

TTG 60

TRADITIONAL GOURMET ROASTER



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OUT OF THE BOX ROASTING

Its hourly capacity of about 240 kg and the **artisan management** of the working phases make TTG 60 ideal for small-scale industrial roasters who don't want to give up the pleasure of artisan roasting of their own coffee. The TTG 60 is specifically designed for flexible roasting times, thus enabling a deep and homogeneous bean development in order to enhance the full-bodied and aromatic characteristics of the final beverage, typical of **Espresso, Specialty** and **high-quality gourmet coffees**.





MAIN FEATURES

- STURDY AND LONG-LIFE COMPONENTS
- RELIABLE FOR LONG WORKING SHIFTS
- ADJUSTABLE CONVECTION AND CONDUCTION RATIO
- DRUM DESIGN ALLOWS THE PERFECT MIXING OF THE BEANS
- DOUBLE COVER OF THE ROASTING DRUM FOR THE MAXIMUM THERMAL EFFICIENCY
- RAPID AND UNIFORM COOLING IN A STAINLESS STEEL TANK
- ROASTING AND COOLING INDEPENDENT FANS
- EFFECTIVE CHAFFS SEPARATION
- SUITABLE FOR VERY DARK ROAST

SAFETY AND ENVIRONMENT

- MAXIMUM SECURITY DURING THE PROCESS
- EMERGENCY WATER FOR THE ROASTER DRUM
- ENERGY EFFICIENCY AND THERMAL INSULATION
- RELIABLE AND EFFICIENT ECO-FRIENDLY SYSTEMS FOR THE EMISSION TREATMENT

ROASTING CONTROL

- FRIENDLY NEW MULTITOUCH HMI MAESTRO
- MODULATING BURNER 0-100%
- ROASTING TEMPERATURES CONTROL
- DRUM ROTATION SPEED CONTROL
- AIR-TO-BEAN RATIO CONTROL
- CRACK TEMPERATURES SAVING
- RATE-OF-RISE MONITORING
- PRE-SETTING OF THE ROASTING PROFILES
- 8 SETPOINTS OF ROASTING
- 20 NAMEABLE ROASTING PROFILES
- REMOTE ASSISTANCE

TTG 60 THE ROASTING PROCESS



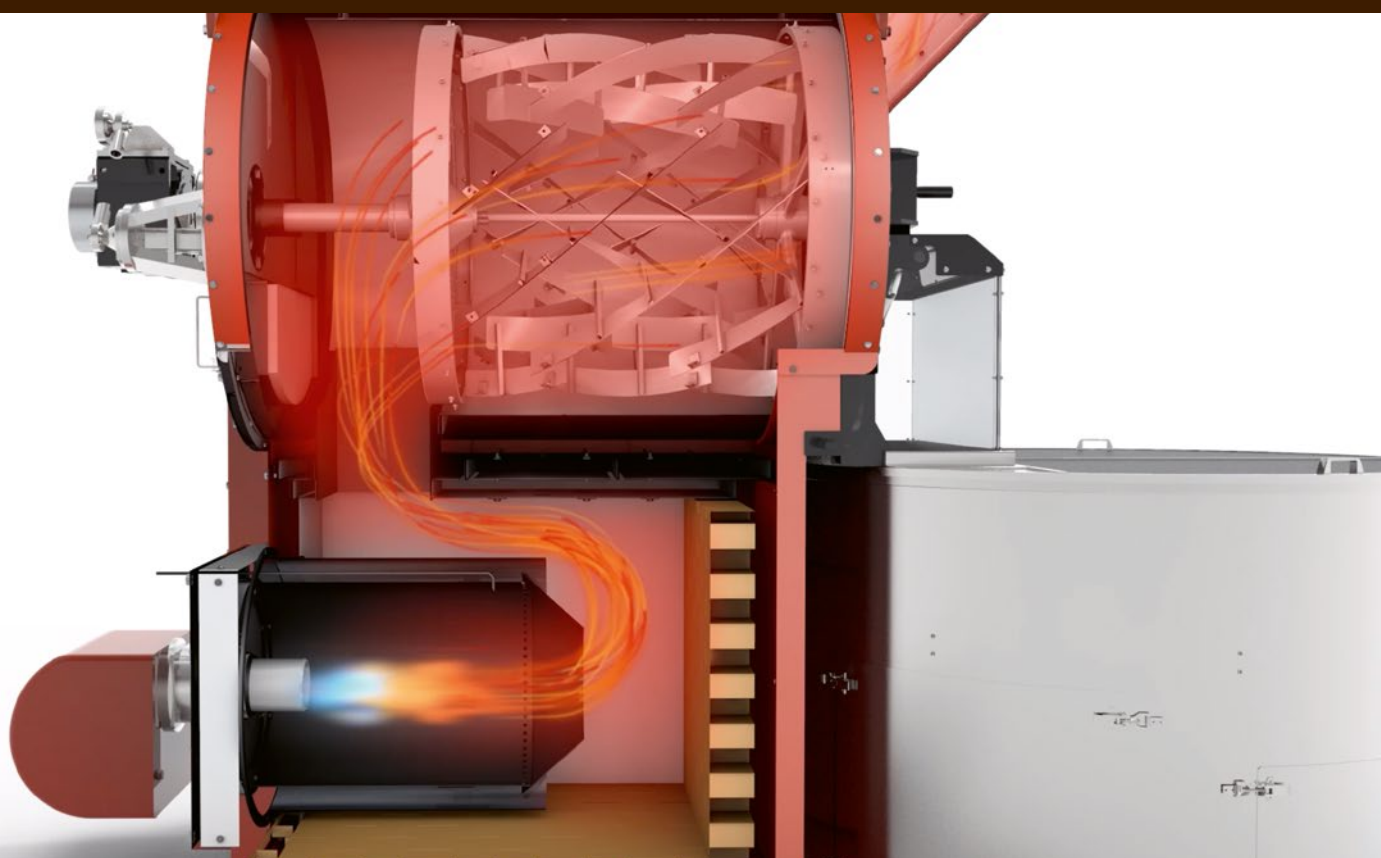
ARTISAN ROASTING WITH HIGH PROFITABILITY

TTG 60 is an **easy-to-use, reliable** and **cost-effective** machine enabling complete handling freedom of the roasting, combined with the guarantee of the highest manufacturing quality and long-life operation of devices installed. The equipment is easily set up so that time-to-commissioning and maintenance operations are definitely reduced, ensuring **high profitability standards**.

The TTG 60 allows the roast master to manage **coffee temperature, drum rotation speed** and **air-to-bean ratio**, therefore letting him vary the method of transferring heat to the bean, achieving the desired **balance between convection and conduction**.

The roastmaster can manually handle the coffee loading, the drum and cooling tank discharge, in the time he prefers.





THE HEART OF ROASTING

Another benefit of this strong roaster is at the very **heart of roasting**, namely the way in which the heat is transferred to the coffee beans.

The thermal energy cycle adopted by the TTT 60 allows for the **gentle drying and caramelisation** of the coffee sugars, avoiding direct contact between heat source and the roasting chamber.

This makes it possible to control the amount of heat transferred to the bean and reduce uncontrollable thermal inertia as much as possible.

Having **good thermal insulation** of the external surfaces allows this roaster to offer a “**soft**” **roasting** that means controlling the **heat distribution to the beans**, taking care of the raw materials so as to achieve the **highest quality aromatic profiles**.

AT EVERY PHASE, AN EFFECTIVE SOLUTION

TTT 60 is equipped with **two independent suction systems**, one for roasting and one for cooling, so that the two phases can be carried out simultaneously and in full capacity between one batch and the next, without neglecting the cooling phase. **Effective cooling** must quickly stop prolonged internal reactions that might otherwise over-carbonise the sugars, resulting in too much bitterness and hints of burned taste. The TTT 60 cooling system reaches ambient temperature in **less than 3 minutes**. As a result of the attention paid at every phase, this machine guarantees **minimal product and weight losses**. In addition, TTT 60 is equipped with technological components that ensure **maximum security** during the process and different **eco-friendly systems** aimed at reducing the Carbon Footprint.

THE CONTROL OF THE ROASTING METHODS

Managing the roasting variables according to the desired end product, the roast master is now able to transfer heat through the soft conduction with the **insulated drum surface** and with the powerful heating convection, through the desired air flow volume that can be handled inside the drum. The **heating chamber**, made with very **thick material**, guarantees perfect and homogenous **mixing of the roasting air**, resulting in reliable machine performance and repeatability of roasting profiles. We can thereby succeed in achieving **countless sensory profiles**, developing the coffee's deepest aromas, **from light roasting to the very darkest**.

TTG 60 THE ROASTING CONTROL

maestro
avantgarde

TTG 60 is equipped with the **MAESTRO Avantgarde** as a standard application, combining the complete freedom of **artisan roasting** with the possibility of **pre-setting** the roasting recipes. MAESTRO is an **easy-to-use**, intuitive and reliable roasting control system to help the roast master handle roasting at his discretion. It can be operated directly at the roaster or via **remote control**.

The system enables to **save and export the roasting data** on USB drive, organising them later as preferred.



ROASTING CONTROL

- BURNER MODULATION 0 -100%
- ROASTING TEMPERATURES CONTROL
- DRUM ROTATION SPEED CONTROL
- AIR-TO-BEAN RATIO CONTROL
- PRE-SETTING OF THE ROASTING PROFILES
- 8 SETPOINTS OF ROASTING FOR EACH PROFILE
- 20 FREELY DEFINABLE RECIPES
- CRACK TEMPERATURES SAVING
- RATE-OF-RISE MONITORING

UNLIMITED PRODUCT CUSTOMISATION

MAESTRO Avantgarde allows the roast master to manage **coffee temperature, drum rotation speed and air-to-bean ratio**, therefore letting him vary the method of transferring heat to the bean, achieving the desired balance between **convection** and **conduction**. The temperatures and other parameters are shown in the **trends summary**, where the user can control roasting

MAESTRO AVANTGARDE FEATURES

- USER-FRIENDLY INTERFACE ON BOARD
- POSSIBILITY TO REMOTE THE HMI ON EXTERNAL DEVICES
- CURRENT ROASTING TREND VISUALISATION
- OVERVIEW OF ALL KEY ROASTING PARAMETERS
- ALL ROASTING DATA CAN BE SAVED ON USB DEVICES
- MAESTRO IS READY FOR CROPSTER CONNECTION
- REMOTE ASSISTANCE

curve and current temperatures, monitoring the **Rate-of-Rise** and recording the first and second **Crack temperatures** in just one click. MAESTRO Avantgarde control includes the possibility to **pre-set** the different desired roasting profiles. The roast master can set up to **8 roasting steps** for each roasting profile saved and register up to **20 roasting recipes** in the system. The user can simply record and export the roasting profiles on a USB drive. MAESTRO Avantgarde allows for **remote connectivity** and **remote assistance**.



MACHINE'S OPTIONALS

- GREEN COFFEE LOADER
- DESTONER
- COLOR CUSTOMISATION AND DECORATION
- ODOUR FILTER AND AFTERBURNER
- MAESTRO PRO CONTROL SYSTEM COMBINED WITH THE ROASTING MANAGER APP

maestro^{pro}

On demand, the TTG can be fitted with **MAESTRO Pro** control, a PC-based roasting control system. In addition to the other features of MAESTRO Avantgarde, MAESTRO Pro enables the **automatic memorisation of the roast data and trends** along with the possibility of **analysing the roasting results at any time** in the preferred way, either on board directly or from PC. Furthermore, MAESTRO Pro control allows the roast master to save up to **99 freely definable recipes**.

Combined with MAESTRO Pro control, the PC-based application **ROASTING MANAGER** let the roast master **collect and archive** roasting production data and recipes over the years, **summarising data in a useful way** with an attractive design through **reports and statistics**. It enables to collect a back-up of almost **5 years of production**.

ROASTING MANAGER APP



A UNIQUE DASHBOARD FOR YOUR DATA

All the roasts and process data are organised in the same place for a quick overview and analysis.



AT EVERY ROAST, ITS PROFILE

Roasting Manager can show the corresponding profile for every roast, either in a single view or compared with other roasts at the same time.



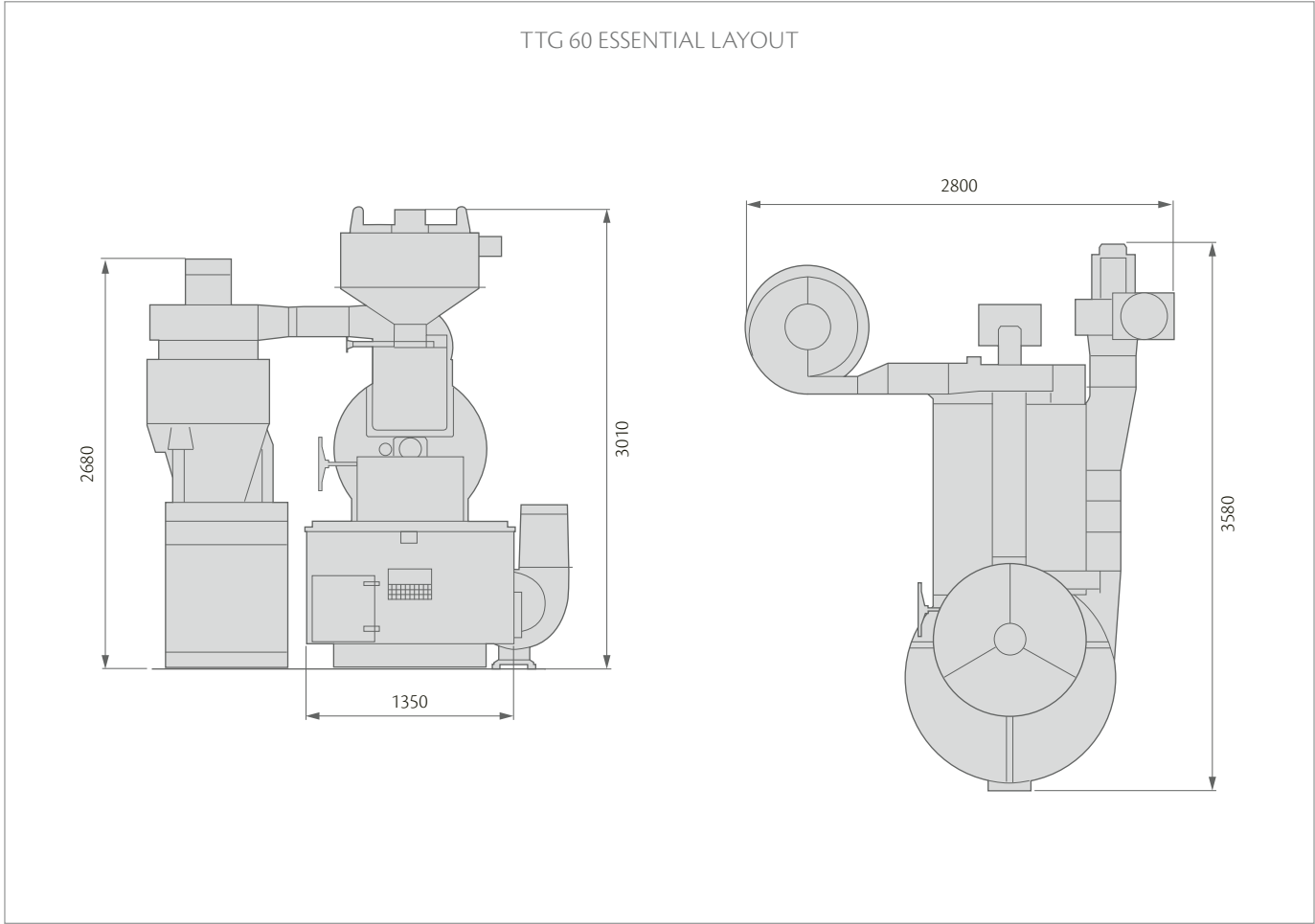
CUSTOMIZE THE DATA VIEW

You can filter all the data in the desired way: production date, recipe name, final temperature, green coffee moisture. Just with one click.

roastingmanager 
roast data-profile charts-recipe reports



TECHNICAL DATA



	TTG60
Lenght (mm)	3580
Width (mm)	2800
Height (mm)	3010
Batch size (kg)	30-70
Capacity (kg/h)	up to 280
Roasting Time (min)	12-20

