



SWEET COFFEE
ITALIA

GEMMA 2IND[®]

⚡ Optimises energy for extractions rich in flavour and character.

⚡ The first microroaster with patented electromagnetic induction heating applied to the drum, for unparalleled thermal control.



Discover more



**FROM GREEN COFFEE TO GREEN ROASTING,
A SUSTAINABLE SOLUTION.**

SUPERIOR HEATING QUALITY

Uniformity and controllability of heat are fundamental aspects for the specialty coffee roaster that aims to extract from the 'green casket' the aromaticity and sensoriality it contains. An efficient and high-performance electrical system, capable of promptly following the variations that the professional imposes during the roasting process of the bean to enhance the sensory characteristics without dispersing the organoleptic properties, represents the primary necessity sought by experts in the sector.

PRECISION AND CONTROL

Gemma 2IND® meets this need by heating the roasting chamber quickly and uniformly. The device resets the energy input to zero at deactivation to precisely respect the desired temperature set, roasting the coffee evenly from core to surface.

CUTTING-EDGE ENERGY EFFICIENCY

Gemma 2IND® microroaster redefines efficiency standards in the micro-roasting industry. Its innovative electromagnetic induction mechanism enables accurate temperature control, significantly reducing waste. This advanced technology allows power to be modulated according to the weight of the product to be processed, optimising consumption for each individual batch.

VERSATILITY FOR SPECIALITY COFFEE PROFESSIONALS

Designed specifically for bars, bakeries and roasters of the highest quality microlots, this model offers unparalleled flexibility. Its state-of-the-art technology and low emissions make it ideal for installations in coffee shops, analysis laboratories and training rooms. The machine meets the needs of the most experienced operators, allowing them to explore and refine unique roasting profiles for exclusive productions, guaranteeing exceptional results even with minimum quantities of coffee.

Load capacity	Kg	2
Control unit	mod.	Gefran 2850 T
Drum diameter	mm	250
Drum length	mm	240
Calculated loading volume	cm ³	5500
Roasting cycle time	min.	6/20
Maximum load capacity	g	2000
Maximum drum rotation speed	g/min	60
Maximum drive torque of drum shaft	Nm	50
Displayed zones	n°	4
Thermoregulated zones	n°	4
Total heater power	Watt	2500
Air requirement for cooling	m ³ /h	12,6
Oil content	l	no
Cooler motor group power	Watt	40
Drum motor group power	Watt	400
Roasting cycle average power	Watt/h	625
Total installed power	Watt	3500
Power supply 3f+N+Earth	Volt	220
Power supply (current)	A	16
Total net weight	Kg	130
Overall dimensions (LxWxH)	mm	1350x660x1200

The company reserves the right to modify data and specifications without prior notice, ensuring continuous improvement and alignment with market demands.



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