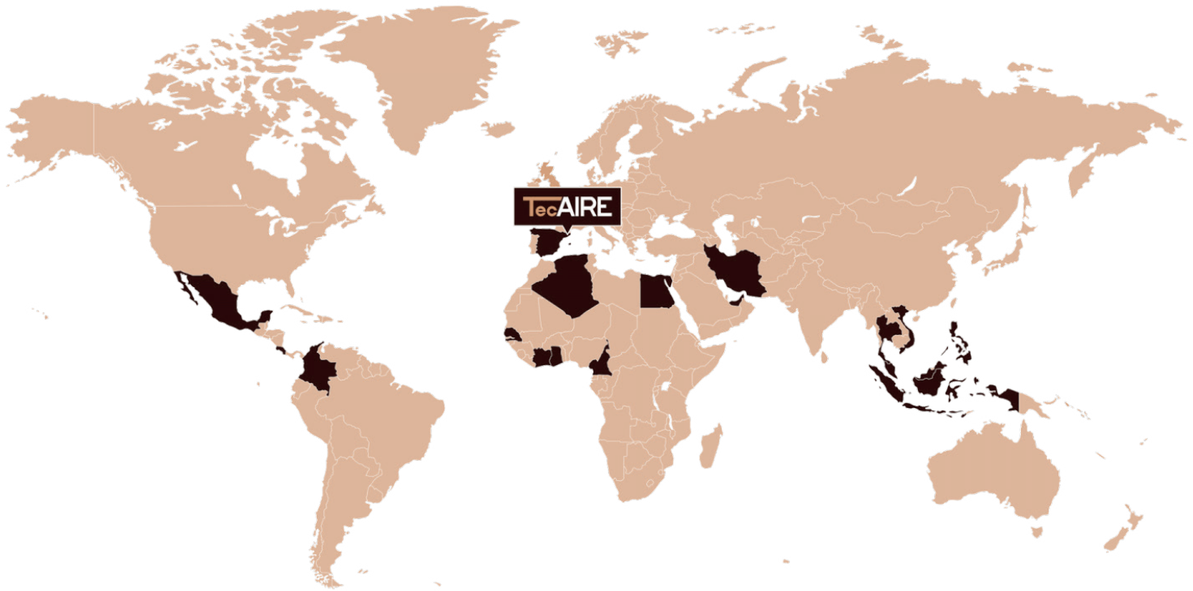



TecAIRE

COFFEE & COCOA PROCESSING SPECIALISTS


**HEADQUARTERS**

Carretera de Castellar, 520-522
Pol. Ind. 1- Sector Can Petit
08227 Terrassa, Barcelona, Spain

**MANUFACTURING**

Carrer Irlanda, 14-15
Pol. Ind. Constantí
43120 Constantí, Tarragona, Spain

**MANUFACTURING**

Carrer dels Flequers, 27
Pol. Ind. H6
43204 Reus, Tarragona, Spain

**MANUFACTURING**

Carrer de Bèlgica, 6
Pol. Ind. Constantí
43120 Constantí, Tarragona, Spain

**CONTACT WITH US**

T +34 937 270 260

Fax +34 937 269 982

**www.tecaire.com**



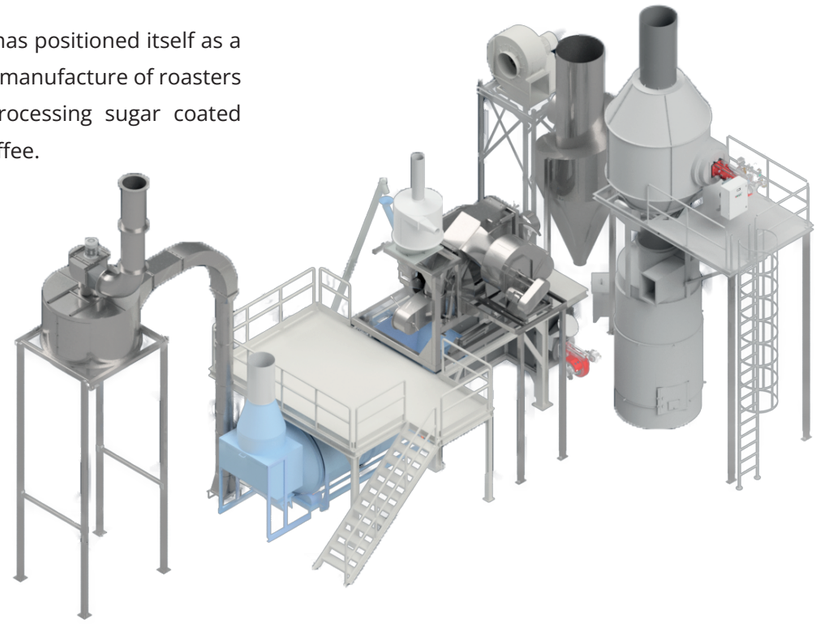



ROASTERS FOR

# SUGAR COATED COFFEE

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

For **more than 45 years**, TecAIRE has positioned itself as a leading company in the design and manufacture of roasters and specialised equipment for processing sugar coated coffee, also known as torrefacto coffee.



## NM RANGE

### FROM 180-1.700Kg COFFEE/HOUR

This range specialises in sugar coated coffee roasting and robusta coffee. This type of roasters roast green coffee together with sugar and possibly other additives.

The **pioneering technology developed by TecAIRE** consists of a roaster with **a drum with a tilting movement**, guaranteeing an effective air flow and airtightness in the roasting of the product.

| Model | Capacity | Time |
|---|---|---|
| TTA-60/NM | 30-60 Kg cycle | 20-35 minutes |
| TTA-140/NM | 70-140 Kg cycle | 20-35 minutes |
| TTA-240/NM | 120-240 Kg cycle | 20-35 minutes |
| TTA-300/NM | 150-300 Kg cycle | 20-35 minutes |
| TTA-400/NM | 200-400 Kg cycle | 20-35 minutes |
| TTA-560/NM | 280-560 Kg cycle | 20-35 minutes |







## MI RANGE

### FROM 420-1.700Kg COFFEE/HOUR

This range specialises in sugar coated coffee roasting, just like the NM range, but with a unique feature. This TTA Series/MI range is **equipped with two independent coolers** allowing the cooling of two types of product with the same installation.

The installation will have a cylindrical cooler for the sugar coated coffee and a circular cooler for natural coffee.

| Model | Capacity | Time |
|---|---|---|
| TTA-140/MI | 70-140 Kg cycle | 15-35 minutes |
| TTA-240/MI | 120-240 Kg cycle | 15-35 minutes |
| TNA-400/MI | 200-400 Kg cycle | 15-35 minutes |
| TNA-560/MI | 280-560 Kg cycle | 15-35 minutes |

## COMPLET RANGE

### FROM 420-1.700Kg COFFEE/HOUR

Range of roasters designed to provide t**he processing of two types of product at the same time**, with a roasting line for natural coffee and another for sugar coated coffee.

Thanks to their layout, they behave as a single processing line, where **each one has its own cooler**, a cylindrical one for sugar coated coffee and a circular one for natural coffee.

| Model | Capacity | Time |
|---|---|---|
| TTA-600/COMPLET | 60-120 Kg cycle | 12-20 minutes |
| TTA-1500/COMPLET | 150-300 Kg cycle | 12-20 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.

