



One touch,
Smart replication

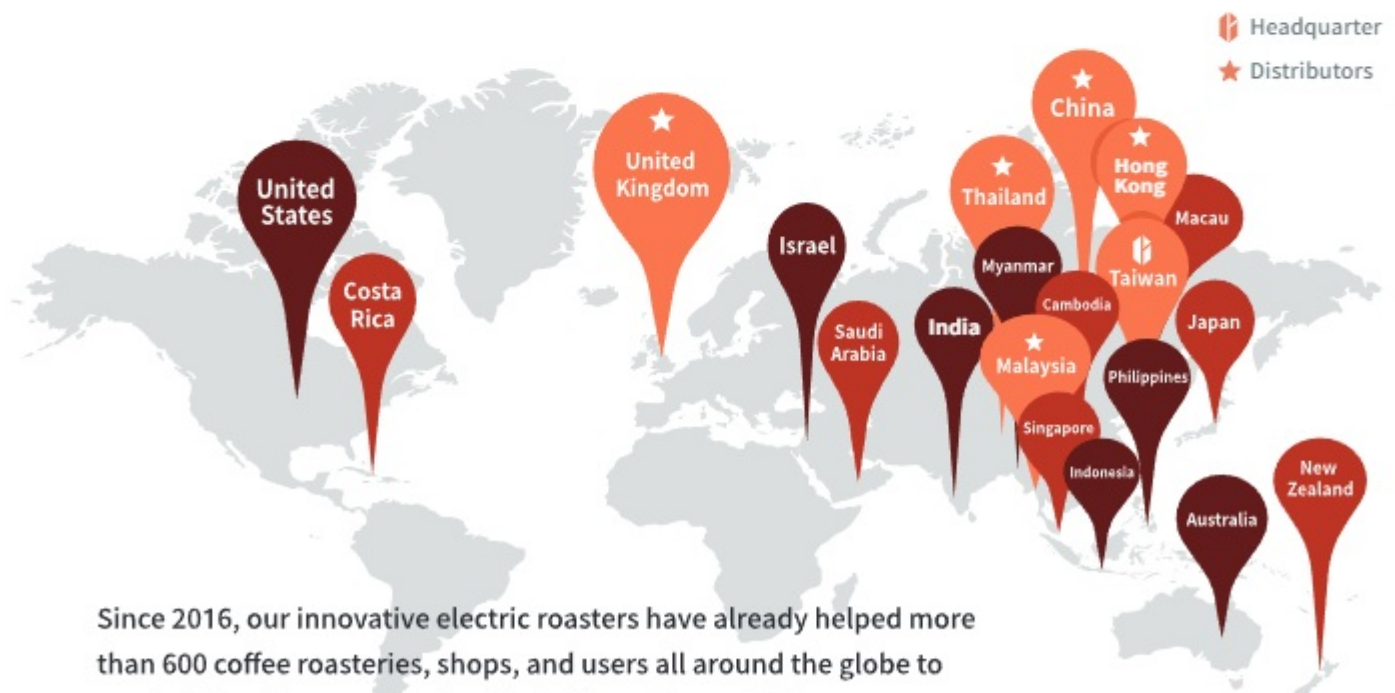
<https://rubasseroasters.com/>

About us ...

When the love and pursue for the perfect cup of coffee collides with the knowledge of semiconductor annealing technologies, the result is the spark of an idea leading to the creation of the worlds first full-auto near infrared (NIR) heating coffee roaster.



Here at Rubasse, our team and our partners are always constantly looking for methods and knowledge to further our understanding about coffee roasting and coffee in general.



Since 2016, our innovative electric roasters have already helped more than 600 coffee roasteries, shops, and users all around the globe to roast vivid coffee more easily, efficiently, and repeatably.



Near infrared heating - radiation - driven roasting

Innovative

Responsive

Effective

The **center-placed NIR heating technology** is the core of our product and the secret behind creating the **best electric roaster** (if not the best roaster!)

By specializing the roasting chamber's design according to NIR's penetrative heating abilities, we ensure that our users can develop each coffee's unique flavors with unprecedented ease and efficiency.



Radiation heating :

Better penetrative heating abilities by nature, easier inner-bean development (especially when roasting light).

Precise control :

Power output of the fully electric NIR heating elements can be **linearly adjusted with great precision and repeatability over time**, and users never ever have to worry about gas supply and fluctuations regarding gas composition which can potentially impact the roaster's burner output.

Features



Cutting-edge NIR central heating

Center-placed NIR heating combines the power and responsiveness of gas burners with the precise linear heat adjusting abilities of electric heating elements. It really is like having the best of both worlds.



Fully-Automatic roast controls

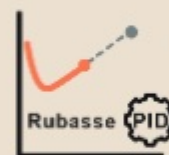
Our touchscreen controllable, fully-automated roasting system smooths out the workflow and increases roasting efficiency and productivity. Function includes: Auto roaster warmup, Auto charge temperature idle, Auto charge/discharge, Auto cooling/unloading.



Touchscreen control interface

The touchscreen on our roaster can :

- Enable users to have control over all roaster functions
- Record and plot the roast curves and other roasting data real-time
- Act as the storage for more than 20,000 roast profiles



Smart profile replication

Our smart profile replication algorithm and the precise sensors allow our roaster to replicate your previous bean temperature curve for the same coffee. By also adding the differential pressure profile replication system, Roast repeatability and consistency can be further ensured.



Energy savings & sustainability

Each full 3kg batch on our 3kg roaster only requires 1.1kWh. What's more, all roasting energy required can come from more sustainable sources since all our roasters are 100% electric.



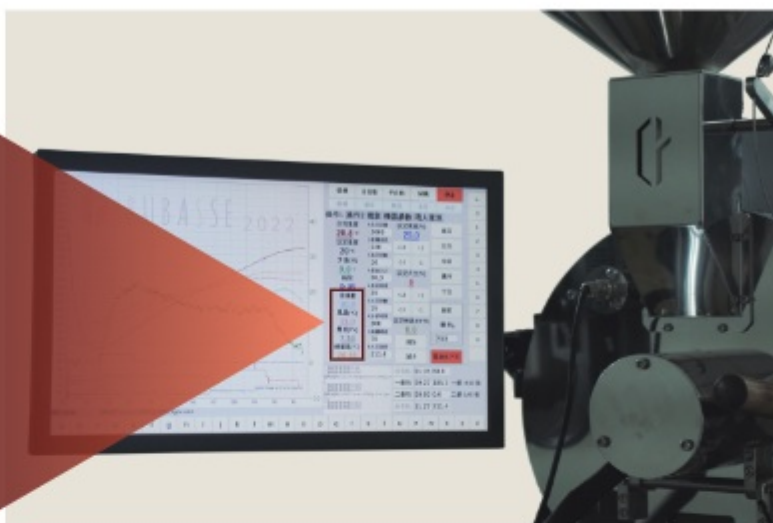
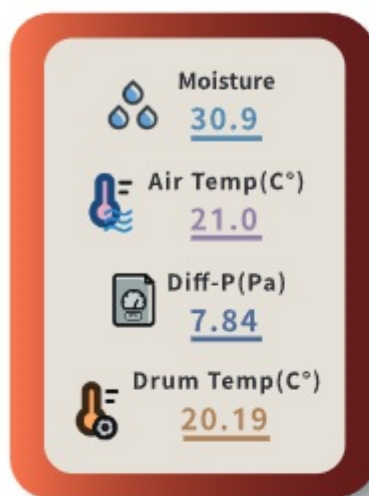
Roasting safety measures

All our roasters comes with Overheating prevention and Alarm systems. When the Overheating alarm is set off, control of the roaster's functions will be taken over by the system's safety protocol.

Roast smart, roast safe.



Know your roast – precise digital sensors for optimal roasting



Moisture Exhaust Detection

By monitoring the moisture content held by the exhaust air, we can calculate and gain real-time display of the amount of moisture released during different stages of roasting. This data enables users to obtain valuable insights about the roast, and the variations of the moisture content curves can be a more accurate indication of certain roasting milestones such as yellowing and first crack.



Differential Pressure Meter

Having the same airflow settings for every roast sessions never guarantees that you will get the same exact airflow and air circulation in your roasting environment. By monitoring the roast chamber's differential pressure, one can gain additional real-time feedback about the roast and adjust the airflow settings accordingly. What's more, our roast replication system can further track and replicate the differential pressure profile of your previous roasts, bringing the accuracy of the replication results to a whole new level.



Drum Temperature Sensor

This sensor monitors the temperature of the roasting drum's inner surface. The data readings can be used to gauge the use of conduction heat transfer during roasting. Paired together with the air temperature sensor's readings, the amount of energy held by the roasting environment can be estimated.



Air Temperature Sensor

By monitoring the temperature of the exhaust air, users can obtain data which can be used to gauge the use of convection heat transfer when roasting. Also, when used together with data coming from the drum temperature sensor, users can have some insight about the estimated amount of energy being put into the roasting environment. These data can be used to "safeguard" a roast and make certain predictions before the bean temperature reflects certain trends and effects.



Roast-Master profile replication

Changing batch sizes, even on the same machine, can be a very confusing process.

Good news: Our Roast-Master profile replication system is designed exactly to counter this issue.

From now on, when you loaded a previous roast profile but want to roast a different batch size, **simply change the batch size setting on the touchscreen panel**: the roaster will automatically adjust roast control parameters and roasting milestones to cater for the changes that comes with roasting a different batch size.



MICRO

A roaster that is truly one of a kind.

**Automated,
Stable,
Precise,
Efficient.**

Just **focus 100% on roasting**
and creating the best flavors.

The rest? **We have you covered.**



Capacity: 300g ~ 1kg or 3kg



Nano Pro 1s

NIR-driven small batch roasting : Maintaining
the same controllability and efficiency as our
Micro series roasters.

Only 1650W of power needed to roast a full
capacity 600g batch
(same power requirement as the average hair
drier!)

All our functions and features fitted into a
much more compact footprint : The perfect
choice for small batch roasting, sample
roasting, serious home roasters and coffee
aficionados!



Capacity: 200g ~ 600g



Micro - specifications

	Roast - Master	Pro		Classic	
Roast capacity	3 kg	3 kg	1 kg	3 kg	1 kg
Profile replication system	Lv.4 Roast-Master profile replication	Lv.3 Auto-Pilot profile replication		Lv.2 semi-auto settings replication	
Batch size-based automation	Yes	No		No	
Differential pressure profiling	Yes	Optional		No	
Roast data collection	Comes with: bean temperature sensor air temperature sensor differential pressure meter Optional: drum temperature sensor moisture exhaust detection			Comes with: bean temperature sensor Optional: air temperature sensor differential pressure meter drum temperature sensor moisture exhaust detection	
Max power output	5350 W	5350 W	3350 W	5350 W	3350 W
Exhaust fan - operation range	25% ~ 140 %	25% ~ 140 %	25% ~ 100 %	25% ~ 140 %	25% ~ 100 %
Drum speed range	-100 ~ +100 rpm	-100 ~ +100 rpm	-70 ~ +70 rpm	-100 ~ +100 rpm	-70 ~ +70 rpm
Cooling	Automatic stirring / unloading				Automatic Cooling only
Touchscreen	15.6 inch	15.6 inch	14.0 inch	15.6 inch	14.0 inch
Roaster weight	80 kg	80 kg	75 kg	80 kg	75 kg
Dimensions (cm)	L130 x W45 x H95	L130 x W45 x H95	L105 x W45 x H95	L130 x W45 x H95	L105 x W45 x H95
Voltage requirement	220 V				

All Micro series roasters : *Have a minimum roast capacity of 300g *Comes with automated charge/discharge function
 *Can be custom painted (with added fees)



Nano Pro 1s - specifications

Pro 1s

Max capacity	600 g
Profile replication system	Lv.3 Auto-Pilot profile replication
Roast data collection	Comes with : bean temperature sensor air temperature sensor Optional : differential pressure meter moisture exhaust detection
Max power output	1650 W
Exhaust fan - operation range	25% ~ 100 %
Drum speed range	-100 ~ +100 rpm
Touchscreen	15.6 inch
Roaster weight	25 kg
Roaster dimensions	L55 x W30 x H65 (cm)
Cooling tray weight	2.8 kg
Cooling tray dimensions	L27 x W27 x H19 (cm)
Voltage requirement	220 V



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