RoastMaster™120. Create your own roast flavor signature.
RoastMaster™120.
Let yourself be inspired to new coffee horizons.

Aroma formation is at the heart of the roasting process. The RoastMaster™120 transforms the full green bean potential into delightful coffee flavor. It empowers you in creating optimized roasting profiles to get the best from your blend.

Homogeneous heat transfer.

The conductive and convective heat transfer to the beans is crucial for the result. The drum design of the RoastMaster™120 ensures a superior, efficient and homogeneous heat transfer from the hot air to the bean, thus creating the ultimate flavor quality. Beans are roasted to the core. The roaster is available as an open or hot air recirculation system allowing for energy-efficient coffee roasting. Heat is generated by a fully variable gas burner. Optional water quenching can stop the process precisely at the desired degree of roast.

Operational excellence.

The proven and durable drum roasting technology of the RoastMaster™120 provides reliable, efficient and safe operation over a long lifetime. A broad range of options such as a pneumatic feeder, a pneumatic destoner/discharge unit and an afterburner are available to create an integrated system paving the way for easy embedding in your factory environment. The vast engineering competence of Bühler is at your service to develop a customized solution.

Roasting profiles for delightful coffee flavor.

The profile process allows great flavor creation for any coffee origin and varieties. Temperature and airflow can be adjusted at each process stage. The temperature evolution in the bean can be optimized for best flavor generation and desired physical bean characteristics. The degree of roast, the roasting time and roasting profile are precisely reproduced creating consistent high quality coffee products. The fully automated roaster includes a Siemens PLC and an operating panel PC with touchscreen for easy operator interaction. The roasting parameters are managed by recipe and key process parameters and the online trend curves are continuously monitored.
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The multistep profile allows for optimal flavor creation for any coffee origin and variety.

Technical data and dimensions.

A: 6465 mm
B: 5735 mm
C: 4175 mm
Max. batch size (kg): 120
Capacity (kg/h): up to 500