



The Piccolo Chinook® coffee roaster is the next major innovation for the coffee industry.

- Chinook Roasters capitalize on a simply elegant process, fluidized air bed roasting, for uniform and accurate roasting with unparalleled consistency.
- Real-time readings for coffee bean and inlet air temperatures allow precise control of the roasting process.
- Chinook's Reactive Roast Management System allows the Piccolo Chinook to roast coffee with High Fidelity.
- Using our Chinook® Air Flow Coffee Roaster, Agron scale infrared roast colour grader and years of industry knowledge, we can assure proper roasting & flavour development of your coffee season after season.
- The operator loads the green coffee, selects the recipe, and starts roasting. Labour occupies <=20% of the roasting time. Therefore, no additional person is required to attend the Piccolo.

Piccolo Chinook coffee roaster - Technical Specifications

Batch sizes from 500 grams to 4.0 Kgs

Roasting times from 5 to 15 minutes

1 X 32A three phase 400V AC electrical connection

1 X 10A 240V AC power point for PC console hardware

1 X RJ45 Ethernet connection for Piccolo

1 X RJ45 Ethernet connection for the PC control console

1 X Crossover cable for direct PC connection to Piccolo

1 x Fixed IP address for the Piccolo

1 X network access to the Internet to facilitate online support

1 X 150mm exhaust chimney or fan-assisted exhaust

Anatomy of a PICCOLO Air Coffee Roaster



**10+ TONNES ROASTED IN
THE LAST FEW MONTHS**

3,765 Accumulated Total Coffee Batches
10,527.63 Accumulated Total Coffee Kgs





Friday, 27 August 2021

07:10:22



TARGET: 222.0°C
COFFEE BEAN TEMP: 199.9°C

Selected Batch Size: 1,250 grams

Roasting operator:

8.41 Heat Time

0.44

9.25 Total Time

COOLING TRAY EMPTY

Selected Coffees

Selected Coffees	Grams
Colombia	400
Guatemalan	250
Ethiopia	450
Brazil	150
	0
	0
Total	1,250 Grams



← Recipe on File

Save Recipe to File →



TCR001 - Cent Am African Spiced - Medium Dark Roast - 1.25 K

Medium Dark
Excellent Complex Central Americans
Spiced with Ethiopian

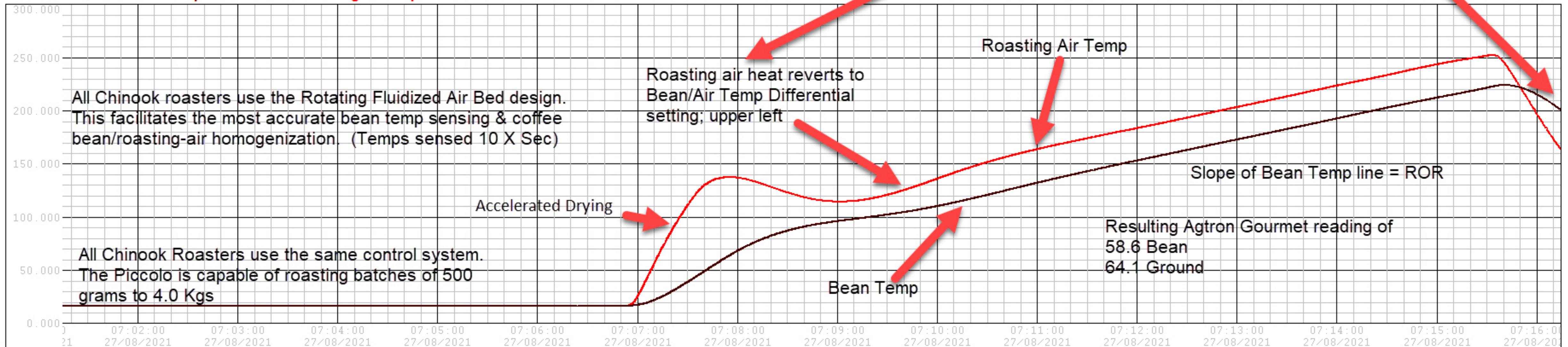
End of Drying Stage 40.0
Accelerated Drying
Active

Roasted coffee evacuation



ROASTING GRAPH BELOW

Coffee Bean Temp - Brown Line Roasting Air Temp - Red Line



All Chinook roasters use the Rotating Fluidized Air Bed design. This facilitates the most accurate bean temp sensing & coffee bean/roasting-air homogenization. (Temps sensed 10 X Sec)

All Chinook Roasters use the same control system. The Piccolo is capable of roasting batches of 500 grams to 4.0 Kgs

COOLING TRAY ACTIVE 200°C 0 SECONDS

Roasting air heat reverts to Bean/Air Temp Differential setting; upper left

Roasting Air Temp

Slope of Bean Temp line = ROR

Resulting Agtron Gourmet reading of
58.6 Bean
64.1 Ground

Accelerated Drying

Bean Temp

