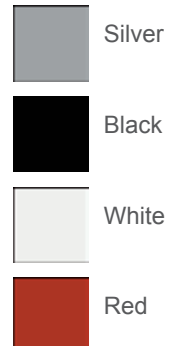




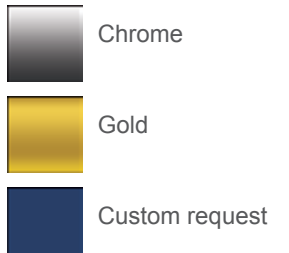
TECHNICAL FEATURES

GENERAL SYSTEM	Roasting system patented
GENERATOR	Heat generator in electrical resistance
PROGRAMS	Panel selection roasting programs (4 programs)
SAFETY	Device shutdown of the electrical resistance and acoustic signal at the end of roasting
CAPACITY	Capacity roasting drum 1 Kg
ROASTING DRUM	Rotation by motor and electric ventilation
COOLING	Auto cooling system
POWER	Single-phase 220V - 3200W
DIMENSIONS	560x630x650mm (width x depth x height)
NET WEIGHT	70.0 kg

COLORS



OPTIONAL



GENERAL FEATURES

- 4 profiles roasting (light, normal, medium, dark) Customizable
- 1 START button to start the process of preheating and roasting
- 1 ON/OFF button to power on/power off
- Cooling system is activated automatically when toasted



BAR SYSTEM EUROPE S.r.l.
via IX Strada, 4
350129 Padova (Italy)

Tel. +39 049 7803184
Fax +39 049 8079117

Mail: info@aromatech.it
Web: www.aromatech.it





AIDA AND MARKETING

- The opportunity to roast in their own local mixture becomes a strategic weapon against direct competition.
- Allows you to make the ritual of tasting Espresso something unique, memorable and special.
- A plus to connote that ends positively in the eyes of the customers, the entire activity of a cafe / pastry shop in question, and enhances its reputation and noting the absolute dedication to the pursuit of quality of products sold. Facilitates the mechanism of word of mouth among customers.
- Allows you to customize the composition and the degree of browning of the mixture, making it unique and recognizable. "My Espresso? You'll find it only by me". Our team of experts will be happy to advise you in the best way with regard to the definition of its components, in terms of percentages and sources used.
- Allows you to satisfy every request for a settlement by the client in the preparation of blends created ad hoc.



- Sensorially speaking, the roasting process will be accompanied by fragrant aromas of coffee, wowing customers and giving a context of absolute quality artisan product, light years away from the purely industrial.
- Aida allows to teach the customer about different botanical species, and the diversity in taste and processing among various places of plantation, guiding him through a fascinating journey into the world of coffee.

AIDA
roasting perfection

THE ROASTING MACHINE

AROMATECH is pleased to present **AIDA roasting perfection**, an absolute novelty in the field of professional roasters.

Our flagship product, destined to revolutionize the market dynamics, capable of **producing a reliable estimate roasted coffee beans of the highest quality**.

The result of years of study by our team of engineers and experts with extensive experience, AIDA is entirely designed, developed and produced in our company.

Aida has patents at national, European and American, is the ideal point of junction between **innovation and tradition** in the world of coffee.

Designed for the professional who aspires to offer a coffee of excellence, our roaster makes it possible to roast in a harmonious and homogeneous - without resorting to the use of flammable gases - 1 kg of coffee beans in about 18 minutes, thanks to a stream of hot air generated electrically, enhancing the aroma.

The extreme simplicity of operation, **low power consumption** and total confidence with which the whole process is automatic, Aida makes it a unique tool in the world of professional equipment, ideal for the bartender who wants to offer its customers the experience of being able to a perfect **Italian espresso** taste, fragrant and the ultimate expression of your taste.

WHY AIDA

AIDA AND QUALITY OF THE PRODUCT

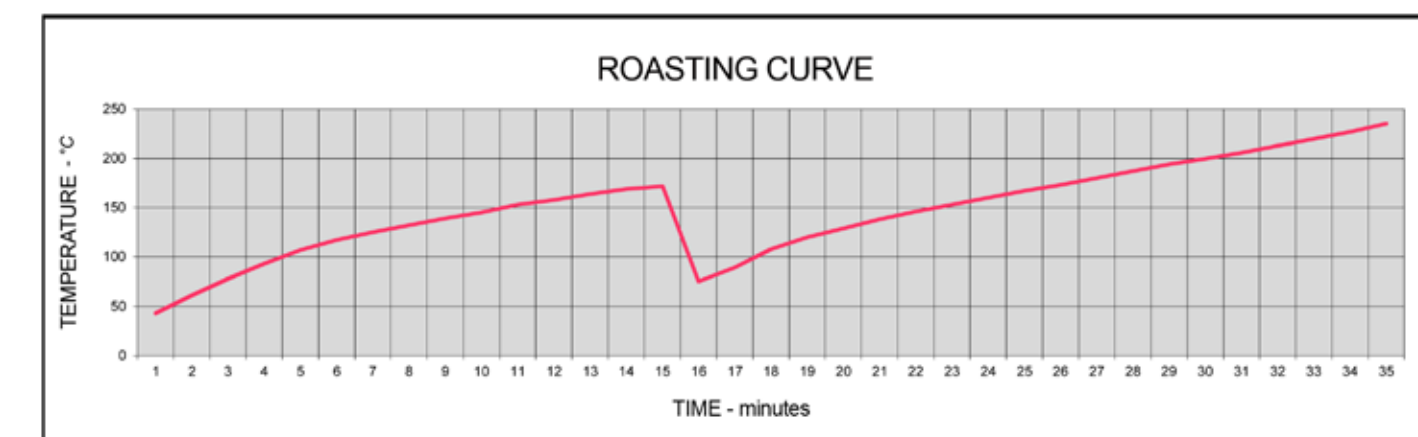
- Being able to offer a quality espresso gourmet, fragrant, at its most aromatic expression.
- Total quality control offer; we only use selected mixtures of raw coffee, the quality sieve and are constantly monitored.
- The raw coffee is not subject to aging due to oxidation of the essential oils and waxes, as in the case of the roasted coffee, and without being toasted is maintained long (if stored in a suitable environment) while maintaining their organoleptic characteristics.
- Less space occupied by the stocks in the warehouse, the raw coffee in fact occupies up to 30% less than the beans.
- Ability to toast just in time, and never get into trouble for the occurrence of unexpected consumption.

AIDA AND THE ECONOMY

- AIDA shortens the commercial chain of coffee, giving the professional bar the possibility of being able to cater directly for mixtures of raw product by the importer, skipping the expensive ring roaster multiplying the sales revenue of the coffee business.
- As a quality product, are encouraged counter sales and marketing for domestic use.
- Low power consumption of the roasting process completes the picture of the economic benefits.

AIDA AND SAFETY

- The roasting process takes place entirely without the use of fuel gas, the jet of hot air that goes through the roasting drum is generated by a resistance electrically powered, in all safety.
- The beep at the end of toasted and mechanism of automatic shutdown in the event of loss of use, damage further confirm and guarantee the excellent work of our engineers.



		Preheating phase														Prerasting phase																				
TIME	Min	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35
TEMPERATURE	°C	43	61	78	93	107	117	125	132	139	145	153	158	164	169	172	75	89	108	120	129	138	146	153	160	167	173	180	187	194	200	206	213	220	227	235