

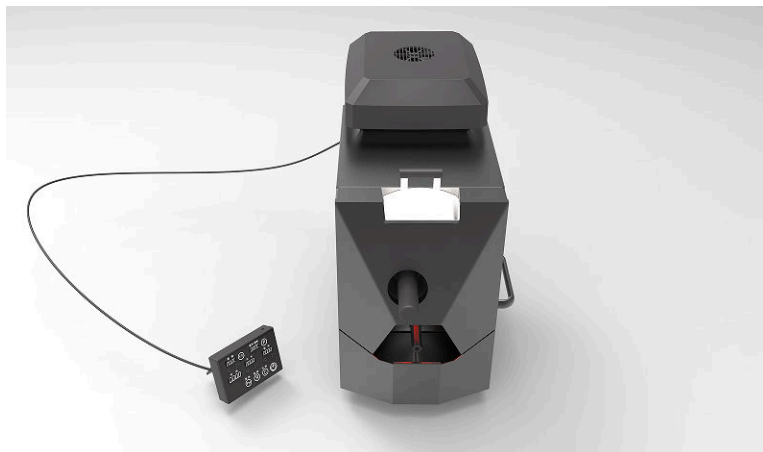
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Skywalker - Alpha

Electric Home Coffee Roaster

Roasting in the deep



Skywalker

Electric Home Coffee Roaster



Stage by Stage Roast Modes
Start with 0 experience



House-hold Design

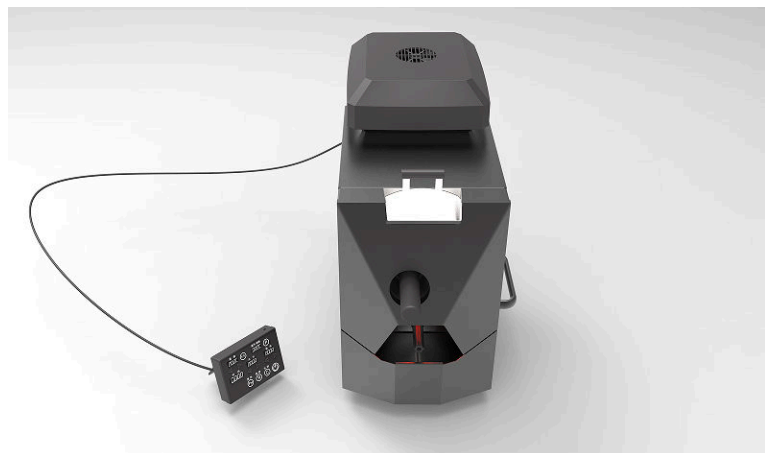


Distinctive Dark Level Profile For Espresso



Low Cost

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Skywalker

Electric Home Coffee Roaster



**Direct Fire Imitating
(Patent)**



**100% Electric
Environmental**



High Efficiency



4 Stage Roast Modes



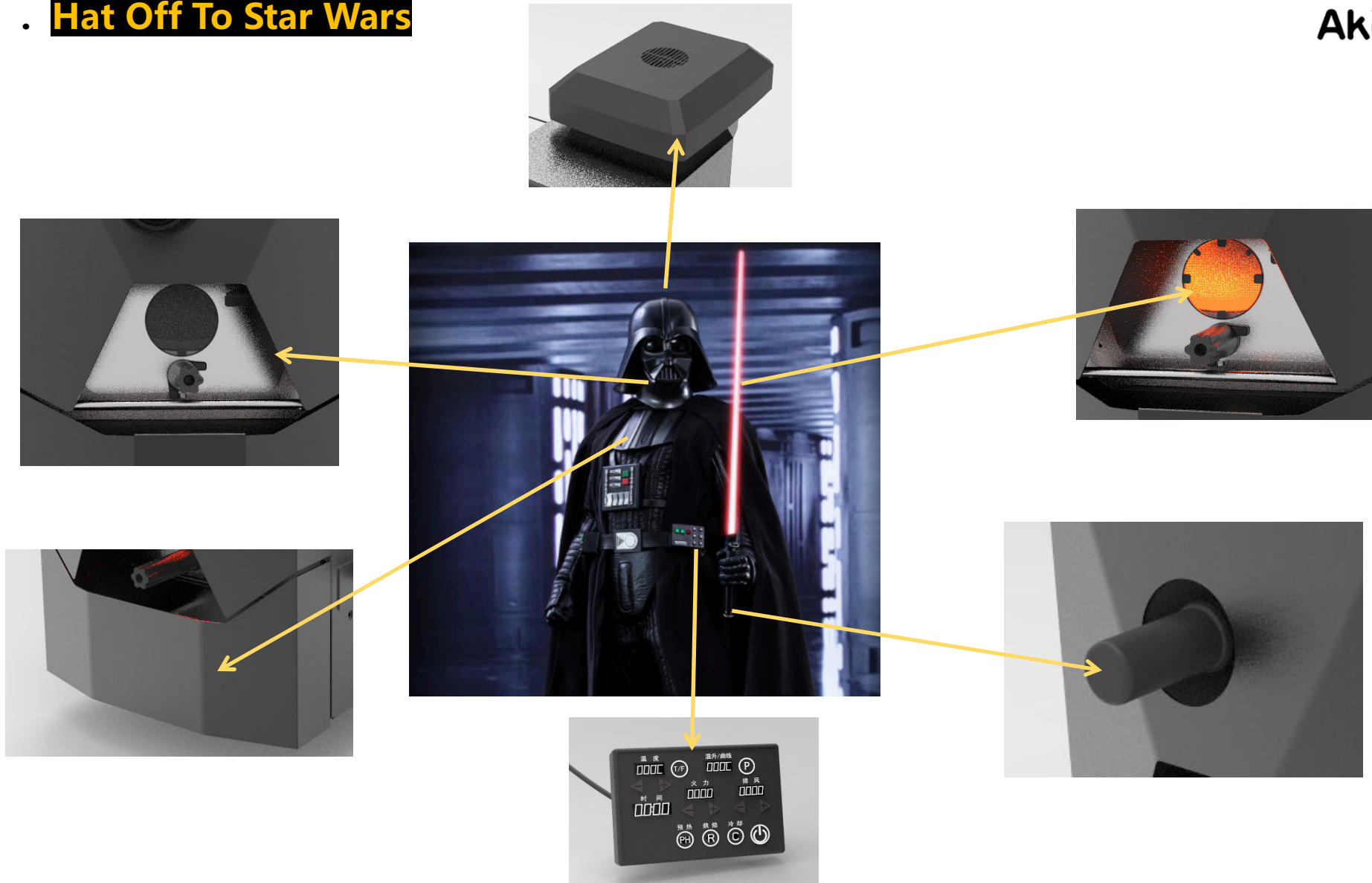
Professional Roasting Profiles



Fresh Taste

Design . **Hat Off To Star Wars**

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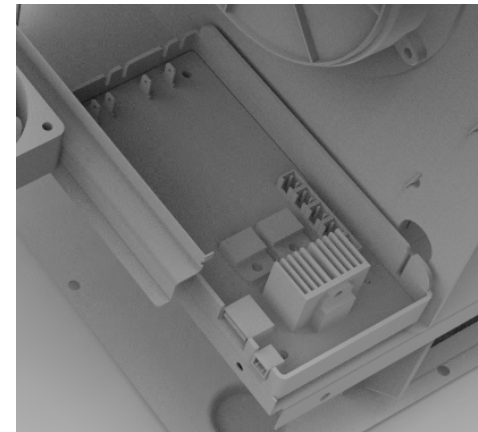
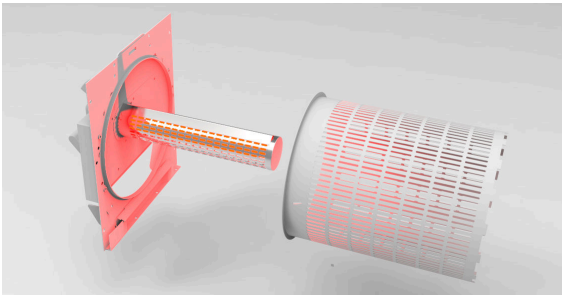
Imitating Direct-Fire Roast system

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Heater Built-in to drum (Patent)

Beans close to the heat producer

Flavor develop sufficiently as direct-fire roasting

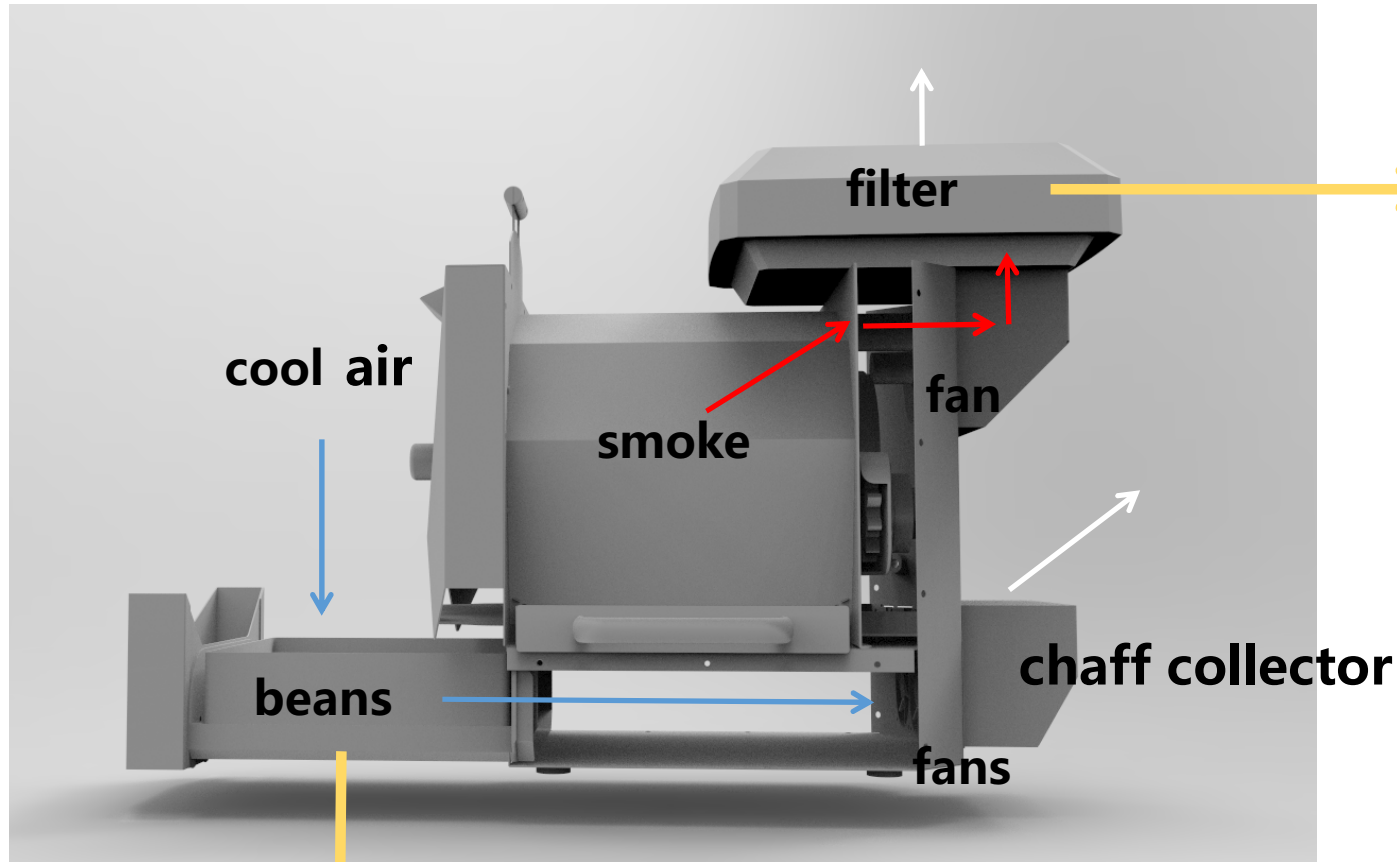


SCR Adjustment

Power outputing stably and quickly

Quick Cooling & Smokeless System

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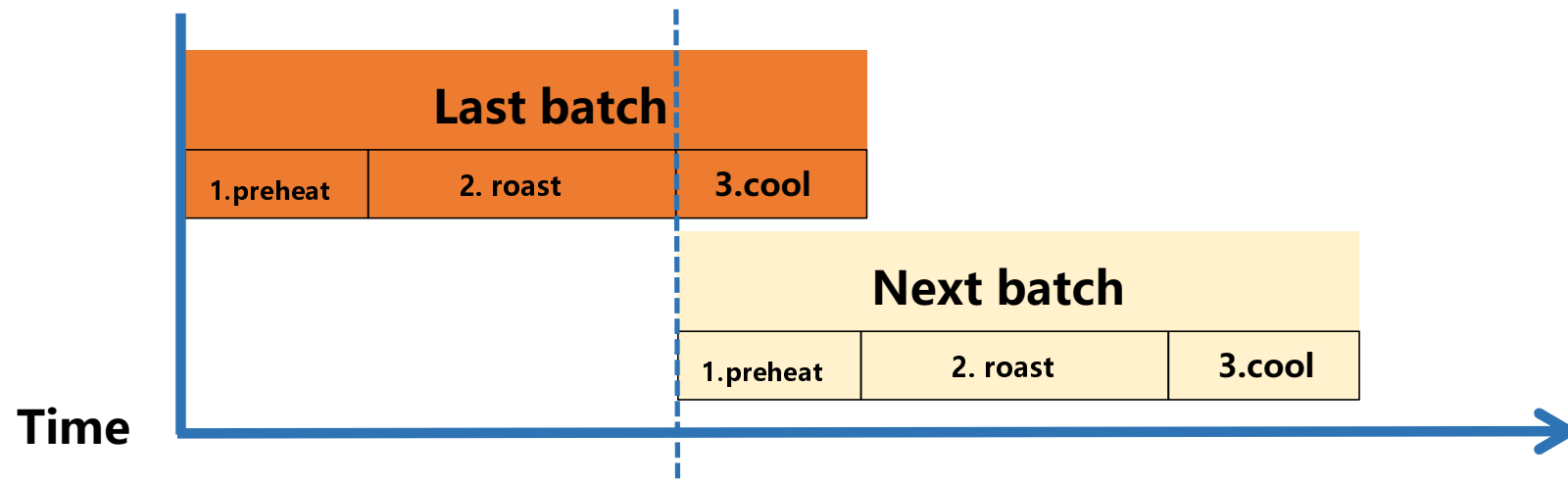
Smoke will be **purified**
before ejected

Beans will be cooled to the normal temperature around **3-5 mins**

High Efficient Setting

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Production line style roasting



When **Last batch** in the cooling process



Next batch Roasting can start at the same time

More Details

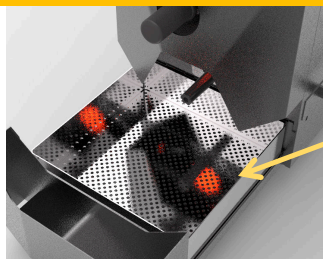
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Funneling Bean Entrance

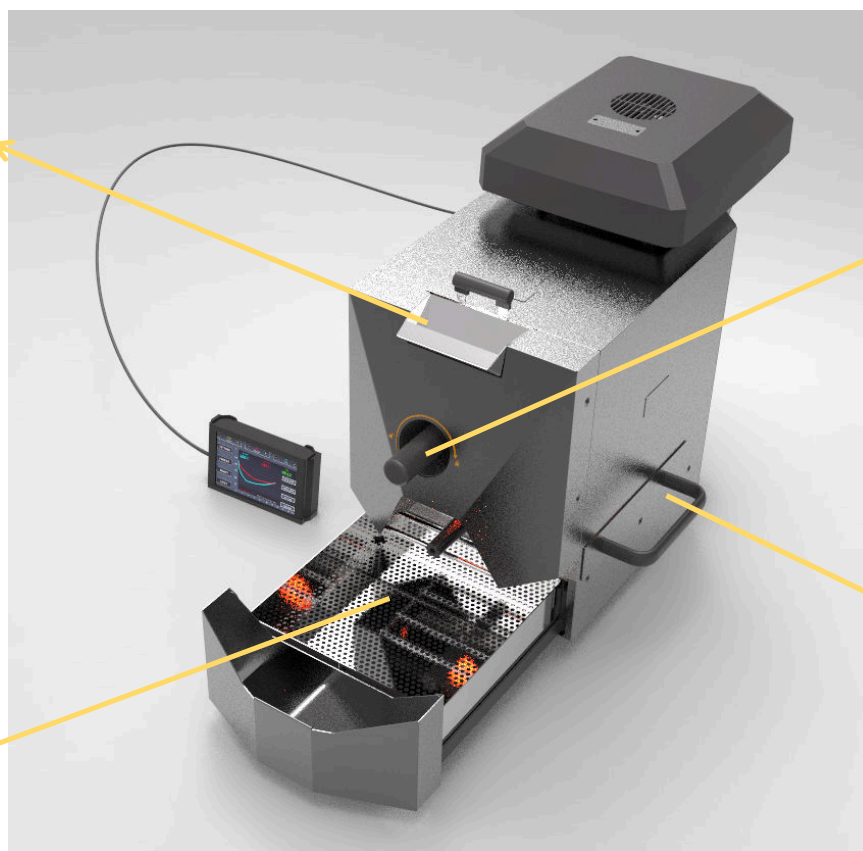
Sample Spoon
to check the colour & aroma



Drawer Type Bean Collector



Chaff Collector



Auto Mode: Special Designed Prolifes

18 Profiles To Choose

Include

3 Type Profiles For SOE

Designed according SCA Roast Standards

Test with different green beans from different origin

Designed for **single original espresso**

Medium Dark Level, With Soft Acidity
Maintain The Original Flavour

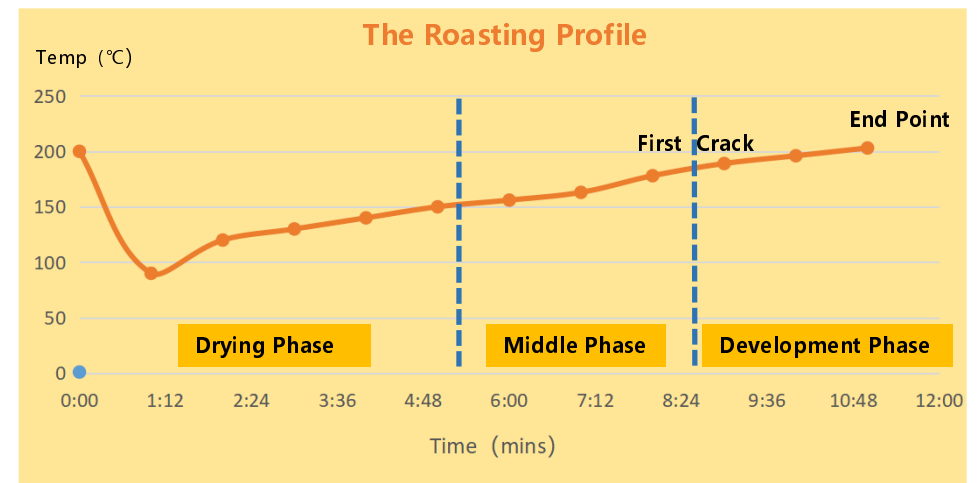


3 Phases Temperature Developing Management

Dring Phase

Middle Phase

Development Phase



Auto Profiles

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Code	Process	Agtron	Level	Flavour	Origin / Type
011	Natural	Light	Cinnamon – Medium	bright acidity	Africa
012		Medium	Medium – High	balance	Africa, Central&South America, Asia
013 ^{soe}		Dark	High – City	full body & caramel & soft acidity	Africa, Central&South America, Asia
021	Washed	Light	Cinnamon – Medium	bright acidity	Africa
022		Medium	Medium – High	balance	Africa, Central&South America, Asia
023 ^{soe}		Dark	High – City	full body & caramel & soft acidity	Africa, Central&South America, Asia
031	Special	Medium	Medium – High	balance	For honey process green beans
032		Medium	Medium – High	balance	For fermetative process green beans
033 ^{soe}		Dark	High – City	full body & caramel & soft acidity	For wet hulling process green beans or Robusta

Assistant Mode: Adventure for the change of beans after first crack begin

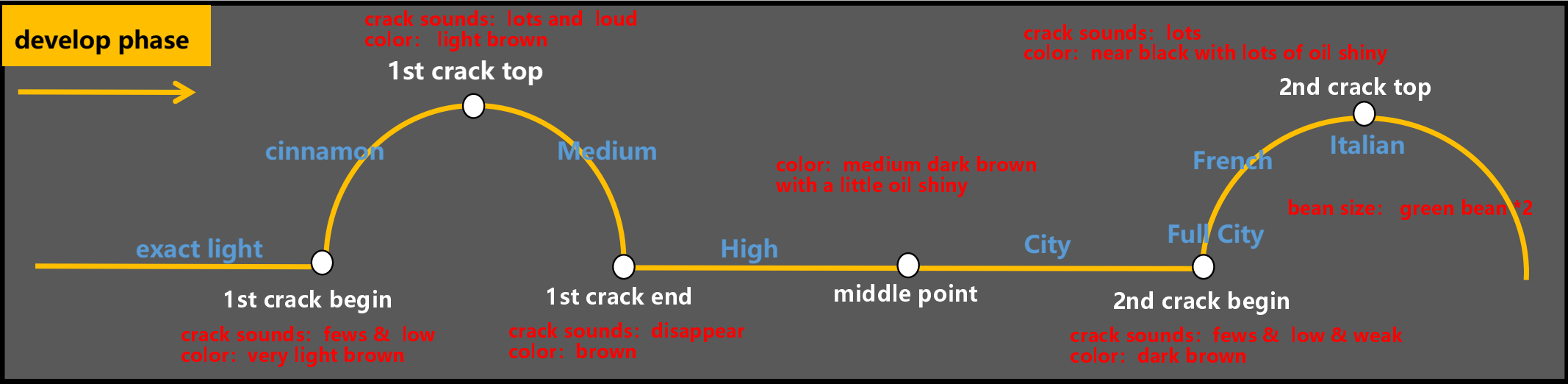
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Profile Assistant:
Heating controled by profile

TERMS	Drying Phase	Middle Phase	Development Phase
Profile	POWER FAN	POWER FAN	POWER FAN
User	NONE	NONE	COLOUR AROMA CRACK SOUNDS



User Control : Eject Beans According The Change Of The Beans



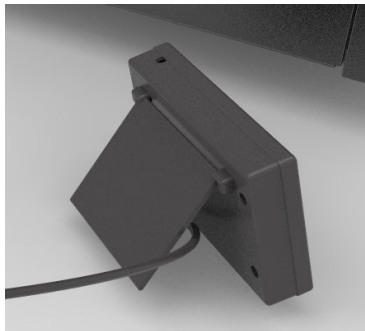
Manual Mode

Control heating Roast for your own flavour

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Controller designed According Professional Roasting

Control the heating and air flow according ROR develop

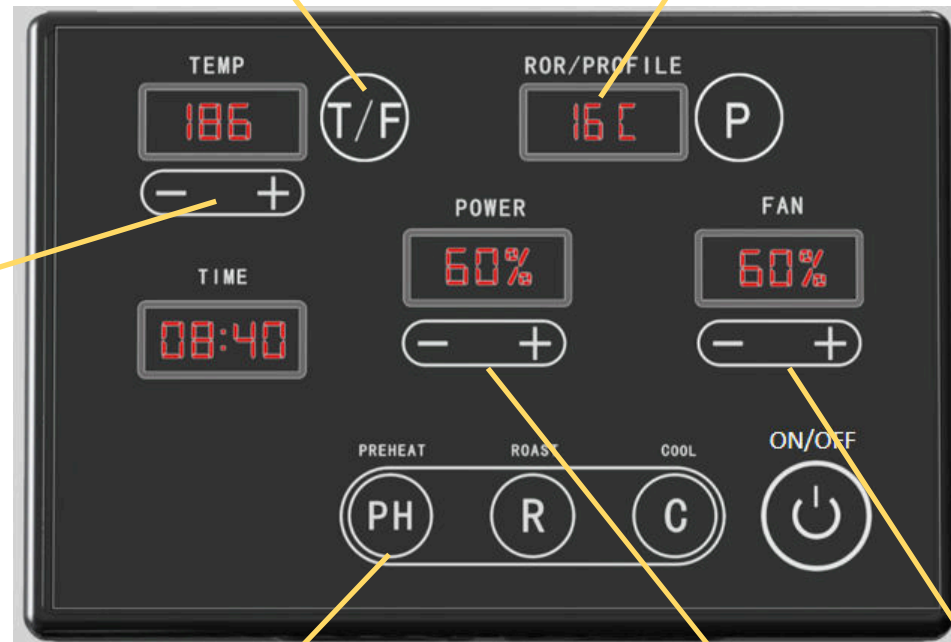


Foldable holder designed

Target Temperature Setting

Dura Temperature Mode

Rate Of Temperature Raising (ROR)



Quick Preheat

Fire and Air Flow Control

Low Coast

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Equipment	SkyWalker Coffee Roaster	Others Coffee Roaster
	USD 600 - 900	USD 650-6000 or more



Alpha

Beta



Beans Cost	Green Beans	Roasted Beans
	USD 6 / LB	USD 15 / LB



Heat transfer: Drum **Heater:** Electric **Power:** 1000 W **Voltage:** 110V-240V

Max Roasting Quantity: 500 g **Best Roasting Quantity :** 350 - 400g

Specification: 492 * 264 * 402 mm

Material: Food grade 304 stainless steel (Drum) **Certification:** CE, CB

Alpha:

Function:
Bean Temp, ROR, Power & Air Flow control

Controller: Digital Button

Mode: Auto / Assitant / Manuel



Delta

Function:
Bean Temp, Air Temp, ROR
Power & Air Flow & Drum Speed control
Bluetooth/USB, Profiles Management

Controller: LCD Touch

Mode: Smart Control system / Artisan

