

Gene Café Home Coffee Roaster

The Gene Café home coffee roaster is one of the most significant advances in home coffee roasting to ever hit the market. It will roast a large batch of beans – 250g after roasting, making this one of the largest capacity home roasters in its class.

The Gene Café coffee roaster also uses a unique patented way of mixing and heating the beans to produce a very even roast with excellent body without sacrificing brightness. The roaster uses an off-axis rotation that tumbles the beans combined with hot air flow. While it looks like a drum roaster, the Gene Café also shares some of the roast characteristics of a hot air roaster. If you are having a hard time deciding between the benefits of a hot air roaster (even roast, bright flavour) and a drum roaster (full body roast and larger capacity) then the Gene Café roaster is a great choice.

The Pyrex glass construction allows you to visually monitor the roast process and the low noise level (65 db) compared to other home roasters, allows you to hear the first and second crack of the



coffee beans. This will prove to be a real asset for this roaster since the sound of the beans cracking is one of the best ways of monitoring your roast.

Gene Café roaster flyer

Capacity	300g
Agitation and heating	Off-axis and convection heating
Chaff collection	Removable chaff container
Temperature range	0-250 deg. C
Controls	Analogue rotary dials for time and temperature. Audible signals on cycle change.
Power	1400 w
Weight	9.0 kg
Dimensions: (w x d x h)	383 x 243 x 229
Colours	Black

Warranty

All new machines for home use carry a 12 month back to base warranty. Machines for business use carry a 12 month parts and 3 month labour warranty. During this period, the machine is returned to us at the customers cost and we will return it at our cost. Normally we will aim to return the machine within 5 working days.

Exclusions: Misuse, user modified equipment.