

**DESCRIPTION**

- ▶ 3 roasts per hour.
- ▶ Heating regulation by electronic pyrometer with end of cycle alarm.
- ▶ Right or left hand side control.
- ▶ Different colours available.
- ▶ Conform to the EEC 98/37 standards in force.
- ▶ 3 models :
  - standard
  - semi-automatic : discharge of coffees + automatic running of the cooling tray
  - automatic : without any manual intervention

**OPTIONS**

- ▶ Afterburner.
- ▶ Chaff burning system.
- ▶ Chaff collector with water spraying system.

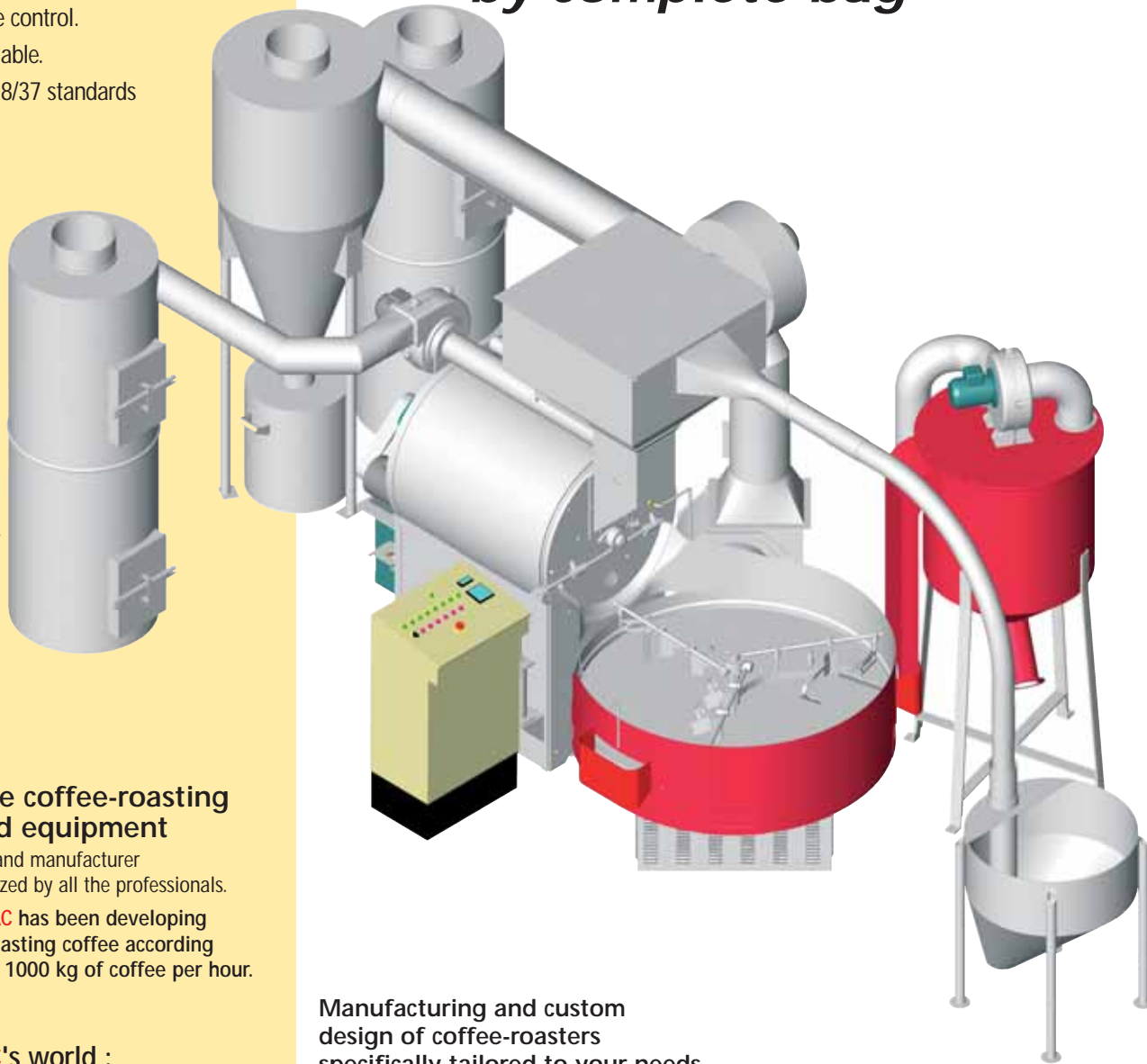
**SASA SAMIAC :**  
**Materials for the coffee-roasting and for the food equipment**

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  
for an output  
by complete bag*



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

