

DESCRIPTIF

- ▶ 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.