

# Why Novoroaster?

## 1. It pays off!

The wholesale price of raw coffee is much lower than the price for roasted coffee.

## 2. It's an adventure!

As our roaster is running behind a glass screen, the roasting process is visible. Your customers will experience the delicious aroma and watch their coffee beans slowly turn brown right before their eyes.

## 3. It's fresh!

It is a fact that freshly roasted coffee provides a full flavor range; it tastes much better and is very agreeable and digestible. You can roast your own quantities on demand.

## 4. You will be more than just another coffee selling spot!

Don't just sell any type of coffee – sell your very own coffee brand and roasts!

## 5. It's really easy!

The machine's construction with our patented hot-air process technique regulates the supply air temperature in reference to the produce mixture temperature, thus providing the ideal equal and consistent all-over treatment of all coffee beans.

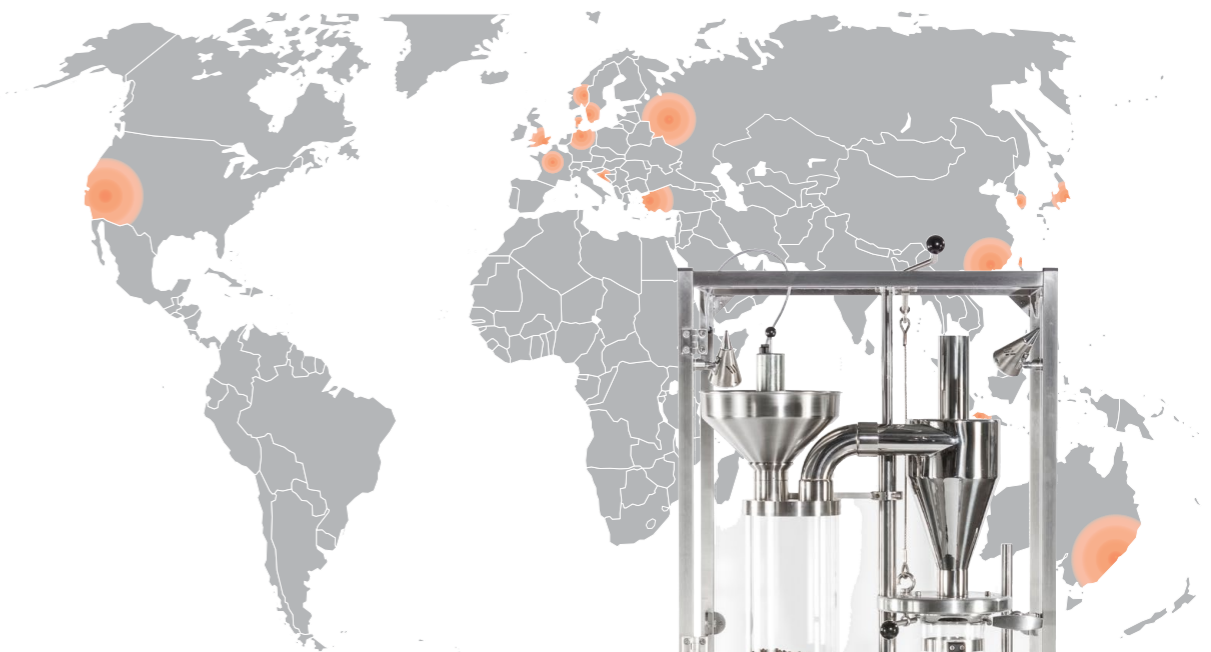
The result: a constant roasting quality that is easily reproduceable at any time. After the roasting process, the beans are quickly cooled down with fresh air. Whether you're roasting a pure grade or blend, the result is an evenly roasted coffee, developing its full flavor by a gentle and predefined, controllable roasting process.

Apart from the preset roasting recipes, you can easily develop and store your own formulas via the touch panel.



### Technical specifications

Roasting performance	approx. up to 10 Kg per hour
Roasting capacity	300 g up to 2000 g
Frame material	stainless steel, with enamel coating (if desired)
Cover panel	polished stainless steel translucent plastic ( acrylic glass, polycarbonate)
Illumination	2 low-voltage spotlights
Heating	electric
Airflow	side channel draft fan for roasting and cooling systems
Control	electronic / mode: product temperature roast or time roast
Operation	via touch panel with visualization and formula storage options
max. Power	max. 7.5 Kw USA / 9,9 Kw EUROPE
Connection	200-240 V, max 30 A, 60 Hz USA or 380-440 V, max 16 A, 50 Hz EUROPE
Measurements	600 x 550 x 1750 mm / 1950 mm
Weight	140 - 180 Kg
Option	catalytic converter



## THE REVOLUTIONARY IN-STORE COFFEE ROASTER THAT IS COMPACT AND SIMPLE TO OPERATE

MANUFACTURERS OF FULLY AUTOMATIC  
COFFEE SHOP ROASTERS SINCE 1985



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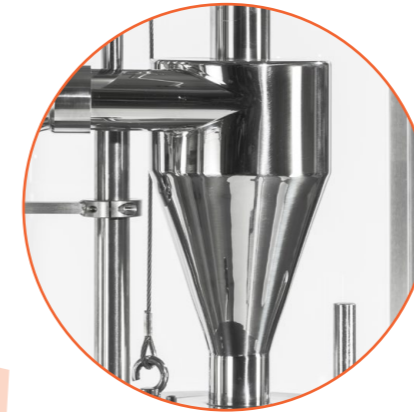
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GERMAN QUALITY ENGINEERING

**friskbrygget.dk**

**PERFECTLY ROASTED COFFEE AT YOUR FINGERTIPS**



**LOADING HOPPER**



**CYCLONE FOR SEPARATING CHAFF**



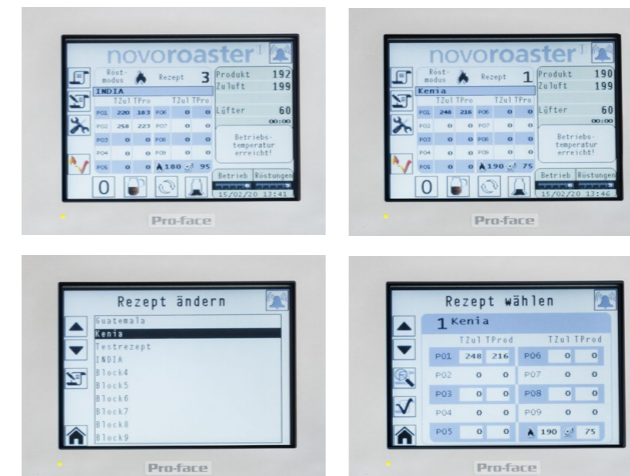
**ROASTING CHAMBER FULLY TRANSPARENT**



**COOLING TRAY**



**TOUCH PANEL WITH TWO DIFFERENT SOFTWARE MODES**



**Coffee roasting is an art, which requires a master for a good reason.**

If you do not have a roasting master at hand, but do not want to miss out on the advantages of freshly roasted coffee, we have the perfect solution for you: our fully automated coffee roaster.

Once adjusted to your preferences, it will gently roast your raw coffee beans in consistent superior quality.

You can either chose from various pre-set recipes or develop your own formulas, creating your personal unique master coffee roast.

We will supply and guarantee a worldwide maintenance and support network for you!