



RoastMaster™20.
**Great flavor
creation with the
flexible and
user-friendly
coffee roaster.**

RoastMaster™20.

Turn the full green bean potential into your roast flavor signature.

It is a long way from green beans to a delightful cup of coffee. The RoastMaster™20 empowers you all the way in creating optimized roasting profiles for superb flavor generation. Let yourself be inspired to new coffee horizons.



State-of-the-art technology and a PLC control system offer user-friendly and flexible coffee roasting. A wide variety of green coffee characteristics and blends can be processed to high-class coffee products.

The RoastMaster™20 by Bühler offers exactly what start-up businesses and small-scale industrial operations require to produce top-quality coffee. The capacity ranges up to 70 kg of green beans per hour. Hot air is the best choice to ensure a uniform roast. All hot air passes through the rotating drum and transfers its heat directly to the beans in a homogeneous way. This hot air pathway ensures a high proportion of convective heat transfer rather than to heat the drum from below. No matter at which stage of the process, the variable drum speed and the sophisticated interior design of the roasting chamber deliver an optimal bean distribution and an efficient interaction of the beans with the air. Silverskins are separated in the cyclone. The compact drum roaster is equipped with separate heating and cooling fans which allow to roast and cool at the same time. An innovative and easy-to-use PLC control system ensures quality consistency during production but also leaves room for manual intervention to steer the processing when necessary.

Bühler –
bringing coffee flavor sensations to life.

RoastMaster™20.

Process flexibility for your flavor signature.

Each coffee variety is unique by nature and requires individual roasting conditions to transform the full intrinsic flavor potential into great flavor. The RoastMaster™20 is equipped with a fully variable burner for flexible energy input. The frequency converter on the main fan allows for variable speed and optimized air-to-bean-ratio during the different stages of the process. Regardless whether you prefer traditional or non-conventional profiles, the sophisticated multistep process control software inspires profile roasting for best flavor generation.

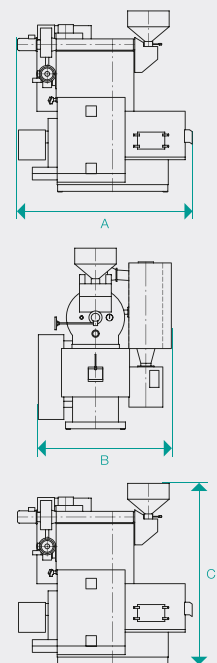
Data management and next generation connectivity.

The future-safe concept includes an easy-to-use PLC control system with integrated touch panel, recipe management, online trend monitoring, batch report creation and safety features. Moreover the easy data export via USB port, online data transfer to external third party process monitoring software and remote HMI visualization and process control ensure quality consistency during production.





The sophisticated proven drum roasting technology in combination with latest process control results in roasted beans of highest quality with a homogeneous degree of roast from the surface to the core of every single bean.



Technical data and dimensions.

A: 2061 mm,

B: 1568 mm,

C: 2135 mm

Weight: 840 kg,

Capacity: up to 70 kg/h

Bühler AG

CH-9240 Uzwil
Switzerland

T +41 71 955 11 11
F +49 71 955 35 82

consumerfoods@buhlergroup.com
www.buhlergroup.com

CF_4440.06.01.EN|11.16