



AIR-MOTION ROASTERS

HIGH PERFORMANCE AIR-ROASTING COFFEE MACHINES

WHY AIR-ROASTING?

- Air-Roasting delivers the purest taste with distinction – This is due to the unique roasting process of lifting and passing clean heated air over the coffee beans during the roast process.
- Air-Roasting allows for the removal of impurities, dust, chaff and oily air from the roast chamber with benefits of a clean taste in the coffee and also no cleaning or maintenance is required on the roaster itself.
- The perfect roast times and development – The longer heat is applied to coffee beans, the more flavour from the original bean is lost.
- Air-Roasted beans are roasted mainly with heated air, a convection heat transfer, whereas drum roasted beans are roasted mainly with heated metal or conduction heat transfer. The convection heat transfer provides for a more even roast on the beans resulting in consistency with each roast.
- Air-Roasting provides better control of roasting the coffee beans during the roasting process.





AIR-ROASTING TECH

With an Air-Roaster the coffee beans float on a bed of hot air inside of the roasting chamber, keeping the beans in a state of even heat transfer and even roast throughout the roast process.

Air-Motion Design Highlights



ROBUSTNESS

The Air-Motion Roaster is designed to last, keeping you operational while saving you money and time.



NO GAS

Powered by an electrical element bank eliminating the need for gas and the costs of gas installations while adhering to local regulation, as well as enhancing the safety aspect while roasting.



IMMEDIATE HEAT RESPONSE

The Roast Chamber is driven by an immediate heat response electrical element bank where no pre-heating/Charging of the roast chamber is required, saving on time and cost.



ADAPTABILITY

Air-Motion Roasters come with CE certification and are adaptable to your country's electrical standards and regulations, UL etc. if needs be.



TOTAL CONTROL

The Roaster allows full control over the roast using control dials and feedback from a touchscreen interface while engaging in one's senses of sight, sound and smell to produce the perfect roast.



LESS EMISSIONS

Our over-engineered extraction system results in less emissions into the atmosphere, saving in costs of installing an afterburner.

ROAST CAPACITIES

Air-Motion provides roasters with multiple roasting capacities, including 3Kg, 6Kg and 12Kg roaster options. All roasters come with a Certificate of Conformity (CE)

PRECISION & CONSISTENCY

Air-Motion has a team of highly skilled mechanical and electrical engineers utilizing 3D design software, high quality welding machines, automatic CNC bending machines and precision laser cutting technology ensuring the highest quality and durability over time.





ELECTRICAL REQUIREMENT

Air-Motion Roasters are flexible in nature and may adapt to your country's requirements being CE or UL. Various models come in single or 3 phase electricity and are adapted from 50 Hz or 60 Hz if required.

OTHER REQUIREMENTS

Water point with shut off valve to provide water supply with 20mm connection point

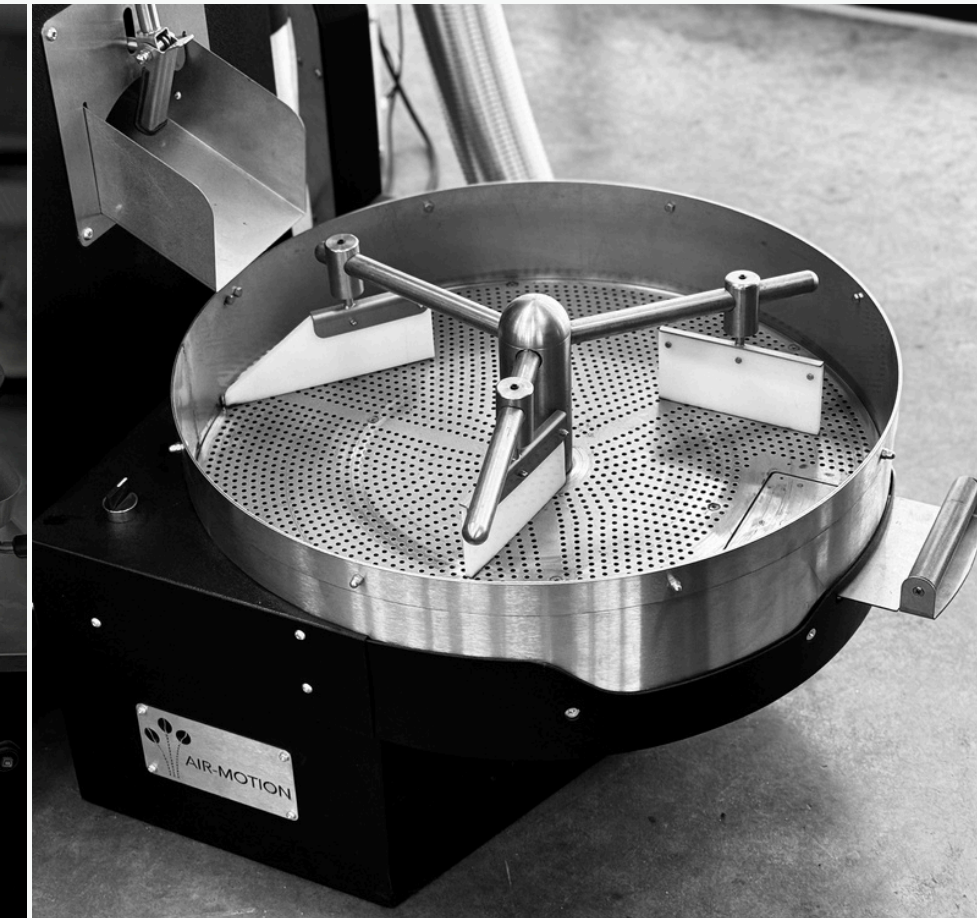
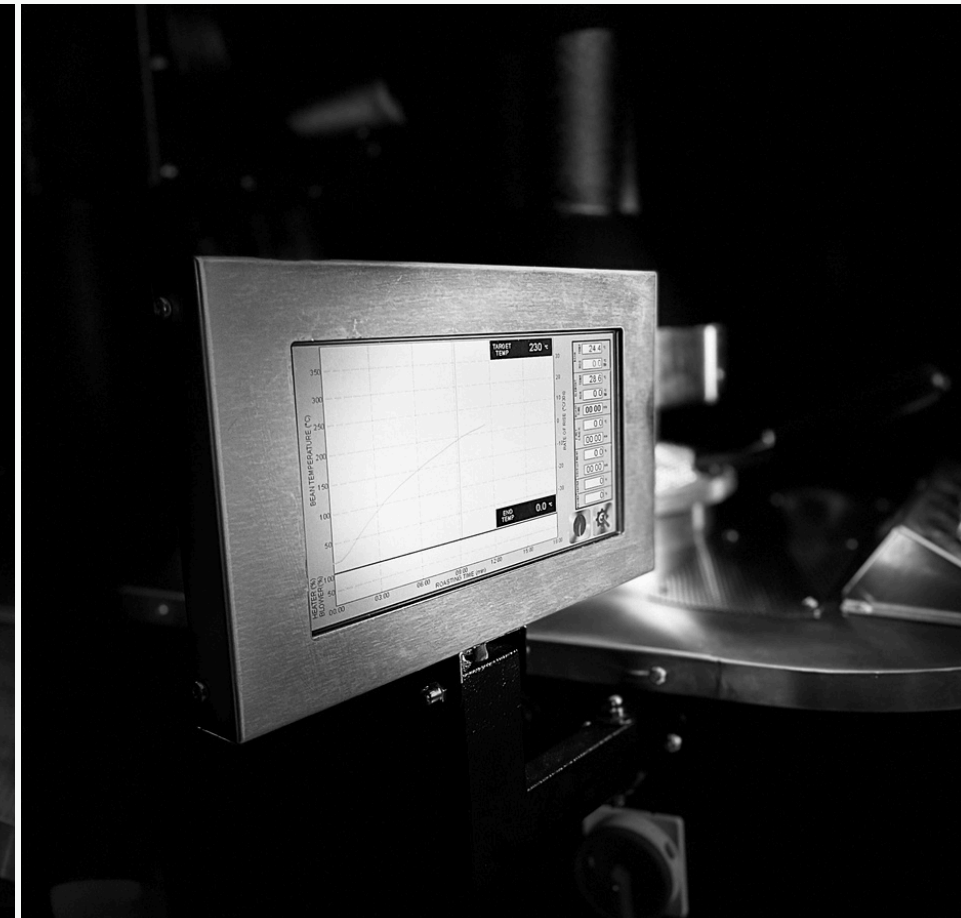
An extraction ducting must be fitted from cyclone fan to atmosphere



INTERESTING FACT ABOUT COFFEE

THE WORLD CONSUMES
ROUGHLY 2.25 BILLION
CUPS OF COFFEE
EVERY DAY.

FOUR MAJOR COMPONENTS



Roast Chamber

The Roast Chamber has a 3kg, 6kg or a 12kg roast capacity, driven by an immediate heat response electrical element bank

Control Panel

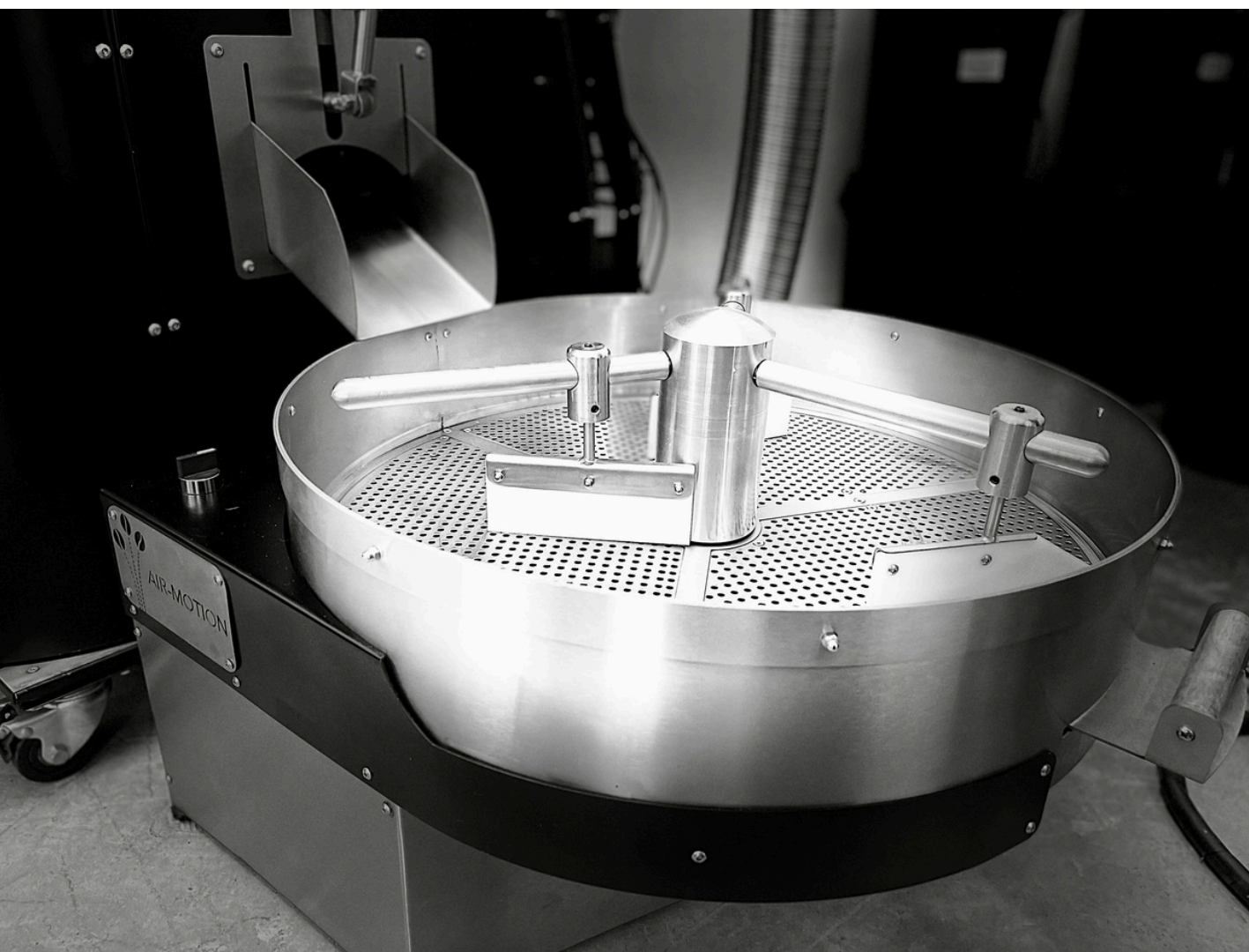
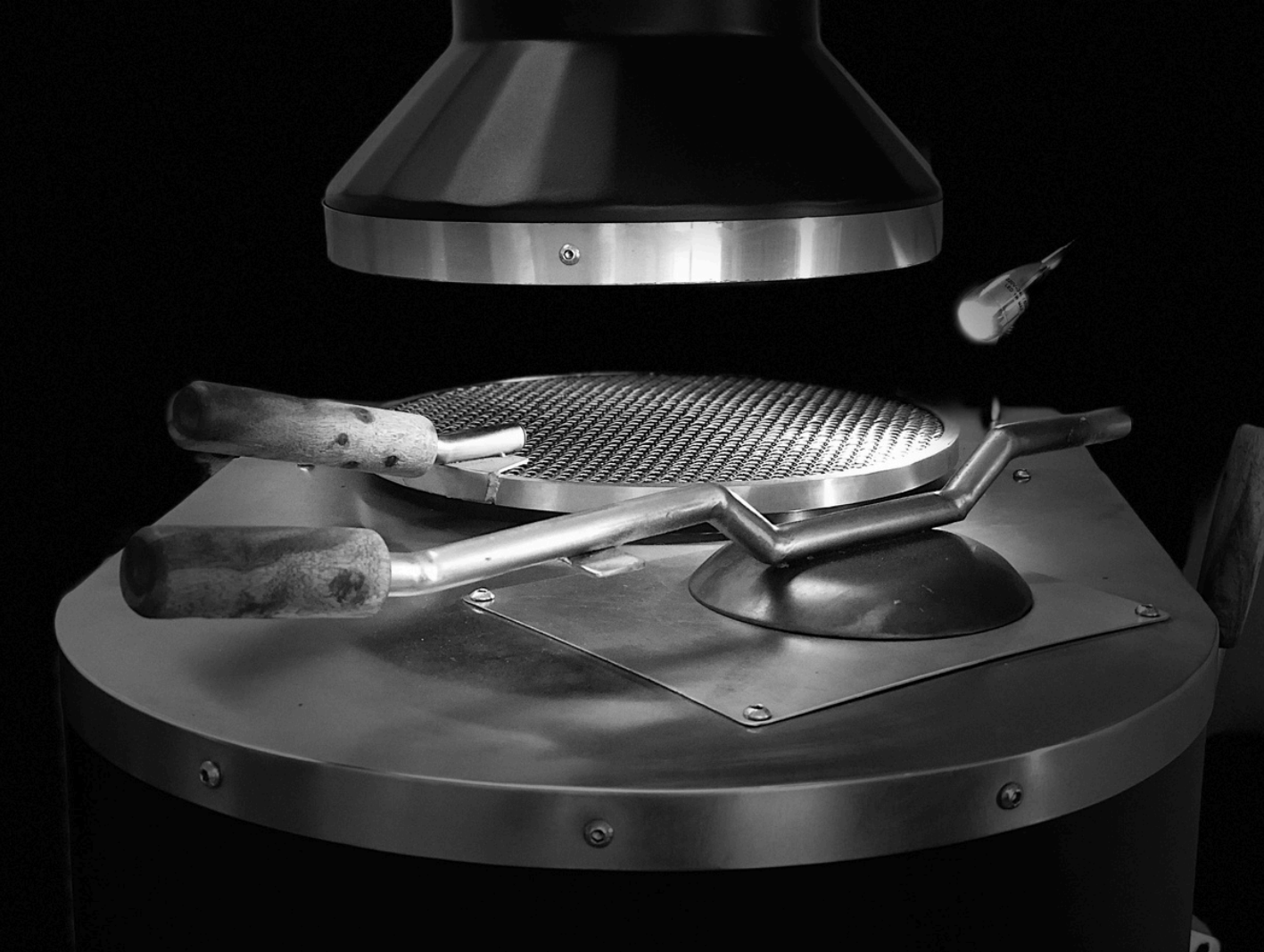
Touchscreen interface control panel tracking the roast profile with real-time feedback and graphs

Cyclone

The cyclone extraction system removes dust, chaff and other impurities during the roast process.

Cooling Tray

Round cooling tray with agitator arms and perforated bed, attached to the cyclone for fast cooling of the beans.



BENEFITS OF AIR-ROASTING

- The extraction system immediately removes dust, smoke and chaff from the roast chamber ensuring a clean, pure and balanced roast.
- The Nichrome wire spiral electronic element bank provides a highly responsive heat transfer process.
- Air-Roasting provides a gentle approach to the coffee beans eliminating those ashy, tarry notes and replacing them with preferred enhanced flavors.
- The Air-Roasting technology provides consistency, balanced roast profiles, and the enhancing of the natural flavor notes giving a smoother, tastier cup of coffee.
- There is a growing trend towards roasting coffee using convection heat (air) as opposed to conduction heat (drum).
- Air-Roasting has a large role to play in the future.

COFFEE DRINKING HABITS

68%

Of Coffee drinkers have their first cup of coffee within an hour after waking up in the morning.

55%

Of Coffee drinkers have agreed that coffee makes them feel more alive, awake, and efficient.

WHAT EXPERTS HAVE SAID



NICODEMUS - SEVENOAKS TRADING

Seamless and intuitive software enables roasters to work with ease and achieve their desired roast in a matter of minutes.. Convection roasting taken to the next level with much thought



WAYNE BURROWS - REBEL COFFEE CONSULTING

The Air-Motion system is amazingly simple to use but complete enough to allow the person roasting to adapt and adjust the roast live.



BRUCE MANNING - BRUSTAR SPECIALTY COFFEE

An instant start-up, immediate heat response, interaction with the beans throughout the roast and basically as simple as 'plug and play.

HAVE YOU 'BEAN' TO SEE THE AIR-MOTION ROASTER ON OUR WEBSITE?

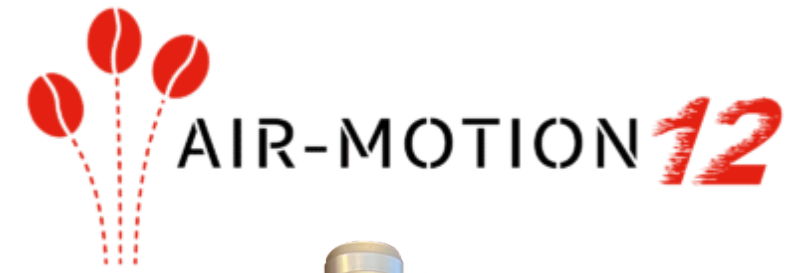
If you can't visit us at the roastery, no problem, you can still visit our website and experience the Air-Motion Coffee Roaster in action!

Follow [this link](#) to view an intimate roast, guided by Julian Platt, the inventor of the Air-Motion Roaster.

We look forward to hosting you at the roastery when you are able to visit. We have a quality coffee machine and superb coffee beans, freshly Air-Roasted in-house,



THE PERFECT DESIGN TO SUIT YOUR BUSINESS NEEDS



ROASTING CAPACITY
3Kg's of green beans

ROASTING TIME
12 - 15 min per batch

HOURLY OUTPUT
~12Kg's per hour

DAILY OUTPUT
~96Kg's *based on 8 hour day

ROASTING CAPACITY
6Kg's of green beans

ROASTING TIME
12 - 15 min per batch

HOURLY OUTPUT
~24Kg's per hour

DAILY OUTPUT
~198Kg's *based on 8 hour day

ROASTING CAPACITY
12Kg's of green beans

ROASTING TIME
12 - 15 min per batch

HOURLY OUTPUT
~48Kg's per hour

DAILY OUTPUT
~384Kg's *based on 8 hour day

AIR-MOTION ARTISAN COFFEE ROASTER

Purchase Process & Delivery



1 - The Brief

Client informs us of their specific requirements



2 - Deposit Payment

Client has decided they want to invest in a machine



3 - Production

Manufacturing begins which will be finalized in 10 weeks



4 - Export

All Air-Roaster coffee machines are shipped ex-works



5 - Delivery & Installation

Client arranges delivery and installation at the designated site



LET THE **RESULTS** SPEAK FOR ITSELF.

• Sophisticated Design

• High Quality Roasts

• User-Friendly

• Innovative Air-Roasting Tech



OUR SOCIAL MEDIA PRESENCE



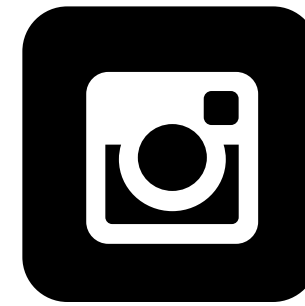
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Connect With Our Team

A passion for excellence

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