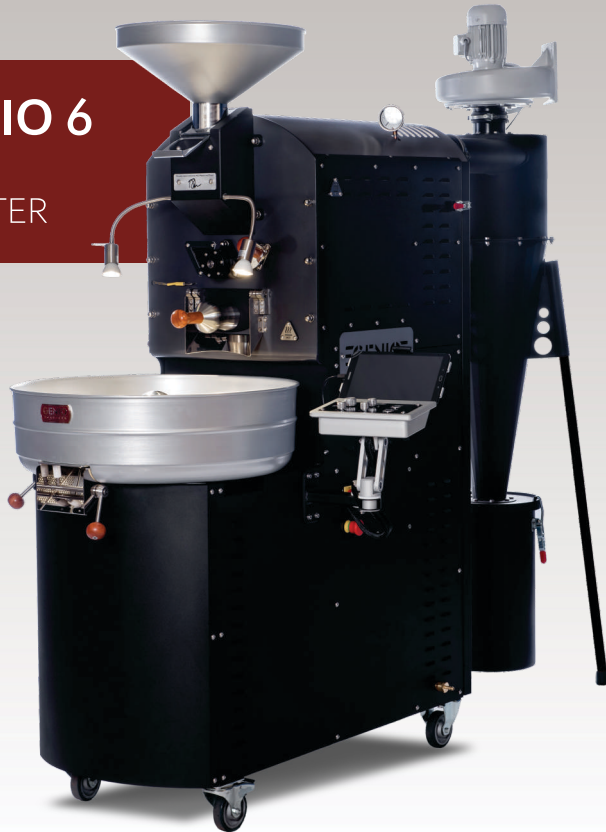


GENIO 6

SHOP
ROASTER



GENIO FOR LIFE

www.genioroasters.com



GENIO 6 SHOP ROASTER

The Genio 6 is ideal for start-up and medium capacity roasteries

The Genio 6 series was developed by Neil Maree and perfected by the Genio Roasters engineering team.

With cutting-edge electronics and superior mechanical systems, the Genio 6 is designed to create specialist temperature and heat transfer profiles. Roasts can easily be duplicated thanks to the machine's excellent stability and easy to use control system.

The Genio 6 is ideal for any type of roastery: from beginners who want to start their businesses to commercial roasters who need to roast specialty batches or test new roasting profiles.

SHOP ROASTER

IDEAL
SHOP
ROASTER





KEY FEATURES

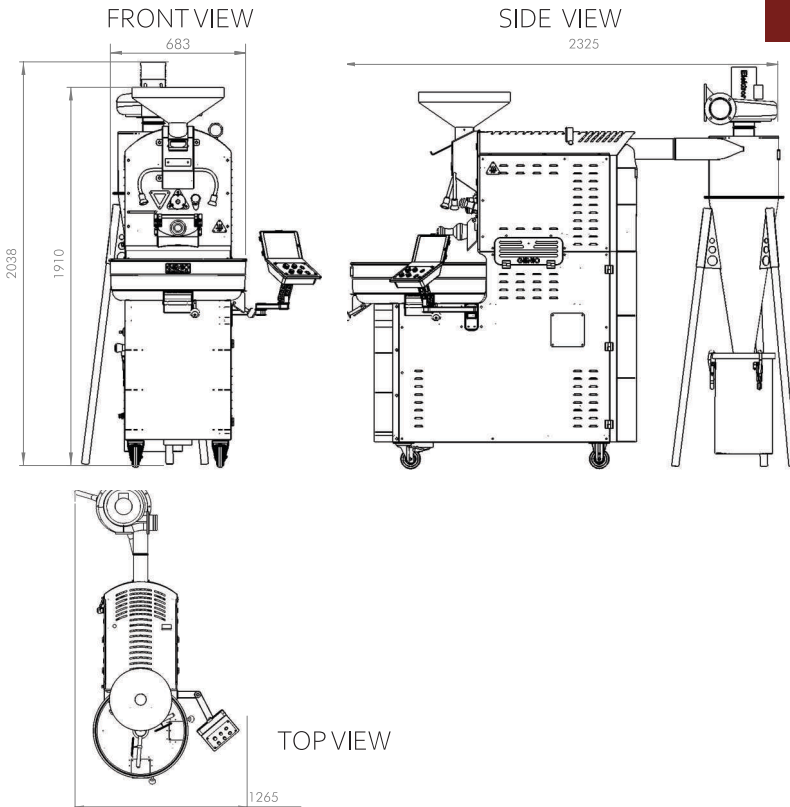
- Roasting time for 6kg batch is between 11 – 15min
- Lightweight aluminium cooling bin and hopper is coated with a food-grade anodised finish
- Cooling to room temperature in 3 minutes
- 4 castor wheels for mobility
- Wireless tablet with full manual and automatic profiling control
- Fully compatible with the Genio ProRoast application
- Dual-wall ceramic coated drum
- Motor with 4 variable speeds
- Precise heat delivery is possible throughout the roast in 1% gas pressure adjustment increments
- Straight radial fan blades drastically reduce the build-up of coffee oils, ensuring less maintenance and prolonged life span
- 3 year global warranty

GENIO 6 SHOP ROASTER

THE
FEATURES



PLAN & SPECS



| | |
|--------------------|--|
| Min capacity | 200g - 1kg sample roasting |
| Max capacity | 1kg - 6kg profile roasting |
| Dimensions | 1200mm (l) x 460mm (w) x 1785mm (h) |
| Heating | 25kW gas burner (LPG/Natural Gas) |
| Roasting fan | 660 m ³ /hr @ 1100 Pa |
| Cooling fan | 1000 m ³ /hr @ 1600 Pa |
| Electrical | 220V 50Hz Single Phase |
| Control | Wireless tablet, full profile logging Full manual/automatic profiling |
| Profile plotting | 7 graphs in real-time and reference profiles from database |
| Drum | Dual-wall ceramic coated |
| Roasting principle | Convection and conduction |
| Roast time | 11 - 15min |
| Motor | 4 variable speeds |

TECHNICAL SPECIFICATIONS



GALLERY



SHOP NOW



PREMIUM HIGH-PERFORMANCE COFFEE ROASTERS

Genio Roasters has designed and manufactured high-performance hand-crafted coffee roasters since 2009 and is currently represented in more than 29 countries globally.

From powerful roaster and accessory designs to our always accessible technical support, we will change the way you think about the future of coffee roasting.

Our coffee roaster machines are ideal for micro roasting, shop and commercial coffee roasting.

Tel: +27 (0)11 794 6112
sales@genioroasters.co.za
www.genioroasters.com
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