

KRAFFE

KRAFFE - KRF-30



ABOUT US

Kraffe Roasters is an innovative venture launched in 2022 by a team of engineers and professionals with over 10 years of experience in the machinery and coffee roasting industry.

At the helm of **Kraffe Roasters** is the founder and chief engineer of a well-known coffee roasting machine brand. Leveraging the knowledge and expertise gained from developing a coffee roaster brand from the ground up, the Kraffe Roasters project aims to deliver the most consistent coffee roasters and the fastest customer support in the market.

To achieve these goals, many features that are optional in other brands are standard in **Kraffe Roasters** machines. These features are detailed in the following sections of this document.

Kraffe Roasters project may be described in 3 words: **Durable, consistent and fast.**

Kraffe Roasters machines are built to last, thanks to high-quality materials and a strict quality assurance process. Every **Kraffe Roasters** product undergoes **100% testing** before shipment, and approval is granted only after two successful roasts are completed. Additionally, all components are sourced from trusted, globally recognized **European brands**. **Kraffe Roasters** has established these features as the minimum standard for production.

Kraffe Roasters machines provide consistent results in every roast and throughout each minute of the process. Consistency is maintained across all machines, with high insulation and precise variable control enabling similar results in every batch and model. The latest technology and the most precise controllers are utilized to ensure **consistency and efficient** roasting.

Kraffe Roasters is dedicated to providing the **fastest aftersales support** in the market. Responses to customer requests are committed to within 24 hours. Support is available **24/7**, and all customers connect directly with quality assurance engineers rather than the sales team. **Kraffe Roasters** understands that every minute is valuable for roasteries and prioritizes prompt aftersales support.



Modulated Premix Burner :

The premix burner offers the most efficient and precise solution for the coffee roasting process. Achieving precise flame control is essential for consistent results. Additionally, its efficient gas consumption helps minimize your roasting costs.

Double Walled Drum :

Our drums feature a double-wall design that enhances convective heat transfer while reducing conductive heat transfer. This design ensures even roasting in every batch and helps prevent scorching.

GENERAL FEATURES

High Insulation :

With its well-insulated body, our machines can operate at high temperatures while minimizing heat loss and improving efficiency.

Consistent:

With its well-insulated body, double-walled drum, precise variable control, and 3mm-sensitive thermocouples, you can achieve consistent results with every roast.

Full Control :

Kraffe Roasters machines feature advanced sensors and precise variable control for complete roasting control.

Touch panel & Automatic profile repeating :

All Kraffe Roasters are equipped with a 10-inch touchscreen control panel, offering an intuitive and user-friendly interface. Kraffe Roasters are compatible with third-party software and are capable of utilizing automation features provided by such software, including platforms like Artisan, allowing for precise and efficient control during the roasting process.

Color :

You can customize your machine in any color of your choice at no additional cost.

Batch capacity (min-max)	Cooling Time	Roasting Time	Burner Capacity	Power Requirement
10kg - 30kg	3-4 Minutes	8-15 Minutes	100 kw / h	6,25 kw/h

TECHNICAL FEATURES

BATCH CAPACITY (min)	10 kg
BATCH CAPACITY (max)	30 kg
ROASTING TIME	8 - 15 min
COOLING TIME	3 - 4 min

FUEL TYPE	Naturel / Propane Gas / LPG
POWER REQUIREMENT	6,25 kW/h
SUPPLIED VOLTAGES	110 - 220 - 380 V
BURNER CAPACITY	100 kW/h
REQUIRED GAS PRESSURE	30 - 50 mbar (working pressure 23 bar)



DISPLAY	10" Touchscreen
PC CONNECTION	Standart for All Roasters
PROFILE AUTOMATION	Standart with 3rd party Software
FLAME CONTROL	Potentiometer
TEMPERATURE DISPLAY	Digital
DRUM SPEED CONTROL	Digital
AIR FLOW CONTROL	Potentiometer
OPERATING TYPE	Manual/Automatic - Full Auto

Gas Consumption Min-Max (LPG)	0,54-4,17 m3/h
Gas Consumption Min-Max (NG)	1,36-10,42 m3/h



KRAFFE ROASTERS 10" Touchscreen Features

Pre-Heat Function: The machine automatically reaches a user-defined pre-set temperature, triggers an alarm upon achieving that temperature, and remains idle at the set temperature for a user-defined duration.

- * alarm upon achieving that temperature, and remains idle at the set temperature for a user-defined duration.

End Day Function : The machine autonomously cools down to a user-defined set temperature.

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Real-Time Temperature Display:

- * Provides real-time readings of bean temperature, exhaust temperature, and ambient temperature.

Flame Indicator: Displays the status of the flame as active or inactive.

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Status Indicator: Shows the current operational status, such as pre-heat, roasting, and end-day..

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PC Connectivity: Allows connection to a PC for control via third-party software. The touchscreen is disabled while in PC mode, enabling automation features.

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Automatic Indication of Critical Roasting Values : Provides

- * notifications of key roasting milestones, including the start, end, and turning point.

Automatically calculates and

- * displays Development Time Ratio (DTR) and Rate of Rise (ROR).

Crack Value Logging: Enables the saving of start and end values for both the first and second crack.

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Auto Cooling Mode: Automatically activates the cooling tray at the end of the roast based on user-defined settings.

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WARRANTY TERMS

All KRAFFE ROASTERS products have guarantee of 2 years for mechanical and 1 year for electrical components.

Guarantee is valid for the first failure of the component and will be sent for free of charge unless it is a user failure. For the second failure of the same component, the component will be sent with an invoice.

If installation is done by KRAFFE ROASTERS supervisor;

KRAFFE ROASTERS may send a supervisor or a technician anytime with the following conditions:

- Accommodation expenses will be at KRAFFE ROASTERS side and travel expenses will be at customers' side for the first year,
- All expenses will be at customers' side for the second year (No service fee will be charged),
- For the following years, installation fees will be applied. Travel and accommodation expenses will be at customers' side.

If installation is done by the customer;

- All expenses will be at customers' side for the first year (No service fee will be charged),
- For the following years, installation fees will be applied. Travel and accommodation expenses will be at customers' side.

*KRAFFE ROASTERS is ready to give online support anytime without any charge.
