



Innovation designed for artisan cafés



The new artisan way of offering coffee

The company TOSTOIO SRL is born from the desire to innovate radically the world of coffee and it comes from decades of experience in coffee trade, import and roasting. Within the strongly artisan- oriented economic context of the Marche region of Italy, TOSTOIO founders decide to offer coffee shops, cafés and bakeries the opportunity to roast on site the finest coffee blends. 'FUTURA' automatic coffee roasting machine gives you the chance to become a real coffee artisan. We take care of our customers in the selection of the best raw materials, as well as we follow first-hand the periodic supplies of green coffee beans based on one's each need. We propose several purchase solutions to guarantee a correct/right and versatile offer. Our aim is to transform the way to make coffee through an innovative, revolutionary and efficient option, which makes clients save, diversify and offer an artisanal, always-fresh, made-in-Italy product.





Why roast by yourself?
Benefits and considerations

IMAGE IMPROVEMENT

The use of the roaster inside the shop, the unmistakable aroma of freshly roasted coffee on sight, will create in the customers the idea of a "coffee artisan" and will involve them in an overwhelming harmony of irresistible flavours and intense scents. Proposing a personally selected, high quality coffee with the family/company brand, is a guarantee of the product and a reason for absolute prestige and gratification. Improve your commercial image and the decor of the shop/café by setting up a small corner of cafeteria and tasting, and customize the roaster in the colors.

COMMERCIAL OFFER EXPANSION

Without any upheaval in your job, an automated roasting workshop in your shop/café: take advantage of the commercial benefits of a "homemade" product. You can stand out from the competition by offering multiple customized blends, create your own "coffee menu" and sell to customers, for domestic use, or to other companies/café, bags and pack identified with YOUR company'S BRAND (in beans, ground, encapsulated or just green coffee with recognized beneficial properties).

ECONOMIC BENEFITS

For us, quality is synonymous with savings and higher profits. The internalisation of the roasting process will lead to a total revision of the raw material procurement costs: the cost of purchasing and processing raw coffee will be significantly lower than the average price of a roasted coffee (often of mediocre quality, but with a high price due to the "fake" free loans accessories to the supply contract). You can save up to 80%!

Futura, the coffee
roasting machine



Innovation designed for artisan cafés

Modern and simple to use. 'Futura' is our engineering innovation designed for artisan cafés, designed to enhance the roasting, freeing the operator from any task. It can roast any blend or single origin, from 250gr up to 2kg of coffee per cycle, even continuous in sequence, through a constant and completely automated process: cooking, peeling, unloading and cooling of the coffee are managed autonomously by the roaster, without operators intervention.

Automatic but professional. It is equipped with automatic pre-loaded cooking profiles designed by our experts, and thanks to the large touch display and internal control sensors, it is possible to monitor and manually change any cooking parameter at any time and even during roasting. It offers the possibility of saving new personalized cooking profiles and recall at any time those already saved. Available in PRO version, with inspection solution.

Elegant and customizable. "Futura" is entirely designed and produced in Italy, with resistant, certified and high quality materials: compact in size because it has been designed to work and be displayed directly on sight in the shop/café. It does not require permits, plants or gas because it is powered by electricity! The roaster is available and customizable in different colors.



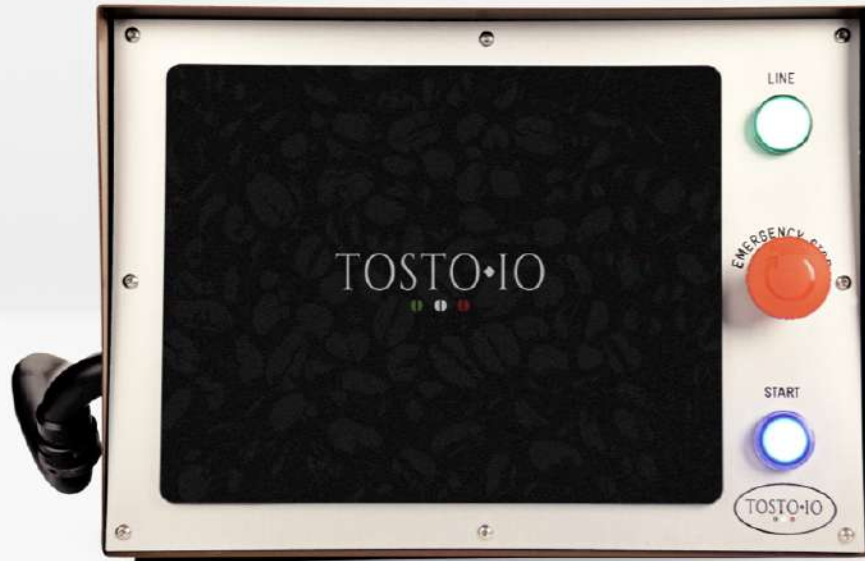
Technical Specifications	Value / Unit
Width - Height - Length	65 cm - 80,55 cm - 80 cm
Weight	about 75 kg
Voltage	110 v - 220 v - 380 v
Capacity	250 gr - 2 kg

- Professional automated and constant roasting over time
- Load from 250 Gr up to 2 Kg per cycle
- Cycle duration: 12-20 minutes, even consecutive without interruption
- Large touch display and internal sensors for live phase, temperature and roasting curve monitoring
- Preloaded cooking programs, possibility to save others
- Possible "manual" use by changing any parameter at any time
- Automatic coffee ejection, cooling and peeling, no manual intervention necessary (but possible)
- Innovative thermal pre-abatement system

- Autonomous external cooling and removable collection drawer
- PRO version with inspection solution
- Double insulation: perfect thermal control and maximum safety for the operator
- Minimum energy impact: ELECTRICALLY POWERED(no gas-no systems)
- Compact dimensions (see technical data), bench-top
- Customizable in colors
- No authorisation required for installation
- CE certified: built and designed in Italy with high quality materials (stainless steel)

Control Panel

The control panel with a 15" display allows you to configure, modify and monitor the entire coffee roasting phase in a simple and fast way. Thanks to its functionalities you will always obtain a homogeneous roasting guaranteeing all the qualities and flavors of the coffee. Furthermore, it will be possible to intervene at any time in the cooking phase by setting the parameters according to your needs. The control panel is separate from the "Futura" roaster to ensure greater freedom and convenience for the user. The device can be customized with the logo of your business and available in different colors.



A complete customer service

With a view to a complete service to the customer, we provide all our experience by offering qualified advice at 360 degrees: from the analysis of the initial project, we assist, if necessary, the customer in the selection of equipments and furniture for the shop, and the subsequent supply of the necessary.

We are able to provide numerous solutions for the purchase of COFFEE SILOS and necessary equipment for the shop (COFFEE MACHINES, GRINDERS etc.).

We collaborate and are retailers of all the best companies in the sector: by relying on market leaders we realize every need and expectation of the customer with numerous solutions for every taste.

Different purchasing solutions. Support for the best selection of equipment for the shop.





Passion for perfect taste

Coffee's choice is a matter of taste: it starts from the study and the selection of raw materials, to come to the artisanal roasting process aiming at enhancing the intrinsic features of each blend. We select carefully the world's best raw coffee to give you extraordinary blends and single-origin coffee, which you can roast directly in your own café. The result will be a perfect union between excellence and quality. Each production area is distinguished by specific aromatic notes which, when skilfully blended, produce a strongly harmonious and full-bodied product. We have developed a line of blends with a balanced taste to satisfy every palate.



Our Green Coffee

We import different varieties of single origin Arabica and Robusta from 4 continents and over 15 producing countries, checking it internally and regularly to ensure high quality standards. We take care of our customers in the selection of the best raw materials, as well as we follow first-hand the periodic supplies of green coffee beans based on one's each need.

Head office

Via Incancellata, 148 - Monte Urano (FM) Italy

Operational headquarters

Via Turati, 12 - 63813 Monte Urano (FM) Italy

Vat Number IT 02211480443

+39 3356228327

info@tostoio.it

export@tostoio.it

www.tostoio.it