



oriks coffee roasters



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About Us

Founded in 2013, Oriks Coffee Machines and Health Products specializes in the production of high-quality coffee roasting and grinding equipment. With a strong focus on innovation, efficiency, and customer satisfaction, we offer a wide range of products including Coffee Shop Roasters, Industrial Roasters, Afterburners, Loaders, Destoners, and Grinders.

What sets Oriks apart is our expert team and our commitment to customized solutions that meet the unique needs of our clients. From boutique coffee shops to large-scale operations, our machines help elevate every cup by ensuring precise roasting and exceptional flavor.

At Oriks, we believe that every cup of coffee is an experience. Join us in shaping the future of coffee—one roast at a time.

Our Mission

We design and manufacture high-performance, reliable, and sustainable coffee roasting machines by combining advanced engineering with user-oriented design. By focusing on quality, innovation, and customer satisfaction, we aim to contribute to the global coffee industry and support professionals around the world in achieving excellence.

Our Vision

To become a globally recognized leader in coffee roasting equipment. With cutting-edge technology, international collaborations, and an environmentally responsible production approach, we strive to be a trusted partner shaping the future of the global coffee community.



Automatic Coffee Roasting Machines



Available Capacity Options

- 1.5 kg | 2.5 kg | 5 kg | 10 kg | 15 kg | 30 kg | 45 kg | 60 kg | 120 kg
- > Note: Dimensions, energy supply type, and some technical specifications may vary depending on the selected model.



General Features

- User-Friendly Interface: Intuitive control panel for easy management at all user levels.
- Automatic Recipe Recording: Ability to save and reapply roasting profiles.
- Recording and Comparing Past Roasts: Ensures consistent quality control.
- Detailed Graph Display: Real-time monitoring of parameters such as temperature, time, and ROR curves.
- Display on HMI Screen: All temperature sensors and ROR curve are displayed integrated.



Software and Connectivity Features

- Artisan and Cropster Integration: Full compatibility with professional roasting software.
- Machine Software Ownership: Software is fully owned by our company.
- Synchronization of Past Roasts Across Machines: Data sharing and simultaneous control between different machines.
- Mobile Device Access and Control: Remote access and management via mobile devices.
- 24/7 Technical Support: Remote connection support for software updates and troubleshooting.



Heating Options

- Fuel Type Alternatives: LPG, Natural Gas, Electric Heater.
- Premix Burner with Adjustable Levels: Precise and balanced heat control.
- Automatic Ignition: Provides safety and ease of use.



Energy and Electrical Requirements

- 1.5 – 45 kg Models: Single-phase (mono) or three-phase electrical options.
- 60 kg and Above Models: Operate only with three-phase electricity.
- Different Voltage Requirements: Special transformer solutions are available.



Roasting and Cooling Performance

- Roasting Times: Average 14–18 minutes.
- Cooling Times: Approximately 4 minutes.
- Fan-Cooled Tray: Provides fast and effective cooling.
- External Chaff Collector: Ensures a clean and organized working environment.



Safety Features

- Gas Safety System.
- Safe Operation with Automatic Ignition.



Design and Mechanical Features



- Double-Walled Drum: Optimized for heat insulation and homogeneous roasting.
- Adjustable Fan and Drum Speed.
- Hot Air Control Flap.
- Airflow Indicator.

Sensor and Measurement Technology



- Standard 3 Thermocouples: Drum temperature, Exhaust temperature, Mixer temperature.
- Optional Additional Sensor Choices.

Options



- Color Selection: Custom color options according to corporate identity or personal preference.
- Customizable Software and Hardware Configurations.



Manuel Coffee Roasting Machines



Available Capacity Options

- 1.5 kg | 2.5 kg | 5 kg | 10 kg | 15 kg | 30 kg | 45 kg
- > Note: Dimensions, power supply type, and some technical specifications may vary depending on the selected model.



General Features

- Our key distinction in the industry is offering manual machines that are controlled via a 4.3" screen instead of traditional buttons.
- User-Friendly Interface: Intuitive control panel for easy operation at all user levels.
- HMI Display Monitoring: All temperature sensor values can be monitored via the screen.
- All manual controls on the machine can be managed through the screen.



Software and Connectivity Features

- Artisan and Cropster Integration: Full compatibility with professional roasting software.
- Machine and PC Software: Entirely developed in-house.
- Roast History Synchronization Across Machines: Share data and control machines simultaneously.
- Mobile Device Access and Control: Remotely access and manage the machine via mobile devices.
- 24/7 Technical Support: Remote software updates and troubleshooting support.



Heating Options

- Fuel Type Alternatives: LPG, Natural Gas, Electric Heater
- Optional Adjustable Premix Burner: Enables precise and balanced heat control.
- Automatic Ignition: Ensures safety and ease of use.



Energy and Electrical Requirements

- Single Phase (mono) power supply option
- Custom Voltage Requests: Special transformer solutions available.



Roasting and Cooling Performance

- Roasting Times: Average 14–18 minutes.
- Cooling Times: Approximately 4 minutes.
- Fan-Cooled Tray: Provides fast and effective cooling.



Safety Features

- Gas Safety System.
- Safe Operation with Automatic Ignition.



Design and Mechanical Features

- Double-Walled Drum: Optimized for heat insulation and homogeneous roasting.
- Adjustable Drum Speed: Optional fan speed adjustment available.
- Hot Air Control Flap.
- Airflow Indicator.



Sensor and Measurement Technology

- Standard 2 Thermocouples: Drum temperature and exhaust temperature.
- Optional Additional Sensor Choices.



Options

- Color Selection: Custom colors available to match corporate identity or personal preferences.
- Customizable Software and Hardware Configurations.