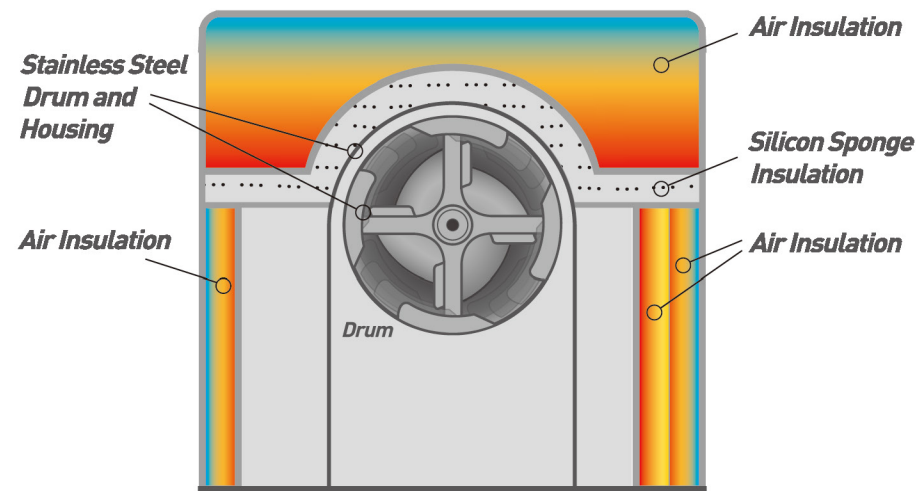


High Quality Materials in Every Roastboy

ROASTBOY
Fresh Roasting System

Roastboy's drum, drum housing, and air flow duct system are all made of high quality stainless steel. Stainless steel is considered to be a safe and hygienic material for food appliances, equipment and machinery. Roastboy features air insulation created by use of stainless steel walls between the hot surface of the drum housing and machine cover. This air insulation is an effective safety system for consumers.



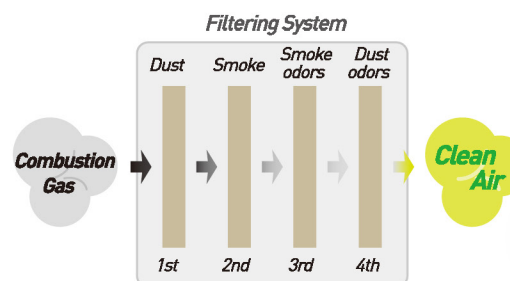
Optional Smoke Eliminator

ROASTBOY
Fresh Roasting System

Roastboy's smoke and dust eliminator system makes Roastboy a popular choice to operate in supermarkets. The smoke eliminator eliminates 100% of smoke and dust and reduces coffee odors by 80%. This optional equipment allows supermarkets to roast and sell freshly roasted coffee beans while the customers wait.



* Optional Smoke Eliminator
(can take the form of an easily movable cart)



Roastery Coffee Shops

ROASTBOY
Fresh Roasting System

Roastboy can be part of the service bar. It can also be a nice decoration for any coffee shop. The most important feature is that the customers can see the roasting process in front of them.



Gasan Techno Town
Seoul



University Street
Seoul

Authorized Distributor

Mr. Coffee Co., Ltd., Suite 905, The Rubens Valley, 691-3 Gasan-Dong
Geumchun-Gu, Seoul, Korea 153-803 | T. +82-2-540-5360

www.roastboy.com | www.mrcoffee.co.kr



Fully Automatic Coffee Roaster
For Coffee Shops

ROASTBOY®



Specially designed for coffee shops
Easy operation with voice instructions / cost savings
Increased coffee beverage sales and whole bean sales

Innovative Design

Your coffee shop looks better with Roastboy!

ROASTBOY

color choice



Technical data

Dimensions (mm)	611 x 692 x 815	Roasting Capacity	1kg, 500g, 250g
Power consumption	3.3kw	Roasting time	9Min~15Min (Depends on Quantity)
Weight	95kg	Maximum Output/HR	4kg(1kg x 4Batch)

Innovative Technique

Voice Message + Touch Screen



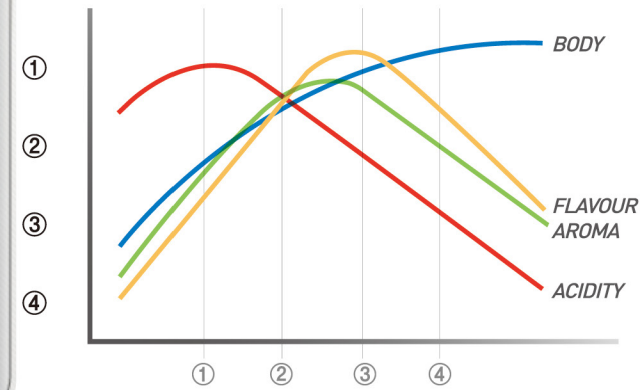
- 1 step Preheating Stage (Voice)
- 2 step Select the Quantity of Green Beans (Voice + button)
- 3 step Select Roasting Degree (Voice + button)
- 4 step Load the Green Beans (Voice + button)
- 5 step Roasting Stage (Voice)
- 6 step Dumping the Coffee (Voice)
- 7 step Cooling Stage (Voice)
- 8 step Do you want to roast another batch? (Select Yes or No)

If you press "Yes", Roastboy goes to the second stage.
If you press "No", Roastboy goes to off mode.

Taste Consistency

Consistency of coffee taste is the most important factor for coffee shop operations.

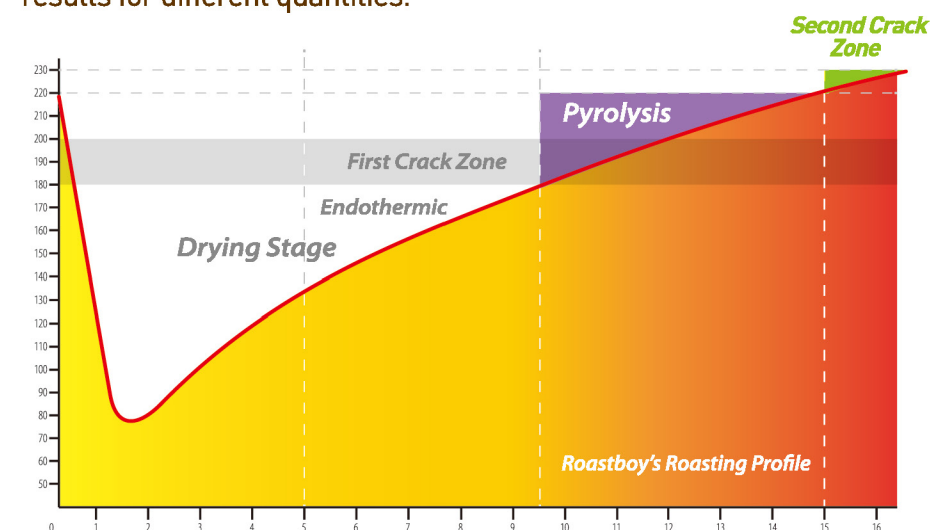
The Roastboy provides the consistency of taste all the time with 6 roasting degrees.



- 1 Light Medium (American Roast): high acidity, good aroma, nutty
(Ideal for morning coffee diluted with milk)
- 2 Medium (City Roast): good acidity, bold aroma, nutty
(Ideal for American type brew coffee)
- 3 Medium Dark (Full City Roast): rich flavor, bold aroma, good body
(Ideal for Italian type Espresso coffee)
- 4 Dark (French Roast): body dominates overall taste
(Ideal for dark brewed iced coffee)

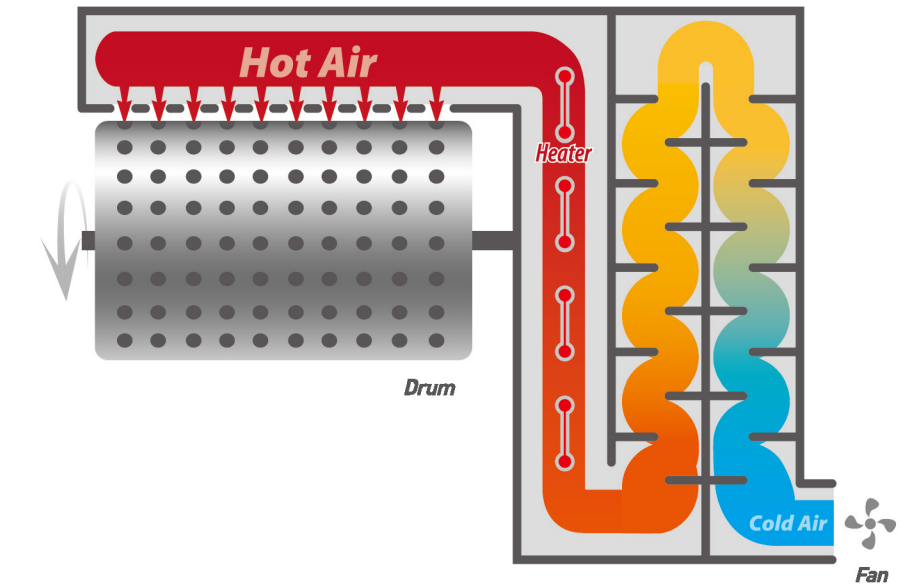
Roasting Profile

Thousands of tests provide the statistics for best quality coffee and help develop a profile. Roastboy's roasting is neither slow nor fast. We develop roasting profiles for 1 kg, 500g, and 250g differently. Roasting time for 1 kg is 15 minutes, 500g is 12 minutes, and 250g is 9 minutes. Roastboy controls heat supply perfectly to make best results for different quantities.



Clean Air Roasting System I

Roastboy only uses clean air coming from outside of the machine. With its very effective method of heat generation, only clean hot air enters the drum and roasts the beans inside the drum. Coffee tastes more clean and delightful with "Roastboy" clean air system.



Clean Air Roasting System II

Usually, coffee roasters emitting gas during the roasting can cause problems for neighbors. Roastboy has a filtering system to eliminate dust going out through chimneys. It also reduces smoke and odors significantly.

