RUBASSE

Rubasse NIR Digital Roasters

100% Electric Near Infrared Radiation

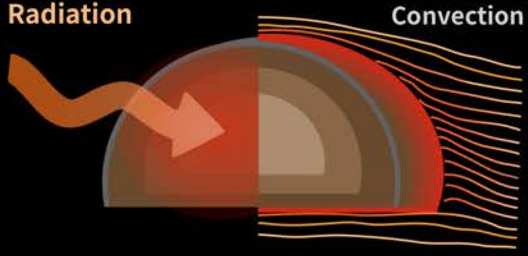
Coffee Roasting Machines for Cleaner Flavors & Future

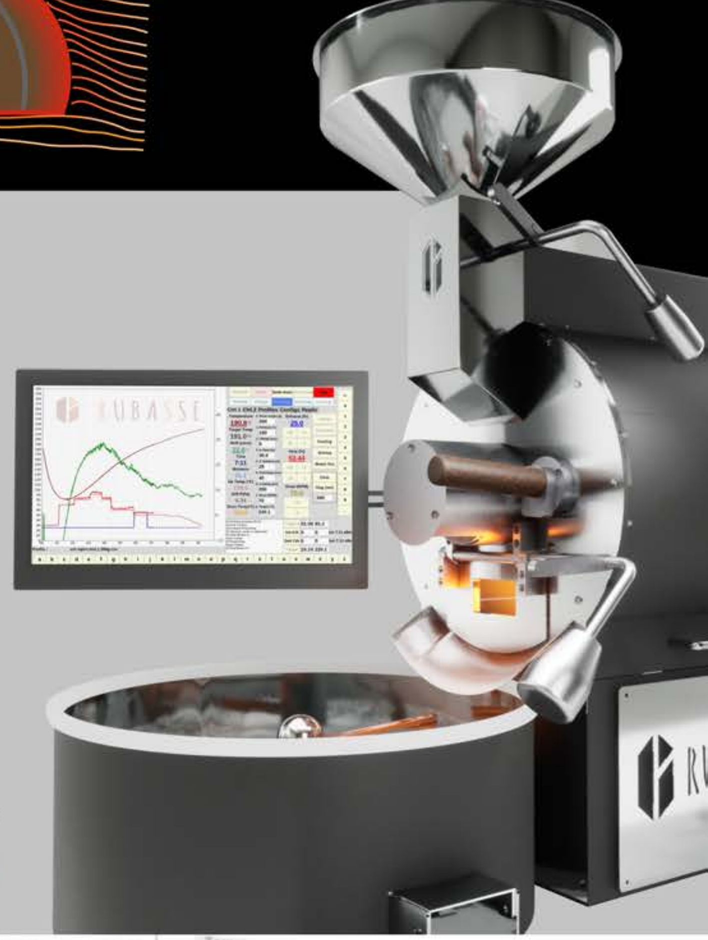
Penetrative Roasting

Using NIR radiation saves you time, energy, and worries about underdeveloping your coffees.

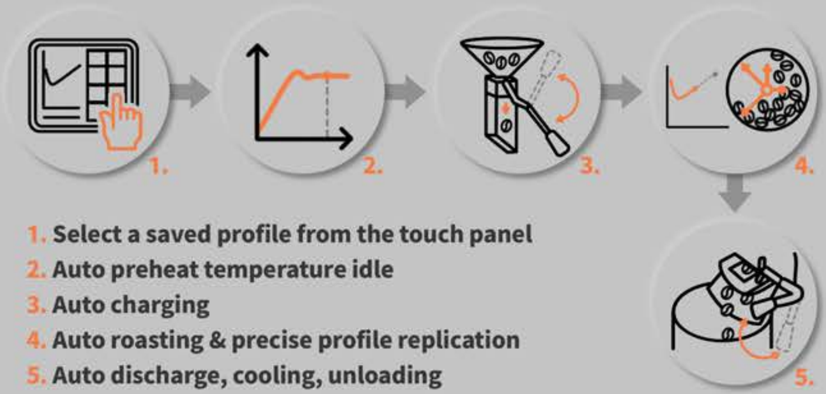
Directly applying penetrating heat onto the beans, radiation develops the coffee quicker & more efficiently comparing to traditional roasting.

Radiation > Convection
Faster development



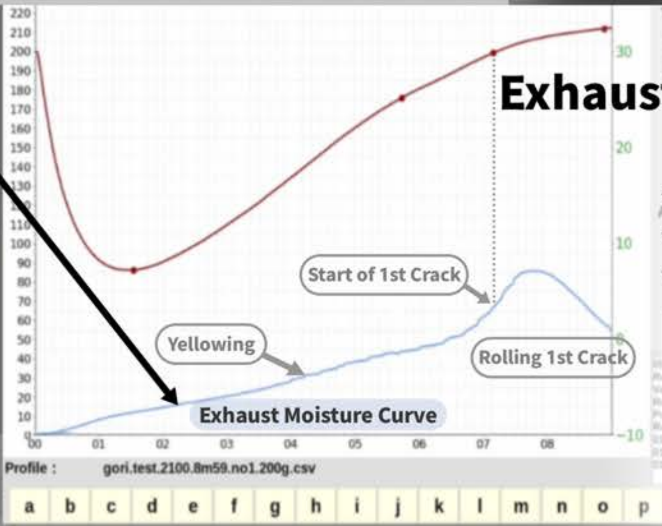


One touch, Smart replication



1. **Select a saved profile from the touch panel**
2. **Auto preheat temperature idle**
3. **Auto charging**
4. **Auto roasting & precise profile replication**
5. **Auto discharge, cooling, unloading**

With only one single touch - Our roasters fully cover these 5 crucial steps, giving users fully-developed, flavorful, & repeatable roasting results



Exhaust Moisture Profiling
1st crack navigator

★ Perfect post-crack heat application

★ Pinpoint where to mark 1st crack

★ Visual aid to help avoid "Crash & Flick"

> " Actually seeing how the coffee release moisture during roasting really deepens a roaster's knowledge about the roasting process . "
>
> – William Cheng, Founder of Rubasse

Leading in Energy Efficiency

Better for the Environment

> "...... This results in approximately **50% less energy consumption** due to effective heat method."
>
> ~ EECA's Technology Scan Report, 2024

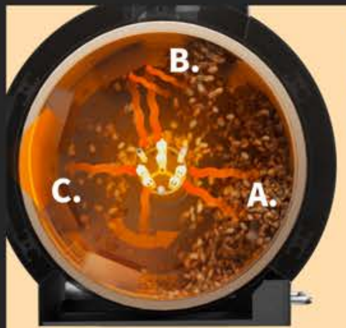
	CO2 Emission	Purchase Price	Operation Cost	Tech Maturity	Modify easiness	Overall
RUBASSE (Rubasse NIR Digital Roasters)	5	5	5	4	1	20
World well-known brands' electric roasters	5	2	3	3	1	14

Scan to read the full report & learn more

Better Roasting Environment

Efficient heating = Less waste heat emitted =
A much more comfortable operation environment

How We Doubled Roast Energy Efficiency



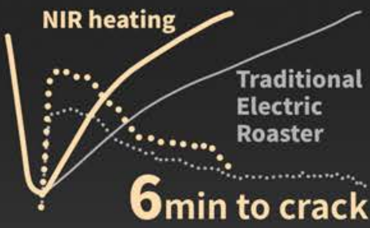
Heat Resonator

Resonating radiation energy for max efficiency

A. Direct NIR radiation heating of beans
B. Reflective NIR radiation heating of beans
C. Radiation heating of the roasting drum

Efficient = Powerful

By directly transferring energy onto the roasting coffee beans, our machines are almost twice as fast compared to traditional electric roasters while only needing half of the energy consumption



Meticulous in Data Collection

Drum Temperature

Infrared sensing technology displays the **inner surface temperature of the metal roasting drum**, helping our users determine airflow usage & avoid possible roast defects related to an overheated

Air Temperature

Although convection is not the main energy transfer method on our machines, by **knowing the exhaust air temperature,** users can gauge the overall roast energy

Bean Temperature

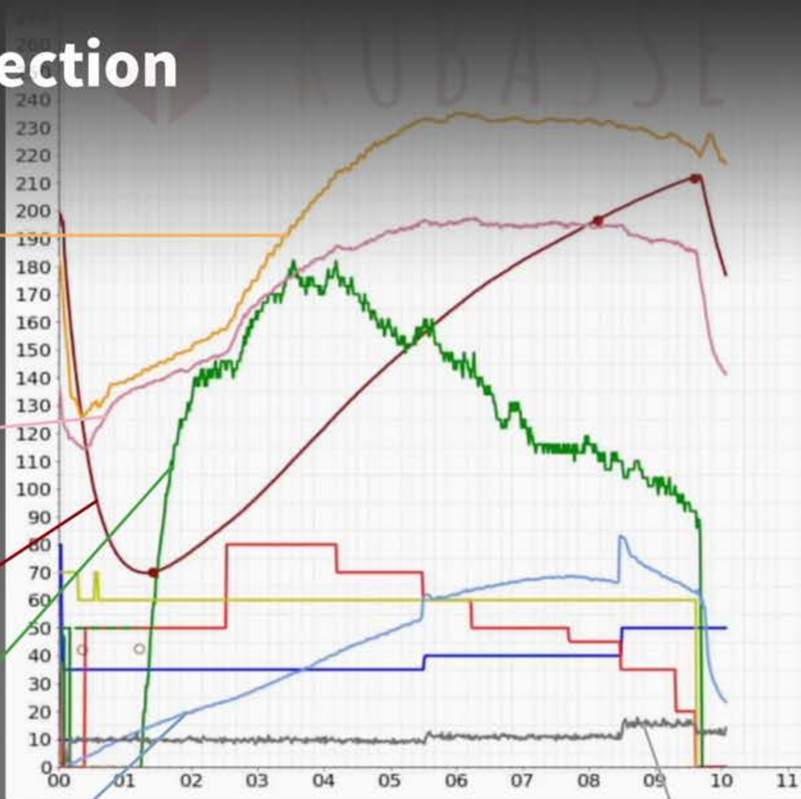
Precise & stable bean temperature data not only let roasters track their roast with ease & confidence, but also provides a solid foundation for our profile replication

Bean Rate of Rise (RoR)

Our RoR data is updated & displayed each and every second during the roast, giving true real-time information on how the roast

Exhaust Moisture

Not using gas (which produces moisture when combusted), the exhaust moisture profile on our machine fully **represents changes of the beans during the different stages of the roast**



Differential Pressure

Since pressure is what truly drivens the airflow within a coffee roaster, visualizing & **having control over your roasting pressure elevates your roast consistency to a new height**

Auto-Pilot
Profile Replication

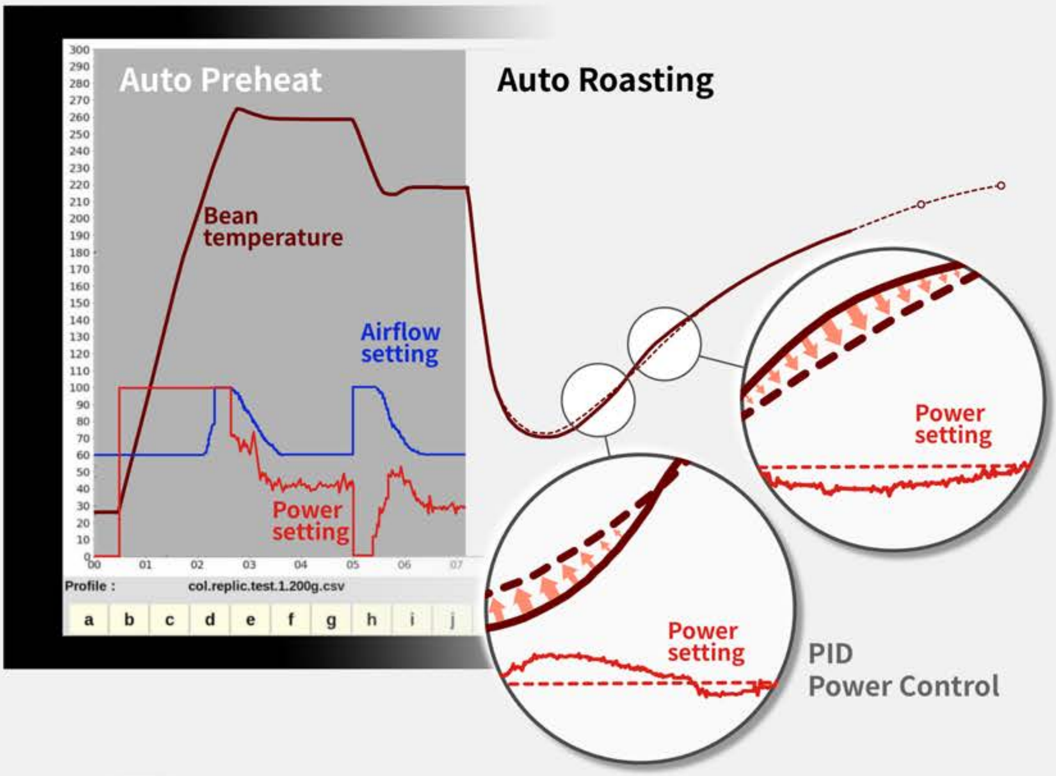
1. Auto Preheat

The Auto-Pilot system will **idle the bean temperature** at your selected charge temperature

Airflow and power output are both automatically controlled to ensure stable initial energy

2. Auto Roasting

After stablizing the initial energy, the Auto-Pilot system proceeds to roast according to your selected



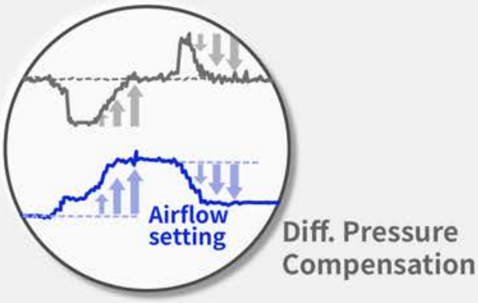
PID Power Control

Our specialized algorithm takes full control over the NIR power, corrects any roast deviations swiftly, and replicates your profile with precision both on the graph & in the

Diff. Pressure Profiling

With our "**Pressure Compensation**" feature, the Auto-Pilot system can also replicate the differential pressure profile of your selected roast

This ensures replication accuracy, and can migitate possible effects on the roast caused by clogged ducts, weather changes, & more

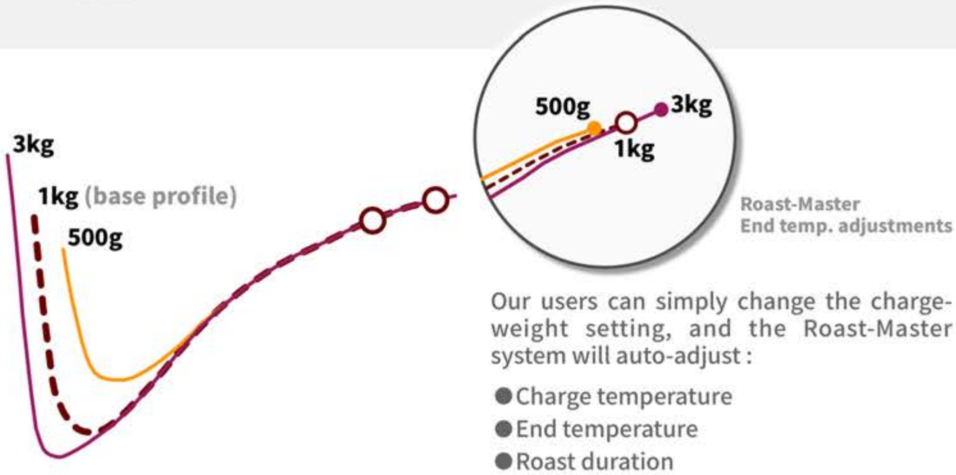


3. Repeat with Ease!

Batch after batch, the Auto-Pilot system can **roast non-stop**, **needing only 2 minutes** of labor per roast

One Profile for Multiple Batch Sizes

Change the bean weight setting and Automatically lock-on to your roast color target

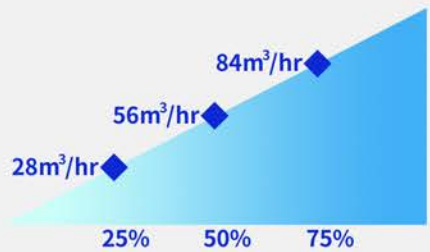


Our users can simply change the charge-weight setting, and the Roast-Master system will auto-adjust :

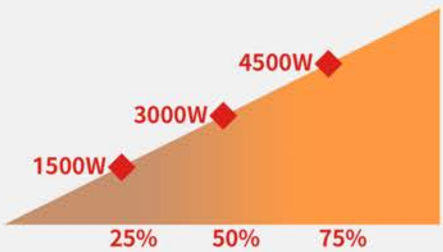
- Charge temperature
- End temperature
- Roast duration

Setting parameters governing "how" the adjustments are made can also be defined by the users themselves according to their way of roasting for even more flexibility

Roast-Master Profile Replication



Matching **airflow setting %** linearly to the roaster's exhaust air flow rate enables fine airflow adjustments



Roast energy output is also linearly fitted with the **power setting %**, making sure that every heat adjustment counts

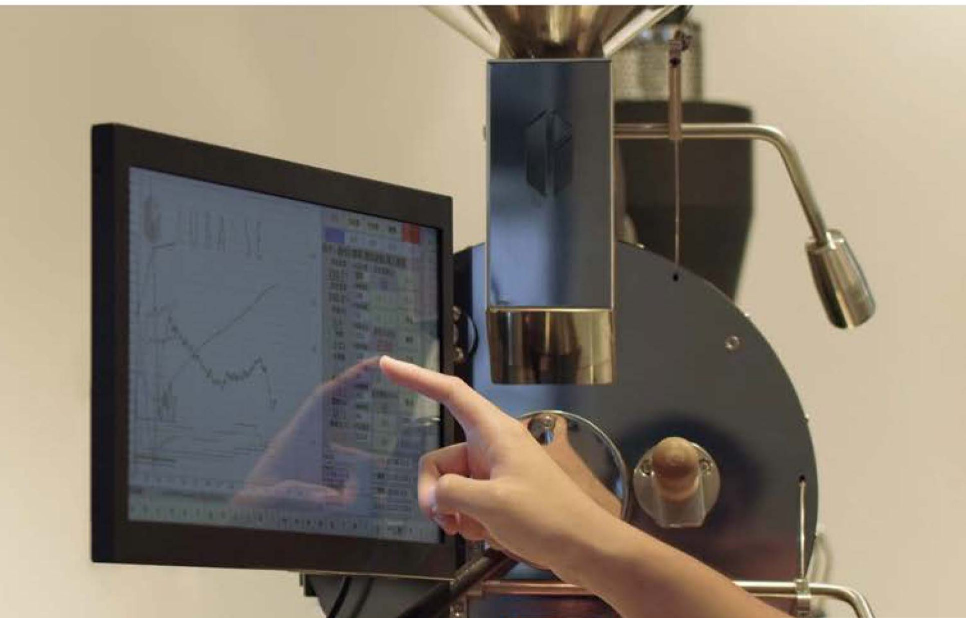
Linear & Precise
1sec Response Time

Together, the carefully assured precision of our roast controls **Make roast fine-tuning easier than ever**

RUBASSE
Rubasse NIR Digital Roasters

MICRO SERIES	HYPER SERIES	NANO SERIES

Specification	Micro 3 kg Roast-Master	Micro 3 kg Pro	Hyper 1.2 kg Plus	Hyper 1.2 kg Pro	Nano Pro 1s
Roast Capacity	300 g – 3 kg	300 g – 3 kg	300 g – 1.2 kg	300 g – 1.2 kg	150 g – 600 g
Power Requirement	5350 W	5350 W	2700 W	2700 W	1650 W
Voltage Requirement	220 V	220 V	220 V (single-phase)	220 V (single-phase)	110 / 220 V
Automation / Replication Level	**Lv.4 - Roast-Master Replication**: Advanced adaptive control with RoR, differential pressure and batch-size compensation	**Lv.3 - Profile Replication**: PID-based control using bean and air temp feedback	**Lv.3 - Profile Replication (Enhanced)**: Same as Pro but with all sensors included for higher precision	**Lv.3 - Profile Replication**: PID-based auto heat compensation	**Lv.3 - Profile Replication**: PID algorithm with bean and air temp feedback
Bean Temperature Sensor	Included	Included	Included	Included	Included
Air Temperature Sensor	Included	Included	Included	Included	Included
Drum Temperature Sensor	Included	Optional	Included	Optional	Not specified
Differential Pressure Sensor	Included	Included	Included	Optional	Optional
Exhaust Moisture Sensor	Included	Optional	Included	Optional	Optional
Batch Size Compensation	Included (with adaptive control)	Not available	Not available	Not available	Not available
Differential Pressure Profiling	Included (integrated in RM)	Optional	Included (real-time feedback)	Optional	–
Fully Automated Roasting Process	Yes	Yes	Yes	Yes	No
Dimensions (L × W × H)	130 × 45 × 95 cm	130 × 45 × 95 cm	85 × 46 × 77 cm	85 × 46 × 77 cm	55 × 30 × 65 cm
Weight	80 kg	80 kg	41 kg	41 kg	25 kg (+ 2.8 kg cooling tray)



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