

DESCRIPTIF

- ▶ 3 roasts per hour.
- ▶ Heating regulation by electronic pyrometer with end of cycle alarm.
- ▶ Chaff-collector integrated to a support table.
- ▶ Simple to use.
- ▶ Manufacturing and custom design of coffee-roasters specifically tailored to your needs.

***Roast
your coffee freshly
in small batches***



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

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.