

# ABOUT ROEST

Our mission at ROEST is to enable coffee people around the world to get consistent results from their specialty coffees through efficient, reliable, and advanced technology.

Founded in 2014 in Oslo, Norway, ROEST fuses scientific precision with elegantly designed machines that deliver consistent results. The ROEST portfolio includes AI-powered coffee roasters that are winning industry awards and supporting victories in World Coffee Championships. From precision automation to unmatched consistency, ROEST products are engineered to help specialty coffee people make (even) better coffee.



# Meet the new generation



## ROEST SAMPLE ROASTERS

ROEST S200 and L200 Series are our most advanced sample roasters yet. Built from the ground up with feedback from coffee professionals, this new generation delivers smarter controls, stronger performance, and future-ready hardware.



### S200

Professional roasting within reach—precise, consistent, and built on the same advanced platform as our higher-tier models. It's compact, upgradeable, and perfect for professionals who need reliable results and room to grow.

### L200 Plus

Premium sample roaster for labs and quality-focused professionals, combining advanced sensors, automatic first crack detection, and an enhanced between-batch protocol to deliver consistent and reliable results trusted worldwide.

### L200 Ultra

The L200 Ultra represents the best of ROEST innovation, redefining professional sample roasting with faster roast times, optimized heat transfer, up to 3 kg/h output, and unmatched performance for roasters who demand the best.



# ROEST SAMPLE ROASTERS

## FEATURES

- Automatic roasting
- Advanced manual roasting
- Automated between-batch protocol
- First crack detection
- Counterflow mode
- Separate cooling fan
- High-resolution touchscreen
- Built-in chaff collector
- Advanced roasting software
- WiFi 5 GHz
- Upgradeable design
- Easy maintenance and self-service
- Peli-case available for travel (extra)

## SENSORS

Temperature sensors

- Air temperature
- Bean temperature
- Inlet temperature
- Drum temperature
- Exhaust temperature

Other sensors

- First crack detection
- Pressure sensor

## TECHNICAL DETAILS

Type of roaster	Convection drum roaster
Power	100-230V, 50/60 Hz (1.67 kW (max))
Dimensions	W 266 × H 375 × D 410 mm
Weight	14 kg (Wood design) 16 kg (Black aluminum design)
Batch size	50 - 200 g

## MODEL SPECIFIC FEATURES

	S200	L200 Plus	L200 Ultra
Design option	Wood	Wood/Black	Wood/Black
Air temperature	✓	✓	✓
Bean temperature	✓	✓	✓ dual BT
Inlet temperature	✓	✓	✓
Drum temperature	-	✓	✓
Exhaust temperature	-	✓	✓
First crack detection	-	✓	✓
Between-batch protocol	Limited functionality	✓	✓
Pressure sensor	-	-	✓
Counterflow mode	-	-	✓

## EFFICIENCY

Batches per hour	8 × 200 g	8 × 200 g	15 × 200 g
Minutes per 200 g batch	7 min	7 min	4 min
Kilograms per hour	1.6 kg	1.6 kg	3 kg

# WHY ROEST



## More coffee, less work

Simultaneous roasting and cooling means uninterrupted workflow. Achieve the lowest true cost per roast with industry-leading productivity and no daily limits.



## Quality & consistency

Precision automation and between-batch protocol ensure consistency batch after batch. Convection heating and multi-sensor technology deliver unmatched quality and control.



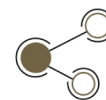
## Flexible control options

Fully automatic or fully manual and everything in between. Take control when you want to—ideal for discovery and refining your roast.



## Smart, adaptive roasting

Tailored roasting for every bean using AI technology through first crack detection and adaptive bean temperature profiling.



## Connected roasting

Access your roasting data anywhere with easy, online monitoring. Follow roasting sessions and adjust settings live, analyze roast logs, manage inventory and much more.



## Design backed by expertise

Elegant and open design for easy maintenance, upgrades and simplicity of use. Lifetime support from experienced roasting professionals and step-by-step personal guidance.

Marking first crack automatically enables the roaster to control development time and tailor the length of each roast to the bean. This ensures each coffee can reach its full flavor potential with minimal oversight.

Identifying first crack based on sound ensures that the roaster registers first crack at the same moment that a human would while allowing the user to focus on other tasks.

The world's first sample roaster with automatic first crack detection—AI technology that identifies and registers first crack by sound.

## HOW IT WORKS

ROEST developed unique AI technology that can pinpoint the sound of individual beans cracking and accurately distinguish it from all the other noise inside the drum.

The ROEST monitors the sound inside the drum with its onboard microphone, registers the moment that first crack begins—and marks every single crack on the roasting curve.

The roaster then automatically drops the batch based on the development time or development time ratio set in the profile.

# FIRST CRACK DETECTION



Your roasting world, connected.

ROEST Connect is more than advanced roasting software—it's your roasting assistant. Create profiles, follow your roasts live, manage inventory and cuppings, and analyze every detail of your roasting history. Seamless for beginners and powerful for pros, ROEST Connect streamlines workflow and sharpens results at every stage. Free with your ROEST roasters.

## FEATURES

Live view	See your roast unfold in real time. Track every variable and overlay past profiles for total visibility and sharper decisions.
Profile Editor	Design profiles with second-by-second precision. Adjust temperatures, fan, power or drum speed, set smart triggers, and compare past roasts for total control.
Public Profile Library	Join the global roasting community. Explore hundreds of shared profiles, import what inspires you, and expand your roasting horizons.
Log Management	Store every batch, add notes, and analyze your data to learn more about your coffee, refine your process, and achieve better results.
Inventory Management	Turn stock into strategy. Track every coffee automatically, align roasting with production, and keep your inventory always ready.
Cupping	Score coffees, collaborate with your team, and use insights to perfect each roast.

# ROEST CONNECT

From ROEST sample roasters to production roaster, ROEST Connect brings all your roasting data, control, and insights together in one seamless platform.

