# **Accessories**

# **Destoner**

Coffee Tech's Destoner works on a gravity principle by using the relatively light weight of the coffee beans to detect other foreign objects that might be found, such as stones and metals.

De-stoner is equipped with an adjustable large volume air blower, creating a vacuum tunnel for separating the coffee beans from heavier weight foreign particles.

Consequently, we receive a clean product containing 100% pure coffee, without risking our customers or their equipment. Coffee-Tech's Destoners are built specifically to achieve such operation with the highest accuracy.

Thanks to its clever design and engineering, a correct ratio between the beans' screen, their surface area and quantity of air is maintained, making the Destoner very sensitive to the smallest stones that might be found inside the coffee.

The user regulation interface is performed using a digital frequency inverter for consistency, repeatability and accuracy, and with a resolution of 0.1Hz you can be certain that your Destoner will perform its task to perfect guaranteed results.

# Integration

The Destoner is fully integrated into your roaster, connected directly to the beans' exit from the cooling pan.

Evacuating the cooled beans directly to the de-stoner without a middle stop in the process.

All you need to do is to open the cooling group door and push the De-stoner button. The operation switch, de-stoner power alimentation and frequency inverter interface are all integrated into the machine and need no extra infrastructure or installation.

# **Small footprint**

Like all our products, the Destoner excels in a small footprint to save floor space at your roastery.

# **User-friendly**

We are always thinking about the roastery day-to-day routine and performance and how we can improve and achieve higher efficiency.

That's why we integrated the Destoner's operation from the main control panel of the roaster.

As a roast master, working at the roastery you would be multi-tasking all day long. This includes operating the roaster, preparing the next batches, and making sure you are keeping your roaster working continuously.

These batches won't be preparing themselves, so operating the gear from one central point is something that you will enjoy, without the need to move between different control boxes and switches.

# Why you need a Destoner

From the moment the coffee beans are picked until they reach the consumer's serving cup, it takes a long road with

# Technical Specifications

#### **Materials:**

Stainless steel/Carbon steel

#### **Dimensions (Cm):**

74(W) X 40 (D) X 1950(H)

#### Weight:

100 kg

#### **Electrical specifications:**

Single phase 220-240V AC 50/60hz, 1500W

#### **Holding capacity:**

30 kg



Maintenance Free



Blower Speed Control



# Triple Coffee Silo

To complete your in-house shop roasting system, you may store your roasted beans and display for sale in the most professional way.

Triple silo is made with the best materials and craftsmanship, stunning design finished in polished brass or embossed stainless steel, wall mounted or countertop if ordered specifically.

The Silos give your shop the real look and feel of a micro-roastery, the clean design complements our shop roasters when set together at your store.

Displaying your fresh roasted coffee will not only be efficient in saving the expense of packaging and storage, but will also increase your sales, the store's traffic, the variety of products displayed, and will also change the shop's behavior from a push-sale to a demand-request approach.

The Triple Silos are cleverly designed for daily usage - each silo's capacity is up to 5Kg (11 lbs.) of beans, a large cover for quick re-filling, a swift and convenient release barrier mechanism, and each of the silos comes with a special space for a replaceable tag.

# Technical Specifications

#### **Materials:**

Decorative stainless-steel/brass/acrylic-glass/anodized aluminum

#### **Dimensions (Cm):**

78(w) X 23(d) X 74(h)

#### Weight:

17 Kg

#### **Capacity:**

3X5kg 15kg (33lbs)



# Roasting Cart

Complete your shop roasting setup with this clever and a useful Service Cart:

### **Functional**

A table for our shop roasters - Solar Shop Roaster and the FZ94 Pro-Lab Roaster.

# Secure and safe device for your gear

Attach your roaster to the Service Cart with provided locking screws to prevent falling accidents.

## Multiple usages

Can be used as a data-logging/Profiler laptop table while roasting with Coffee-Tech's roasters.

## **Transportable**

Includes high quality swiveling wheels with brakes.

### Lifetime lasting

The Service Cart is made of stainless steel, intended to be placed in a food retail environment such as cafés, bars and restaurants.

## Design

Spectacular design and appearance without compromising on details.

# Technical Specifications

#### **Materials:**

Stainless-steel

#### Dimensions (Cm):

65(w) X 45(d) X 82(h)

#### Weight:

19 kg

