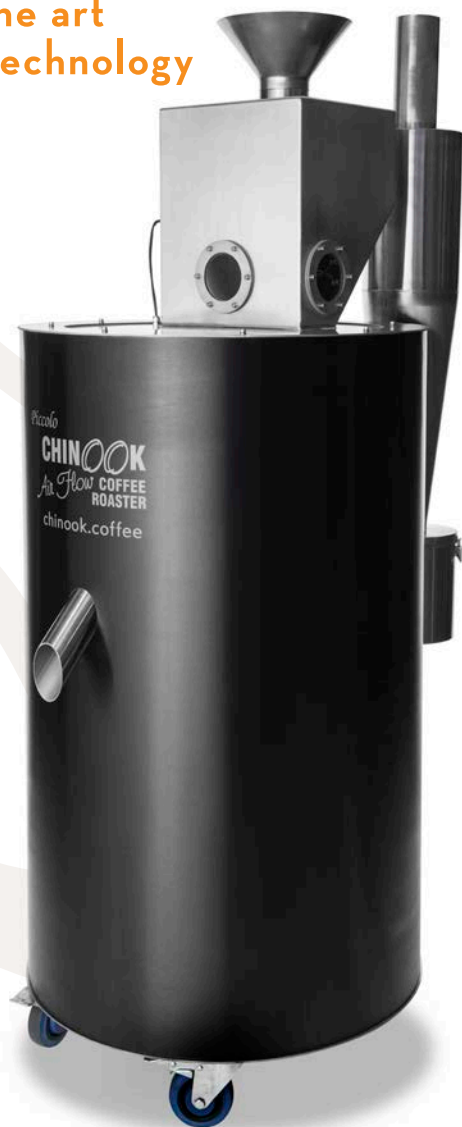

PICCOLO CHINOOK ROASTING SYSTEM

Empowers roasters &
coffee lovers with
state of the art
roasting technology



BOOK YOUR SESSION TODAY

SYDNEY

380 Botany Road
Alexandria NSW 2015

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BRISBANE

Unit 1 / 7 Anthony Street
West End QLD 4101

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COFFEE.COM.AU/ROASTING-BLENDING-CUPPING-CHINOOK.COFFEE

ROASTING
BLENDING
CUPPING
CLASSES

WORKSHOPS



CHINOOK ROASTING

...every now and then there is a technological leap...

The Chinook® is the next major innovation for the coffee industry.

Chinook Roasters capitalise on a simply elegant process, fluidised air bed roasting, for uniform and accurate roasting with unparalleled consistency.

Real-time readings for both coffee bean and inlet air temperatures combined with Chinook's Reactive Roast Management System allow the Piccolo Chinook to roast coffee with High Fidelity.

Using our Chinook® Air Flow Coffee Roaster, Agron Scale infrared roast colour grader and years of industry knowledge, we can assure accurate roasting & flavour development of your coffee season after season.

CHINOOK
Air Flow COFFEE ROASTER
Air Flow coffee roasting
innovation since 1992

WORKSHOP OVERVIEW

The Coffee Roaster invites both the coffee lover and industry professional alike to experience roasting, cupping and blending in one complete session. Our program covers a wealth of coffee knowledge from green beans to blend creation, including hands on experience with our cutting edge Piccolo Chinook Air Roasting system.

The Roasting, Cupping, Blending session typically runs for 2 1/2 - 3 hours.

Participants will receive a voucher to roast a batch of our Specialty coffee, redeemable on a return visit to our roasterie.

coffee.com.au

CHINOOK. COFFEE

WORKSHOP OUTCOMES

ROASTING

Get to know the principles of roasting first hand using our Piccolo Chinook Shop Roaster.

CUPPING

Explore and evaluate exciting specialty coffees from diverse origins.

BLENDING

Utilize our Brew Bar and Liquid Blending technique to discover new flavors and design a brand new blend.



Our Liquid Blending technique has been used to develop award winning blends such as KEETH, Yirkim, Strawberry Fields, Deadman and Chocolate Port.