# DASTERS



HIGH PERFORMANCE AIR-ROASTING COFFEE MACHINES

AIR-MOTION

# WHY AIR-ROASTING?

- Air-Roasting delivers the purest taste in the shortest amount of time.
- Air-Roasting allows the removal of bean chaff during the roast process, preventing bean chaff from burning.
- Shorter roast times The longer heat is applied to the coffee beans, the more flavour from the original bean is lost.
- Air-Roasted beans are roasted to temperature, as opposed to drum roasting where the beans are considered done when they reach a certain colour designated by the roaster.
- Air roasting provides better control over 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 at a consistent temperature throughout the roast process.

# Air-Motion Design Highlights

# NO GAS

The Air-Motion Roaster utilizes only electricity and no gas element, enhancing the safety aspect of the roast.

R-MOTION

# TOTAL CONTROL

Set your roast profile and let the Air-Motion do its magic. Engage your senses of sight, sound, and smell.

# NO AFTERBURNER

No need to worry about toxic gases, smoke, unwanted smells, or dust. We are on the green team.

# **ADAPTABILITY**

Air-Motion Roasters are adaptable to your country's electrical standards and regulations.

# ROBUSTNESS

The roaster is designed to last, keeping you operational while saving you money and time.

# SUPER LOW EMISSIONS

If you love roasting coffee beans but also care about the environment, then this is the machine for you.



# ROAST CAPACITIES

The Air-Motion provides roasters with multiple roasting capacities, including 3kg, 6kg and 12kg roaster options

# **CUSTOM BRANDING**

Air-Motion are able to provide you with custom design options if you wish to incorporate your personal color options into the hardware design





# ELECTRICAL REQUIREMENT

Air-Motion are flexible in nature and may adapt to your country's requirement. Generally single or 3 phase / 120 or 230 Volt at a frequency of 60 Hz, depending on the roaster size, will be sufficient.

# 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.

# **Extraction Motor**

AIR-MOTION

& Fan

## **Extraction Ducting**

# Cyclone Extraction System

Removes Dust, Smoke & Chaff

# Water Dousing System

Immediately stops the roast once target temperature is reached

# Work Light

### **Roast Chamber**

**Exit Chute** 

#### **Control Panel**

With Touchscreen Interface

# Tracking Roast Profiles

With Real-Time Feedback

#### 18kw

Immediate response electrical element bank

#### **Blowers**

Providing clean, fresh air into roast chamber



Cooling Tray
Fan Cooled

# THREE MAJOR COMPONENTS







# **Roast Chamber**

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

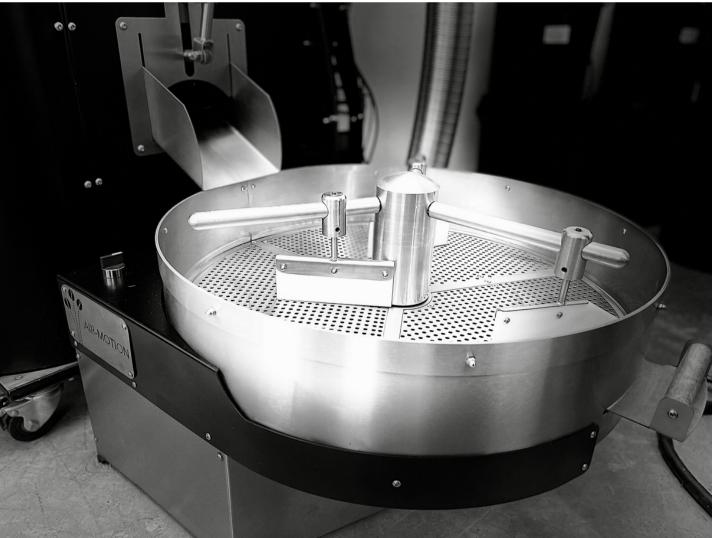
# **Control Panel**

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

# **Cyclone Extraction System**

The cyclone removes dust, chaff and smoke from the roast chamber, it also provides a water dousing system to immediately stop the roast when target temperatures are reached





# 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.



# 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,



# **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

Machine is delivered to the local port for export (FOB)



5 - Delivery & Installation

Client arranges delivery and installation at the designated site

# **Execution Strategy for Entrepreneurs**

Good effort with the right strategy is what sets you apart

COMPLETE

BUSINESS

GET ORGANIZED DELIVERY STAGE

OPERATE BUSINESS

#### PHASE 1

Complete order of Air-Motion Coffee Roaster by way of providing Deposit payment.

#### PHASE 2

Conceptualize your business plan and strategy to reach your target market

#### PHASE 3

Finalize packaging,
labeling, rental space,
sourcing of green beans,
digital media presence
and other important
elements which will help
you succeed

#### PHASE 4

Your brand new AirMotion Coffee Roaster
will be delivered to the
port of export FOB and
on its way to be installed
at the designated
destination.

#### PHASE 5

Your operation to begin roasting and selling delightful Air-Roasted coffee beans is ready to go







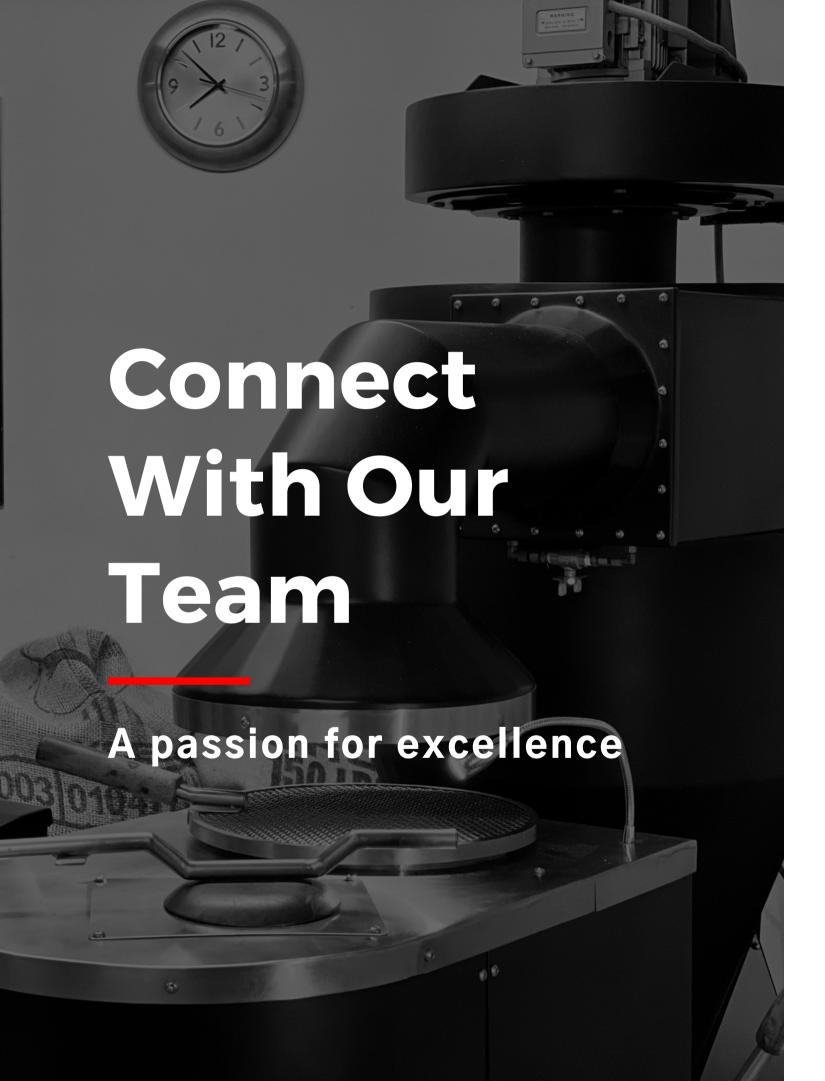






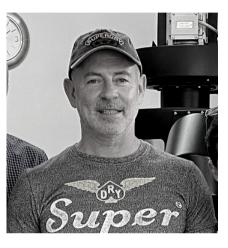
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