

SAMPLE ROASTER FOR PROFESSIONALS

 I K A W A



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IMPROVE COFFEE, FARM TO CUP

Our Sample Roaster is enabling consistent, repeatable roasting by using digital precision. It improves quality, saves time and encourages collaboration and learning through profile sharing.

It's also a part of our larger vision. We want to connect the coffee world, make roasting more accessible and increase knowledge and understanding within the industry.

All this to say, we want to improve coffee, farm to cup. And you can as well. Collaborate, experiment, share.



WHY USE IKAWA

- 1 Excellent roast quality
- 2 Digital precision and control
- 3 Hands-free roasting with our app
- 4 Roast libraries
- 5 Consistent and repeatable
- 6 Small but powerful
- 7 Portable





EXCELLENT ROAST QUALITY

Championship tested.

We're proud our roasters are used by competitors to win national and international brewing, roasting, and barista competitions. And roast thousands of samples week in week out.



DIGITAL PRECISION & CONTROL

Use the IKAWA Pro App to design your roast profile to the second.

Temperature is measured to the nearest half degree Celsius each second. This information is used by the PID-J controller to adjust the heating element and fan to match the roast profile.



HANDS FREE ROASTING WITH OUR APP

Save time and money. After a roast has started, the IKAWA roaster will run the profile exactly, including the cool down period.



ROAST LIBRARIES

Use profiles from around the world, or share yours with the team. The roasting world is now connected. Explore our roast library free from our IKAWA Pro App.



CONSISTENT & REPEATABLE

You can trust that your roasts will be the same each time. Evaluate your samples fairly by roasting them perfectly and consistently.



SMALL BUT POWERFUL

Capable of roasting 60+ roasts a day, back-to-back, our Sample Roasters are designed to be a go-to tool that businesses can rely on every day.

They are assembled with custom components including 3.5mm extruded aluminium case, hand spun cyclone and roast chamber, and unique magnetic tempered-glass lid.



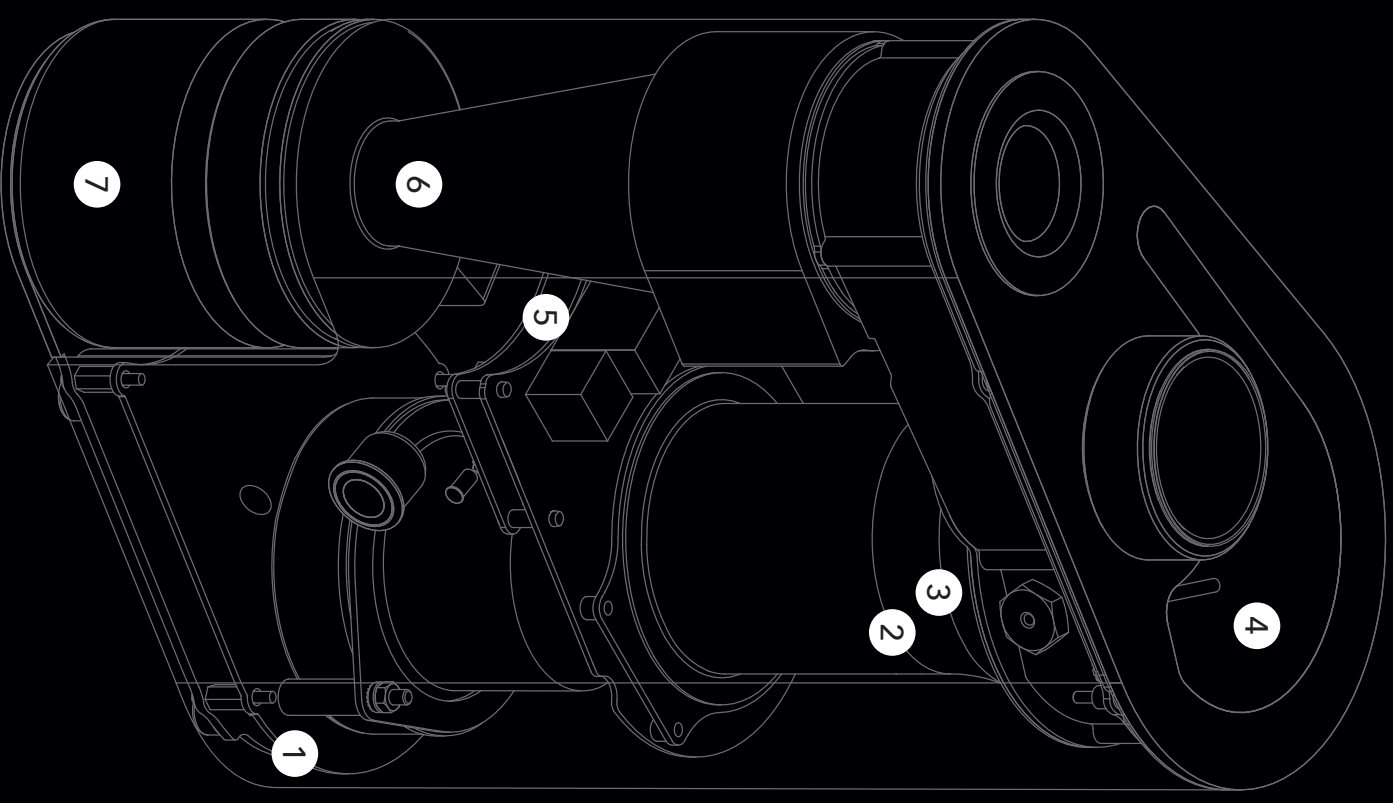
PORTABLE

Travel with your IKAWA and roast anywhere with an electrical socket.

The addition of the IKAWA Custom Travel Case makes the IKAWA Sample Roaster completely portable. The case is watertight and meets airline carry-on regulations which means you can take your work where you need to be, whether that's to a partner farm at origin or a client's training lab around the block.

HOW IT WORKS

1. Air is drawn into the roaster by the fan (the only moving part in the entire roaster!).
2. Air is heated as it passes through the heating element and the Inlet Temperature is measured by a PT1000 Grade A Temperature Sensor.
3. Hot air is blown through louver vents in the roast chamber which move the beans and allow them to roast evenly.
4. The Exhaust Temperature in the roast chamber is measured by the IKAWA Strong PT1000 Grade A Temperature Sensor.
5. A PID-J controller adjusts the fan speed and the heating element to match the temperature on the pre-set roast profile.
6. Chaff is continually removed throughout the roast by a filterless cyclone system, falling into the collection jar and separating it from the beans.
7. When the roast is done, and cooling is complete, the roasted coffee is blown from the roasting chamber to the collection jar with the press of a button.



"The IKAWA Sample Roaster has been an indispensable tool in order to repeat the exact roast profile on different coffee samples used for evaluation."

IDA STEEN

Sensory Researcher and Scientist
University of Copenhagen & Coffee Mind

"It is a myth that one needs to be a skilled sample roaster to get good results on an IKAWA. The truth though is that one becomes one while using it."

ROBERT WILLIAM THORESEN

Co-Founder Managing Director
Collaborative Coffee Source

"I immediately saw its application as a sample roaster. And I've used it for competition both for profiling and to compete with, including for the World Barista Championships. Since I bought one, I've roasted about 80 Kg of coffee on my IKAWA."

BEN PUT

Owner & Roaster | Monogram Coffee,
4x Canadian Barista Champion

"All the coffees I buy are roasted on the IKAWA before I do my final evaluation. I also use it for experimenting with roast profiles to see the potential in a coffee, and for roasting experiments on my farms."

TIM WENDELBOE

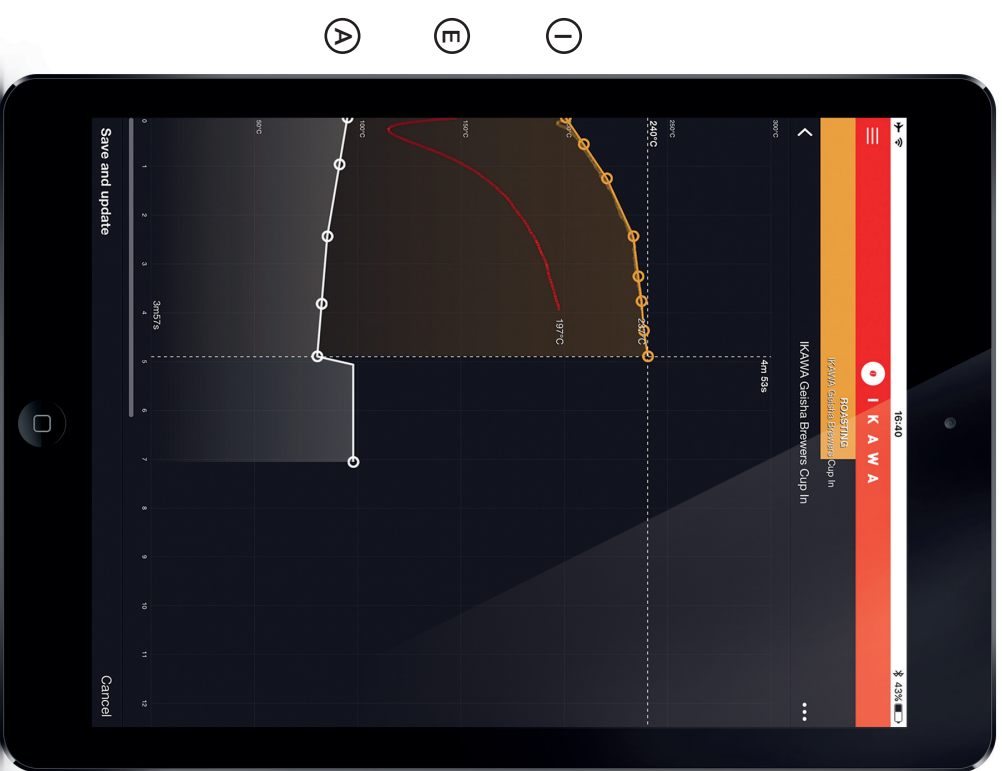
Coffee Grower, Importer & Roaster

IKAWWA PRO APP

Delivers hands-free roasting with digital precision and control.

SMARTER SAMPLE ROASTING:

- 1 Select which sensor to control:
Exhaust (E)
Inlet (I)
- 2 Set the shape of the curve
- 3 Plot the airflow (A)
- 4 Press 'go' on your roaster



IKAWA PRO APP BENEFITS

SMARTER SAMPLE ROASTING

The roaster will automatically adjust the heat and airflow to roast your coffee according to the roast curve you set. Your profile is executed automatically.

CONTROL MULTIPLE ROASTERS

Send your profile to as many machines as you like. The roaster will store and roast that profile until you change it. One device can load a bank of IKAWA Sample Roasters.

CREATING A COMMON LANGUAGE

Use the app to share roast profiles with colleagues around the world, keep a record of your sample roasting and tasting notes, and use data to help translate your profiles to production roasting.



TECHNICAL SPECIFICATIONS

IKAWA SAMPLE ROASTER FOR PROFESSIONALS

Model PRO V3

Mains Supply 100V, 110-130V or 220-240V as required

Power 1.35kw, 1.4kw, 1.5kw max (respective of above mains supply)

Capacity 60g (2.1 oz) green coffee

Dimensions 240 x 130 x 320mm (12 x 5 1/4 x 9 1/2 inches)

Weight 4.12kg (9lbs)

Design Features Temperature Sensors - PT1000 Grade A, IKAWA Strong PT1000 Grade A Temperature Control - Proportional, Integral, Differential, Predictive-Jayaram (PID-J) Integrated cyclone for chaff collection and consistent air flow PID-controlled fan

Safety Certifications Conforms with IEC-60335-1 and IEC-60335-2-9, UL and other international standards

Includes 1x IKAWA Sample Roaster, 2x collection jar, 1x power lead, 1x IKAWA Travel Case, access to IKAWA profile library

IKAWA PRO APP

App Free to download from iTunes App Store and Google Play Store

System iOS and Android

Connection Bluetooth 4.0®

Roast Points Up to 20 temperature points on each sensor line and 10 airflow points

Roast Time 0-20 minutes: sample roasts typically take 5-10 minutes

During Roast Real Time Temperature display from 2 sensors
Mark turnaround time (automatic), colour change, 1st crack, 2nd crack
Automatically calculates Development Time Ratio (DTR)
Edit Roast Profiles during roast
View Rate of Rise graph
Custom cooling parameters

After Roast Save roast, add notes, data, photos
Data Export to CSV
Share by email, text, social media

Additional Features Cropster Integration



"My sample roasting has become much more consistent, leading to more confidence in my green buying decisions. The simple interface and repeatability has allowed me to quickly compare multiple profiles and produce consistent results."

TONY QUERIO

Direction of Coffee & Green Buyer | Spyhouse Coffee Roasters,
2016 US Roasting Champion

*"This thing is seriously impressive!
The turnaround time, the repeatability. The way
you can adjust the parameters. Definitely the
best investment we've made so far."*

TALOR BROWNE

Owner | Roaster at Talor&Jørgen

IKAWA's patented Sample Roasters are designed and made in our London workshop.

They are an essential business tool for thousands of coffee professionals across the world including Coffee Roasters, Producers, Traders and Trainers.



GET IN TOUCH

To place an order or find
out more about the IKAWA
Sample Roaster reach us at:

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