

ROEST

CATALOG 2025

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.

ABOUT ROEST



THE ULTIMATE OVERACHIEVER

The P3000 builds on ROEST's legacy of innovation in convection heating and advanced sensor technology in roasting. This fully automated convection roaster is built for professional coffee businesses—whether they are seeking to expand their coffee business into roasting for the first time or looking to roast their most exclusive lots with even greater precision, the P3000 provides a versatile and reliable solution.



INTRODUCING ROEST P3000



FEATURES

Batch size	1-3 kg
Automated roasting	
Between-batch protocol	
High-precision manual control	
Pressure sensor	
Touch display	13 in
High-power, independent cooling fan	
Built-in chaff separator	
Chaff compression screw	
Drum speed control	
Power control	
Fan control	
Drum speed control	
Dual exhaust	
Connectivity	WiFi, ethernet
Web-based app for live view, profiling, inventory management and more	

TECHNICAL

Type of roaster	Automated production roaster
Power	Electric Single-phase 230 V 32 A (7.1 kW) Three-phase 400 V 16 A (9.3 kW)
Heat transfer	Convection
Dimensions	H 807 × W 445 × D 907 mm
Weight	About 80 kg

SENSORS

Quad bean temperature sensors
Multi-point inlet temperature sensors (6 total)
Triple drum temperature sensors
Exhaust temperature sensor
Hopper temperature sensor
Pressure sensor
Airflow velocity/volume sensor
First crack sensor
Bean camera
Humidity sensor

EFFICIENCY

Full batch (3kg) roast time	<7 minutes
Kilograms per hour	25+
Kilograms per week	500+
Labor per hour	5 minutes

TECHNICAL SPECIFICATIONS

A premium sample roaster for the coffee perfectionist looking for the best of the best. Roast faster, at lower temperatures, or use less power— completely reworked for more effective heat transfer and efficiency.



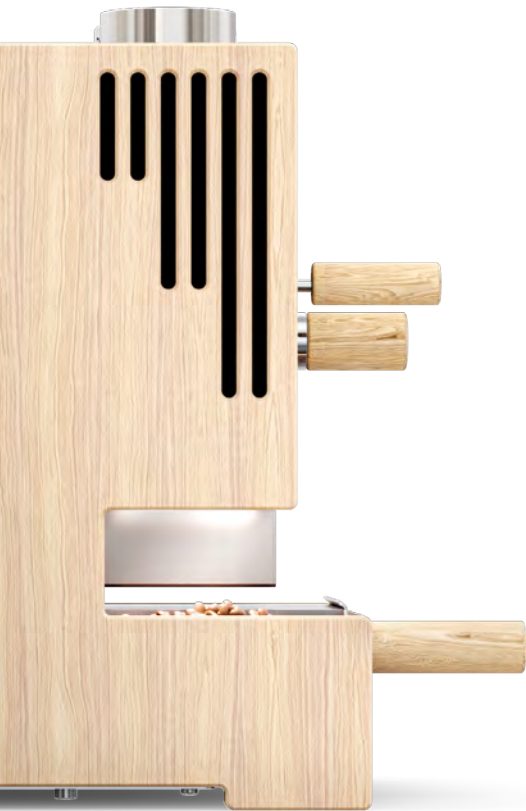
**ROEST
L100 ULTRA**

ROEST L100 Plus is a sample roaster for professionals optimized for quality control and green coffee buying decisions. This award-winning professional sample roaster includes top-tier features and advanced control.



**ROEST
L100 PLUS**

TECHNICAL SPECIFICATIONS



FEATURES

Automatic roasting	
Manual control	
Sample size	50–200 g
Dual fan system	
Separate cooling	
Chaff capacity	20 batches
Drum speed control	
Power control	
Fan control	
Trier	
Connectivity	WiFi
Web-based app for live view and profiling	
Easy maintenance and self-service	

TECHNICAL SPECIFICATIONS

Type of roaster	Convection drum roasting
Power draw	1.67 kW max
Power source	100–230 V, 50/60 Hz
Heat transfer	Convection
Dimensions	266 x 375 x 410 mm

FEATURES COMPARISON

	L100 Ultra	L100 Plus	S100
Weight	14–16 kg	14–16 kg	14 kg
Side panels & handles	Black aluminum with PTFE handles or wood	Black aluminum with PTFE handles or wood	Wood
Air temperature	✓	✓	✓
Bean temperature	✓	✓	✓
Inlet temperature	✓	✓	✓ new
Between-batch protocol	✓	✓	✓ (limited)
Exhaust temperature	✓	✓	
Drum temperature	✓	✓	
First crack detection	✓	✓	
Window LED light	✓	✓	
Cooling tray warning	✓	✓	
Pressure sensor	✓		
Drum counterflow mode	✓		
New touchscreen interface	✓		
WiFi 5GHz	✓		

EFFICIENCY

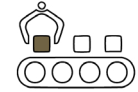
	L100 Ultra	L100 Plus
Batches per hour	15 × 200 g	>10 × 100 g
Minutes per batch	4 minutes	6 minutes (100 g)
Kilograms per hour	3 kg	1.5 kg

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 AND CONSISTENCY

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



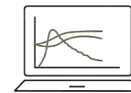
FLEXIBLE CONTROL OPTIONS

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.

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

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



ROEST is all about experimenting, sharing profiles and networking for better coffee.

Get the most out of your roasting session with the ROEST Web Portal, designed to enhance your roasting and provide valuable data about your coffee. All roasting data is stored in the cloud and available from anywhere in the world via your web browser.

WEB PORTAL KEY FEATURES

- Follow roasting sessions live
- Create and modify automated roast profiles
- Public Profile Library to share profiles with other users
- Store and compare your roast logs
- Cupping tool for simple, collaborative scoring
- Manage coffee inventory



WEB PORTAL



“When we’re mid-season and buried under samples, we need a roaster that can go all day and stay consistent. ROEST is sturdy enough to handle our operations while offering a ton of additional functionality.”

JOEL EDWARDS
Global Lab Manager at Red Fox Coffee Merchants



“Every coffee is unique and we usually have a very limited amount of sample material to find the best roast. Our ROESTs help us to ensure consistent, production-quality roasts on the first try.”

FRANCISKA APRO
Quality Control Manager at SUCAFINA



“We’re so confident in the P3000’s performance that we’re in discussions to purchase two more. The tool-free access for cleaning and maintenance ensures minimal downtime plus, the support from the ROEST team has been outstanding, making the entire experience even better.”

ANDREAS ASTRUP
CEO & Founder ROAST Coffee, Copenhagen



Automated convection roasters
Made in Oslo, Norway

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