

TOSTABAR

Genius K1

THE IDEAL ROASTING MACHINE
FOR YOUR BAR



Genius K1

Your coffee, your prestige

The artisanal roasting quality for an exclusive taste

Why should you use TOSTABAR?

Roasting coffee by yourself with Tostabar, allows you creating unique and customized blends, obtaining a coffee of the highest quality, always fresh and with extraordinary characteristics in the cup.

Thanks to the Tostabar line, hundreds of people have already succeeded in creating their own artisan roasting laboratory, being able to offer customers only the best in terms of high quality espresso, freshness and aroma of the coffee produced.

ING. NAPOLI & C. – The right partner for a coffee artisan

We are Fernando and Angelo Napoli, and in 2002 we've created Ing. Napoli & C., in order to export our own coffee idea all over the world. For over fifteen years we have created the best machines in the world for micro roastery, we help coffee artisan to discover with us the opportunities offered from the world of roasting coffee.

TECHNICAL SPECIFICATIONS – Tostabar Genius K1

- Capacity: 1,4 kg per cycle
- Roasting cycle time: 12-20 minutes
- Film collection drawer
- Temperature sensor
- Touch screen panel to set the different roasting profiles
- Power: 3.5 Kw, 220V
- Power supply: Electric current [No GAS]
- PRO version (Optional): connectable to Windows PC or Mac to follow roasting in real time
- Dimensions:
 - Width 62 cm
 - Depth 72 cm
 - Height 99 cm
 - Weight 110 Kg

VISIT WWW.INGNAPOLI.COM TO DISCOVER THE SECRETS OF ROASTING AND MORE DETAILS OF TOSTABAR.



ING.NAPOLI & C.
INDUSTRIE RIUNITE S.R.L.



Don Fernandos Trading
Importazione Coloniali