



**IRM**  
**ROASTERS**

[irm-roasters.coffee](http://irm-roasters.coffee)

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# ABOUT US

**IRM-CC was founded with headquarters in Thessaloniki in 1998. After exploring all stages in the coffee industry and rebuilding of coffee roast machines and milling machines, we began to exclusively deal with the design, application design and manufacture of machinery which addresses to craft and coffee industries. Our highly experienced R&D department with the help of 3D design software (Solidworks-Dassault) , undertake to find suitable solutions and address all needs both in small and large industries in the area. Skilled mechanical engineers,Electrical engineers and chemical engineers make up our R&D team. The assembly of our products is carried out with precision and consistency and thus ensure high quality and durability over time. All materials used are certified and our products come with a Certificate of Conformity (CE).**

# iRm\_Series

**iRm\_7 :**

suitable for 7kg

**iRm\_15 :**

suitable for 15kg

**iRm\_30:**

suitable for 30kg

**iRm\_45 :**

suitable for 45kg

**iRm\_70 :**

suitable for 70 kg

**iRm\_140 :**

suitable for 140 kg

# WHY IRM ROAST MACHINE IS DIFFERENT

- Durability
- Easy Way of Handling
- Better Taste
- Low Acrylamide
- Customer Call Center
- Full Stainless Steel
- 8 minutes Pre-Heat
- Mixed geometry Drum
- Fuel Economy -50%
- Five Global Innovations
- Full Stainless Steel
- Steady Drum
- High speed & volume of air
- Low Maintenance
- 8 minutes Turn Off Cooling
- Machinery Operation

# INSULATION & DAILY OPERATION



**8 minutes cooling down in the end**

**44-48°C at the lids during the whole process**

**24 hours daily operation**

**8 minutes Pre-Heat**

**30-40 minutes Pre-Heat**

**60-90 minutes cooling down in the**

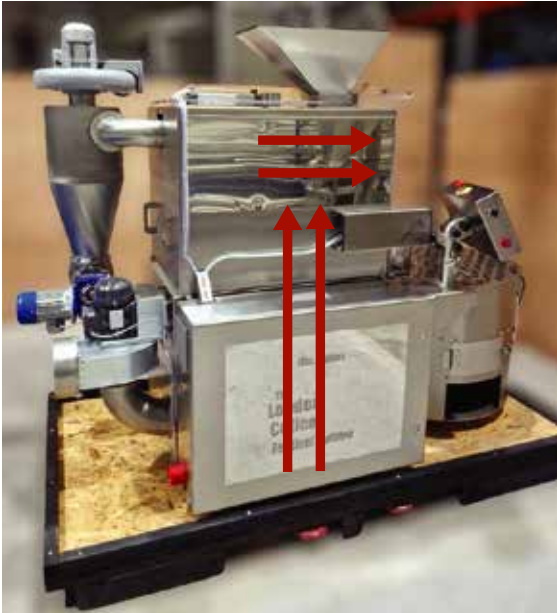
**High temp during the whole process**

**4-6 hours daily operation**



**Ordinary Roast Machines**

# HOT AIR ROUTE



**large volume of air through coffee**

**high speed air through coffee**

**direct air intake in coffee**

**higher air temperature is required**

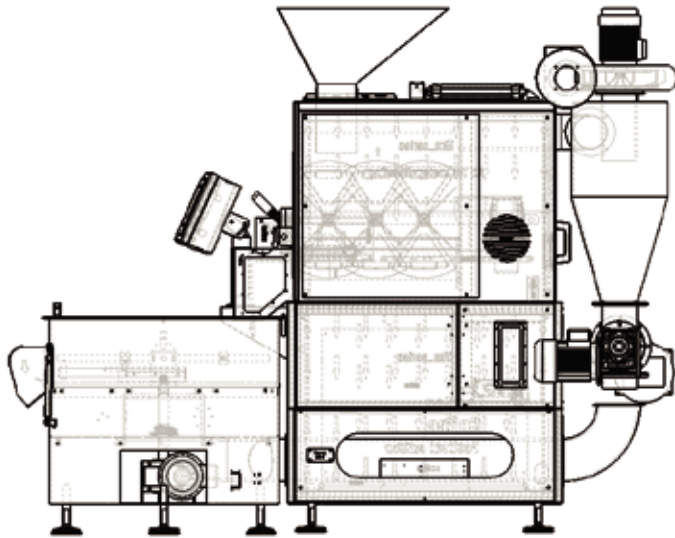
**danger of coffee scorching**

**much of the hot air you do not use**



**Ordinary Roast Machines**

# DISTRIBUTION OF COFFEE INSIDE THE DRUM DIRECT EXIT FROM THE DRUM



**Air blowers with cold air helps the roasted coffee to get out of the drum in just 3 seconds and to reduce its temperature by 60-70 degrees immediately!**

**drum emptying time : 3-6 seconds**

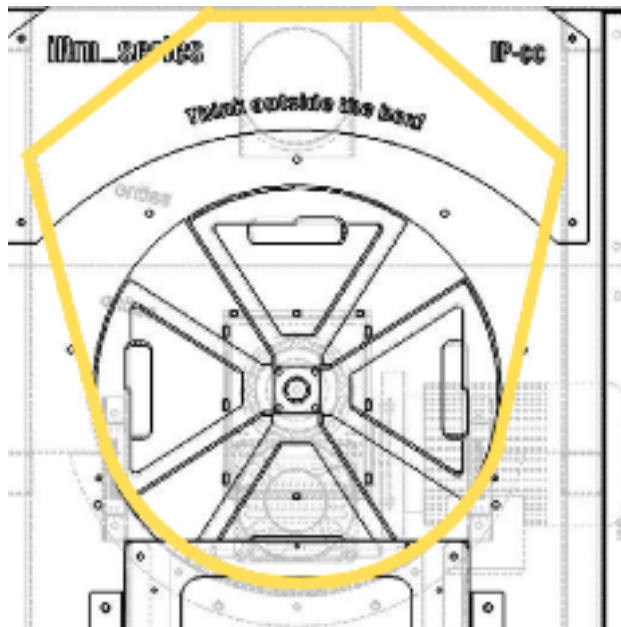
**drum emptying time : 10-15 seconds**



**Ordinary Roast Machines**



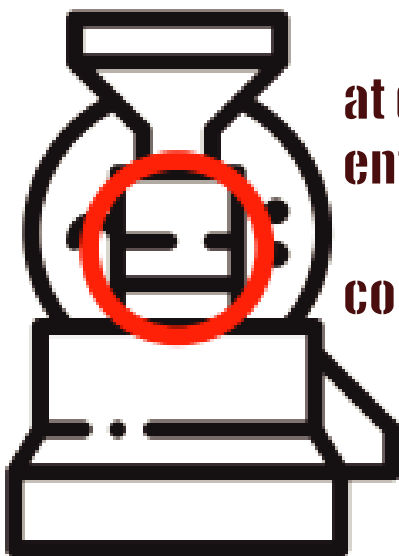
# DRUM COMPLEX GEOMETRY



**better stirring coffee**

**coffee never a trajectory  
because coffee shake high and  
fall again to stir**

**larger drum space**

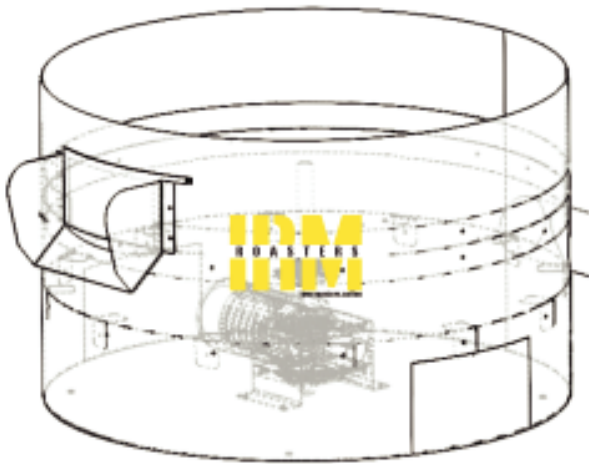


**at drum high speed, the coffee, the coffee  
enters a circular orbit and does not roasted**

**continuous contact of coffee with drum**

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# COOLING TRAY



**Cooling time of freshly roasted coffee : 2-3 minutes**

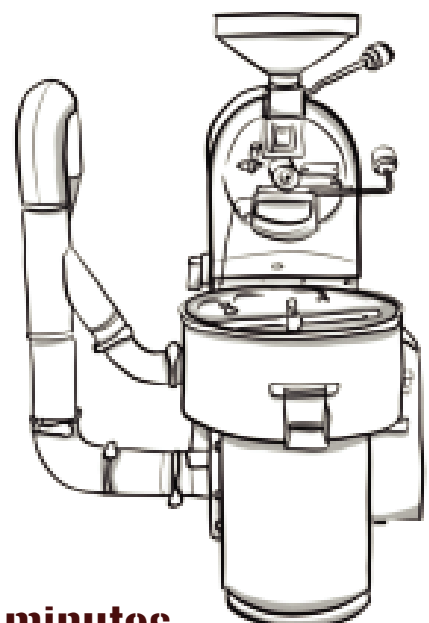
**seperate vaccum chamber**

**sieve with larger holes for better cooling**

**side exit door so that it does not raises the temp and do not break beans during operation**

**The threshing floor is glowing**  
**The door raises temperature**  
**The sieve is constantly clogged**

**Cooling time of freshly roasted coffee : 5 - 6 minutes**



**Ordinary Roast Machines**

# ORDINARY ROAST MACHINES VS IRM SERIES



**drum, base and covers of stainless steel**

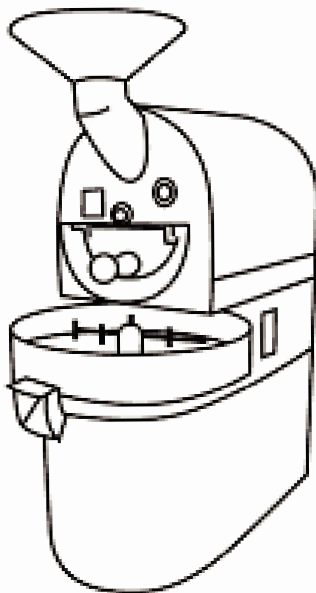
**absence of iron oxides in the coffee**

**better taste**

**durability**

**low maintenance**

**low acrylamide**



**drum with parts of cast iron**

**base and covers of ST - 37**

**Ordinary Roast Machines**

The logo features the letters 'IRM' in a large, bold, yellow, sans-serif font. A white horizontal bar is superimposed across the middle of the letters, containing the word 'ROASTERS' in a smaller, black, sans-serif font. The background consists of several overlapping circles in shades of grey and yellow. A solid black rectangle is positioned on the left side of the page.

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