

Skywalker series - Cuban

Akimita®



Electric Home Coffee Roaster - Cuban

Our Users : Home Users / Beginners

0 experience



9 Smart roasting Profiles
For greenbeans from different origin

Low Cost



200g roasting qty,
Low cost for exercise of coffee roasting

Home Appliance designed
Low cost for beginner

Free your hands



Auto roasting Mode
Roasting controlled by profile



D.I.Y



Manual Roasting Mode
Control the heat and airflow

Visual Glass Window
Check the change of the greenbeans

Skywalker series

Electric Home Coffee Roaster

Akimita®



Turbofan Drum Patent



Direct Fire Imitating Patent



Dual Smart Mode

1°C +

Temp Developing Control



Quick cooling
Chaff collecting



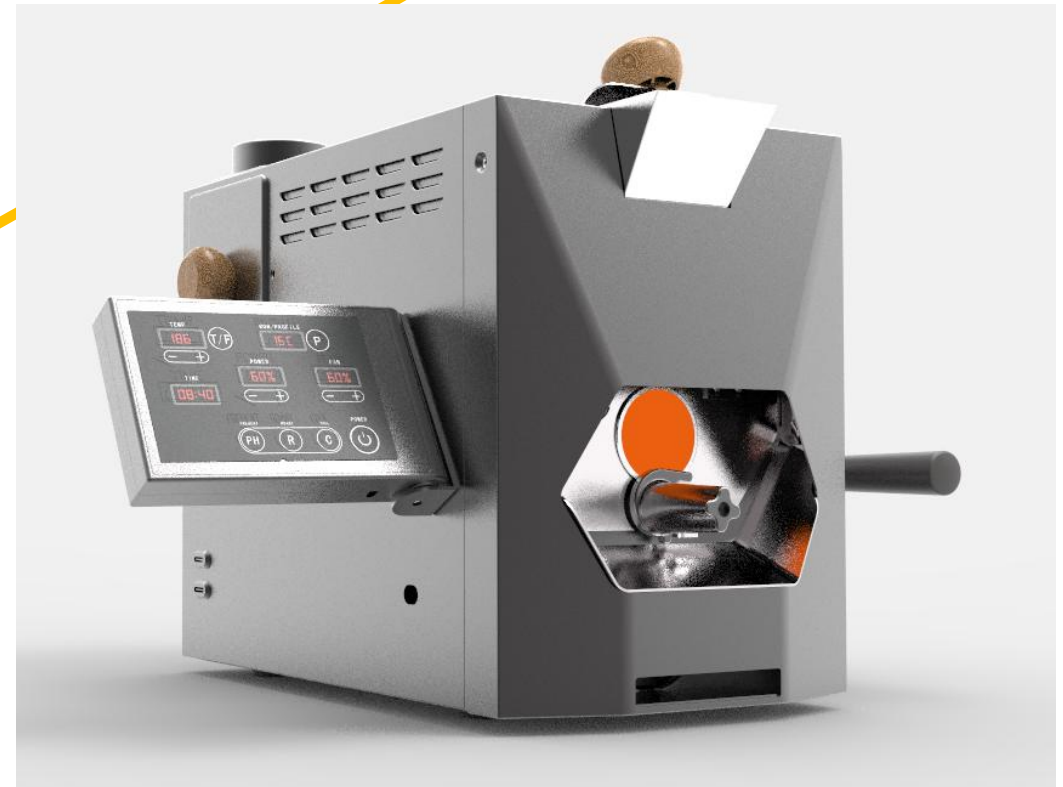
100% Electric



Skywalker series
Electric Home Coffee Roaster

Design . **Hat Off To Star Wars**

Akimita®





Turbofan Drum Patent

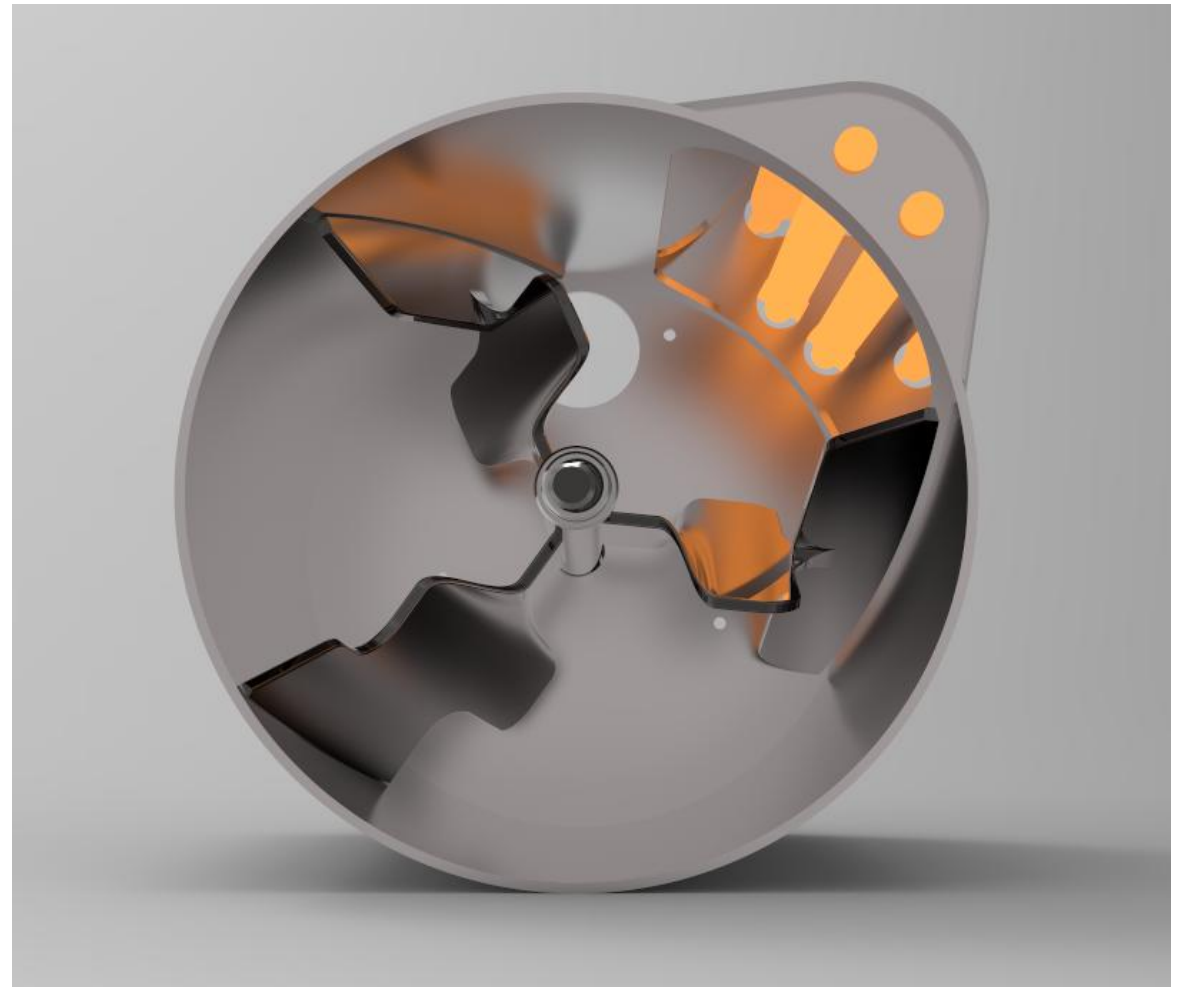
Akimita®

High Heat Efficiency →

More Even →

Low loading →

Less Noise →





Turbofan Drum Patent

Akimita®

Imitating Direct-Fire

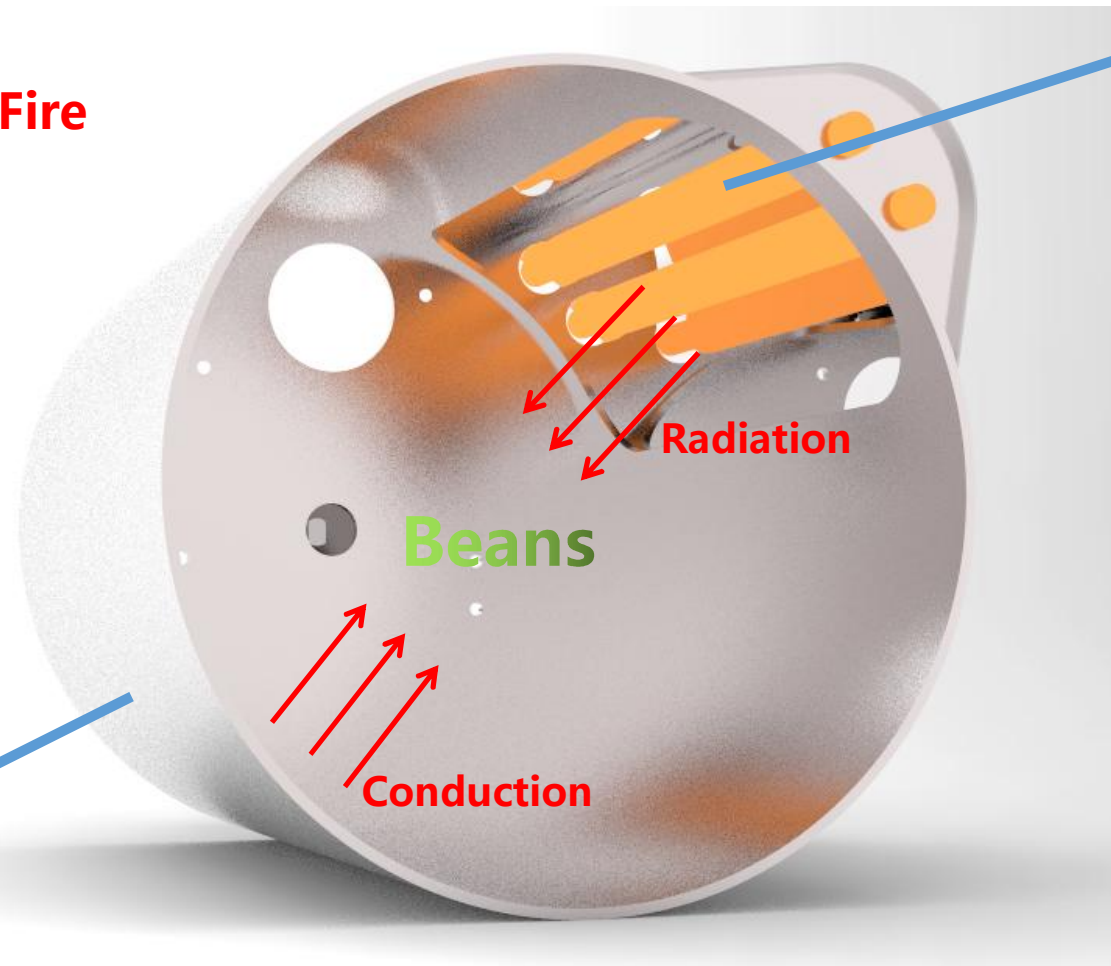
Built In Heater Patent

Beans be more close to the heater

Heat the beans and drum at the same time

Thick-Walled Drum

High Efficiency For Heat Maintaining





Turbofan Drum Patent

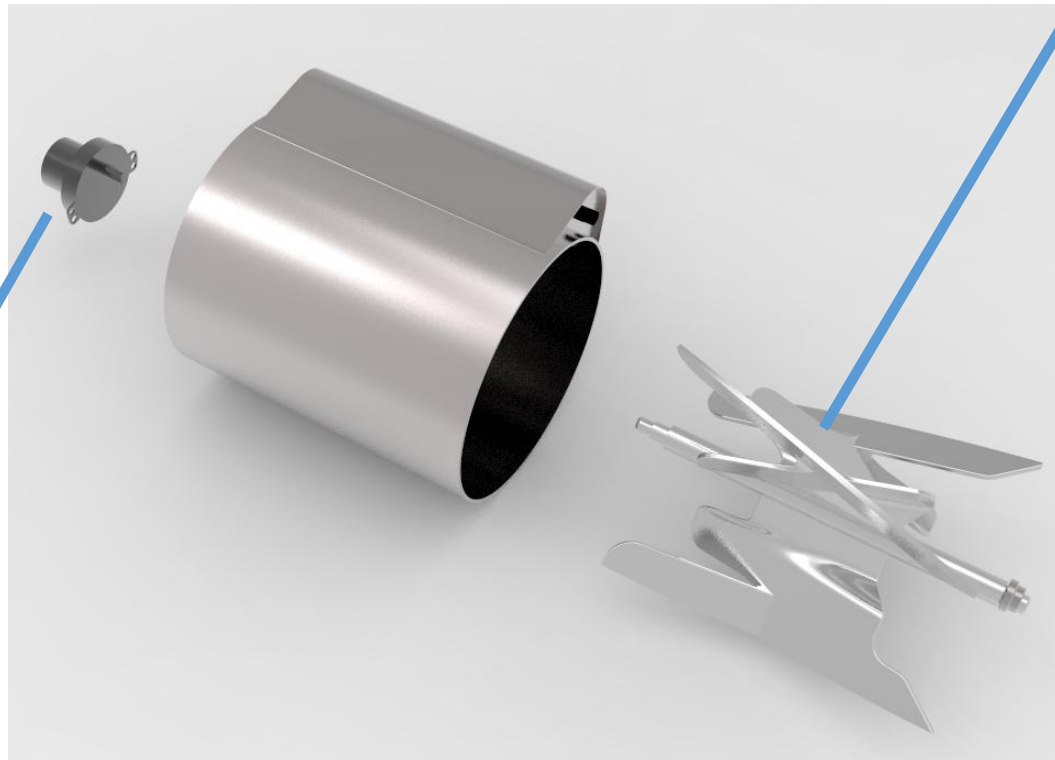
Akimita®

Beans be rolled and heated more evenly

Three Fans Designed Stirrer

Stir beans evenly

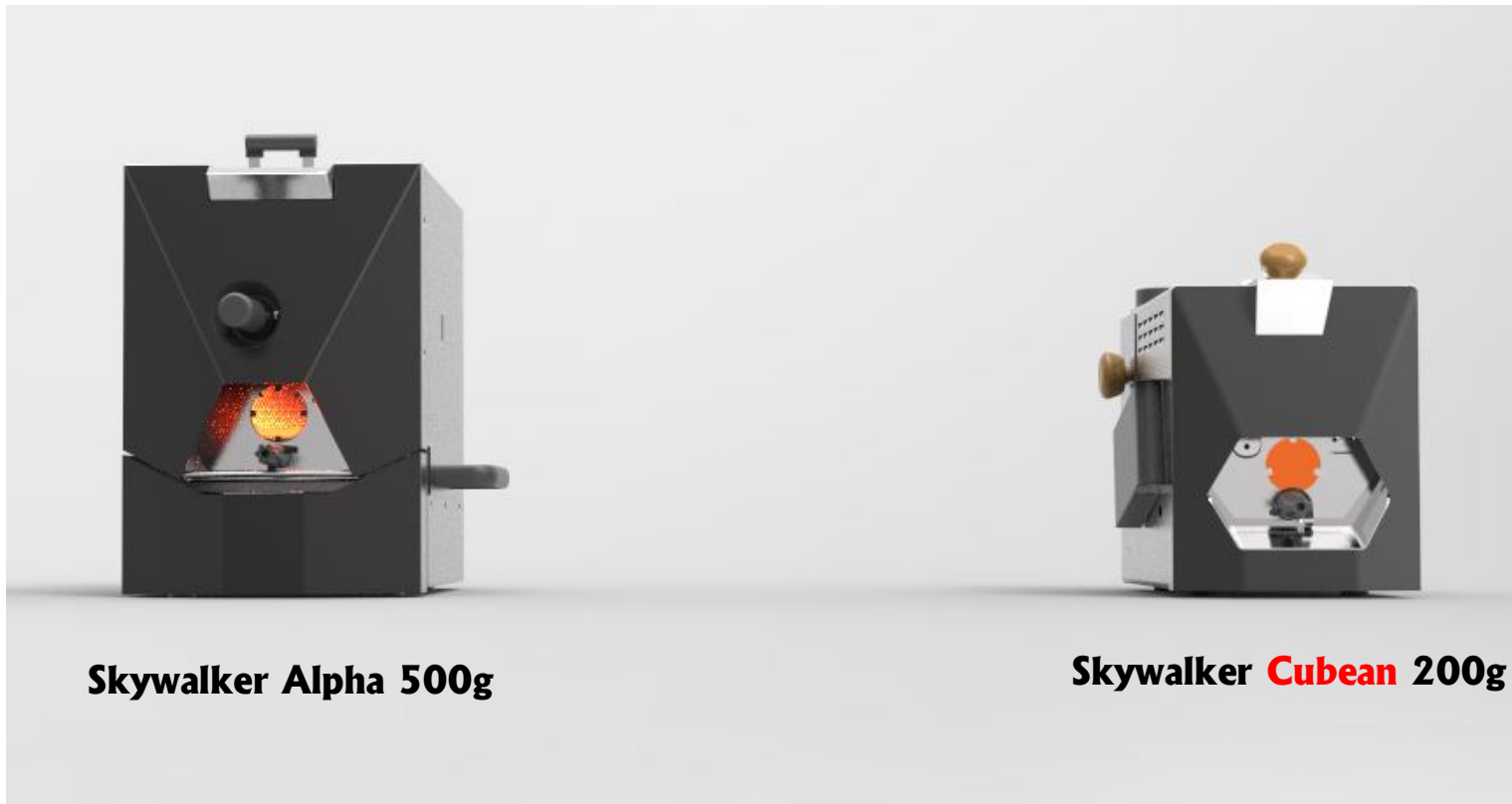
Create the hot airflow for convection



Stirrer dived by motor directly

No loading from drum & Less noise

Small Size More available for house and kitchen

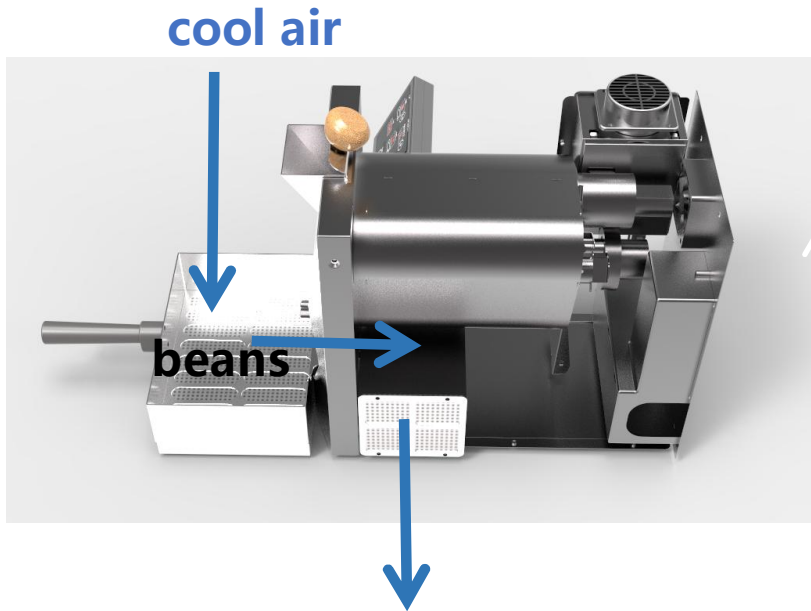


Skywalker Alpha 500g

Skywalker **Cubean 200g**

As small as a toaster with **Turbofan Drum**

Quick Beans Cooling



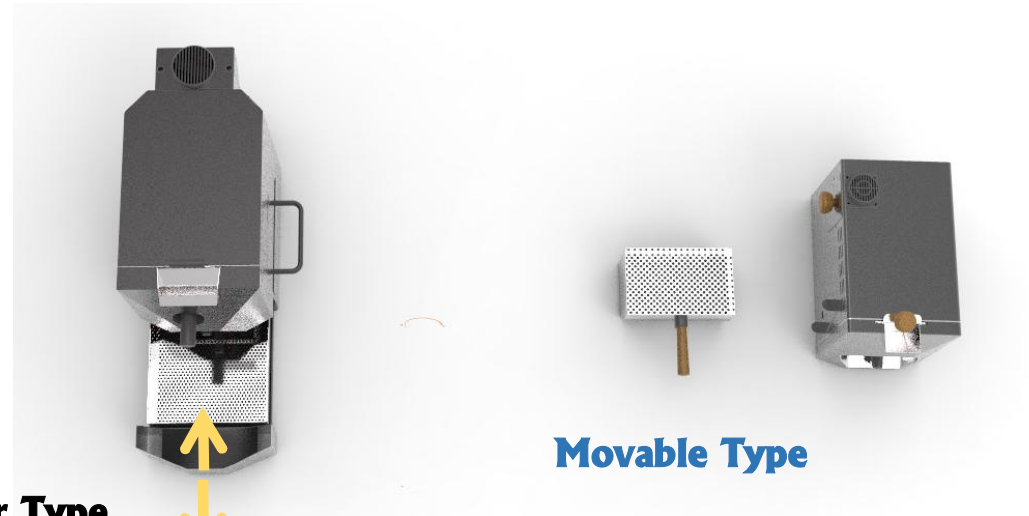
Beans will be cooled to the normal temperature around **3-5 mins**

Movable Beans Collector



Skywalker Alpha 500g

Skywalker **Cubean** 200g



Drawer Type

Movable Type

More flexible to place

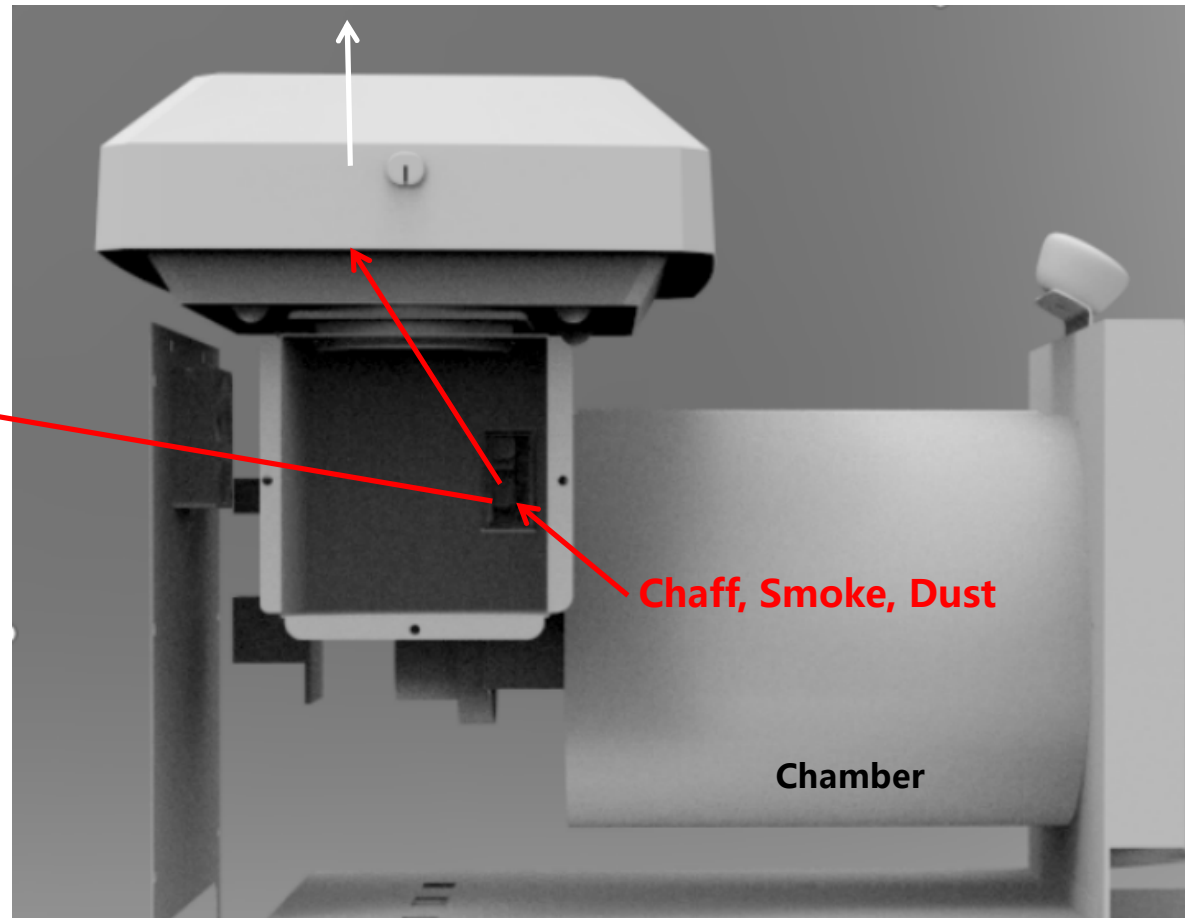
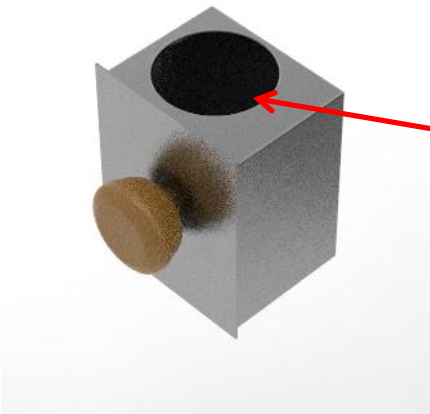


Intergrated Chaff Collect

Akimita®

Smoke can be purified or ejected with pipe

Chaff Collector



3 Stage Roasting Modes

Akimita®

Start coffee roasting stage by stage

From Beginner To Old Hand

| Stage | Mode | Control | User Experience |
|--------|-----------------------|--------------------------------|---|
| Stage1 | Auto | Roasting Controlled By Profile | choose the matched profile according the green bean |
| Stage2 | Auto First Crack Plus | Heating Controlled By Profile | control the develop temperature according 1st crack |
| Stage3 | Manual | Roasting Controlled By User | control the heating according the flavour & level |

Auto Mode: Special Designed Prolifes

Akimita®

9 Profiles To Choose

Include

3 Type Profiles For SOE

Designed according SCA Roast Standards

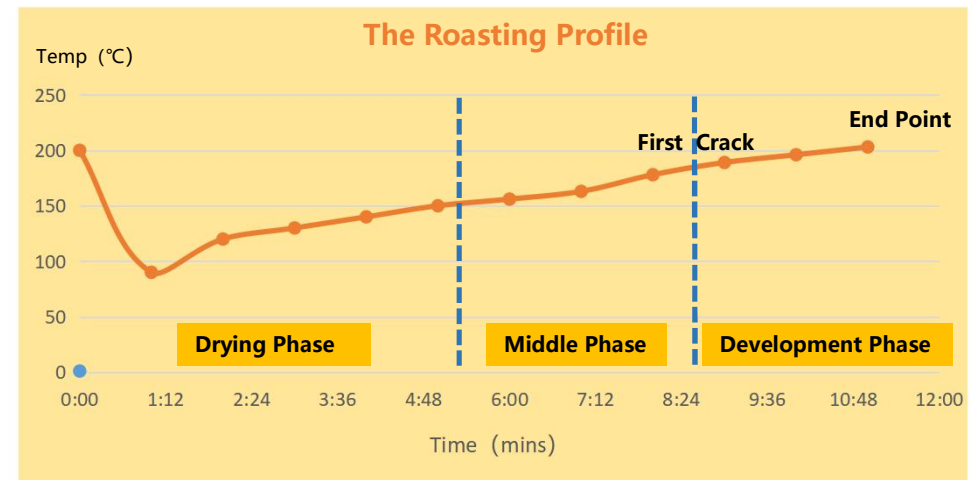
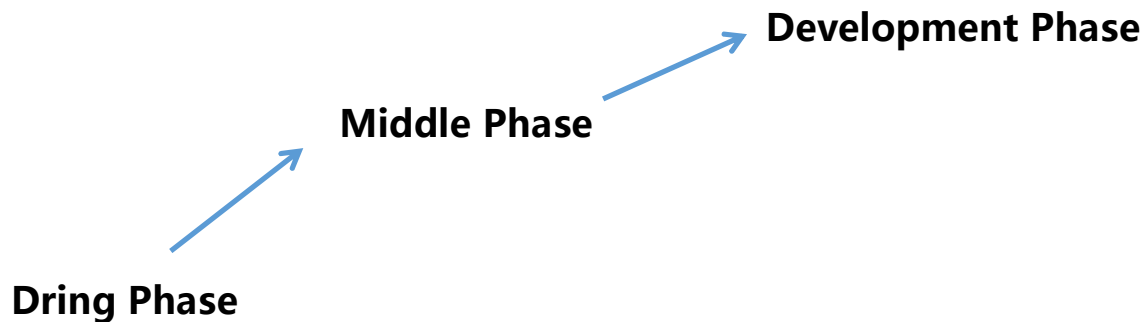
Test with different green beans from different origin

Designed for **single original espresso**

Medium Dark Level, With Soft Acidity
Maintain The Original Flavour



3 Phases Temperature Developing Management



Auto Profiles

Akimita®

| 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 |

Auto First Crack Plus: Catch The Beginning Of First Crack



Setting the develop temperature after first crack beginning

Easy Control: double press "temp+"

Develop Temp will be calculated and adjusted automatically

Heating Controlled By Profile

More Exact Roast Level

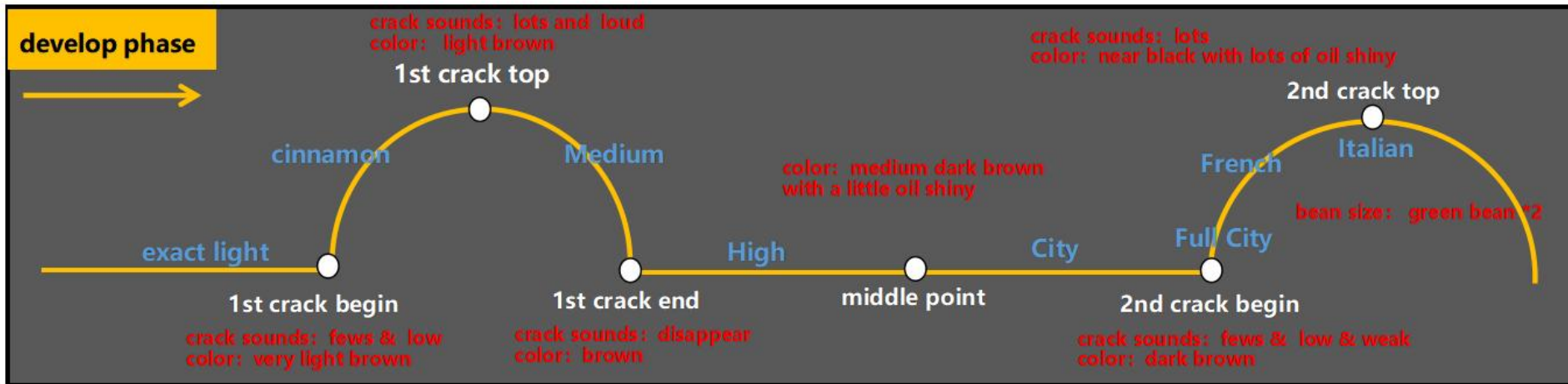
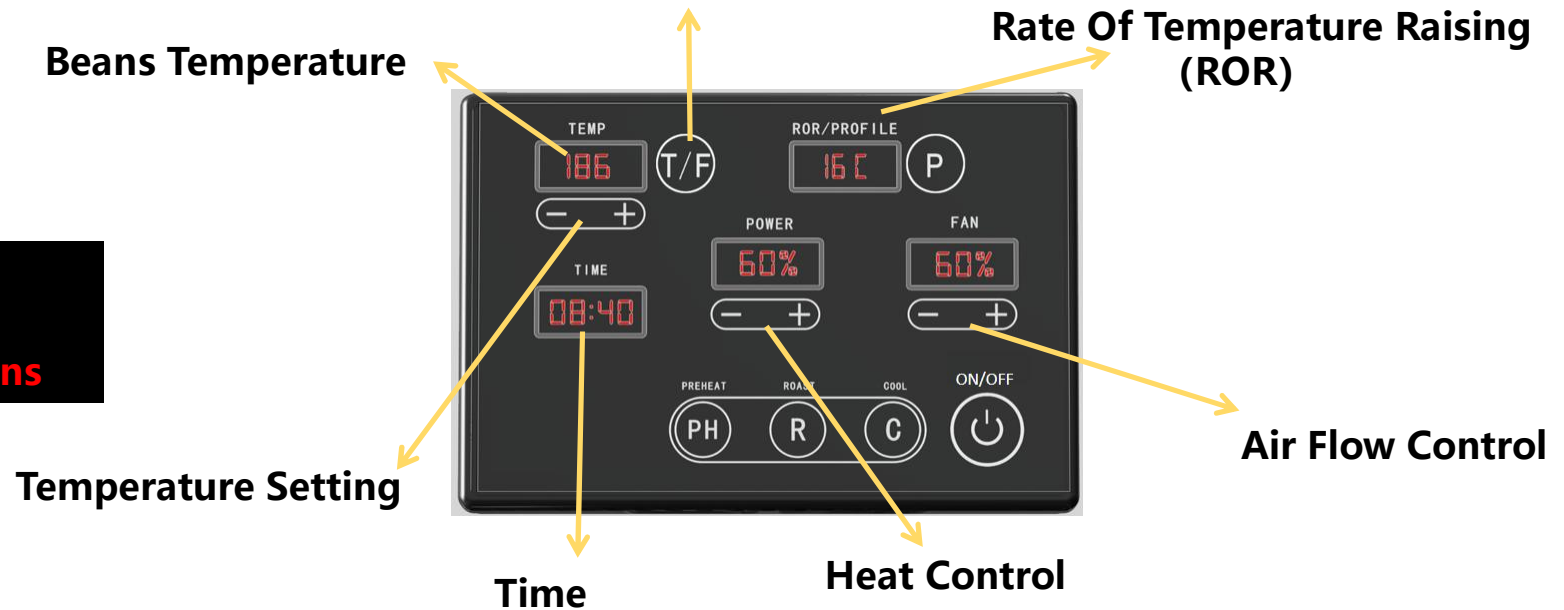
| Auto Code | Level | Boby | Develop temperature | Origin | | |
|--------------------|-----------|--------------|---------------------|--------|-----------------------|------|
| 011/021 | Cinnamon | Acidity ↓ | 8℃ | Africa | | |
| 012/022 031/032 | High | Balance | 16℃ | | Central&South America | |
| 013/023/033 | Full city | ↓ Full | 22℃ | | | Asia |



Manual Mode

Roast for your own flavour

Control heating & air flow
according the change of the beans

Dura Temperature Mode



| Skywalker series Coffee Roaster | Alpha  | Delta  | Cubean  | Cubean +  |
|--|--|---|---|---|
| | Raost QTY | 500-300g | 500-300g | 200-300g |
| | Drum | Food grade stainless steel | Food grade stainless steel | Turbofan Drum |
| | Heater | Built-in carbon heater 1000W | Built-in carbon heater 1000W | Built-in carbon heater 700W |
| | Modes | Auto + Assistant + Manuel | Auto + Manuel + Artisan | Auto + 1st crack plus + Manuel |
| | System | Smart Profiles | Dual System Akimita / Artisan | Smart Profiles |
| | Controller | Digital button | 7" touch screen | Digital button |
| | Heat Adjust | √ | √ | √ |
| | Fan Adjust | √ | √ | √ |
| | Speed Adjust | | √ | √ |
| Bean Temp | √ | √ | √ | √ |
| Air Temp | | √ | | √ |
| Beans cooler | √ | √ | √ | √ |
| Chaff Collector | √ | √ | √ | √ |
| Smoke Purifyer | Selected | Selected | Selected | Selected |