

GIESEN[®]
coffee-roasters



Herzog Kaffee, Waldbronn, Germany

Brochure

GIESEN
coffee-roasters

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Small sign on fence:
GIESEN
coffee-roasters
Industrieweg 13-14
3713 LA, NL

Our Story.

Giesen Coffee Roasters are professional roasters which excel in quality, appearance and functionalities. The high quality level in combination with the excellent service and constant availability of the support team, makes Giesen Coffee Roasters into one of the top brands of coffee roasters.

Giesen Coffee Roasters is a family owned business. It all started 30 years ago with a metal ware company that produced all kinds of machines, including (parts of) coffee roasters. With the passing of the years and the increase of technical knowledge, Wilfred Giesen decided in 2006 to switch direction and focus exclusively on the production of high quality Coffee Roasters.

Even if the Giesen Coffee Roasters brand is well known and we have worldwide distribution channels, our mentality remains very informal and we maintain our no-nonsense approach. Our main focus lies in producing high quality coffee roasters and making our customers satisfied. No more and certainly no less. This is why we work hard, focus on quality and are always available to provide the best service to our customers.

Coffee Roaster WPE1 / WPG1



Three cooling trays for three different samples.



Ajustable touchscreen for the perfect viewing angle.

Ajustable burner by 1% steps

Adjustable temperature

Ajustable drumspeed

Adjustable airflow

Internal cyclone

Optional: Profile Roasting

Options



Brass hammerd roof



Desired NCS/RAL Color



Temperature sensor
Double read-out



Roast profile system
Laptop



Roast profile system
Tablet



Infrared camera
Bean temperature

Specifications



Capacity
50 gram - 200 gram



Exhaust
Ø 80 mm



Power
230 V - 50/60 Hz



Weight
85 kg



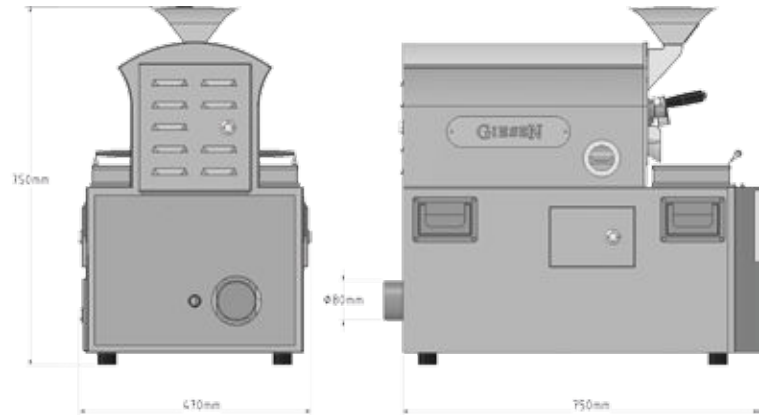
Gas (WPG1)
Natural and Propane



Certificates
CE



Heating (WPE1)
Electrical heating





Coffee Roaster W1A/M

The Giesen W1A/M Coffee Roaster is the perfect solution for a small shop owner or a serious hobbyist, roasting coffee at home. This coffee roaster combines the high quality and extensive functionalities of the Giesen technology into a compact and easy to use machine.

The roasting capacity of the Giesen W1A/M Coffee Roaster lies between 100 and 1500 gr. per batch. It is therefore also an ideal machine for roasteries to use in parallel to the standard production of large batches. Test roasting for example is very easy to perform with this small model. And when the correct settings are tested and approved, they can be applied to larger batches in the standard roasting process. The Giesen W1A/M Coffee Roaster is also very useful for the production of selective roasts in small batches of the more exclusive coffee beans. Obviously, a great advantage of roasting in small batches is the guaranteed freshness.

Coffee Roaster W1M



Easy maintenance

Ajustable burner

Internal cyclone

Special designed drum

Ajustable airflow control

Highest quality steel

Options



Presentation table



Desired NCS/RAL Color



Brass hammered roof



Manometer
mBar or Water Column



Under pressure control



Temperature sensor
Double read-out

Specifications



Capacity
100 gram - 1500 gram



Exhaust
Ø 100 mm



Power
230 V - 50/60 Hz



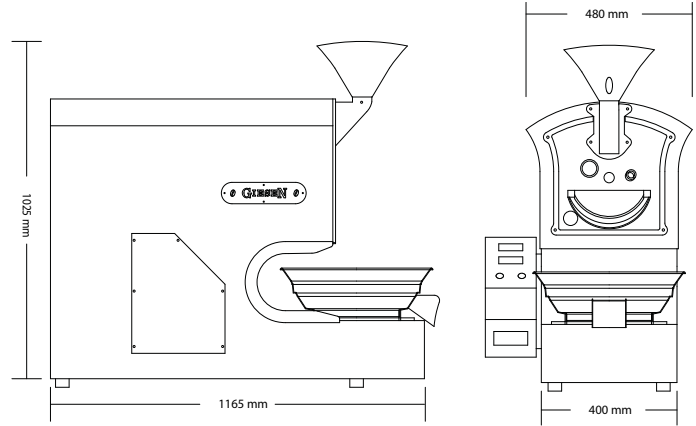
Weight
150 kg



Gas
Natural and Propane



Certificates
CE



Coffee Roaster W1A



Easy maintenance

Automatic burner control

Internal cyclone

Digital drumspeed control

Digital airflow control

Data logging and profiling

Options



Presentation table



Desired NCS/RAL color



Brass hammered roof



Temperature sensor
Double read-out 3mm



Roast profile system
Laptop



Infrared camera
Bean temperature

Specifications



Capacity
100 gram - 1500 gram



Exhaust
Ø 100 mm



Power
230 V - 50/60 Hz



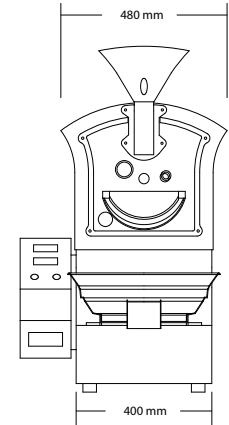
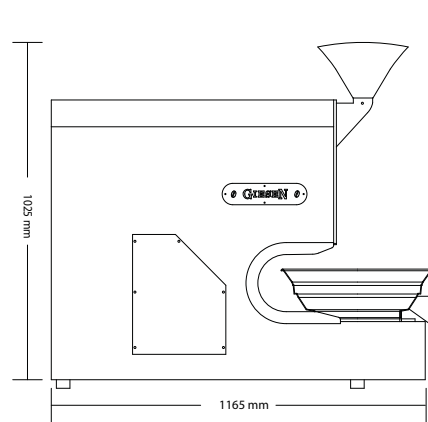
Weight
150 kg



Gas
Natural and Propane



Certificates
CE





DENF Coffee, The Netherlands

Coffee Roaster W6A

The Giesen W6A Coffee Roaster is the perfect model to use in a roastery or coffee bar. With a roasting capacity up to 6 kg. per batch it is the starting model to roast coffee professionally as you will have the perfect combination of functionalities, capacity and size.

A very valuable feature of the Giesen Coffee Roasters is the presence of two different fans. One is situated inside the drum and will distribute the hot air during the roasting process. The other fan is situated in the cooling tray for the cooling process directly after the roast. Because of the presence of these two different fans it is possible to roast and cool simultaneously, which increases the production capacity and output of the Giesen W6A Coffee Roaster up to 24 kg per hour.

Coffee Roaster W6A

GIESEN

Automatic airflow control

Automatic burner control

Digital drumspeed control

Data logging and profiling

Cast iron frontplate & drum

Direct frequent drives

Internal cyclone

Easy maintenance

Options



Brass hammered roof



Desired NCS/RAL color



Temperature sensor
Double read-out 3mm



Roast profile system
Laptop



Roast profile system
Tablet



Roast profile system
Touchscreen



Infrared camera
Bean temperature



Manometer
mBar or Water Column



Gas control handle



Company logo
On the side of the roaster

Coffee Roaster W6A



Miss Morrison, The Netherlands

Specifications



Capacity
0,5 kg - 6 kg



Exhaust
Ø 150 mm



Power
230 V - 50/60 Hz



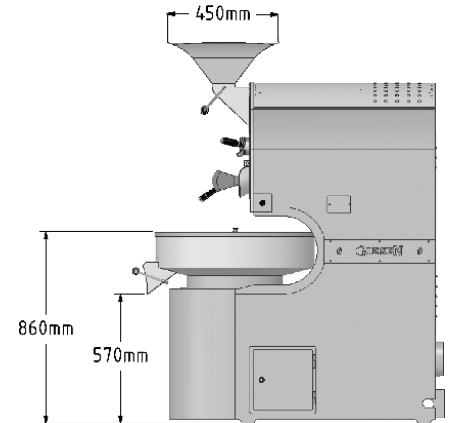
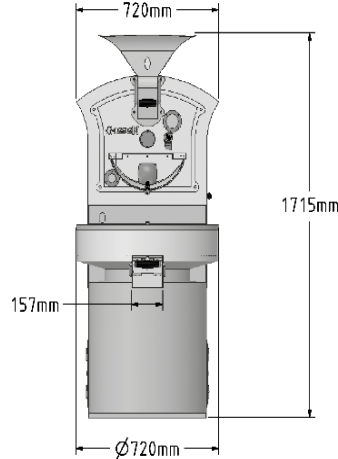
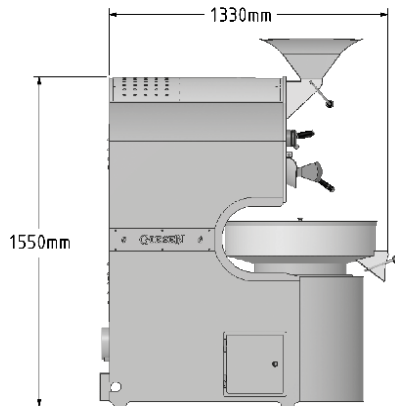
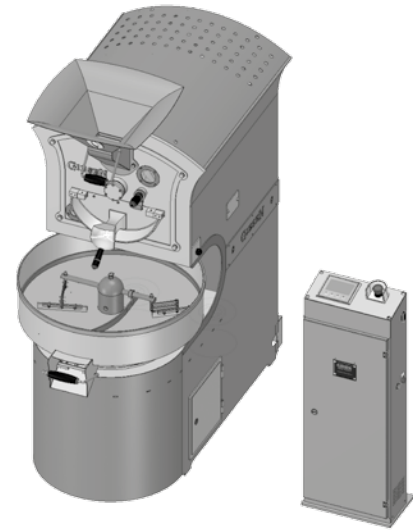
Weight
450 kg



Gas
Natural and Propane



Certificates



GILLESPIE
NEWS

Coffee Roaster W15A

This model is perfect for a middle large roastery. The Giesen W15A Coffee Roaster has a production capacity from 500 gram up to 15 kg. As with all the Giesen Coffee Roasters, it is possible to roast and cool at the same time increasing the total production capacity. Because of these features the coffee roaster enables you to roast nearly 60 kg per hour, which is an entire coffee bag.

Depending on the type of your business, the Giesen W15A Coffee Roaster could be the perfect roaster to start with. We have also had many customers in the past who started out with the Giesen W6A Coffee Roaster and then switched to the W15A as business developed. The great advantage of this switch is the fact that installation is the same. You can use the same chimney, gas and electric installations as with the W6A and more than double the production capacity.

Coffee Roaster W15A



Automatic airflow control

Automatic burner control

Digital drumspeed control

Data logging and profiling

Cast iron frontplate & drum

Direct frequent drives

Internal cyclone

Easy maintenance

Stoker Roasting Co., The Netherlands

Options



Brass hammerd roof



Desired NCS/RAL color



Temperature sensor
Double read-out 3mm



Roast profile system
Laptop



Roast profile system
Tablet



Roast profile system
Touchscreen



Manometer
mBar or Water Column



Gas control handle



Company logo
On the side of the roaster

Coffee Roaster W15A



Specifications



Capacity
0,5 kg - 15 kg



Exhaust
Ø 200 mm



Power
230 V - 50/60 Hz



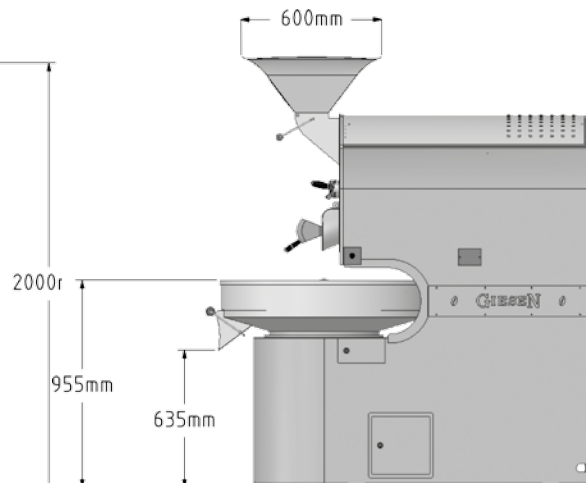
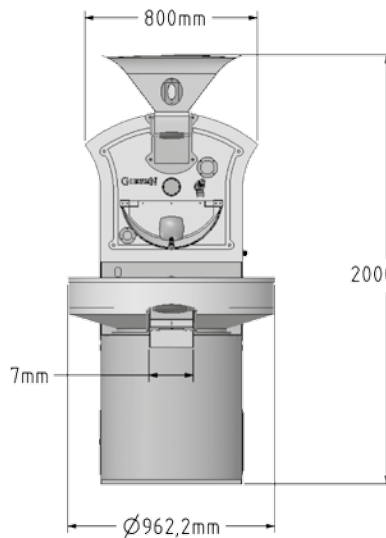
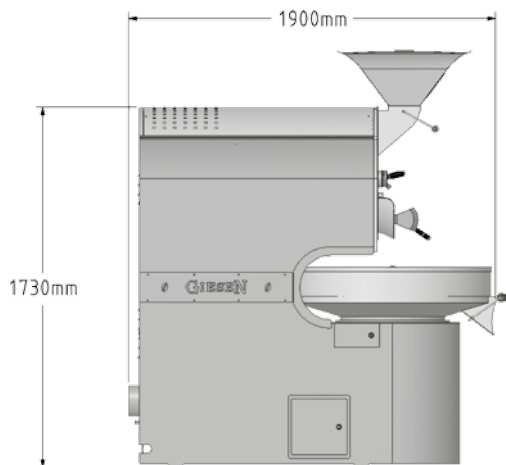
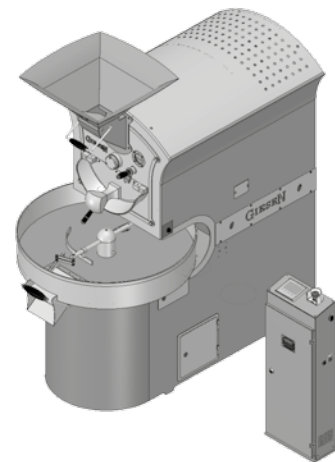
Weight
720 kg



Gas
Natural and Propane



Certificates





Coffee Roaster W30A

Our newest Coffee Roaster is the Giesen W30A. This coffee roaster is the perfect roasting solution for middle and large coffee roasteries. With a capacity of 30 kg green coffee beans it can roast up to 120 kg of coffee beans per hour.

The Giesen W30A Coffee Roaster, as the W45A, is standard equipped with a stand alone control tower provided with a touch screen. The roasting process itself can be monitored and programmed via the control tower system. This is the well known Roast Profile System, that Giesen Coffee Roasters works with for all the coffee roasters. Proven recipes and roast profiles can be saved into the system and replayed for selected batches. In this way it is easy to roast different coffee types, each with their own settings and duration, for the optimal stable end result that meets the original quality every time again.

The control tower system is easy to operate via a touch screen where the temperature, power, fan speed and drum speed can be adjusted. All parameters are visible on the screen and every adjustment can be controlled, even up to the underpressure in the roasting drum.

Coffee Roaster W30A

GIESEN

Automatic airflow control

Automatic burner control

Digital drumspeed control

Data logging and profiling

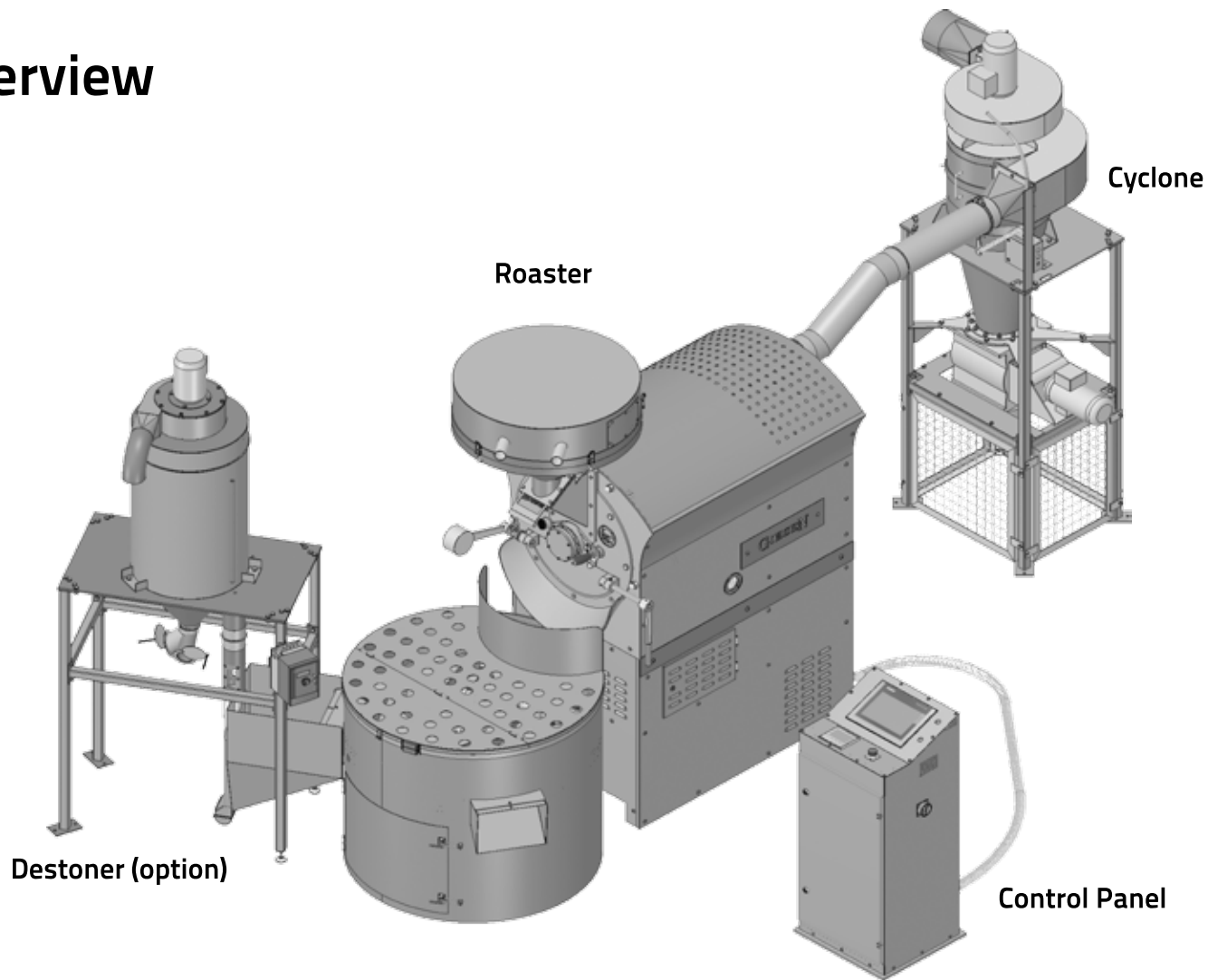
Cast iron frontplate & drum

Direct frequent drives

Premix burner system

Easy maintenance

Overview





Martermühle, Germany

Specifications



Capacity
15 kg - 30 kg



Exhaust
2 x Ø 200 mm



Power
400 V - 50/60 Hz



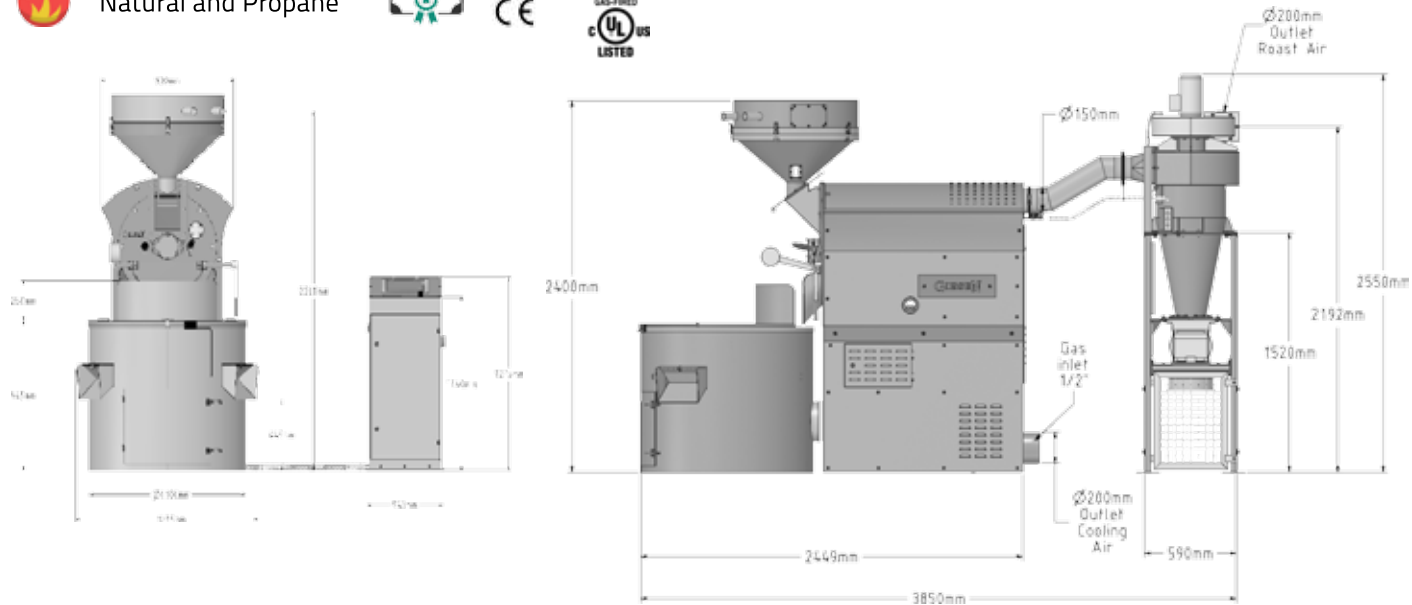
Weight
1500 kg



Gas
Natural and Propane



Certificates





Single Estate Coffee, The Netherlands

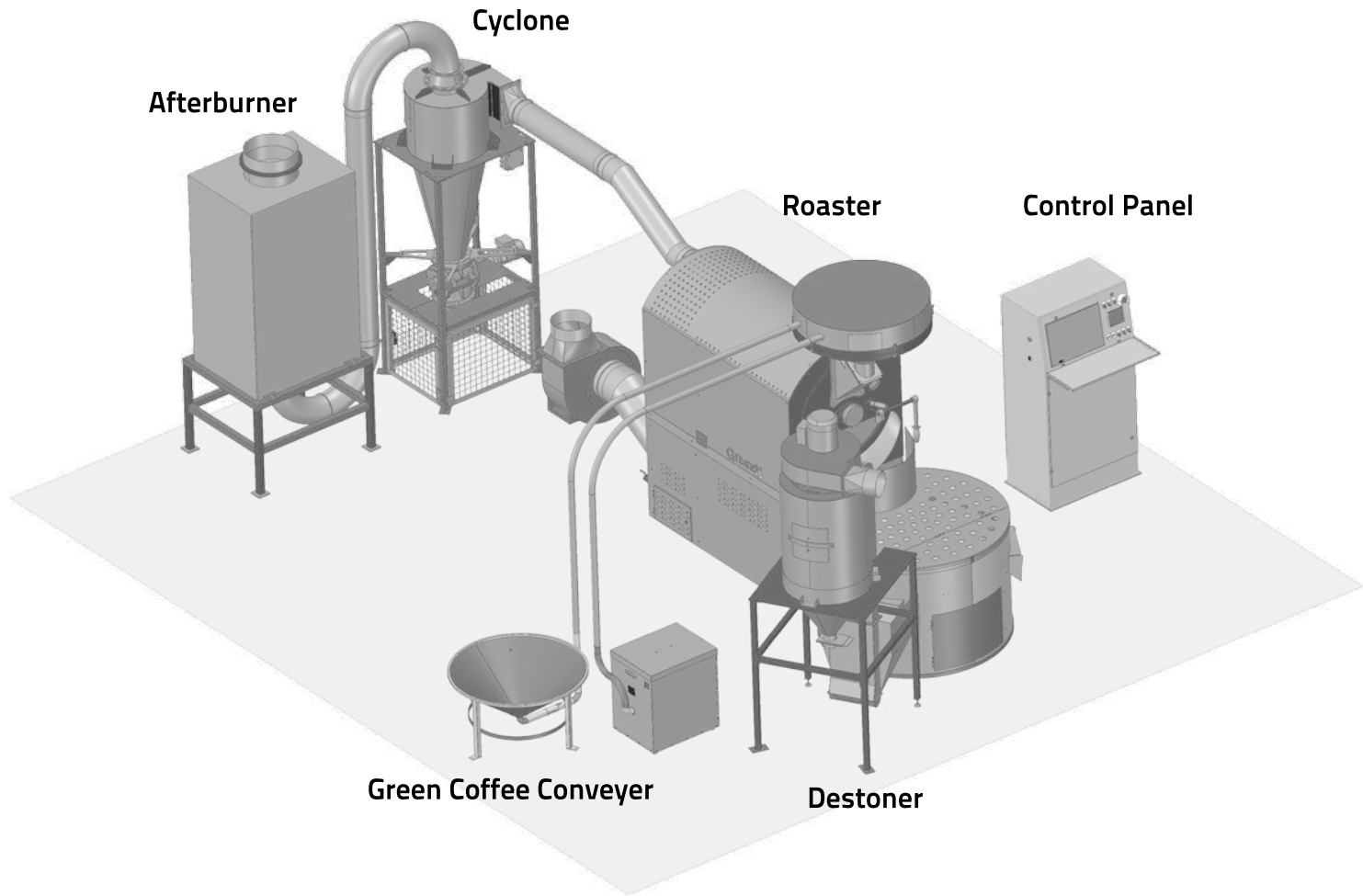
Coffee Roaster W45A/W60A

The Giesen W45A/W60A coffee roaster can be operated completely automatically. The standard working steps are automated to ensure a fast, easy and efficient roasting process. 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 45/60 kg coffee beans. At the same time, during the cooling phase, new green beans can be released into the drum for the next roast. This ensures the productivity and efficiency of the total roasting process.

The Giesen W45A/W60A coffee roaster has a cast iron double walled drum with high performance bearings. The whole machine is equipped with low noise fans and all parts are easy to clean and maintain. Additionally the roaster works with an external cyclone to collect the chaff of the roasted beans. The standard heat resistant colors are black or silver grey as we consider those a suitable finishing touch for this highly industrial coffee roaster. Upon request it is possible to customize the color of the coffee roaster into every existing RAL code.



GEISEN



Afterburner

Cyclone

Roaster

Control Panel

Green Coffee Conveyer

Destoner



Specification



Capacity
22,5 kg - 45 kg



Exhaust
 \varnothing 200 mm + \varnothing 300 mm



Power
400 V - 50/60 Hz



Weight
1800 kg

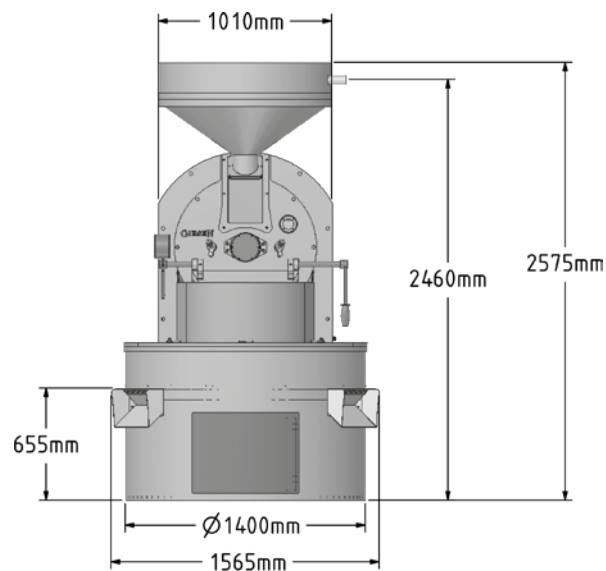
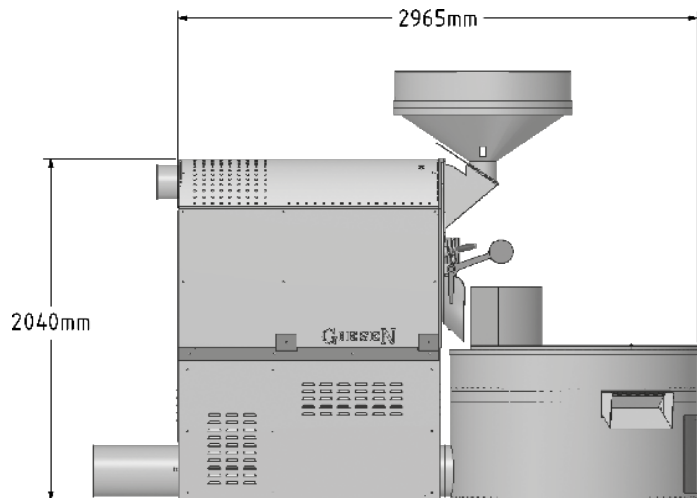


Gas
Natural and Propane



Certificates
CE

Coffee Roaster W45A





Specification



Capacity
30 kg - 60 kg



Exhaust
 \varnothing 200 mm + \varnothing 300 mm



Power
400 V - 50/60 Hz



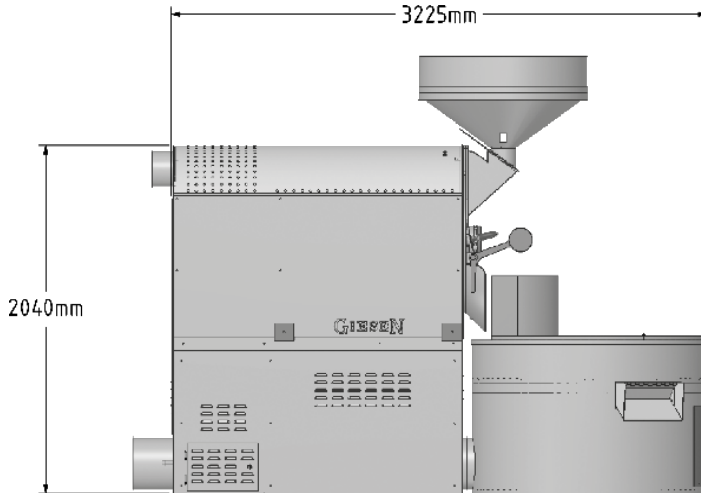
Weight
1900 kg



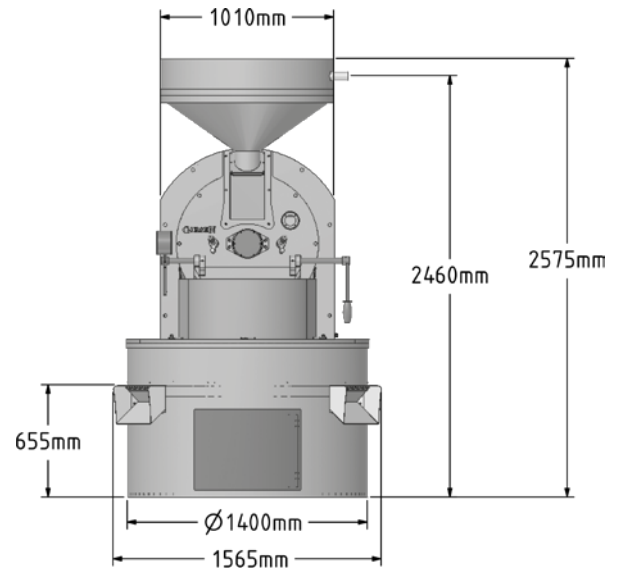
Gas
Natural and Propane



Certificates
CE



Coffee Roaster W60A



Coffee Bins

There are 2 different sizes available: The Coffee Bin CP6 and CP12. The Coffee Bin CP6 can contain 6 kg of roasted coffee beans or a volume of approximately 18 liters. The Coffee Bin CP12 is twice the size and can contain 12 kg of roasted coffee beans or a volume of approximately 36 liters. The exact content of a coffee bin will obviously depend on the type of coffee beans and roasting method that was used.

A high quality coffee bin is perfect for the right presentation as well as the storage of roasted coffee beans. They are all made of quality stainless steel and are available in three different metal fronts: VA polished, Gold Hairline (brass) and Mirror Polished (chromed).



Destoner

The Giesen Coffee Destoners are suitable to destone all different types and sizes of roasted coffee beans and work on single phase electrical supply 230V/50/60 hz. They separate the material from foreign bodies as small as 2,5 mm, leaving only fresh, clean coffee beans of the highest quality.

The Giesen Coffee Destoners are available in four different types:

- Destoner OW20. Capacity approx. 20 kg roasted beans
- Destoner OW50. Capacity approx. 50 kg roasted beans
- Destoner OW100. Capacity approx. 100 kg roasted beans
- Destoner OW120. Capacity approx. 120 kg roasted beans

Which of the above types suits your company the best will depend on the required capacity of your production process.



Electrostatic Filters

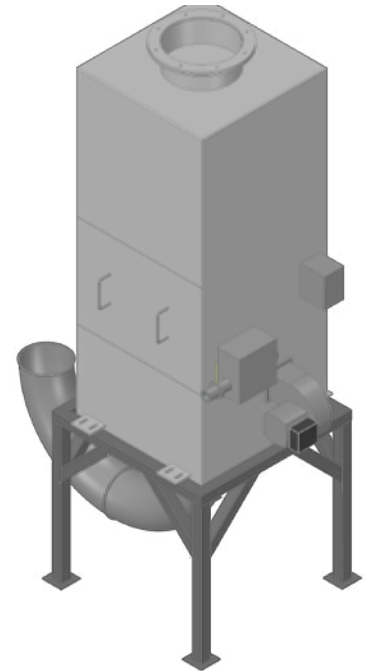
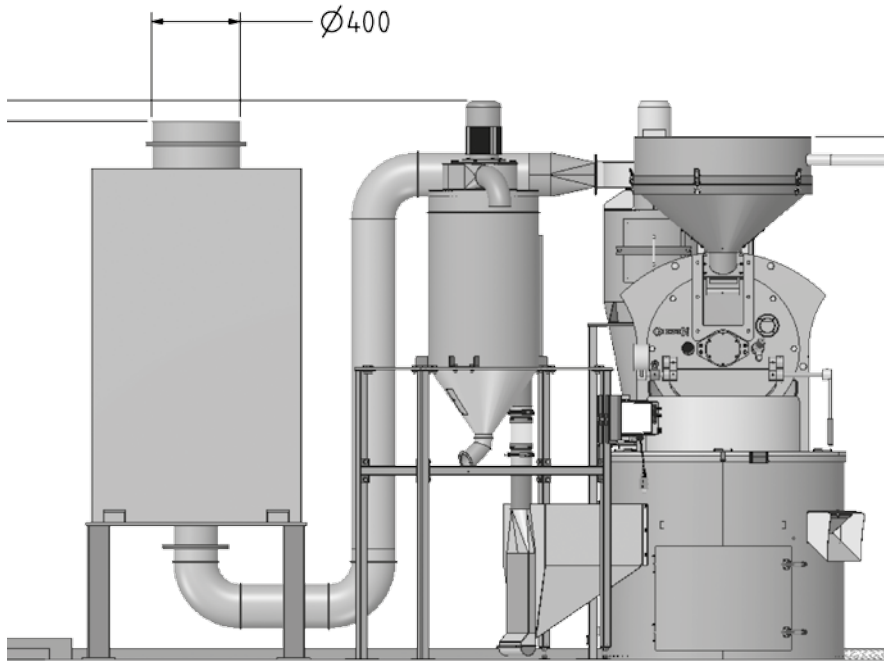
Roasting coffee is a beautiful process in which green coffee beans are being transformed into roasted beans that can be used to brew fresh, aromatic coffee. The roasting process always produces by-products like smoke and smell. Depending on the size of your coffee roaster you can choose an electrostatic filter, or an afterburner to reduce the nuisance of the exhaust. We have two sizes of filters:

- SFE25 (for the W1A/M and W6A)
- SFE50 (for the W15A)



Afterburners

For some situations an electrostatic filter is not sufficient. An afterburner is a solution for removing all the odor and smoke. The afterburner works on a temperature of 400-600 °C. The afterburner can be connected to propane or natural gas. The afterburner can be placed after the exhaust of a W15A, W30A, W45A and W60A.



Roast Profile System

The Roast Profile System allows you to prepare all settings for a roast: set temperature, power, fan speed and drum speed. All settings can be monitored during the roast via the screen which shows all accurate, real-time roast information as well as relevant visual graphics. The greatest advantage of the roast profile system is that you can record a roast with all the related settings. Now you will be able to repeat the same proven roast recipe again and again with different batches. In this way your company will be able to maintain and match the exact quality level of your roasted coffee beans.



Editions



Stainless Steel Edition



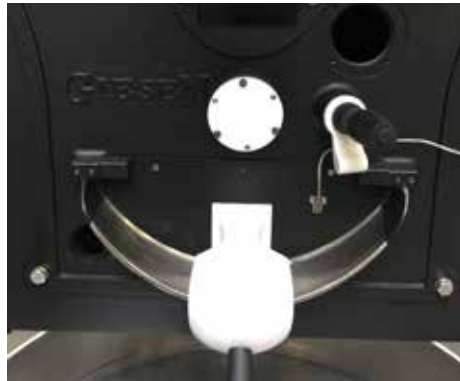
Brass Edition



Steel Edition




Black Edition




White Edition


Wilfred Giesen
Founder & CEO

GIESEN[®]
coffee-roasters

 +31 (0)315 68 13 77


 Industrieweg 13-15
7071 CK Ulft
The Netherlands

 wilfred@giesencoffeeroasters.eu


 www.giesencoffeeroasters.eu


Marc Weber
General Sales Manager

GIESEN[®]
coffee-roasters

 +31 (0)315 68 13 77

 Industrieweg 13-15
7071 CK Ulft
The Netherlands

 marc@giesencoffeeroasters.eu

 www.giesencoffeeroasters.eu