



Coffee roasting equipment



# RM5

IMF shop roasters RM5 are ideal for cafes & boutiques roasteries, especially where space is limited & the emissions are required by council to be treated. These roasters use a specially designed combustion chamber that simultaneously heats the roaster & treats the emissions. This technology saves at least 30 per cent in gas consumption compared to traditional machines with separate afterburner.

"VORTEX" system mixes ambient air into the hot airstream before it enters the roaster via an electronically operated modulating valve, so the air is already at the correct temperature before entering the drum, giving consistently uniform temperature of the hot airstream through the entire roasting process.

"EQUALIZER" ensures the same volume of air enters into the roaster. This feature delivers equal volumes of hot air both inside and surrounding the perforated alloy drum surface, giving even heat distribution across the entire surface of the coffee beans, and eliminating any temperature fluctuations inside the drum.

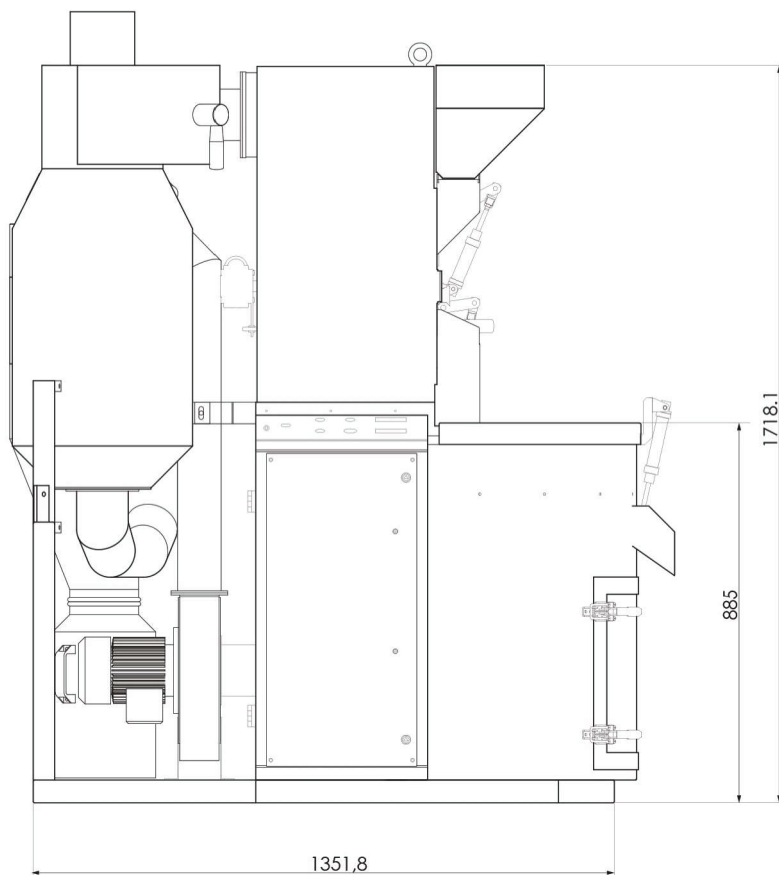
Basic manual model also available.

*Made in Italy*

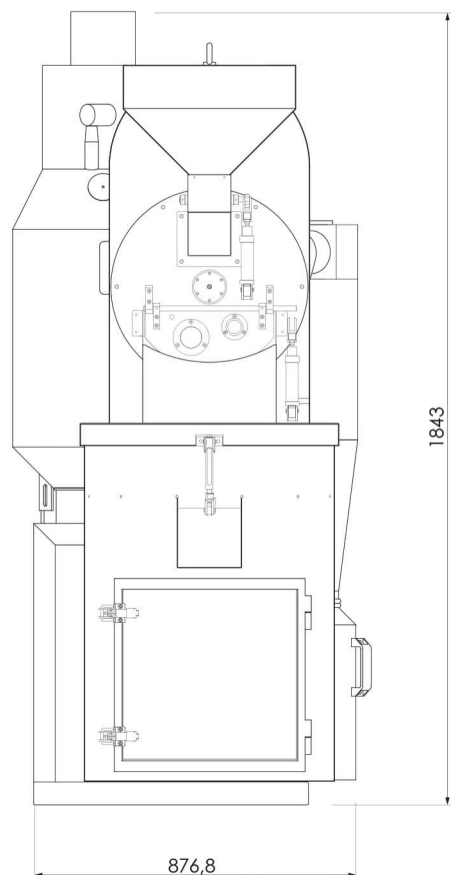
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Right view



Front view

## **SHOP ROASTERS RM 5G / 5E**

MODEL	Kg/CYCLE	OUTPUT (Kg/h)	T. CYCLE (min)	ELETTR. POW (kw)	POW. GAS (kw)	ØPIPPING (mm)
RM 5G	5	20	12/18	2	35	120/150
RM 5E	5	15	16/24	12	/	120

The given data are to be considered approximative

### **IMF ROASTING TECHNOLOGY**

Indirect  
flame

Forced  
hot air

Perforated  
drum

### **OPTIONALS**

Recycling  
air system

Integrated  
afterburner

Energetic  
efficiency

Low  
emissions

Up to 100  
Roasting profiles