Genio 15 – Technical Specifications

Roaster description

The Genio 15 lends its design, roasting principle and control system from the Genio 6 and adds size and production volume to it. Capable of roasting 60kg of coffee per hour, this high-performance machine will produce batch upon batch of perfectly consistent profiles thanks to its various levels of control and excellent stability.

The operator can switch from full manual through various levels of automation, all the way up to full automation at any point during the roast. Roast in full profile for the drying phase and only switch back to manual mode after first crack, the choice is yours with the Genio 15 Precision.

Roaster technical features:

- Optimal roast batch size of 15kg of coffee beans in under 15 minutes; cooling to room temperature in 3½ minutes
- 3-year warranty on all parts (when serviced regularly by a Genio authorized service technician).
- Over-sized dual-wall drum for optimal convection and conduction heating
- Genio's signature ceramic coated drum (Pro upgrade) ensures perfect heat distribution and enhanced stability
- Lightweight aluminium cooling bin for efficient cooling and easy maintenance - anodized finish reduces oil build-up on the surface
- Solid stainless-steel agitator comes with spring-loaded 5mm Teflon scrapers to stir the beans in timed intervals for enhanced cooldown efficiency.
- 50kW silent atmospheric gas burners are paired with advanced gas valves, fully automated ignition and flame monitoring system. Precise heat delivery is possible throughout the roast in 1% gas pressure (flame size) adjustment increments.
- Straight radial fan blades drastically reduce the build-up of coffee oils, ensuring less maintenance and prolonged life span
- Easy to use control system adapts to any roasting style or skill level - switch instantly back and forth from full manual through various levels of automation, all the way to full profile automation at any time during the roast.
- Wireless ProRoast Touch Screen System monitors every aspect of the roast in real-time on 10” Android tablet screen
- Receive real-time software updates for free for life. No subscriptions or monthly fees.

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| **Capacity**   | 2kg-15kg optimal batch size  
|                | 1kg sample roasting |
| **Heating**    | 50kW gas burner (LPG/Natural Gas) |
| **Air Flow**   | – Roasting Fan: 660 m³/hr @ 1100 Pa  
|                | – Cooling Fan: 1290 m³/hr @ 2700 Pa |
| **Electrical** | 220V 50/60Hz Single Phase |
**Control**
- Wireless 10” Tablet
- Full Profile Logging
- Full manual/automatic profiling (Precision and Pro Upgrades)

**Profile Plotting**
- 7 graphs in real-time
- Reference profiles from database

**Drum**
Dual-wall (optional ceramic coating)

**Roasting Principle**
Convection & Conduction

**Roast time**
15kg @ 12-15 minutes

**Motors**
4x Variable Speed

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**Optional Extras**
- Quick Setup Kit: Optional (recommended) √
- Maintenance Kit: Optional (recommended) √
- Auto hopper door: - - √
- Auto roaster door: - - √
- Custom Colour: - Optional √
- Green Bean Loader: Optional
- Integrated scale: Optional
- Destoner 60kg: Optional (recommended)

- √ - Comes standard with this option

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**ProRoast Touch Screen System**
Our latest ProRoast Touch Screen System puts the operator in complete control of every aspect of the roast. The 10" Android tablet allows the operator to move freely about the roaster with a wireless Bluetooth connection. During a roast, each parameter of the process is monitored and plotted in real-time on the screen. The app can store around 3000 profiles, and any profile can be re-loaded as the “reference roast” in the background to compare your new roast against in real-time. The app automatically updates over Wi-Fi, ensuring that you always benefit from the latest software and features.

The AUTO feature (Precision and Pro upgrades) on the ProRoast System allows roasters to copy the exact settings from your reference roasts. For example, you can switch drum speed to Auto and the machine will do the same as you did during your previously recorded reference roast. You can choose to switch any or all of the dials (gas pressure, drum speed and air pressure) in and out of Auto as many times as you want, whenever you want. Professionals use Auto for the beginning of a roast before switching the dials back into manual mode at first crack.

But in Profile mode (Precision and Pro upgrades), things get even more interesting. Here, the machine uses advanced algorithms to copy not only your reference profile’s settings but the actual temperature profile as well. The system will automatically adjust the gas pressure (while keeping your reference profile settings as a baseline) to compensate for environmental, ambient and seasonal changes and thereby duplicating the reference profile’s bean temperature with up to 99% accuracy. This revolutionary system will ensure that you achieve perfect consistency no matter what, and is a great tool to have if you are the one who sets up the initial roast profiles, and you have a roaster operator who is responsible for the day to day operation of the machine but who does not have the skill and experience that you or your master roaster has.

### ProRoast Graphs
- Bean Temperature
- Bean Rate-of-Rise
- Environment Temperature
- Environment Rate-of-Rise
- Gas Pressure
- Air pressure
- Drum Speed

### Parameters
- Roast Time
- Development time and percentage
- First Crack time and temperature
- Turn Point time and temperature
- Current mode
- Alarms / Important messages
- Dashboard overview

### Features
- Samsung Galaxy Tablet is included
- Save current roast profile in the database
- Load a profile as a reference graph
- Sort profiles by favourites
- Add bean origins to DB
- Share profiles with friends and colleagues
- Our system comes free of charge

**Why Genio?**

Genio Roasters was founded in 2010 by Neil Maree, engineer and SA barista championship finalist. His design philosophy is to incorporate as much value into the design as possible while making his equipment accessible to all roasters. By adding value, things like professional quality materials, easy maintenance, advanced control systems, after-sales support and excellent roasting characteristics come as a standard in all of his designs. His
world-class team now has roasters in over 17 countries including the 2017 world roasting champion and the 2019 Swedish roasting champion.

Genio’s unique approach:

**Drum Roasting:** Dual-wall ceramic coated drum (Pro version) for perfect conduction heat transfer

**Variable Speed:** All 4 motors have variable speed drives for dynamic adjustment

**Profiled Heat Transfer:** The ability to control convection and conduction heat transfer

**Gas control:** 0-100% modulating gas valve ensures precision heat control

**3-year warranty:** We offer the world’s longest warranty of 3-years for regularly serviced machines

**Fast Cooling:** Fast cooling stops the roasting process immediately

**Preventative Maintenance:** Have your machine automatically suggest preventative maintenance tasks with on-screen videos and guidance.

**Wireless tablet control:** An included 9.6” wireless tablet gives you insight and control over your profiles

**Database profile logging:** An onboard database tracks every profile you’ve ever roasted

**Reference roasting:** Load any previous profile in the background while plotting new graphs in real-time

**Manual / Semi / Full Profile Control:** Switch seamlessly between manual, semi profile or full profile roasting modes

**Auto pre-heat and cool down:** Automatic pre-heat and cool down systems give you more time to roast and run your business

**Stability:** Create specialist profiles over and over again with ease

**Personal Service:** Speak to Neil Maree or any member of our team directly.