Air-Motion Roasters

Coffee Trading Society Limited

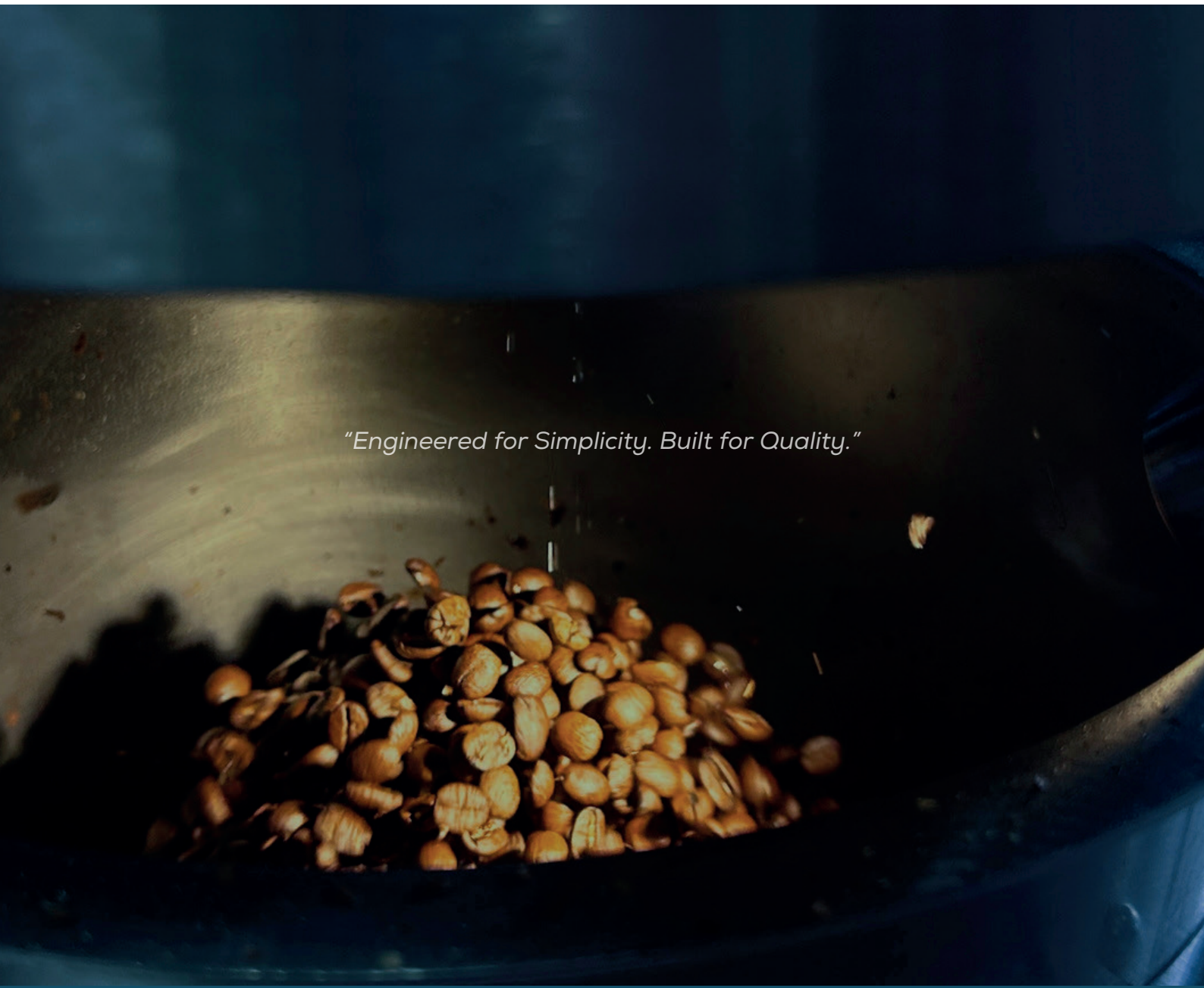


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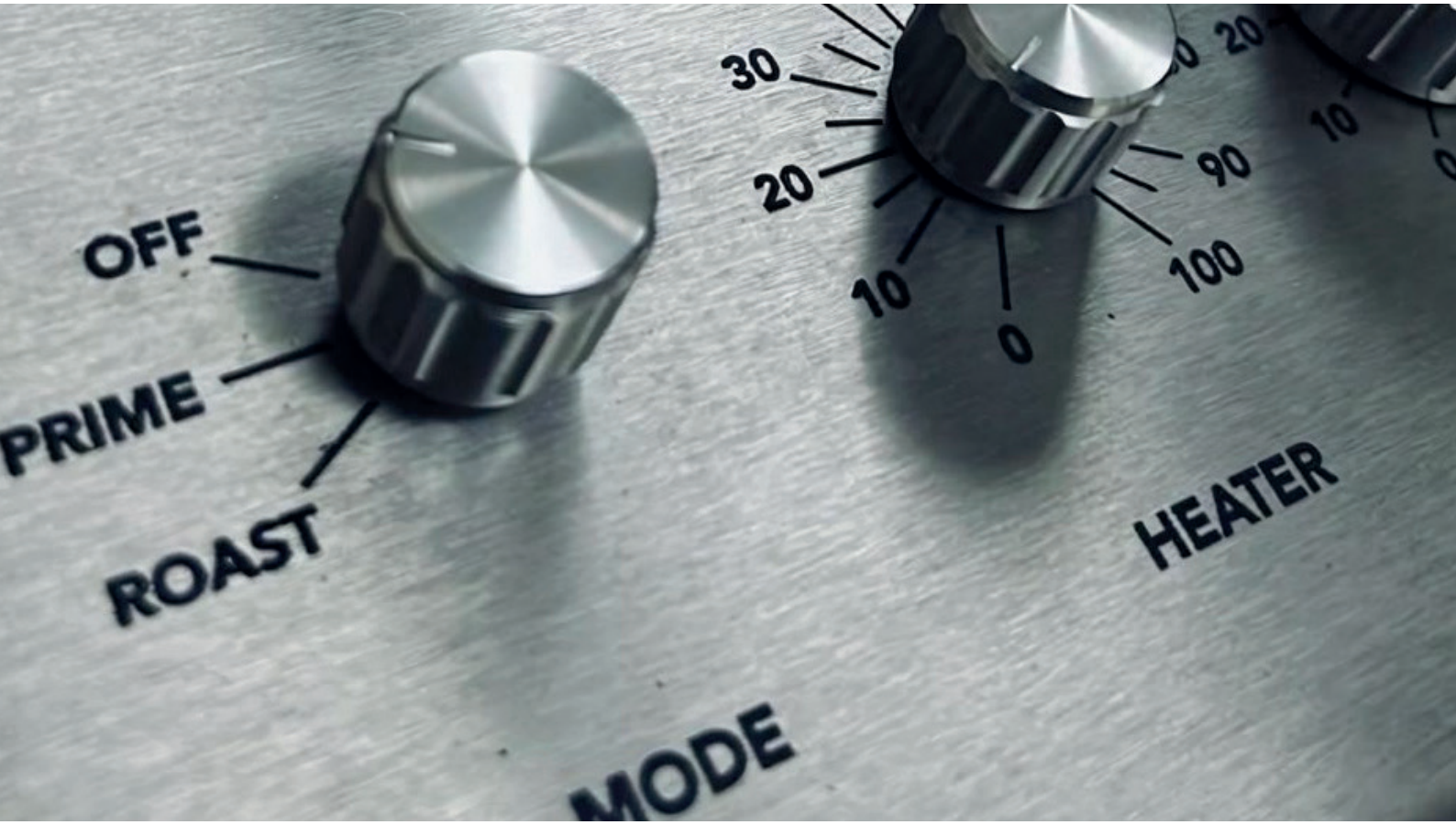
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Engineered for Simplicity. Built for Quality.

Why choose Air-Motion Roasters?

Discover the future of coffee roasting with the Air Motion Roasters, engineered to deliver unmatched precision, consistency, and flavor. Designed for roasters who demand excellence, this innovative machine blends cutting-edge airflow technology with intuitive controls, enabling you to unlock the full potential of every green bean.

Whether you're a micro-roaster or scaling your operation, Air Motion Roaster offers reliability and superior results.

Patented Airflow

Our patented airflow roasting system uses a powerful and precisely controlled hot air circulation to evenly roast every coffee bean. This innovative approach minimizes hotspots and scorching, ensuring consistent heat distribution and a uniform roast profile with every batch.

By continuously moving hot air through the roasting drum, the Air Motion Roaster extracts fuller flavor development while preserving delicate aromas. This method enhances sweetness, reduces bitterness, and allows the unique characteristics of each bean origin to truly shine in your final cup.

ROAST → RESULTS

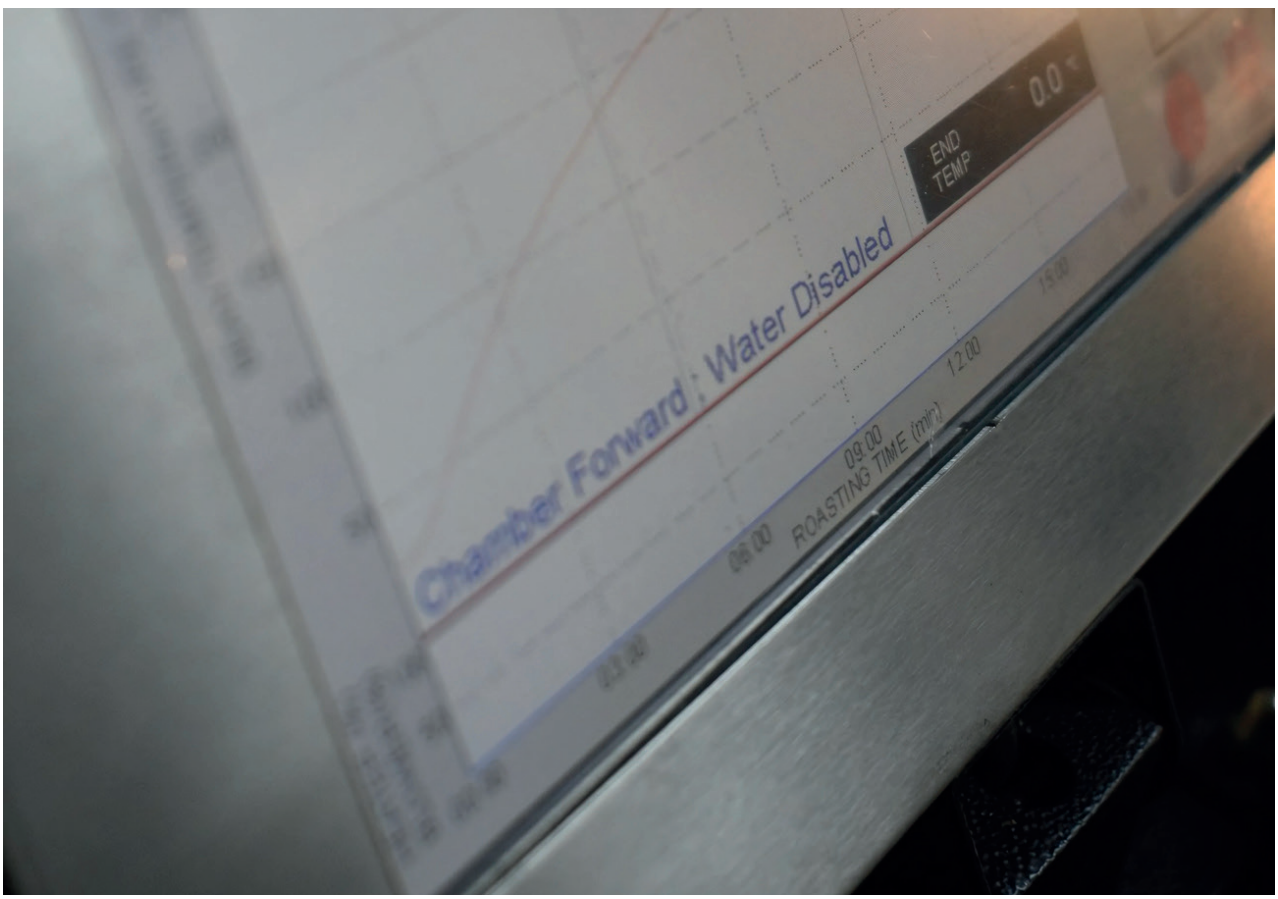
Roasting Simplified

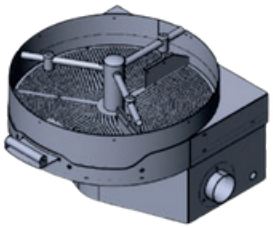


With Air Motion's intuitive control panel, roasters gain full command of every stage. Adjust temperature, airflow, and roast time with precision. Real-time feedback and digital readouts let you fine-tune each batch to match your exact flavor goals.

The system allows you to save and replicate roast profiles effortlessly. Whether you're crafting espresso blends or highlighting single-origin nuances, the programmable settings ensure consistent quality—batch after batch—with minimal guesswork or variation between roasts.

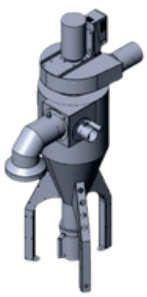
Integrated sensors monitor bean temperature, air temperature, and exhaust flow, providing detailed data throughout the roast. This gives roasters complete visibility and the confidence to explore lighter or darker profiles without risking quality or overdevelopment.





COOLER TRAY

The system is integrated with the cyclone to efficiently remove heat, chaff, and smoke, making it essential for preserving the quality of each batch.



CYCLONE

The cyclone separates and removes chaff, smoke, and heat from both the roasting and cooling processes. It ensures a clean roast environment and better airflow control, enhancing bean quality and consistency.



ROASTING TRAY

The tray uses a fluid-bed system (air roasting) that evenly suspends beans in hot air. This allows uniform roasting, reduces scorching risk, and enhances clarity in flavor profiles.



WATER MIST

The optional water mist system can be used to control bean temperature at the end of the roast. It helps in precisely stopping the roast and preserving delicate flavors, especially in light to medium roasts.



OPEN CHAMBER

The open roasting chamber design allows real-time visibility of the beans, better airflow distribution, and easier adjustments during the roast. It promotes cleaner roasting with less smoke buildup compared to enclosed systems

*From **boutique micro-roasters** to **commercial producers**, Air Motion Roasters offers a range of capacities to fit your needs.*

AMR - 3KG



- Batch Capacity: 3 kg
- Hourly Output: ~12 kg
- Best For: Cafés, micro-roasteries, training labs
- Control: Touchscreen with real-time roast tracking and manual override
- Chaff Handling: Compact but powerful cyclone system
- Power: All-electric – plug-and-play functionality, minimal footprint, and energy-efficient for smaller operations
- Unique Advantage: Ideal for limited space and quick profile testing

AMR - 6KG



- Batch Capacity: 6 kg
- Hourly Output: ~24 kg
- Best For: Roasteries scaling production or serving multiple outlets
- Features: Programmable roast profiles, enhanced airflow modulation, touchscreen + profile recording
- Build: Heavy-duty construction designed for daily use in busy environments
- Power: All-electric – delivers powerful heat response, energy savings, and zero emissions in a gas-free setup
- Unique Advantage: Balances size and output for growing brands

AMR - 12KG



- Batch Capacity: 12 kg
- Hourly Output: ~48 kg
- Best For: High-volume roasteries, contract roasting, and wholesale operations
- Features: Precision control with advanced roast profiling, dual cooling fans, and data logging capabilities
- Build: Industrial-grade design for consistent performance in demanding environments
- Power: All-electric – high-efficiency heat system with zero emissions and lower operating costs
- Unique Advantage: Delivers commercial-scale output with clean energy and unmatched control

Eco-Driven Performance

ENERGY



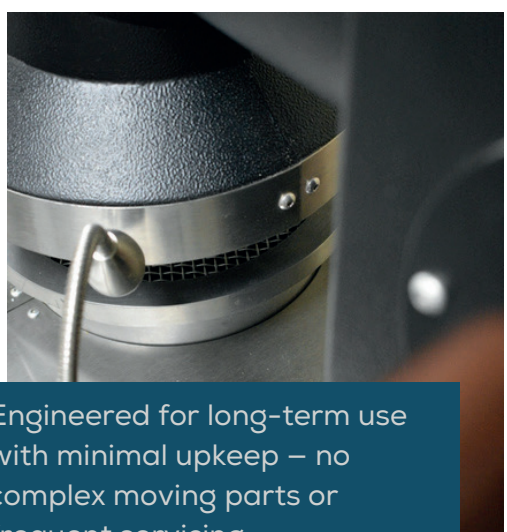
Efficient heat circulation reduces energy use by up to 30%, saving costs without sacrificing performance.

NO EMISSION



Smokeless operation with zero harmful emissions – perfect for urban or indoor installations.

NO MAINTENANCE



Engineered for long-term use with minimal upkeep – no complex moving parts or frequent servicing.

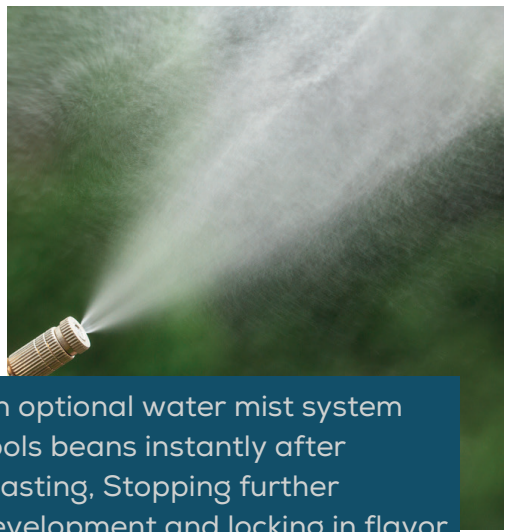
NO PRE-HEAT



Start roasting immediately. No preheat cycle needed – just power on and go.

Stress Free Roasting

WATER MIST



An optional water mist system cools beans instantly after roasting, Stopping further development and locking in flavor.

NO DE-GAS



Beans are ready to pack and brew immediately. No degassing period needed thanks to low-impact roast.

LIGHTWEIGHT



Compact and lightweight design makes it ideal for upstairs setups.

CLEANING



No soot, oil, or residue buildup. The only routine cleaning? Emptying the chaff collector.

Roasting Effortlessly

01

Plug In & Power On

Quick setup with visual prompts makes getting started simple – no manual flipping or guesswork.

02

Load Beans

Drop in your green coffee, select your profile, and let the system guide the roast for you.

03

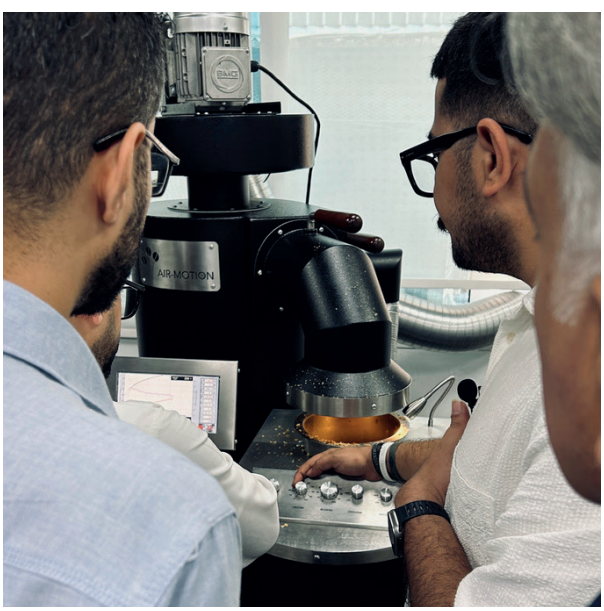
Tap Start & Monitor

Press "Start" and watch the magic happen. Real-time sensors and automated controls do the work– while you monitor progress visually and audibly.

04

Save & Repeat

Love the result? Save your profile instantly. Whether it's you or a new team member roasting next, you'll get consistent results every time.



Full Support

We offer comprehensive onboarding services, including both in-person and remote training customized to your operational requirements. Our dedicated technical support team ensures smooth implementation and continued performance – from your first roast to advanced profile refinement.

Why Air Motion Roaster Pays Off

Investing in roasting equipment is a critical decision that impacts your quality, efficiency, and profitability. Compared to traditional drum roasters, the Air Motion Roaster offers superior value through advanced technology and operational savings.

Feature	Traditional Drum Roaster	Air Motion Roaster
Initial Cost	Moderate to High	Competitive, optimized for value
Energy Consumption	High, due to longer preheats and inefficient heat transfer	Significantly lower thanks to no preheat and efficient airflow
Roast Consistency	Variable, affected by hotspots and uneven heat	Highly consistent due to patented airflow system
Maintenance & Cleaning	Frequent, with soot and residue buildup	Minimal — only chaff removal required
Roast Cycle Time	Longer, reducing throughput	Faster roast cycles increase batch output
Space & Installation	Heavy, requires reinforced floors and ventilation	Lightweight, flexible installation even on upper floors
Labor Efficiency	Requires skilled operators and constant monitoring	User-friendly interface reduces training time and labor costs
Return on Investment	Longer payback period	Faster ROI through energy savings, reduced downtime, and higher-quality output

COFFEE TRADING SOCIETY

• ARABICA • ROBUSTA • FINE CUP • SPECIALITY • NATURAL • WASHED • ANAEROBIC • HONEY •

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