

Kaffelogic Nano 7

Sample roasting you can trust

- Batch size 50—120g
- High accuracy profile roasting
- Air roasting giving exceptionally clean results and chaff separation
- Automated operation permits many samples to be roasted with intervention only between roasts
- New generation roast control software delivers near perfect roast replication despite variations in ambient conditions
- Easy to use desktop app for profile development and roast logging
- Robust construction for long service life in harsh conditions
- Servicing by local technicians or back-to-factory in NZ
- Small footprint and zero installation costs



Specifications

Heater	1500 W	Roast time (typical)	10 mins
Motor	Brushless DC 60W	Cool down time (typical)	2.5 mins (at 21° C)
Power supply	230-240 V AC	Safety	continuous monitoring with full shutdown on fault detection

Endorsements

“The Nano 7 gives me a way to test profiles for a coffee more consistently and at 2% of the cost of my smallest roaster - I’ve thrown away coffee from a single test roast that cost more than this roaster. With the Nano 7, I can put a coffee through 10 profiles and have only used a little over 1 kg. We get enough roasted coffee per batch to cup over several days or brew several times using different parameters. Now I can experiment with profiles that I’ve never dared try on a production roaster.”
– Michael Wilson, of Artisan Roast UK, Artisan Roastery Malaysia, Seniman Kakao Malaysia.

Also recommended by

- Ripe Coffee, Petone, NZ
- Vanguard Coffee, Dunedin, NZ

Available to early adopters from [PledgeMe.co.nz](https://pledgeme.co.nz) for \$450.00 plus freight.

More information at kaffelogic.com

