

**When The Coffee Roaster Pty. Ltd. began in 1992
we chose a coffee roasting technology
that would alter the future of gourmet coffee.**

The future is here:



1. For any given coffee choice, Air Flow (or fluidized bed) coffee roasting produces the most accurate flavour development. *Our customers love the taste.*
2. Equally important is the fact that our Chinook roasters produce consistent results time after time regardless of the human managing the process. *Our customers appreciate the consistent quality.*
3. Maintenance effort and down time are practically eliminated; hence we can depend on our appliance to perform on time every time. *Consistent delivery, within hours of roasting, rewards our customers with greater aroma and fresher taste.*



**the coffee
roaster**

Established 1992

We outline below some of the advantages this technology affords us and our customers.

Check here www.coffee.com.au/roastercomparison.htm for a more complete comparison between Chinook coffee roasting and conventional drum roasting methods.

Feature / Function	Benefit
1) Heat from the air flow is applied directly to the total surface of each coffee bean	<i>Even flavour development occurs all around and through each coffee bean</i>
2) Efficient heat transfer allows the use of a lower, gentler roasting temperature	<i>The interior of each coffee bean will roast gradually without the exterior of the coffee bean scorching or burning</i>
3) Vigorous air movement through the coffee beans assures that all dust and agricultural debris are removed	<i>The accuracy of the roasted coffee taste is improved by a much more thorough removal of contaminants</i>
4) Accurate "real time" measurement of roast development allows the managed completion of the roasting process independent of the operator managing the appliance	<i>Our customers are assured of consistent delivery of the freshest coffee day after day without consideration of which person is managing the roasting process</i>
5) Operator intervention is kept to a minimum; this frees the operator from the repetitive drudgery allowing more time for coffee tasting & blend creation	<i>Operator satisfaction is improved as their day is filled with creative activities as the repetitive tedium is minimize</i>

Our Chinook Air Flow coffee roaster utilizes computer control systems that provide the operator with excellent roast manageability

- Maximum coffee flavour consistency
- Precise coffee flavour development
- Cleanest most accurate batch roasting
- Roasted coffee is never scorched, or burnt (tipped)
- Happy efficient operators have more time for the creative aspects of tasting & blending coffee

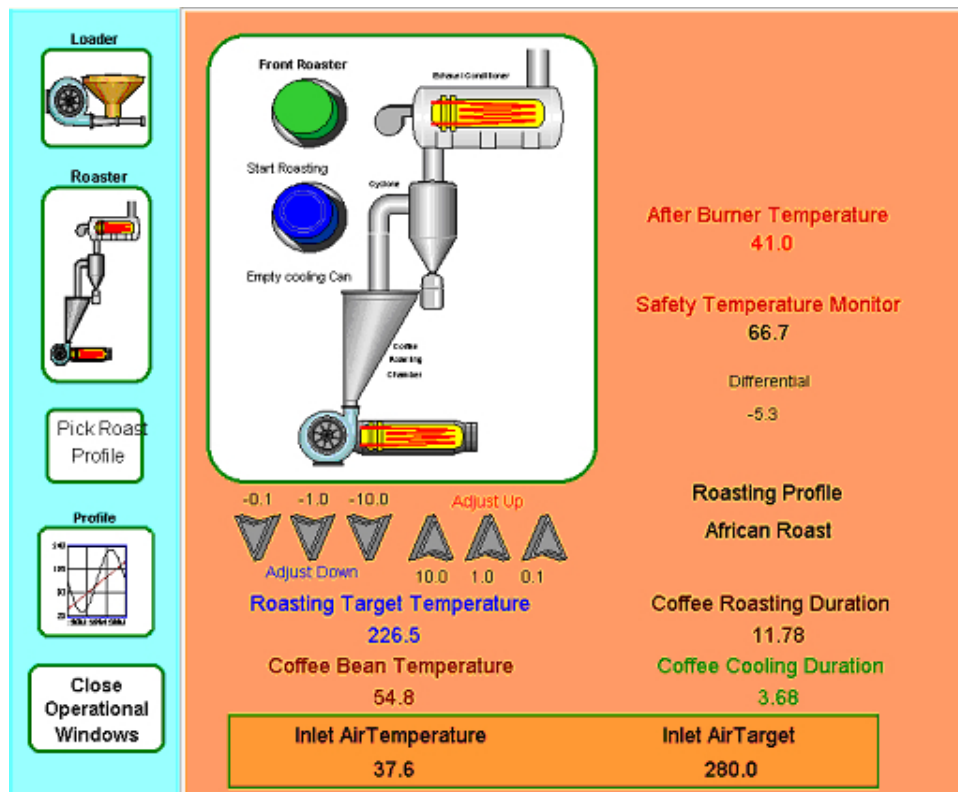


You'll love the difference

Documentation of the roasting parameters for each batch are available in "real time" with the record of each batch stored at the end of the process for future reference.



www.thecoffeeroaster.com



The visibility provided by the computer managed inputs allow us to see the second pop rather than listen for it.



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