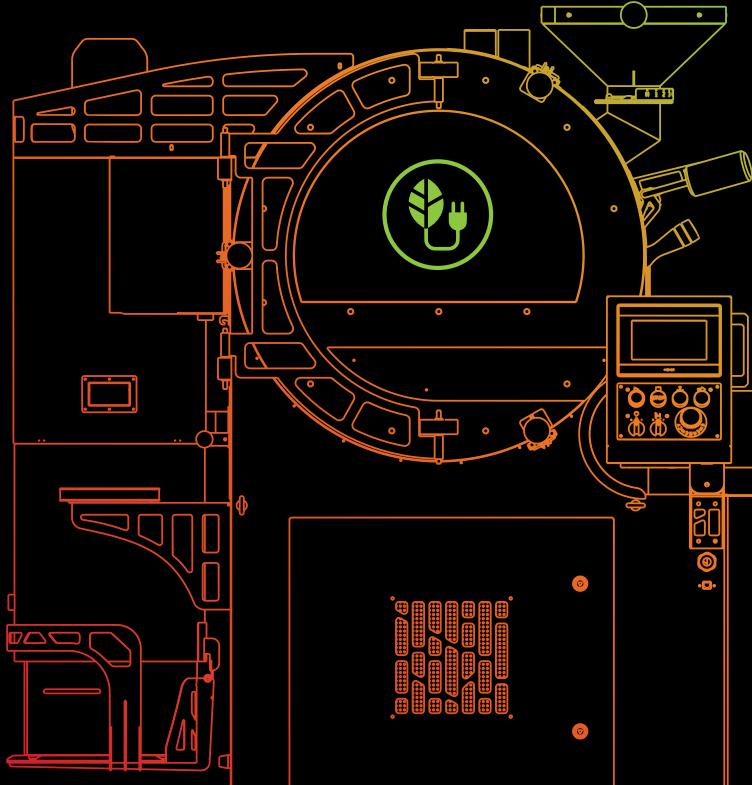




Typhoon
Roaster

**Roasters for
professional
coffee roasting**





8 reasons to start roasting coffee

- Gain the unique status of a fresh roasted coffee enterprise
- Step up to the next level with starting production of roasted coffee
- Demonstrate the amazing process of roasting coffee to your visitors and customers
- Break free from roasted coffee suppliers!
- Boost your sales by adding roasted coffee beans to your offer (+20% of monthly revenue)
- Reduce your expenses due to the cost of green coffee 60-70% less than roasted coffee
- Expand your coffee making possibilities by choosing and roasting different sorts of coffee!
- The opportunity to start a business using renewable energy



painting in any
RAL color



Typhoon 2.5

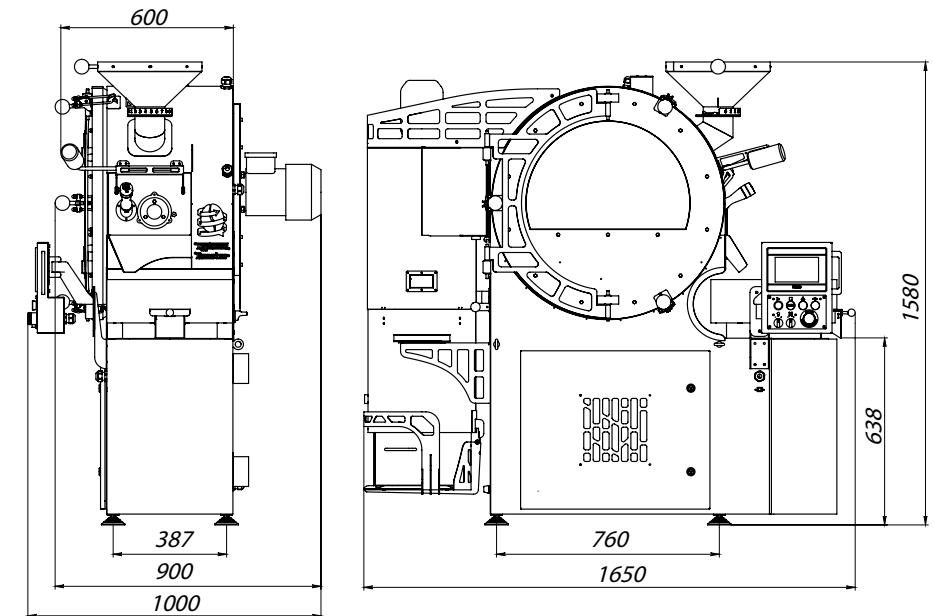
with the cyclone!

This version of Typhoon 2.5 kg coffee roaster is equipped with the chaff cyclone by default. Continual automated roasting is available now as you won't have to clean the roaster after each roast. Fully hermetically sealed system will save both energy and time needed for each roast.

Tech specification

kg	Weight 310 kg	Connection power 15 kW	Energy costs 0.45 kW/kg
Voltage	380-400 V	Power consumption 6 kWh	Dimensions 1650 x 1580 x 950

Roaster scheme (mm)





painting
in any RAL
color



Capacity

5 kg

Roast time

5 - 8 min

Efficiency

up to 25 kg/h



electro



**< 0.4 kWh
for 1 kg
of coffee**

Typhoon 5

**Impressive coffee roaster for your
coffee shop or roastery!**

Step up to the next level with roasting with Typhoon 5kg! Enhanced capacities for roasting coffee will allow production of over 3 000 kg quality roasted coffee per month! Automated software control, the chaff cyclone and the transparent glass door/roast drum will make your brand truly unique.

Tech specification



Weight
480 kg



Connection power
22 kW



Energy costs
0.4 kW/kg



Voltage
380-400 V

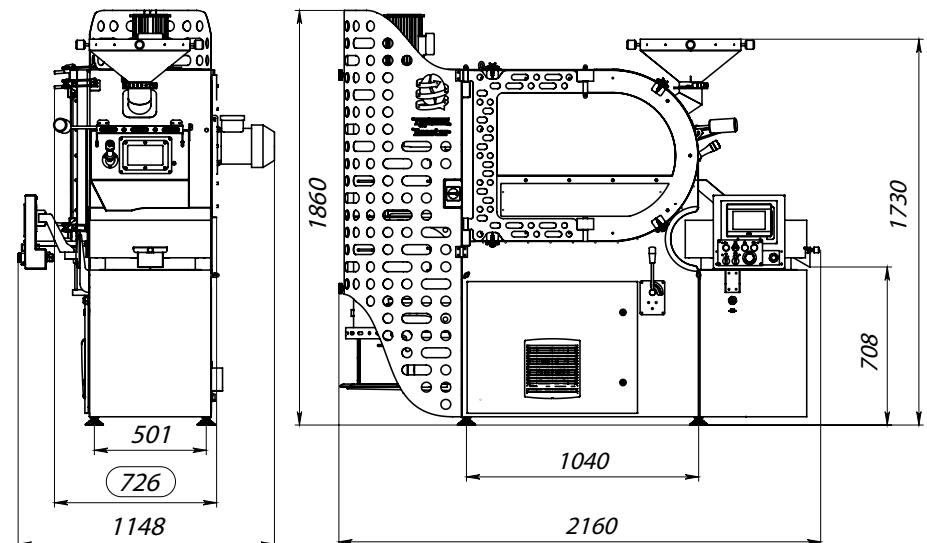


Power consumption
9 kWh



Dimensions
2150 x 1900 x 1180

Roaster scheme (mm)



Typhoon Coffee Destoner

Best option to remove rubbish from roasted coffee beans

Clean coffee beans without any by-products, stones and metal is essential to meet the standards of any coffee enterprise. The purpose behind creation the second generation of Typhoon coffee destoners is to provide your customers with 99.9% clean coffee beans.

Electronic control of fan efficiency for coffee beans of different density

It's crucial to set the relevant fan efficiency for quality screening of stones of various density. Usually, it's performed by adjusting of air valves which is not the most effective way.

Typhoon coffee destoners are equipped with electronic system of fan system control. Variable speed drive is installed to adjust fan revs per time thus enabling the user to easily control the air flow speed which lifts coffee beans and destones rubbish to the box.



V-6

Capacity

6 kg

V-15

Capacity

15 kg

V-30

Capacity

30 kg

V-60

Capacity

60 kg





painting
in any RAL
color



electro



gas



< 0.35 kwh
for 1 kg
of coffee



Capacity

6 - 10 kg

Roast time

7 - 10 min

Efficiency

up to 60 kg/h

Typhoon 10kg Hybrid with cyclone

The first fully automated hybrid coffee roaster of the kind!

What is better, a drum traditional roaster or a fluid-bed coffee roaster?

Typhoon 10 kg HYBRID can be both drum and 100% fluid-bed with you choosing the most preferential type of heat transfer by yourself. And this is unprecedented!

Tech specification

Electric version

Dimensions
1120 x 2060 x 3220

Weight
1070 kg

Energy costs
0.35 kW/kg

Connection power
53 kW

Voltage
380 - 400 V

Power consumption
20 kWh

Gas burner version

Dimensions
1120 x 2060 x 3220

Weight
1100 kg

Heating Power
10 - 45 kW

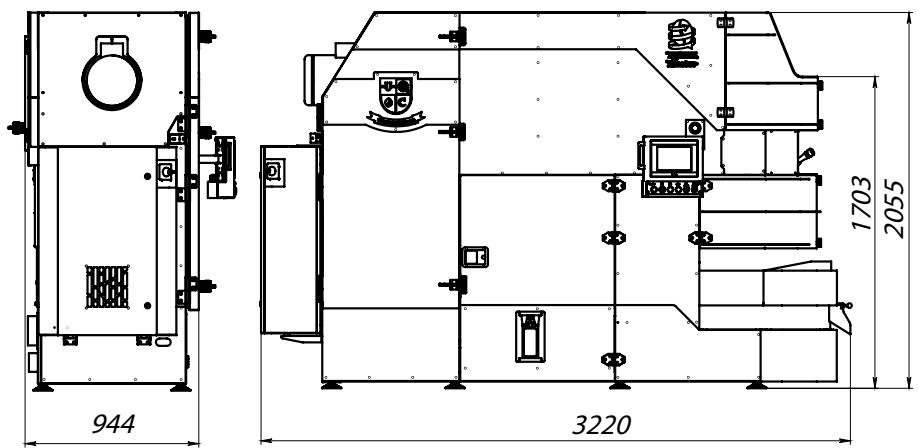
Connection power
12 kW

Voltage
380 - 400 V

Gas consumption
3 m³/h



Roaster scheme (mm)





painting
in any RAL
color

-  electro
-  gas
-  < 0.3 kwh
for 1kg
of coffee



Capacity

10 - 20 kg

Roast time

7 - 10 min

Efficiency

up to 100 kg/h

Typhoon 20kg Hybrid with cyclone

For the first time in the history of roasting, Typhoon HYBRID roasters have been developed to control different types of heat transfer at will. The trio of the fan, the replaceable gas distribution grid and agitation blades will allow increasing or decreasing the correlation of convection vs conduction types of heat transfer while roasting coffee.

Tech specification

Electric version

 Dimensions
1170 x 2600 x 3520

 Weight
1250 kg

 Energy costs
0.3 kW/kg

 Connection power
67 kW

 Voltage
380 - 400 V

 Power consumption
30 kWh

Gas burner version

 Dimensions
1250 x 2600 x 3520

 Weight
1300 kg

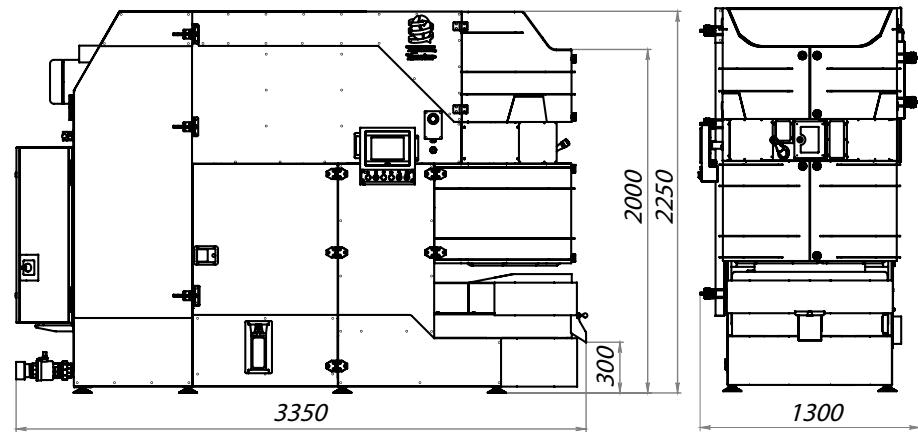
 Heating Power
70 kW

 Connection power
15 kW

 Voltage
380 - 400 V

 Gas consumption
6 m³/h

Roaster scheme (mm)





electro



gas



< 0.3 kWh
for 1 kg
of coffee

Capacity

15 - 30 kg

Roast time

7 - 10 min

Efficiency

up to 150 kg/h

Typhoon 30 kg Hybrid

with cyclone & conveyor

Revolutionary coffee roasting technology for industrial production volumes.

Which is better? The traditional drum roaster or the innovative air roaster? The Typhoon 30 kg hybrid can be either a conduction roaster or an air roaster. You choose your preferred type of heat transfer for best results.

Tech specification

Electric version

Dimensions
2950 x 3200 x 3730

Weight
3300 kg

Energy costs
0.3 kW/kg

Connection power
120 kW

Voltage
380 - 400 V

Power consumption
30 kWh

Gas burner version

Dimensions
2950 x 3200 x 3730

Weight
3400 kg

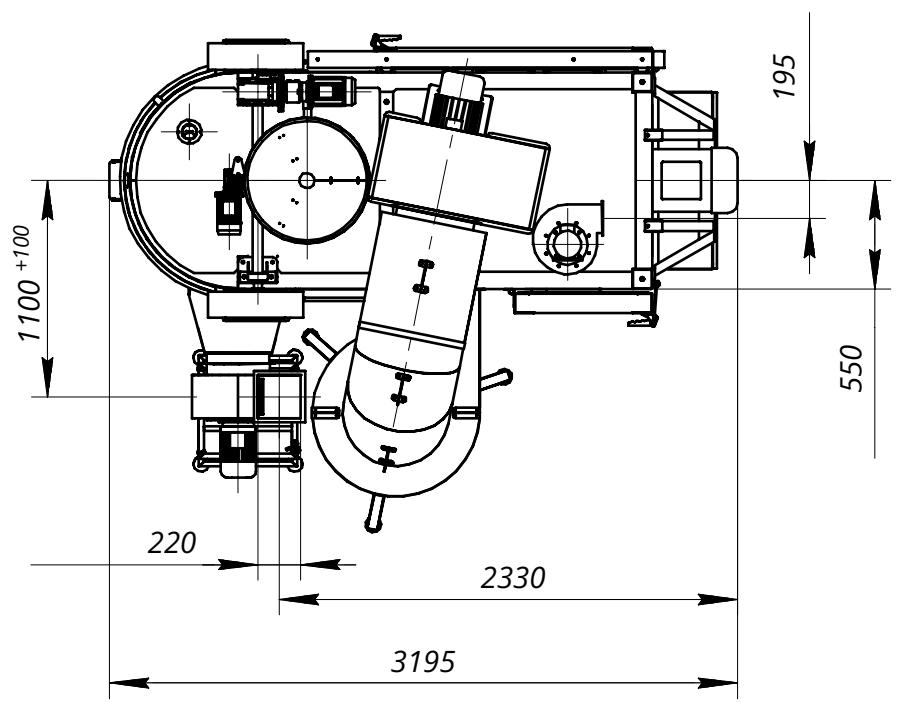
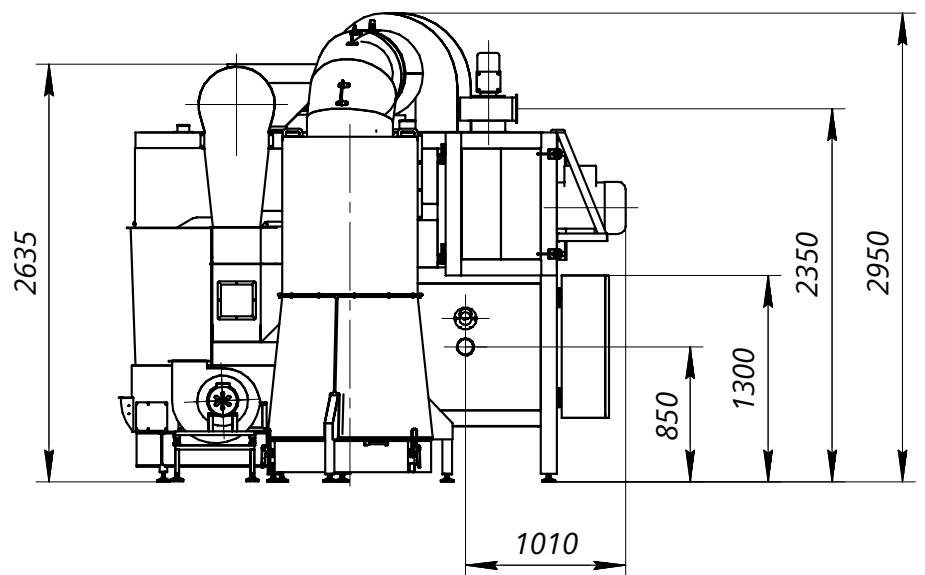
Heating Power
90 kW

Connection power
30 kW

Voltage
380 - 400 V

Gas consumption
8 m³/h

Roaster scheme (mm)



How Typhoon Hybrid series operate

Choose the heat transfer in your coffee roaster among 3 options:

10% drum and 90% fluid-bed, 50% drum and 50% fluid-bed, 70% drum and 30% fluidbed. Apply heat for perfect bean development with an aid of 2-type ways of mixing, air flow and drum blades.

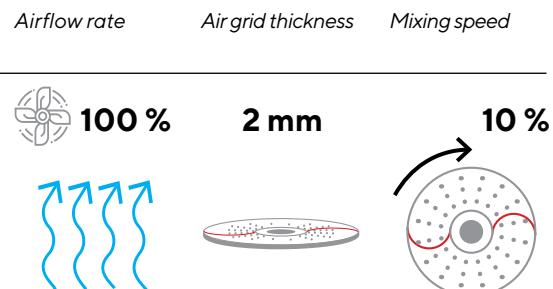
Adjust drum blades revolution speed

Shipment set includes replaceable metal drum blades of various thickness. By changing drum blades you can adjust drum heat transfer. For instance, 2 mm thick drum blades accumulate lower amount of heat, the main source of heat being the air flow. 8 mm thick drum blades accumulate a lot of heat thus excluding necessity to use much air.

You can change the parameters for the perfect coffee taste and aroma!

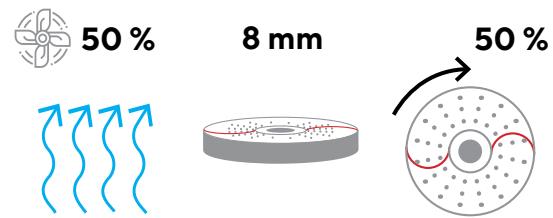
100 % fluid-bed coffee

roasting with minimum drum heat apply is recommended for development of bright and clean taste and consistent flavor



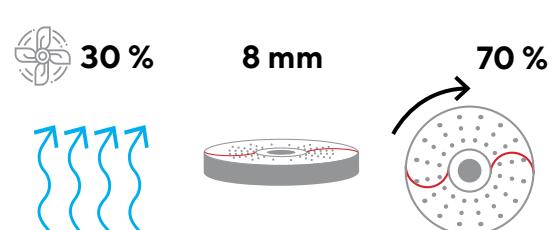
Combined drum and fluid-bed

roasting is used for balanced taste, full body and aromatic aftertaste



Traditional drum roaster

is preferred for commercial coffee sorts roasting with harsh and dense coffee taste



Revolution in coffee roasting !

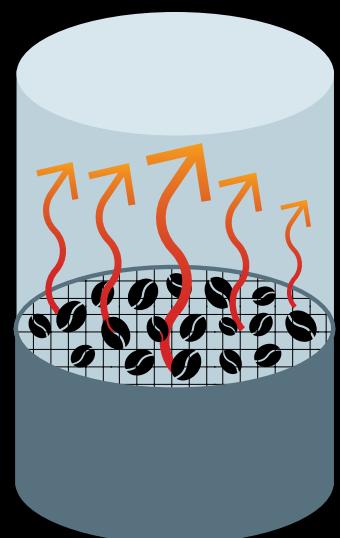
**Do you want to roast coffee without defects?
With our roasters it is possible!**

For over 150 years the world has been using the traditional way of roasting coffee in drum roasters. Unfortunately, this method does not prevent defects from developing during roasting due to high temperature applied while the metal drum surface comes in contact with coffee beans. Moreover, the inertial force of heated metal does not allow roaster masters to maximize the taste descriptors of roasted coffee beans. Therefore, we have come up with the innovative idea to exclude prolonged contact of coffee beans with heated metal. Now, in Typhoon roasters heat can be transferred to coffee beans through the enhanced technology of air distribution! Our customers have enjoyed using this method since 2012!

What is the convection method of roasting coffee?

Convection is a method of transferring energy from a heat source to coffee beans through moving heated air.

This method of roasting coffee is the most effective allowing reduction of defects such as tipping, scorching, charring and inconsistent color roasting by more than 80%. It also makes it possible to reduce an average roast time by almost 2 times (up to 7-8 minutes) in comparison to traditional drum roasters. This method of roasting coffee is quite popular. For example, in North America (in the USA and Canada) where the level of consumption and roasting coffee is one of the highest, a large number of companies (around 40%) roast coffee using semi-convection or fully convection type of coffee roasters, that is, roast coffee in hot air!

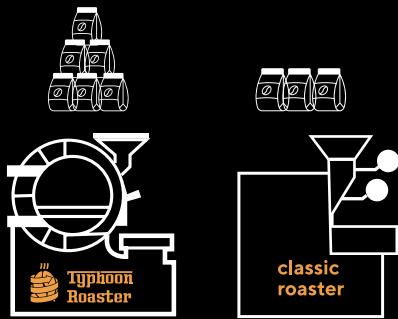


Using the convection method in Typhoon roasters

Advantages

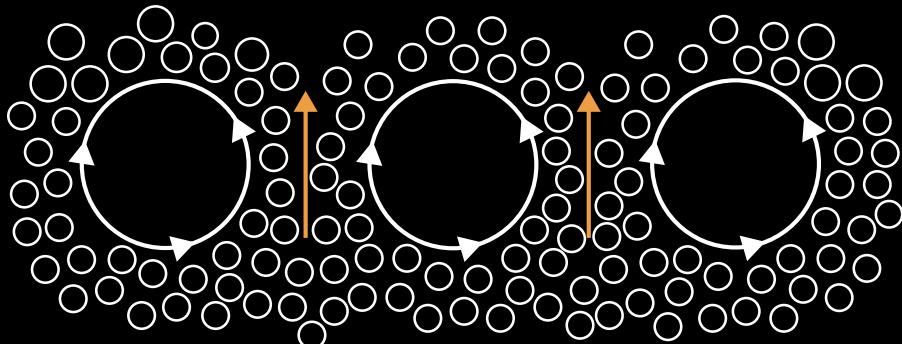
2x higher productivity

Compared to the classic technology. Due to the patented heat transfer technology the coffee gets the energy for roasting more efficiently, as a result the average time of 1 roasting cycle is up to 6-7 minutes! This is 2 times faster than the classic roaster.



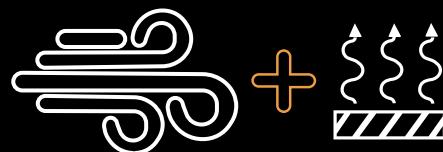
Less smoke and defects – clean and bright coffee taste

Patented method of coffee roasting in a fluid bed allows to achieve 100% uniformity and avoid beans damage or burning.



Uncompromising «typhoon hybrid» technology

You no longer need to use different roasters for specialty coffees. Thanks to the hybrid technology you can roast coffee perfectly for a bright filter or a pure espresso on 1 roaster!



With us - you choose reliability

Our facilities are located in the heart of Europe - in the Czech Republic. Thanks to this you get a real European quality, fast service and maintenance, thanks to organized logistics and closeness to our clients.



Warranty

We strive to make the best product for professionals, that's why we cooperate with recognized specialists and experts, who with great enthusiasm helped us to move in a new direction.

3
years

Typhoon performance

 Typhoon Roaster	Roasting time for filter (min)	Roasting time for espresso (min)	Batch size (kg)	Capacity (kg/h)
Typhoon 2.5	6-7	7-8	2.5 kg	up to 15
Typhoon 5	6-7	7-8	5 kg	up to 30
Typhoon 10	6-7	7-8	10 kg	up to 60
Typhoon 20	6-7	7-8	20 kg	up to 120
Typhoon 30	7-8	8-9	30 kg	up to 150

Table of advantages:

	Typhoon roasters using fluid-bed roasting method	Traditional drum roasters using heated metal drums
Roast principle	Roasting coffee in a hot air flow by enhanced Typhoon patented technology (100% convection method)	Roasting in drum by transferring heat from metal to coffee (20% convection / 80% conduction)
Roast time	5-7 min alternative brewing 7-9 min espresso	10-13 min alternative brewing 12-15 min espresso
Max roast cycles per hour	Up to 6 roast cycles per hour (Preheating time is 5-10 minutes , no breaks are needed to cool the roaster)	Maximum 3 roast cycles per hour (Requiring pre-heating time of 10-15 minutes before the next roast cycle)
Roast consistency	Heat is transferred to coffee beans directly from heated air distributed by patented Typhoon roasting technology high consistency	Heat is transferred to coffee beans at the point of contact of overheated drum surface with coffee beans low consistency
Roast defects	Delicate and consistent supply of hot air is maintained using patented Typhoon technology. Almost no defects are developed	During roasting in a drum, the temperature reaches 350 °C which can incur defects such as scorching, tipping, craters, etc.
Service convenience	Typhoon roasters configuration allows a full access to the inner parts of a roaster. Complete cleaning takes 15-30 minutes	Limited access to a roaster's drum. Complete cleaning requires 4-6 hours (usually 1 work shift)
Energy efficiency	In Typhoon roasters the next roast cycle uses the hot air from the previous one saving up to 40% of power	In traditional drum roasters, hot air is discharged from the roast drum. Air temperature in the next roast cycle is maintained with an aid of the heated roast drum

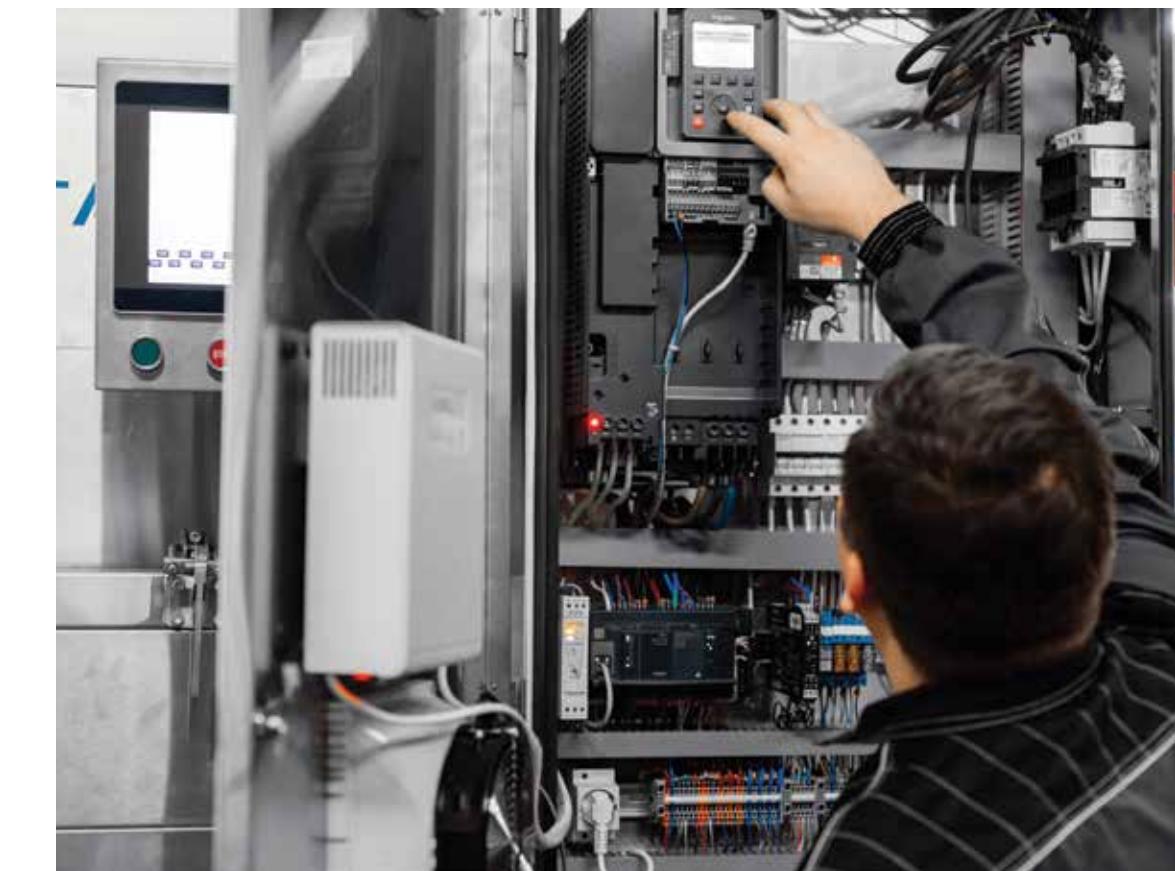
About company:

For over 10 years Typhoon Roasters has been working on innovative equipment designed to revolutionize coffee roasting approach!

We strive to make the best product for professionals in cooperation with recognized coffee roasters and experts. Most of the technical ideas used in Typhoon roasters are our unique findings protected patented in the USA and in Europe. Today, we employ modern production facilities and a qualified personnel to produce high-quality roasters&equipment meeting international standards. Currently, over 250 large coffee enterprises are roasting coffee on Typhoon coffee roasters all around the world!

Our mission:

To create innovative hi-tech coffee roasters and to make them available for our customers across the globe!



Why roasting on Typhoon roasters:



Warranty Period - 36 months

We are 100% sure about the quality of assembly of our coffee roasters & equipment and provide 36 months for the warranty period



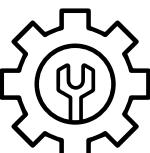
Start-up of a roaster and 3-day Training course

Our roaster masters will be happy to assist in launching your coffee roaster and subsequently will share their knowledge on the following topics: Typhoon roasters working principle; Equipment maintenance and service; Theory of coffee roasting; Green coffee selection; Setting a roast profile.



Production time is 60 work days

We have been producing our coffee roasters for over 10 years now and every day we try to improve our production efficiency by applying the latest technologies in mechanical engineering and productions management.



Instant service

Our team is online 24/7 to assist you during launching, operating and servicing your coffee roasters with stock, ship parts and consumables available at a fulfillment center based in Prague, Czech Republic and at our Representatives' all over the world.



Companies that already roasting on «Typhoon» equipment

About **100 000 kg** of coffee daily - more than **3 000 tons** per month - are roasted on our roasters around the world.





Společnost s ručením omezeným
«Typhoon-Roasters»

IČO: 08505306

Reg. No: 08505306

Právní adresa: Kaprova 42/14, Staré
Město 110 00, Praha
1, Česká republika

Address: Kaprova 42/14, Old Town,
110 00, Prague 1,
Czech Republic
Tel: +420 774 501 511