



**GIESEN**  
ROASTING SOLUTIONS

CAFÉ DE  
COMUNIDADES



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Dutch Craftmanship



Highest Quality



Carefree Roasting



Unique Appearance



Sustainable Roasting



Personal Attention

# Why choose Giesen?

# The Giesen Story

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**Giesen Roasting Solutions is a Dutch family business that started more than 35 years ago as a metalware company. In 2006 that all changed when the Giesen family directed the company towards the production of high quality coffee roasters. And so began the Giesen Roasting Solutions story.**

With complete devotion, we aim to produce the best coffee roasters in the highest quality segment for shops, roasteries and industrial purposes. Our team takes craftsmanship to the next level. Even after 35 years of experience Giesen Roasting Solutions keeps focusing on new technologies and developments within the industry. Innovation is not just a word, it's a company goal that is lived by everyone.

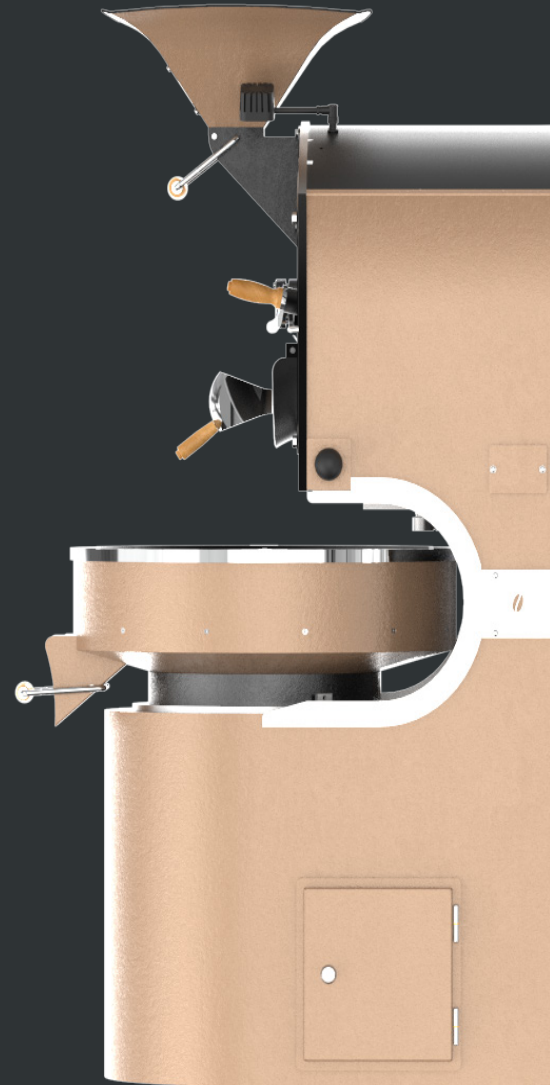
Over time barista's and coffee roasting champions used Giesen Roasting Solutions. They were thrilled about the way we implement new technology and add more options to the coffee roasters on their request or even before they can request this. We are proud to implement new technology that gives you the chance to roast beans with more control than any other roaster.





"I love Giesen roasters for so many reasons! Beauty and function, merged seamlessly into an **outstanding machine of breathtaking awesomeness**. Friendly, helpful staff. Easy to use, and amazing coffee! Couldn't ask for better."

*- Essence Coffee Roasters, USA*







# Sample Roasters

**WPG1 and WPE1**

## Create and compare

Roasting is about creating new flavors and improving the quality, every time. The compact sample roaster with three cooling trays, has everything you need for comparing and sampling roasts. Perfect to use at workshops, events or for your own research.

## Giesen sample roasters

Roasting is about creating new flavors and improving the quality, every time. Our compact sample roasters have everything you need for comparing and sampling roasts. The WPG1 and WPE1 are packed with modern, cutting-edge technology that allows you to get your roast down to the finest details. Perfect to use at workshops, masterclasses, events or in your own roastery.

## Control the roasting process

Our sample roasters allow you to retrieve data and create a roasting profile. By controlling drum speed, airtspeed and temperature, you can control the entire roasting process. The optional double-readout sensor makes measurements of the coffee bean temperature extremely accurate.



## Why a sample roaster?

Willem Boot, Giesen Ambassador and owner of Boot Coffee explains;

*"Over the years I have roasted with lots of sample roasters. I've come to the conclusion that I truly love the performance and capabilities of the Giesen sample roaster. Its performance hands-down beats all other drum-operated sample roasters available on the market."*

*Willem Boot*



### Capacity

50 gram - 200 gram

### Dimensions (mm)

840 (L) x 472 (W) x 763 (H)

### Weight

112 kg roaster only

### Certificates

CE (standard)

### Electricity

230V AC 1L+N+PE

### Gas options

Natural and propane

### Exhaust diameter

80 mm



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# W1 Series

**W1A and W1E**

## **Small batches, high quality flavors**

This compact roaster fits and looks perfect in every roastery. It is handmade by craftspeople with the highest quality materials. Use this model for roasting small batches of high-quality coffee or for test roasting and experimenting.

## **Full control roasting**

The W1 series roasters offer exactly what you need for full control and high-quality roasting. Adjust the drum speed, airspeed, and temperature and be amazed by the controlled roasting process. Enjoy the profession of roasting exactly the way you had in mind!

If you decide to roast on a W1 series roaster, you get a choice between two different models. The W1A and the W1E. The main difference is that the W1A roasts on **gas**, and the W1E on **electricity**.





## Why a W1 Series roaster?

Emanuelis Ryklys, owner of Crooked Nose & Coffee Stories explains;

*"We love the W1 because it's really intuitive, friendly-looking and a perfectly working machine. I think the W1 only looks like a small roaster because the roasting possibilities are endless. It's really built as a very robust professional machine from high quality elements. Perfect for small batches and you can easily experiment with coffee too."*

*Emanuelis Ryklys*



### Capacity

100 gram - 1500 gram

### Dimensions (mm)

1238 (L) x 637 (W) x 957 (H) W1A

### Weight

192 kg roaster only / W1A

217 kg roaster only / W1E

### Certificates

CE (standard)

### Electricity

230V AC 1L+N+PE (W1A)

400 AC 3L+N+PE (W1E)

### Gas options

Natural and propane

### Exhaust diameter

80 mm



# W6 Series

**W6A, W6A Pro and W6E**

If you're looking for a professional starting model with the perfect combination of functionalities, capacity and size, the W6 Series is the perfect fit for you! The W6 series roasters bring professionalism and user-friendly roasting together. Our most sold model and available in the W6A which is automatic or the W6E, which is electric. Our latest addition to the W6 Series is the fully automatic W6A Pro.

## **Ultimate roasting control**

Take roasting into your own hands with the W6 series. With our own developed software, it is possible to record and replay a roast with the related settings, enabling you to maintain the same quality levels for multiple batches.

## **One roaster, infinite potential**

Quality and functionality should always go together, and this reflects in our products. The W6 series is handmade with high-quality materials. We designed this roaster with two different fans. This way you can roast and cool simultaneously while also increasing the production capacity up to 24 kg. per hour.



## Why a W6 Series roaster?

Gregory Koifman, founder of Ethica coffee roasters explains;

*"I am delighted with the roaster. It feels like roasting never was more smooth, especially with such easy maintenance. It was essential for me to find a roaster that would fit into the interior of the coffee shop. Giesen produces high-tech machines with perfect, thought-through designs."*

*Gregory Koifman*



### Capacity

3 kg - 6 kg  
3 kg - 7 kg (W6A Pro)

### Dimensions (mm)

1427 (L) x 723 (W) x 1705 (H) W6A  
1623 (L) x 2414 (W) x 1944 (H) W6A PRO  
1427 (L) x 723 (W) x 1705 (H) W6E

### Weight

485 kg roaster only / W6A  
600 kg roaster only / W6A PRO  
496 kg roaster only / W6E

### Certificates

CE (standard)

### Electricity

230V AC 1L+N+PE / W6A / W6A PRO  
400 AC 3L+N+PE / W6E

### Gas options

Natural and propane

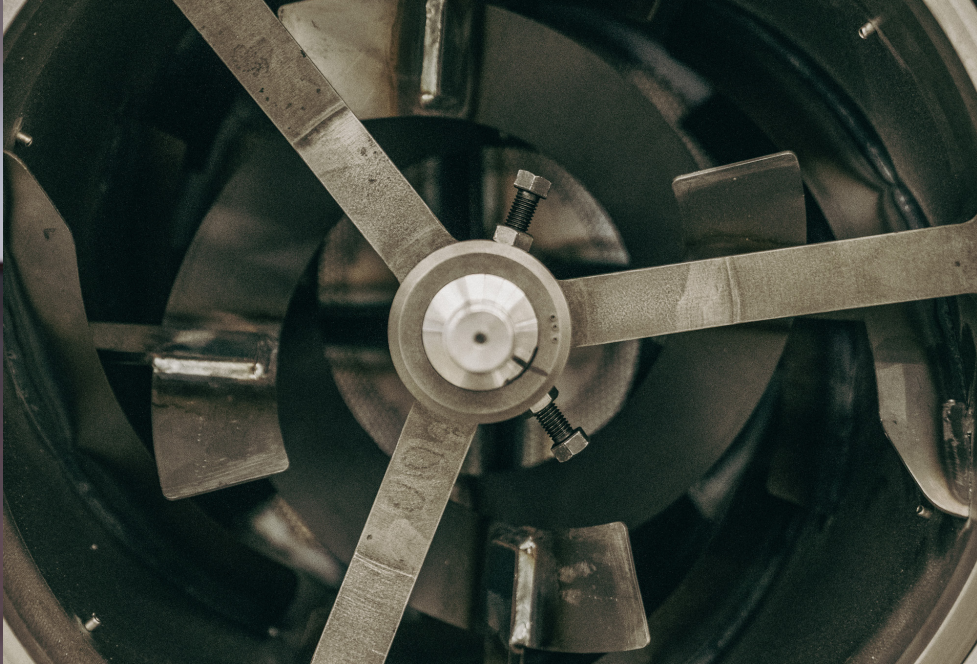
### Exhaust diameter

150 mm















## Roasting capacity

With a roasting capacity up to 6 kilos per batch and compact size it is a great addition to your roastery. The look and feel of the W6 series give your shop the industrial and robust appearance you need.

## A style for everyone

Most people who invest in a coffee roaster, don't just see it as the perfect way to roast the most flavorful beans, they also see it as an extension of their brand. That's why we think it's important that the roaster fits the brand to perfection. This also contains the overall color, the accent color, and whether you add a logo. Another choice for your custom coffee roaster is the type of wood you prefer for the handle of your roaster.

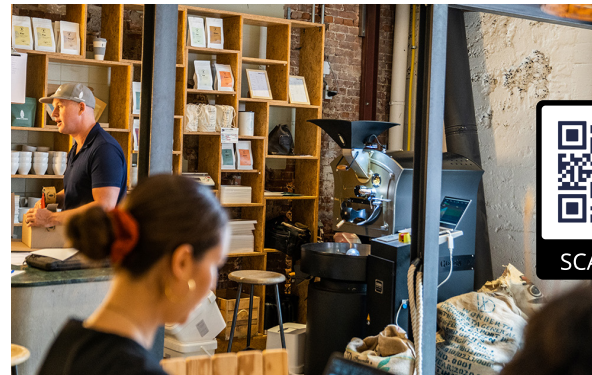
## One roaster, infinite potential

Quality and functionality should always go together. The W6 series is handmade by craftspeople with high-quality materials. We designed this roaster with two different fans. This way you can roast and cool simultaneously while also increasing the production capacity up to 24 kilograms per hour. This saves you time and money.

## Choose eco-friendly roasting

To reduce your emissions, we offer several options. You can choose an SFE filter that reduces smoke and particulates, or a CEC that filters your gases and allows you to roast coffee with less environmental impact. You can also go for the all-electric W6E that uses no gas. Just plug it in, connect the tubing and start roasting!

Would you like to see the Giesen W6A roaster in practice and hear about the experience of users? Check out the Giesen Amsterdam tour in which we visit Coffee & Coconuts, Cafecito and Keppler coffee, among others! Scan the QR code to get direct access to the tour.





# W15 Series

**W15A and W15E**

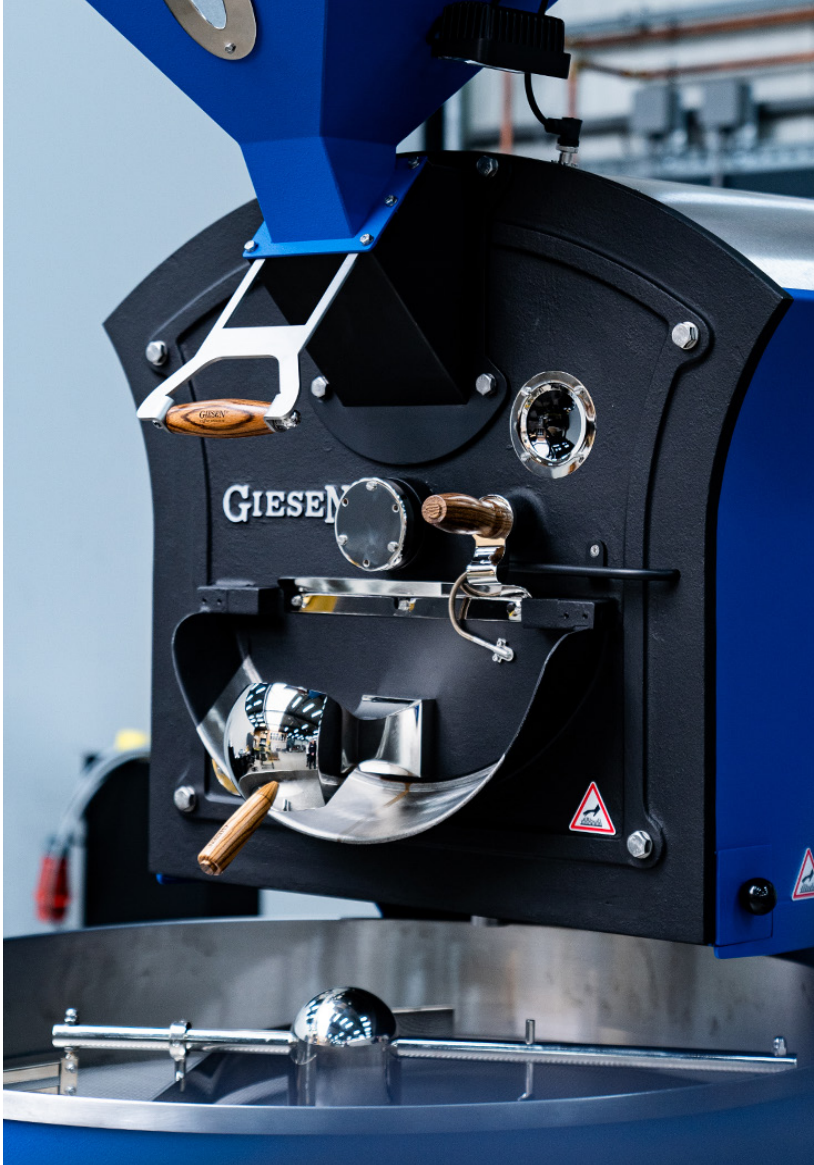
We don't want to limit your coffee roasting options. That is why options such as airflow, drum speed and power control are included as standard. Take advantage of the freedom a Giesen roaster gives you!

## **The roaster that grows along**

Our handcrafted, easy-to-use W15 series roasters are perfect for small to middle roasteries with big dreams and a growing business. These roasters can grow along with your roastery due to their broad capacity. Increase your production and roast efficiently by roasting and cooling at the same time with the fast-cooling motor.

## **Discover coffee roasting**

Create different roasting profiles by experimenting and adjusting the airflow control and drumspeed control. Use the easy-to-use control panel to keep the quality of your roasts consistent. These and other functionalities create the ultimate roasting experience.



## Why a W15 Series roaster?

Oskar Cedermalm, founder of CozoCoffee explains;

*"When I did my first roast on the W15A, I knew I would find my way. With this roaster it's so easy to roast stable and you can't really get a bad roast out of it. I love every second of roasting on my W15A. It's good to know that you're not totally alone with your roaster. Giesen has got a great team behind it!"*

*Oskar Cedermalm*



**Capacity**  
7,5 kg - 15 kg

**Dimensions (mm)**  
1899 (L) x 962 (W) x 1983 (H) W15A  
1899 (L) x 962 (W) x 1983 (H) W15E

**Weight**  
684 kg roaster only

**Certificates**  
CE (standard)

**Electricity**  
230V AC 1L+N+PE / W15A  
400 AC 3L+N+PE / W15E

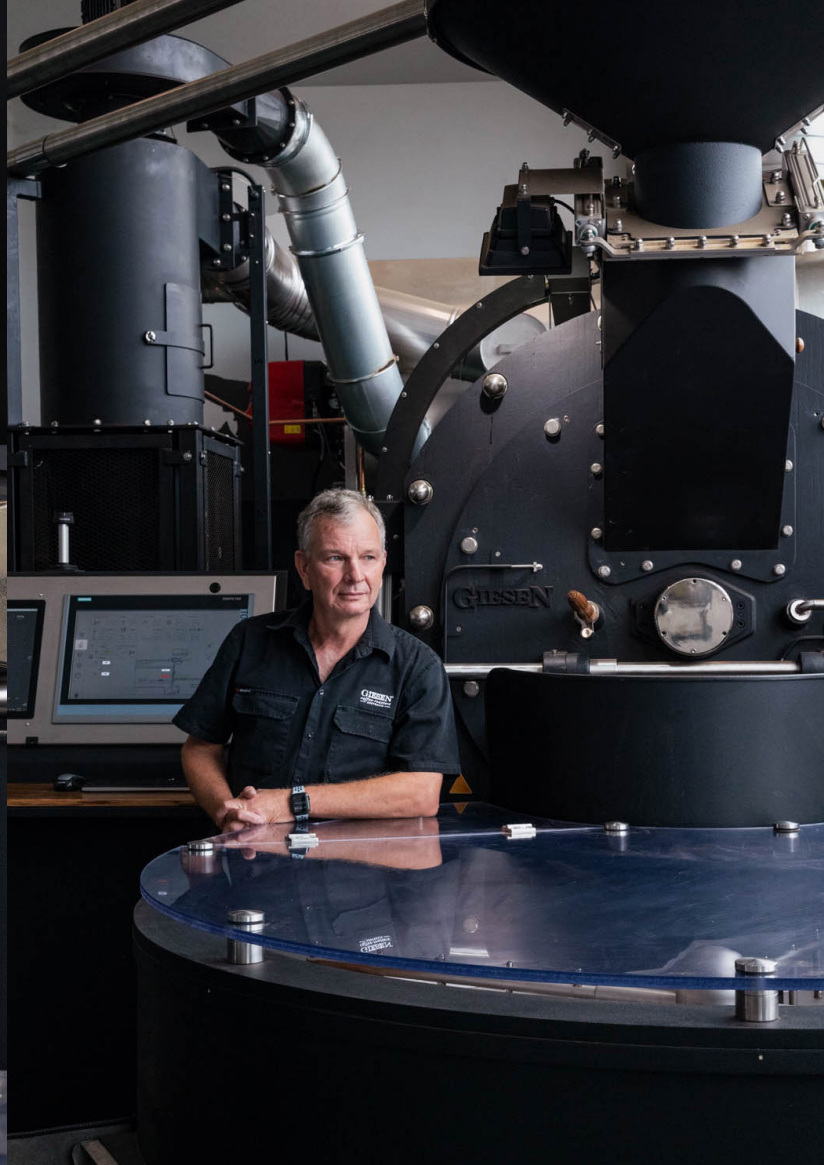
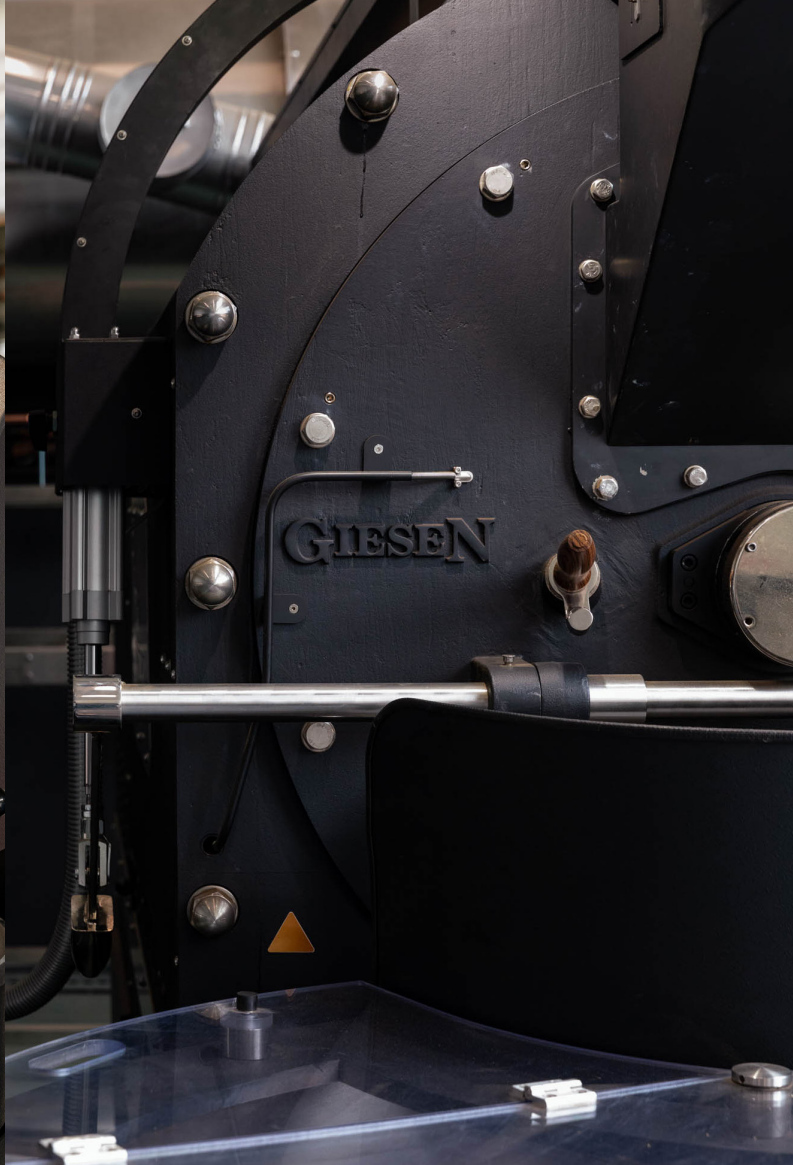
**Gas options**  
Natural and propane

**Exhaust diameter**  
200 mm











# W30 Series

**W30A and W30A Pro**

Ready to roast big? Choose our advanced W30 series roasters. With a capacity of 120 kg/h, it's a valuable addition to any middle and large roastery that produces freshly roasted coffee on a larger scale.

## **Roast big, roast W30 series**

Our W30 series roasters are handcrafted and comes with multiple included features. With Giesen Profiler, you can create, repeat, and save roasting profiles. The external cyclone removes chaff automatically. Everything you need for the best roasting experience.

## **Roast with maximum control**

Monitor the roasting process with the control tower system, which can be operated with a touchscreen. Easily adjust the temperature, power, fan and drum speed. Parameters are all visible on the screen and every adjustment can be controlled. The perfect features for high-quality and consistent roasting.





## Why a W30 Series roaster?

Tom Osborne, owner of Craft House Coffee explains;

*"We love our W30A because it's powerful, a delivery of energy and consistent. Besides that, it's well-built and the styling is unparalleled! The burners are super easy to control, and the roaster is very quiet. It's the perfect roaster for us."*

*Tom Osborne*



**Capacity**  
15 kg - 30 kg

**Dimensions (mm)**  
4147 (L) x 1272 (W) x 2518 (H)

**Weight**  
On request

**Certificates**  
CE (standard)

**Electricity**  
400 AC 3L+N+PE

**Gas options**  
Natural and propane

**Exhaust diameter**  
200 mm



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*Single Estate Coffee, the Netherlands*

# W45A Pro

Choose fast, easy, and efficient roasting with our W45A. The fully automatic roaster that fits your ambitions and eases your roasts. With a production capacity of 180 kg an hour, this roaster is perfect for wholesale production.

The Giesen W45A Coffee Roaster is designed to ensure a fast and easy roasting process with advanced technology. To save time and money we added Giesen Profiler that offers you the possibility to create, save

and repeat your roasting profiles. Experience coffee roasting at the highest level.

## **Advanced technology**

With the advanced technology, we ensure the W45A roaster fulfills your needs. Enjoy Giesen Profiler, and create, repeat, and save roasting profiles. Experience coffee roasting at the highest level.

## **Extensive possibilities**

Giesen Profiler allows you to save and replay roast profiles or recipes. This way, it is easy to roast different coffee types, each with its own settings. The system is easy to operate via a touchscreen 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.



## Why a W45A roaster?

Darius Vezelis, owner of Vero Coffee House explains;

*"Giesen roasters are reliable and manufactures great machines! Their support and service are also good and they always keep their promises. When clients see our W45A for the first time they describe it as the feeling you get when going to the theatre and the curtains are dropped."*

*Darius Vezelis*



### Capacity

22,5 kg - 45 kg

### Dimensions (mm)

4951 (L) x 2527 (W) x 2965 (H)

### Weight

On request

### Certificates

CE (standard)

### Electricity

400 AC 3L+N+PE

### Gas options

Natural and propane

### Exhaust diameter

200 mm roast fan  
300 mm cooling fan



## Save and replay roast profiles

After the roast, the roasted coffee beans will go to the cooling sieve. This fan has a high cooling capacity of 3 minutes to cool down a whole batch of 45 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 roasting process itself can be monitored and programmed via the control tower system. This is the well known Giesen Profiler. 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







Azul Kaffee, Germany

# W60A Pro

## Great performance and maximum control

The control tower system is easy to operate via a touchscreen, 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 physical under pressure in the roasting drum. The whole machine is equipped with low noise fans and all parts are easy to clean and maintain.

## Experience advanced roasting

Choose our handcrafted W60A roaster for advanced roasting. With the Roast Profile System, you can create, repeat, and save roasting profiles. The cooling fan has a high cooling capacity of three minutes. Experience these and other features for the best roasting process.

## Roast with full control

Roast with full control using our W60A roaster. Monitor the roasting process with the control tower system. You can easily adjust the temperature, power, fan speed, and drum speed. The parameters are all visible and every adjustment can be controlled. The perfect features for high-quality, consistent roasting.





## Why a W60A roaster?

Azul Coffee, Rösterei am Deich,  
Germany explains;

*"We saw what Giesen does and how they do it. It felt like a proof of quality. Giesen played a big part in how we built our roastery. Their staff knows the market and understands us and our needs."*

*Azul Coffee*



**Capacity**  
30 kg - 60 kg

**Dimensions (mm)**  
5223 (L) x 2927 (W) x 2964 (H)

**Weight**  
On request

**Certificates**  
CE (standard)

**Electricity**  
400 AC 3L+N+PE

**Gas options**  
Natural and propane

**Exhaust diameter**  
200 mm roast fan  
300 mm cooling fan



## Roast easy and efficient

After the roast, the beans will be poured into the cooling fan. This fan has a high cooling capacity of 3-4 minutes to cool down a batch of 60 kg 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 process. The roasting process can be monitored via the control tower system. Our built-in Giesen Profiler, makes it possible to save and replay roast profiles for selected batches. So you can create your ideal roasts and capture the original quality, every time again.



# Develop your roast skills

Our fully automatic W60A is a complete solution for the wholesale production of specialty coffee. 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. We provide you with the latest roasting tools and technology. This way, you can develop your roast skills to the highest attainable. The advanced technology enables you to roast consistently with a capacity up to 60 kilograms per batch and 240 kilograms per hour.



*Risteretto Coffee Roasters, Ireland*



# W140A Pro

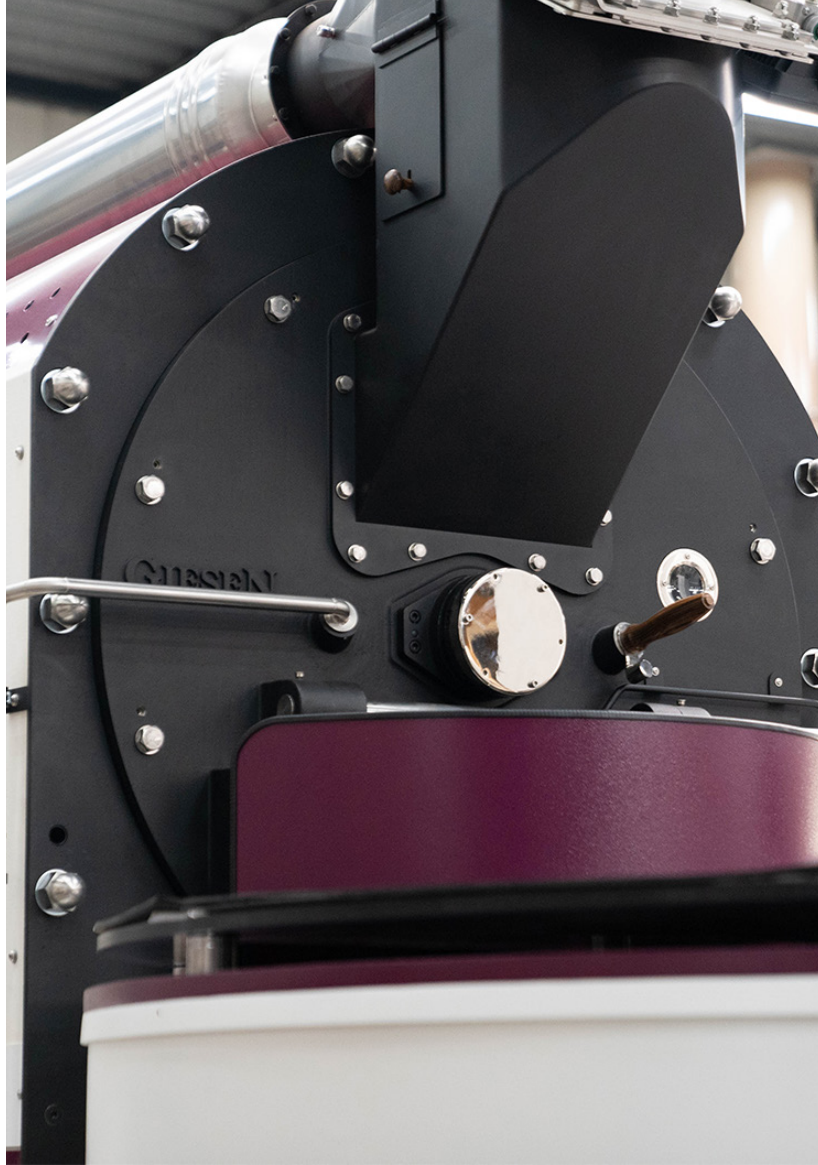
The W140A coffee roaster brings coffee roasting to another level! It's motorized and handmade by craftspeople with the highest quality materials. The drum is partially cast-iron with high-performance bearings. Included with the standard equipment like the low stationary burner, airflow control, low noise fans and drum speed control. These features make the roast profile completely adjustable, according to your needs.

## Maximum control

The W140A coffee roaster brings coffee roasting to another level! It's designed and handmade by craftspeople using the highest quality materials. The drum is partially cast-iron with high-performance bearings. Included with the standard equipment like the low stationary burner, airflow control, low noise fans and drum speed control. These features make the roast profile completely adjustable.

The roasting process is monitored and programmed with our own software, Giesen Profiler. Roast profiles are saved into the system and can be replayed. During the roast, you can adjust every setting or add actions at every moment.





## Why a W140A roaster?

Richard Muhl, head technician and roaster at Five Senses Coffee Roasters and Giesen Distributor says the following about the W140A:

*"I'm very impressed with the manufacturing quality of the W140A. Engineering excellence and a next-level roaster."*

*Richard Muhl*



### Capacity

70 kg - 140 kg

### Dimensions (mm)

7601 (L) x 4000 (W) x 3521 (H)

### Weight

On request

### Certificates

CE (standard)

### Electricity

400 AC 3L+N+PE

### Gas options

Natural and propane

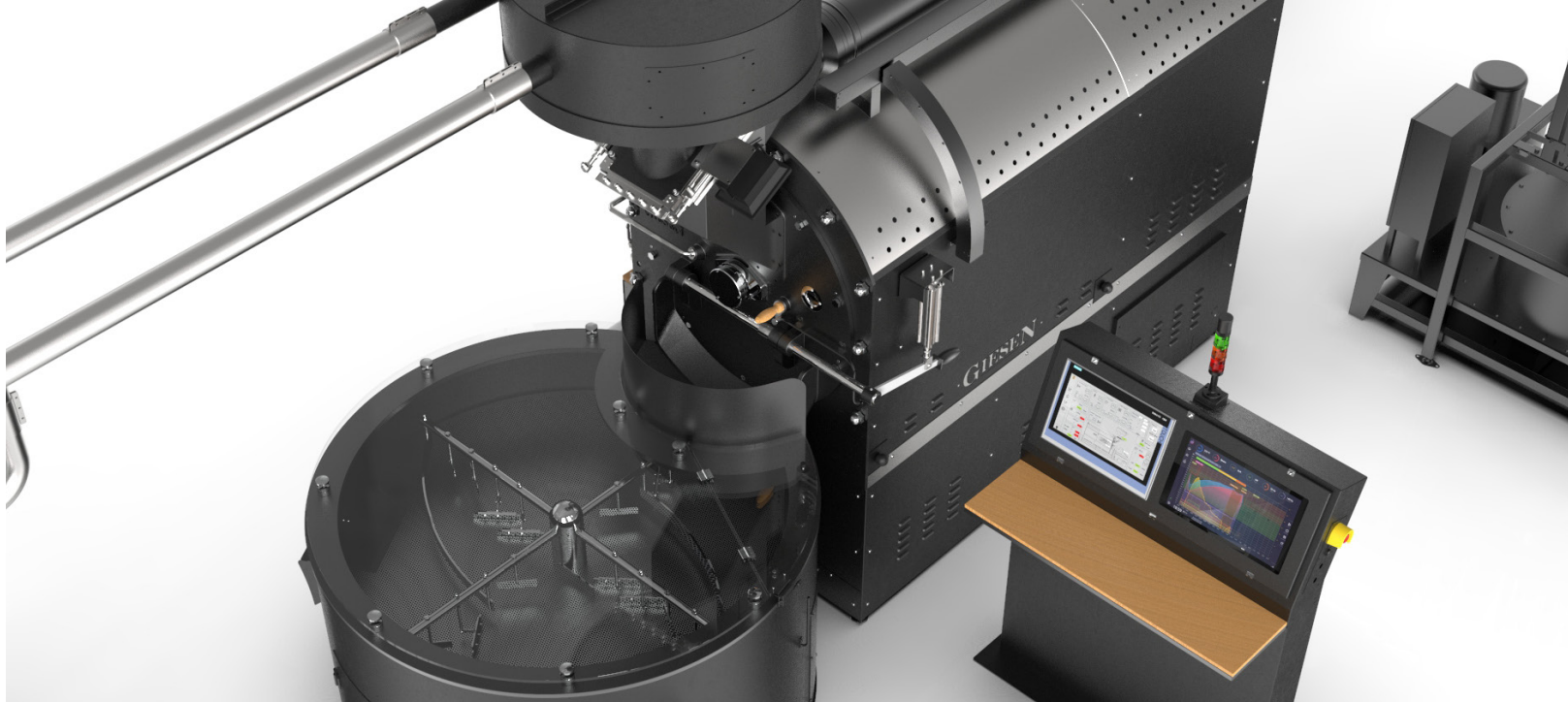
### Exhaust diameter

250 mm roast fan  
350 mm cooling fan



## **Save and replay roast recipes**

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 140 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 roasting process itself can be monitored and programmed via the control tower system.



## Control panel

The control panel contains out of two screens: one for Giesen Profiler and one to control the coffee roaster. The roasting process is monitored and programmed with our own software, Giesen Profiler. Roast profiles are saved into the system and can be replayed. During the roast, you can adjust every setting or add actions at every moment. This ensures a high-quality and consistent roast.

The W140A roaster brings the latest developments together. We combine innovative technology and roasting trends with maximum control and capacity.



# Customized projects

Within Giesen, everything is possible until proven otherwise. Where other companies see obstacles, we see challenges. Together with our clients, we look for efficient possibilities to realize their dreams and to let their companies grow even bigger!

## You ask, we deliver

Every roaster is unique and that is exactly how we treat an inquiry.

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Our customer has a certain vision and we build our products around it. We deliver tailor-made products that fit perfectly within the company culture and existing processes.

Our project team consists of a motivated team; All of them spend their days setting up and designing roasteries in close cooperation with the customer.

## Thinking big

Thinking big for your roastery?

We would love to think with you! Contact our project team and together we will discuss the possibilities. Let's take your business to the highest level possible.



*Alrighty, Germany*

# Ready to Elevate Your Roasting Experience?

Requesting a quote has never been easier! Whether you're browsing online or on-the-go, we've streamlined the process for you. Simply visit our website and navigate to the 'Request a Quote' section. Or scan the QR code provided on this page, and you'll be directed straight to our quotation page.



*Ground Up Coffee, Chicago*

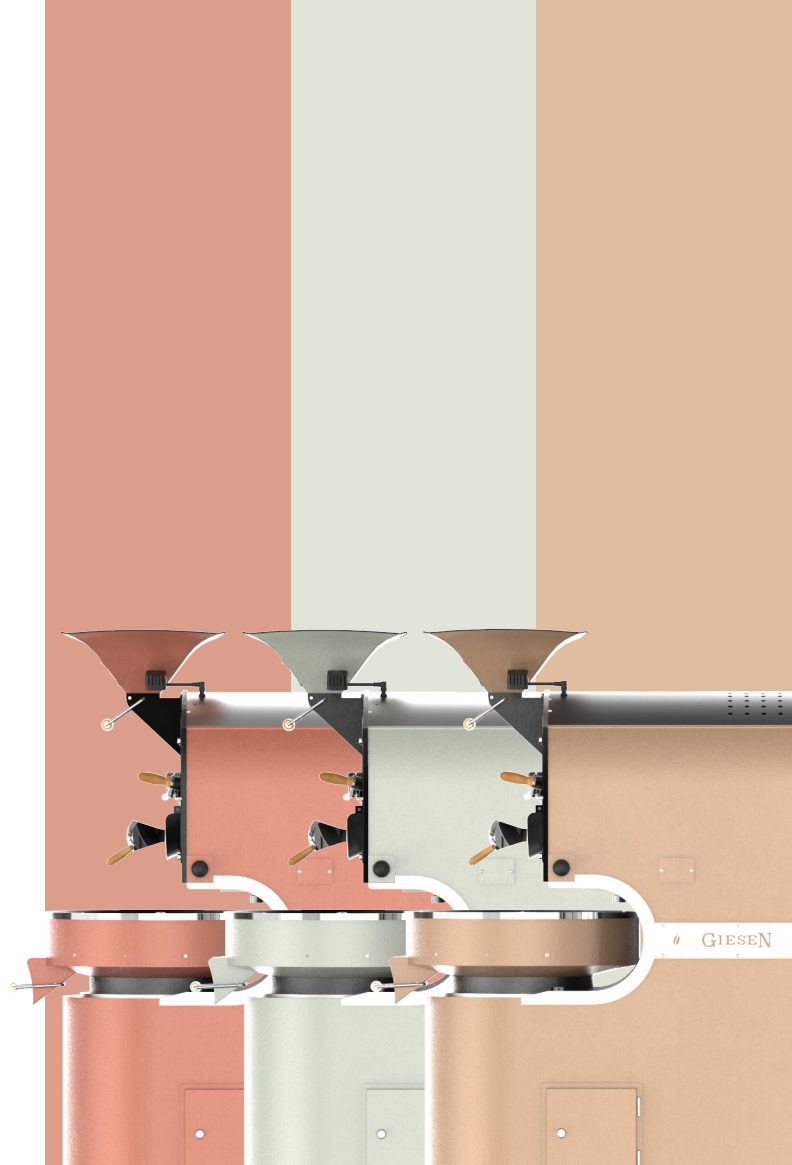
# You choose We deliver

On the following pages you find all the customization options we offer for your Giesen Roasting Solutions. These options vary from the customization of your roaster and the functionalities you can add. Discover all the possibilities!

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## Customized coffee roaster

It's important that your Giesen roaster suits your brand perfectly. Therefore, we give you the chance to customize the roaster as much as possible! Choose the color of the bodypaint, front plate and the accent colors. Besides that, you can also select the cooling sieve accent, roof color and wooden handles.





	Specialty Roasters		Industrial Roasters	
	Included	Optional	Included	Optional
Airflow adjusting	x		x	
Drum speed adjusting	x		x	
Giesen Profiler Viewer	x		x	
Giesen Profiler		x		x
Laptop holder		x		
Cropster connection		x		x
Custom company logo		x		x
Additional sensors		x		x
Remote support router		x		
Base Plate		x		
Transport trolley		x		
Uninterruptible Power Supply		x		x
Internal Cyclone	x			
External Cyclone		x	x	
Giesen Connect			x	
Temperature sensors air	x		x	
Temperature sensors bean	x		x	

Read the chart and find out all the included features and extra options you can add to your coffee roaster.

# Giesen roasting equipment

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To enhance the roasting experience we offer Giesen roasting equipment. Designed with the processes of coffee roasteries in mind. We combined our experience together with the feedback of our customers and the latest technology. As a result we create roasting solutions that fit your needs and integrate seamlessly with your Giesen Roasting Solutions.

All our equipment is handmade by craftspeople with high-quality materials and is reliable. Because we know it's easier to work with the right set of tools!



# Small silos

## Advanced, efficient transport

The Giesen silo system is a modular system in which both green and roasted coffeebeans can be stored. The silo system can be built in different ways and be expanded with sets of three silos. Configurations of 3, 6, 9 or

12 silos are thus possible. The individual silos themselves can also be expanded. The silos are available in medium and larger variants, allowing more coffee beans to be stored in the individual silos.



# Medium Silo

## Extraordinary storage capability

Elevate your coffee storage with Giesen's medium-sized silos. Expertly designed for optimal organization and efficiency, each silo features a segmented structure, dual sight glasses for easy monitoring, and a state-of-the-art vacuum transport system. Crafted with stainless steel and customizable RAL color options, these silos seamlessly blend functionality with aesthetics. Whether you're storing diverse coffee varieties or seeking streamlined operations, Giesen's silos are the epitome of quality and innovation.



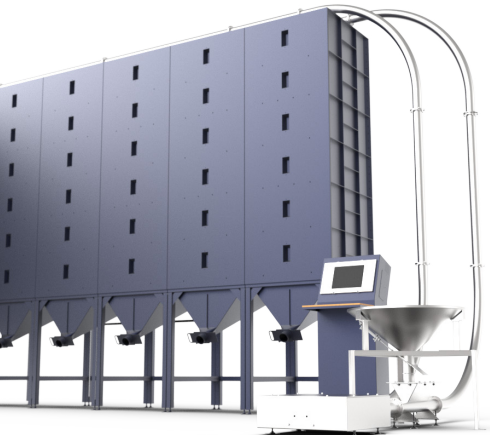


# Cable transport system

## Advanced, efficient transport

What makes this system even more versatile is its ability to not only transport coffee but also monitor the quantity of coffee in the silos. This information can then be used to fully automate the blending process, allowing you to create custom blends effortlessly.

To move your coffee to and from the silos, a reliable transportation system is essential. We've carefully considered this aspect, and we can offer you various transportation solutions tailored to your specific setup requirements and preferences. We have options that will seamlessly integrate with your setup and meet your operational needs.



# Industrial silos

## Extraordinary storage capability



Our industrial silos prioritize high capacity above all else. These setups are custom-designed specifically for your unique situation and boast significantly greater storage capacity when compared to the roastery silos. With our industrial silos, you can

efficiently store and manage large quantities of coffee, ensuring you have the capacity to meet high-demand production requirements while maintaining the quality and freshness of your beans.

# Pellet press

## Compact waste mangement

Coffee skins can accumulate significantly in the cyclone. To address this, we offer a pellet press that efficiently compresses these skins into compact briquettes. This not only reduces the space occupied by waste but also facilitates convenient disposal.

The pellet press is conveniently positioned under the cyclone, ensuring it doesn't require any additional space in your setup. Moreover, the flexibility to adjust the length of the briquettes allows for customization to suit your specific needs.



# Mixer

## Blends to perfection

Utilize the Giesen mixer to effortlessly blend your coffee blends with precision and consistency. Thanks to its mobile design with wheels, you have the flexibility to position it wherever it suits best.

Loading the beans into the blender is a breeze through the top, and you can conveniently retrieve the blended coffee using the release valve. It's a quick, easy process, ensuring that you can consistently create blended coffee with ease.



## Destoner

Quality beyond the roast



Improve the quality of your coffee with the help of our destoner. We believe that prevention is better than cure. By filtering stones and foreign objects out of your coffee, you prevent damage to your grinder. In addition, it increases the quality of your coffee beans and brings an extra safety check. Everything for the best possible outcome.

## External cyclone

Efficiency in every roast



Make cleaning your machine a lot easier with the external cyclone. The external cyclone replaces the internal cyclone. This means that during and after roasting you no longer need to clean behind the two cyclone doors. All the chaff is collected via the cyclone in the container. Simply empty the container and continue roasting.



# Coffee conveyor

## No more heavy lifting

No more heavy lifting with our Green Coffee Conveyor. With the intention of reducing manual handling

tasks who return on a daily basis, we introduced our Green Coffee Conveyor, including an optional scale system. The GCC transports your green coffee automatically into the hopper.



# SFE filter

## Filter your emissions

Coffee roasting can bring unwanted odors and forms of emissions. One way to mitigate this is to use an SFE filter. This unit filters over 90% of grease, smoke and fine dust out of your roasting emissions. Also, the unit will reduce your operational costs.

**Filters over  
90%  
Grease, smoke  
and fine dust**

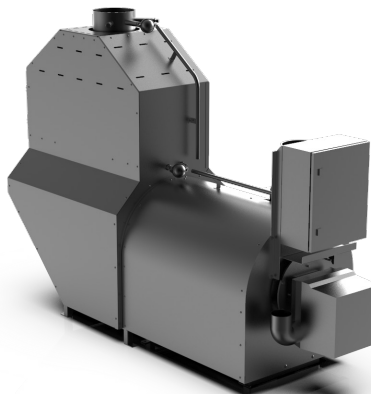




## CEC30

Suitable for W6A / W15A / W30A roasters

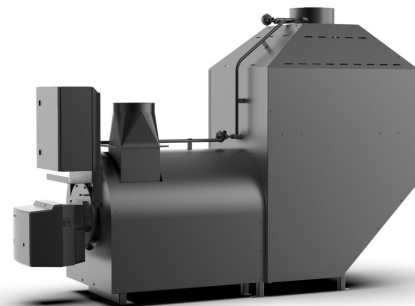
14.2 m<sup>2</sup> collector surface



## CEC60

Suitable for W45A / W60A roasters

28.4 m<sup>2</sup> collector surface



## CEC140

Suitable for W140A roasters

56.8 M<sup>2</sup> collector surface

# Catalytic emission cleaner

Coffee roasting and emissions; a very hot topic. To help you limit your emissions as much as possible, we have developed a completely new line; the Giesen Catalytic Emission Cleaners. Progressive devices that can make a huge difference despite their compact form-factor.

## How does it work?

Catalytic Emission Cleaning in a way works similar to thermal afterburning, with the difference being that the gas after passing the flame, passes through a catalyst.

The catalyst ensures accelerated oxidation at lower temperatures. The polluted air is heated to approximately 320 °C, which is a much lower temperature than being used with a thermal afterburner.

A catalytic emission cleaner needs four things to make it work: a carrier, special coating, precious metal and heat. The precious metal, acts as a catalyst and encourages and enables a reaction between individual carbon atoms. Catalysts are used to start all kinds of chemical reactions.

The CEC product line is designed to be as efficient as possible without taking up too much valuable space. Maintenance of this addition also user-friendly; the areas that need to be cleaned are easy to reach.



# Coffee roasting and emission control

In this guide, written by Giesen Roasting Solutions, we research the emissions caused specifically by roasting coffee and the dangers to our environment. Scan the QR code below to get access to the guide.



There is no denying that our climate is changing and that it will continue to change. What can we, as professional coffee roasters do about this? As long as 'emission' is an abstract term, it is impossible to do anything about it.

This guide, written by Giesen Roasting Solutions, explains what emission is, how it is caused and what the consequences for our environment are. We describe the ways you can approach emission control and what accessories you might need for that. This guide is aimed at roasters who are interested in or have a coffee roaster which roasts larger batches of coffee.

## You will learn:

- The process of coffee roasting
- Which chemical compounds are released during roasting
- The difference between these compounds
- How to prevent chemicals from polluting the environment
- The advantages of a catalytic cleaning system

If you have any questions about this guide, please let us know by mailing to [sales@giesen.com](mailto:sales@giesen.com)



# Giesen Profiler

Giesen Profiler gives you the opportunity to get even more control over your roaster. Giesen Profiler gives you control over among other things; temperature, power, pressuer, fan speed and drum speed.

With Giesen Profiler you can set up smart roasting profiles by using triggers. This means that when your roast performs a certain condition or at a certain time, you can have multiple actions following.

For example, you can set Giesen Profiler to adjust the power to 10% as soon as your bean temperature hits a specific goal temperature. The possibilities for these profiles are endless and make it possible to largely automate your roasting.

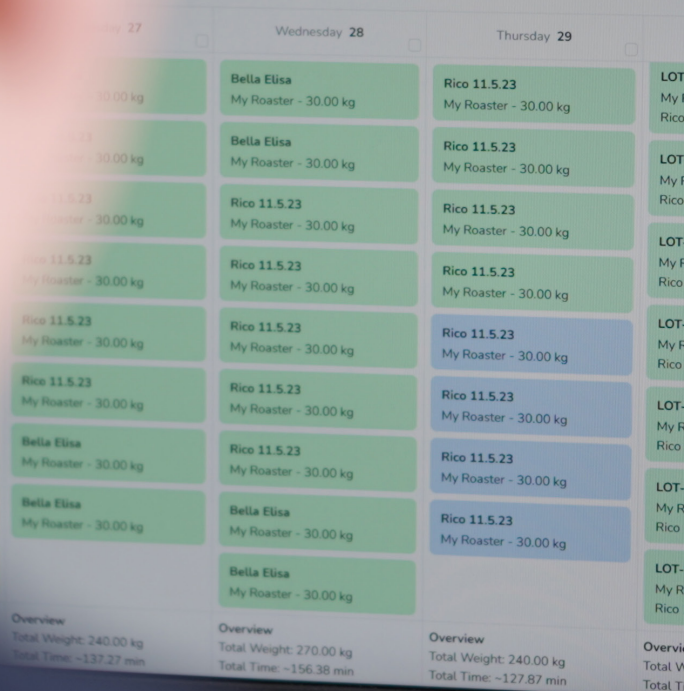




# MyGiesen Roast Planning

**MyGiesen: Roast Planning is an excellent tool to make your coffee roast planning easier. Simply schedule your roasts on your computer and synchronize it automatically with the software on your coffee roaster.**

Roast Planning automatically synchronizes your planning tool with your roaster. For example, if you schedule roasts from your office for the entire week, the roasts that are still to be completed will show up within Giesen Profiler on your roaster. Once you start roasting coffee you tick them off, and it will show in the planning tool in your office that the roasts are done. Scheduling roasts works through MyGiesen allowing you to schedule your roasts from anywhere.



Tuesday 27	Wednesday 28	Thursday 29	
Bella Elisa My Roaster - 30.00 kg	Bella Elisa My Roaster - 30.00 kg	Rico 11.5.23 My Roaster - 30.00 kg	LOT- My R Rico
Bella Elisa My Roaster - 30.00 kg	Bella Elisa My Roaster - 30.00 kg	Rico 11.5.23 My Roaster - 30.00 kg	LOT- My R Rico
Rico 11.5.23 My Roaster - 30.00 kg	Rico 11.5.23 My Roaster - 30.00 kg	Rico 11.5.23 My Roaster - 30.00 kg	LOT- My R Rico
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Bella Elisa My Roaster - 30.00 kg	Rico 11.5.23 My Roaster - 30.00 kg	Rico 11.5.23 My Roaster - 30.00 kg	LOT- My R Rico
Bella Elisa My Roaster - 30.00 kg	Bella Elisa My Roaster - 30.00 kg	Rico 11.5.23 My Roaster - 30.00 kg	LOT- My R Rico
	Bella Elisa My Roaster - 30.00 kg		LOT- My R Rico
<b>Overview</b> Total Weight: 240.00 kg Total Time: ~137.27 min	<b>Overview</b> Total Weight: 270.00 kg Total Time: ~156.38 min	<b>Overview</b> Total Weight: 240.00 kg Total Time: ~127.87 min	<b>Overview</b> Total W Total T

# Support and service

Besides quality, we provide our customers the best service. We treat every customer, small or large, in the same professional way. We want our machines to work perfectly and do their job. In this way you can be assured that when you buy one of the Giesen Roasting Solutions, that we will accompany you from the beginning to the end.

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If you encounter any mechanical or technical problems with your roaster, it is a priority for us to get your Giesen roaster up and running as soon as possible. That is why, our support team is available 24/7. Reach the support desk by phone, email, our website or Facebook messenger.

📞 +31 (0)315 68 13 77

✉ [support@giesen.com](mailto:support@giesen.com)

🌐 [www.giesen.com](http://www.giesen.com)





## Contact us

Looking for the perfect roaster is an important task we take seriously. Our experienced sales team like to advise you. Although Giesen Roasting Solutions is becoming a well-known brand, our way of working remained the same; informal and with a personal approach. We combine Dutch craftship with family values and no-nonsense mentality.



+31 (0)315 681377



[sales@giesen.com](mailto:sales@giesen.com)



[giesen.com](https://www.giesen.com)

Let's talk! We'll discuss all your needs, future plans and business goals. Together, we'll find the coffee roaster that best fits all your wishes. Together, we make your roasting and business dreams come true!

## Let us advise you!





# GIESEN

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