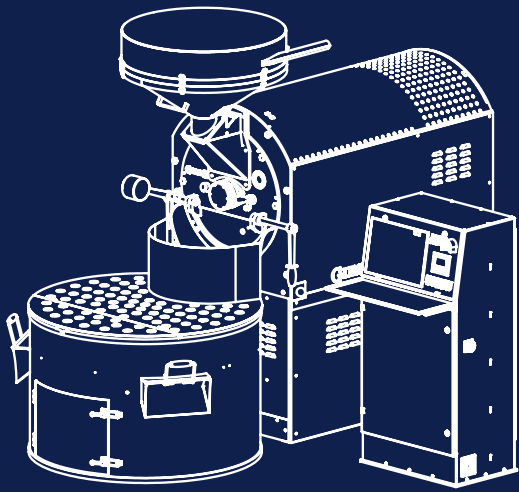


**W60A**



**GIESEN**  
*coffee-roasters*

[info@giesencoffeeroasters.eu](mailto:info@giesencoffeeroasters.eu)



Industrieweg 13 -15  
7071CK Uift  
The Netherlands



+31 (0)315 68 13 77

[www.giesencoffeeroasters.eu](http://www.giesencoffeeroasters.eu)

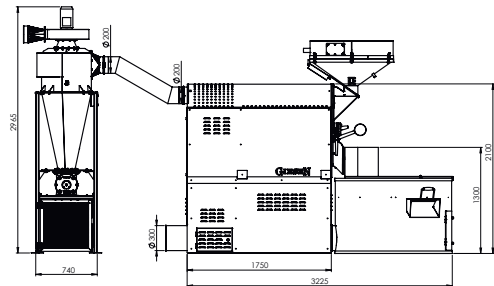
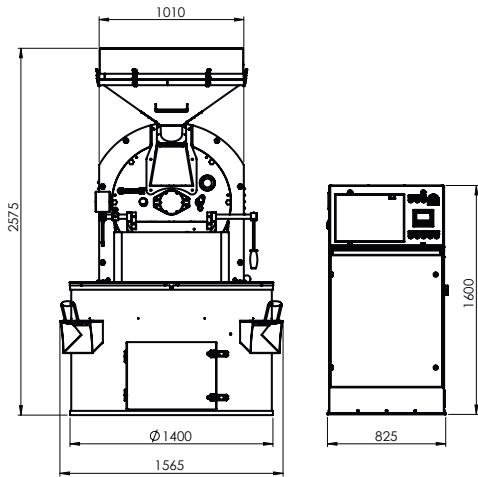
MANUFACTURER OF  
**HIGH QUALITY**  
COFFEE ROASTERS

**GIESEN**  
*coffee-roasters*

# THE GIESEN STORY

With complete devotion, we aim to produce high quality coffee roasters that offer you the possibility to roast beans with more control than any other coffee roaster. By implementing new technology and focusing on developments in the industry, our team take craftsmanship to the next level.

## W60A



A complete solution for wholesale production

- » **BEAUTIFULLY ENGINEERED**  
To ensure a fast, easy and efficient roasting process.
- » **HIGH COOLING CAPACITY**  
This fan has a high cooling capacity of 3 minutes to cool down a whole batch.
- » **REMOTE SUPPORT ROUTER**  
Get faster and easier support and updates with our remote support router.

### WHAT OUR CLIENTS SAY ABOUT OUR W60A:

"Today is a great day for us. A brand new Giesen roaster has been installed in the roastery, packed with all the latest software updates, which will give us much more control over the entire roasting process. The results will be coffees that are more clean and more complex."

- Copenhagen Underground Brewers

### SPECIFICATIONS

  
**Capacity**  
30 - 60 kg

  
**Gastype**  
Natural & Propane

  
**Weight**  
1900 kg

  
**Power**  
400 V - 50/60 Hz  
3-phase

  
**Exhaust**  
200 mm + 300 mm

  
**Certificates**  
CE



### PRODUCTIVITY

The W60A was developed in 2014. It has a partially cast iron double walled drum with high performance bearings. The whole machine is equipped with low noise fans. All the parts are easy to clean and maintain. The green beans are being poured automatically into the hopper and will subsequently be

released into the roasting drum. After the roast, the roasted coffee beans will be poured into the cooling fan. This fan has a high cooling capacity of 3 minutes to cool down a whole batch of 60 kg coffee beans. At the same time, during the cooling phase, new green beans can be released into the drum for the next roast.

### INCLUDED:

- ROAST PROFILE TOUCH
- REMOTE SUPPORT ROUTER
- CYCLONE SLUICE

### OPTIONS:

- STANDARD BLACK/RVS
- ALL RAL COLORS
- COMPANY LOGO
- BLACK POWDER COATED ROOF
- GOLD HAMMERED OR PAINTED ROOF
- COMPANY LOGO
- TEMP. SENSOR DOUBLE READ OUT
- INFRARED SENSOR
- CROPSTER ACCES CODE
- DIGITAL BURNER ON HMI DISPLAY
- ONE SIDE AUTOMATIC COOL SIEVE