

**DESCRIPTION**

- ▶ 3 roasts per hour.
- ▶ Heating regulation by electronic pyrometer with end of cycle alarm.
- ▶ 3 models :
  - standard
  - stainless steel + chrome
  - brass
- ▶ Right or left hand side control.
- ▶ Different colours available.
- ▶ Conform to the EEC 98/37 standards in force.

**OPTIONS**

- ▶ Water chaff collector.
- ▶ Destoner.
- ▶ Semi-automatic.
- ▶ Automatic.
- ▶ Different colours are available.

**SASA SAMIAC :  
Materials for the  
coffee-roasting  
and for the food  
equipment**

The sole French designer and manufacturer of coffee-roasters, recognized by all the professionals.

Since 1919, **SASA SAMIAC** has been developing processes capable of roasting coffee according to tradition, from 10 to 1000 kg of coffee per hour.

**The SASA SAMIAC's world :**

It 's a range of

- **Coffee-roasters** (coffee, cocoa...),
- **Dispensers** for dried and granular products (coffees, dried vegetables, etc),
- Professional **coffee-grinders**

**SASA SAMIAC** is the exclusive distributor of the "Mahlkönig" products for France and for the French-speaking areas,

- **Storage silos, transfer unit for coffees,**
- **Tunnel ovens** for drying, dehydration and continuous cooking,
- **Salting line** for dried products.

## *The art of roasting in coffee-shop*



Manufacturing and custom design of coffee-roasters specifically tailored to your needs.