

HYPER

Fully-Electric, Table-top 1.2kg Coffee Roasting Powerhouse

The Hyper 1.2kg roaster offers versatility for artisan roasters, enabling precise flavor expression in small batches while providing fully-automatic, consistent roasting for high-volume production.

Effortless Roasting, Optimal Results

- **Revolutionary Near Infrared Radiation Roasting**

By utilizing radiation as the main heat transfer method, our patented Near Infrared (NIR) central heat source located at the center of the roasting chamber gives roasters direct control and allows users to effortlessly roast batches ranging from 300g up to 1.2kg.

- **A Small & Compact 1kg Coffee Roaster**

With Hyper's "multi-directional extension touch screen", users can set up & operate the Hyper 1.2kg with tons of flexibility; Together with the compact footprint of the Hyper 1.2kg, even tight spaces can be transformed into your personal coffee roasting sanctuary.

- **Detailed Real-Time Roast Data**

Through the panel, you can monitor data such as Bean temperature, Bean temperature RoR (rate of rise), Air temperature, Drum temperature, Differential Pressure, and Roast Moisture Release.

This not only serves as a reference for adjusting and improving roast operations but also helps roasters accumulate knowledge and summarize insights.



The Perfect Match for Small-Scale Production



Fully Automated Roasting System for Effortless Operation

Precise roast profile replication system plus our fully-automated roasting workflow help users optimize the efficiency of the 1.2kg roaster.

From charging the green coffee to dropping the roasted beans and



Precise Roast Profile Replication

Equipped with Rubasse's "Lv.3 Auto-pilot Profile Replication" system, the Hyper 1.2kg replicates your original roast profile using precise algorithm-driven heat compensation while respecting your original heat application design.



One Touch, Smart Replication

With Hyper's fully automated roast system, coffee business owners/operators who juggle multiple tasks no longer need to stay glued to the roasting machine.

Requiring just under 1 minute of total labor time per batch the Hyper 1.2kg maximizes

Hyper Specifications



	Pro	Plus				
Max capacity	300g - 1.2kg		300g - 1.2kg	Drum Speed range	-100 ~+ 100 rpm	
Profile replication system	Lv.3 Auto Pilot profile replication			Cooling tray weight		
Roast data collection	Comes with : bean temperature sensor air temperature sensor		drum temperature sensor moisture exhaust detection differential pressure meter	Comes with : bean temperature sensor air temperature sensor drum temperature sensor moisture exhaust detection differential pressure meter	Cooling tray dimensions	
	Max power output		2700 W		Touchscreen	11.6 inch
Exhaust fan operation range	25%~100%			Roaster weight	41 kg	
				Roaster dimensions	L85 x W46 x H77	
				Voltage requirement	220v	

Micro Specifications



	Roast-Master	Pro Max		Pro		
Roast capacity	3 kg	3 kg		3 kg		
Profile replication system	Lv.4 Roast-Master profile replication	Lv.3 Auto-Pilot profile replication		Lv.2 semi-auto settings replication		
Batch size-based Auto profile adjustment	Yes	No		No		
Differential pressure profiling	Yes	Optional		No		
Roast data sensors	Comes with: bean temperature sensor air temperature sensor differential pressure meter	drum temperature sensor moisture exhaust detection air flow compensation system.		Comes with: bean temperature sensor air temperature sensor differential pressure meter		
Max power output	5350 W	5350 W	3350 W	5350 W	3350 W	
Exhaust fan-operation range	25% - 140 %	25% - 140 %	25% - 100 %	25% - 140 %	25% - 100 %	
Drum speed range	-100 ~ +100 rpm	-100 ~ +100 rpm	-70 ~ +70 rpm	-100 ~ +100 rpm	-70 ~ +70 rpm	
Cooling	Automatic stirring / unloading				Automatic cooling only	
Touchscreen	15.6 inch	15.6 inch	14.0 inch	15.6 inch	14.0 inch	
Roaster weight	80 kg	80 kg	75 kg	80 kg	75 kg	
Dimensions (cm)	L130 x W45 x H95	L130 x W45 x H95	L105 x W45 x H95	L130 x W45 x H95	L105 x W45 x H95	
Voltage requirement	220 V					

All Micro series roasters: *Have a minimum roast capacity of 300g *Comes with automated charge/discharge function
*Can be custom painted (with added fees)

For more information, please contact :

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