

TOP GRAINS INTERNATIONAL

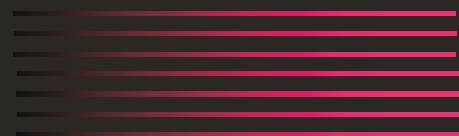
WE CARE ABOUT COFFEE...



HOT AIR COCOA BEAN ROASTER STRONG IN PERFORMANCE



We care about coffee....



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Code	Roasting Capacity	Batch Size	Roasting Time
TGI- 1	3-4 kg/h	1kg	10-15 minutes
TGI- 5	15-20 kg/h	4-5 kg	15-20 minutes
TGI-10	30-40 kg/h	9-10 kg	15-20 minutes
TGI-15	45-60 kg/h	13-15 kg	15-20 minutes
TGI-20	60-80 kg/h	18-20 kg	15-20 minutes
TGI-25	75-100kg/h	23-25 kg	15-20 minutes
TGI-30	90-120kg/h	28-30 kg	15-20 minutes
TGI-40	120-160kg/h	38-40 kg	15-20 minutes
TGI-50	150-200kg/h	45-50 kg	20-25 minutes
TGI-75	225-300kg/h	70-75 kg	20-25 minutes



- Solid construction low maintenance
- Non perforated roasting drum with special agitator ensures optimal intermixture and excellent roasting results.
- A sight glass enables continuous roasting process monitoring.
- A power full fan and agirtor quickly cool the roasted coffee to the required temperature in a large, open cooling sieve.
- Modern burners with good insulation ensure low light oil or natural gas. Propane gas consumption.
- A cyclone effectively separates the chaff produced in the roasting process.
- The roaster is available for right or left handed operation.
- Recirculation of roasting air for energy-efficient operation
- Control with clearly arranged visualization.
- Various safety installations for emergencies, e.g. manual emergency operation of roasting drum and cooling stirrer.



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Note: specifications are subject to change