

CARMOMAQ

DESIGN •
TECHNOLOGY •
PERFORMANCE •
EFFICIENCY •
ROBUSTNESS •
FINISHING •
PRECISION

A tireless effort to achieve excellence in the art of roasting: this is how CARMOMAQ can be defined. We are a family-owned business that has specialized itself in manufacturing exceptional roasting and grinding equipment. We always seek innovation through research and development and the use of state-of-the-art technologies. Carmomaq also develops its roasters in partnership with roasting experts in Brazil and abroad.

As part of the celebrations of our 30th anniversary, we are updating and introducing our new brand. It has renewed communication elements and a new design that brings in its essence the image of the perfect roaster and the letter "C" from Carmo family in order to honor our founder, Mr. Zé do Carmo, as he is dearly known.



設計 • 技術 • 性能
效率 • 堅固性
精加工 • 精確

CARMOMAQ-卡莫馬克

孜孜不倦地追求卓越的烘焙藝術：這就是 CARMOMAQ 的定義。我們是一家家族企業，專門生產卓越的烘焙和研磨設備。我們始終通過研發和使用最先進的技術來尋求創新。Carmomaq 還與巴西和國外的烘焙專家合作開發烘焙機。

作為我們 30 週年慶祝活動的一部分，我們正在更新和推出我們的新品牌。它更新了溝通元素和新設計，其本質是完美烘焙者的形象和 Carmo 家族的字母 "C"，以紀念我們的創始人，眾所周知 Zé do Carmo 先生








****STRATTO ROASTER**

STRATTO is a 100% electric coffee roaster, equipped with special resistors of low energy consumption. Compact, ideal for coffee shops, coffee labs, micro roasteries and home roasters.

The STRATTO has two different controlling options: (i) an integrated touchscreen panel, or (ii) a communication port for connection with a laptop through cable.

The equipment is available exclusively in black color with stainless steel parts and electrostatic coating finishing.

FEATURES / CARACTERÍSTICAS

 CAPACITY / CAPACIDAD	 ROASTING TIME / TIEMPO DE TOSTIÓN	 CONTROL PANEL / PANEL DE CONTROL	 ROASTING SOFTWARE / SOFTWARE DE TUESTE	 FINISHING / ACABADO	 ENERGY SOURCE / TIPOS DE ENERGÍA	 POWER REQUIREMENT / POTENCIA REQUERIDA
300 g to 1 kg per batch / 300 g a 1 kg por lote	12 to 18 minutes / 12 a 18 minutos	Touchscreen panel with automatic controls of temperature, drum speed and flow of air / Con display 'Touch Screen' de control digital automático de temperatura	Compatible with roasting software / Compatible con varios softwares de tueste	Stainless steel and electrostatic coating / En acero inoxidable y pintura electrostática	Electrical / Eléctrica	Low energy consumption and easy to install 3000 watts / Bajo consumo de energía y fácil instalación 3000 watts

斯特拉托烘焙機



STRATTO 是一款 100% 電動咖啡烘焙機，配備了低能耗的特殊電阻器。緊湊，非常適合咖啡店、咖啡實驗室、微型烘焙店和家庭烘焙機。

STRATTO 有兩種不同的控制選項：(i) 集成觸摸屏面板，或 (ii) 用於通過電纜與筆記本電腦連接的通信端口。該設備僅提供黑色，不銹鋼部件和靜電塗層處理。

****STRATTO 烘焙機特性如右：**

容量：每批 300 克至 1 公斤

烘烤時間：12 至 18 分鐘

控制面板：帶有溫度、滾筒速度和空氣流量自動控制的觸摸屏面板及可外接電腦

烘焙軟件：與烘焙軟件兼容

外觀：不銹鋼和靜電塗層-黑色

能源：電熱低能耗 3000Watt

電源：單相 220V/50or60Hz








SPECIATTO ROASTER

SPECIATTO is a high technology conventional roaster with great performance and fine precision. It is ideal for roasting specialty coffees.

SPECIATTO is equipped with a touchscreen control panel that allows the operator to program and control its roasting variables in an integrated software. Which is a must for processes standardization and coffee quality consistency.

The equipment comes with a built in system that enables controlling the degree of conduction and convection during the roast. SPECIATTO is available in a 2 kg Max. per batch version.

FEATURES / CARACTERÍSTICAS

 CAPACITY / CAPACIDAD	 ROASTING TIME / TIEMPO DE TOSTIÓN	 CONTROL PANEL / PANEL DE CONTROL	 ROASTING SOFTWARE / SOFTWARE DE TUESTE	 FINISHING / ACABADO	 GAS TYPE / TIPOS DE GAS	 POWER REQUIREMENT / POTENCIA REQUERIDA
0.5 kg to 2 kg per batch / 0.5 kg a 2 kg por lote	12 to 18 minutes / 12 a 18 minutos	Touchscreen panel with automatic controls of temperature, drum speed and flow of air / Con display 'Touch Screen' de control digital automático de temperatura	Compatible with roasting software / Compatible con todos softwares de tostión	Stainless steel and electrostatic coating / En acero inoxidable y pintura electrostática	Natural or propane gas / Natural o gas propano	1.0 HP / 1.0 Hp

SPECIATTO 烘焙機



SPECIATTO 是一種高科技傳統烘焙機，具有出色的性能和精細的精度。非常適合烘焙精品咖啡。SPECIATTO 配備了一個觸摸屏控制面板，允許操作員在集成軟件中編程和控制其烘焙變量。這是流程標準化和咖啡質量一致性的必要條件。

該設備帶有一個內置系統，可以控制烘烤過程中的傳導和對流程度。每批烘焙 Max. 2kg

規格特性:

容量:每批 0.5 公斤至 2 公斤

烘烤時間:12 至 18 分鐘

控制面板:帶有溫度、滾筒速度和空氣流量自動控制的觸摸屏面板

烘焙軟件:與烘焙軟件兼容

外觀:不銹鋼和靜電塗層黑色

氣體類型:天然氣或丙烷氣

功率:1HP

電源:單相 220V/60or50Hz

****CALORATTO ROASTER**

is a versatile roaster suitable for coffee shops and small roasteries. It takes the conventional roasting method to another level with its sturdiness and its micro flame burner. All CALORATTO roasters are manufactured to withstand long working hours. They are ideal for specialty coffee roasting combining technology, high performance, quality and precision.

This line features two different control versions: (i) one equipped with a touchscreen control panel, which enables the programming of roasting variables such as temperature, air flow and rotation of the drum. This way the roaster is able to control and standardize the processes ensuring the quality of the coffee. And (ii) the version with the button control panel that comes with a digital temperature display. Both versions come with communication port and are compatible with roasting software.

CALORATTO roasters are available in capacities of 5, 10, 15, 30 and 60 kg per batch. They are made with a modern design and a sophisticated finishing using stainless steel.



CALORATTO 烘焙機










CALORATTO 是一款多功能半熱風烘焙機(50%傳導熱 50%對流熱)，適用於咖啡店和小型烘焙店。它的堅固性和微型火焰燃燒器將傳統的烘烤方法提升到另一個層次。此型烘焙機的製造是可以承受長時間的工作。它們是結合技術、高性能、質量和精度的特色咖啡烘焙的理想選擇。

該生產線具有兩種不同的控制版本：(i) 一種配備觸摸屏控制面板，可對溫度、氣流和滾筒旋轉等烘焙變量進行編程。通過這種方式，烘焙師能夠控制和標準化確保咖啡質量的過程。(ii) 帶有數字溫度顯示器的按鈕控制面板版本。兩個版本都帶有通訊端口，並且兼容烘焙軟件。

CALORATTO 烘焙機可提供每批 5、10、15、30 和 60 公斤機型的容量。它們採用現代設計和精緻的不銹鋼飾面製成。

FEATURES / CARACTERÍSTICAS

 CAPACITY / CAPACIDAD	 ROASTING TIME / TIEMPO DE TOSTIÓN	 CONTROL PANEL / PANEL DE CONTROL	 ROASTING SOFTWARE / SOFTWARE DE TUESTE	 FINISHING / ACABADO	 GAS TYPE / TIPOS DE GAS	 POWER REQUIREMENT POTENCIA REQUERIDA
5, 10, 15, 30 or 60 kg per batch / 5, 10, 15, 30 y 60 Kg por lote	12 to 18 minutes / 12 a 18 minutos	Touchscreen panel with several controls or button panel with temperature control / Panel 'Touch Sreen' con sistemas de control o panel con botones y control de temperatura	Compatible with roasting software / Compatible con todos softwares de tueste	Stainless steel and electrostatic coating / En acero inoxidable y pintura electroestática	Natural or propane gas / Natural o gas propano	3 up to 4 HP / 3 hasta 4 Hp

規格特性:

容量:每批次 5、10、15、30 或
60 公斤的機型

烘烤時間:12-18 分鐘

控制面板:帶有多個控件的觸摸屏
面板或帶溫度控制的按鈕面板

烘焙軟件:與烘焙軟件兼容

外觀:不銹鋼和靜電塗層(黑/黃/
紅/白/棕色)

氣體類型:天然氣或丙烷氣

功率:3-4HP

電源:三相 220V/60or50Hz

**MASTERATTO ROASTER








Masteratto is a convection type ecological roaster that uses a heat exchanger and a unique system to recirculate air. This allows only hot air into the roast cylinder while burning coffee chaff and other impurities in the process.

It is a sturdy equipment, withstanding long working hours, and presents great thermal efficiency.

Combining cutting edge technology, high performance and great precision, MASTERATTO is the ideal roaster for specialty coffee roasting.

It is equipped with an integrated software that enables the programming and control of the roasting variables. Which is a must for processes standardization and coffee quality consistency. An equipment with bold design and stainless-steel finishing, MASTERATTO is available in 10 kg and 15 kg per batch versions.

FEATURES / CARACTERÍSTICAS

 CAPACITY / CAPACIDAD	 ROASTING TIME / TIEMPO DE TOSTIÓN	 CONTROL PANEL / PANEL DE CONTROL	 ROASTING SOFTWARE / SOFTWARE DE TUESTE	 FINISHING / ACABADO	 GAS TYPE / TIPOS DE GAS	 POWER REQUIREMENT / POTENCIA REQUERIDA
10 kg and 15 kg per batch / 10 Kg e 15kg por lote	12 to 18 minutes / 12 a 18 minutos	Touchscreen panel with automatic controls of temperature, drum speed and flow of air / Con display 'Touch Screen' de control digital automático de temperatura	Compatible with roasting software / Compatible con todos softwares de tostión	Stainless steel and electrostatic coating / En acero inoxidable y pintura electrostática	Natural or propane gas / Natural o gas propano	1.5 up to 4 HP / 1.5 hasta 4Hp

**MASTERATTO 烘焙機



是一種**全對流式**生態全熱風烘焙機，它使用**熱交換器**和獨特的系統來循環空氣。這僅允許熱空氣進入烘烤筒，同時在過程中**燃燒咖啡糠和其他雜質**。

設備堅固，工作時間長，熱效率高。MASTERATTO 結合了尖端技術、高性能和高精度，是專業咖啡烘焙的理想烘焙機。

它配備了一個集成軟件，可以對烘焙變量進行編程和控制。這是流程標準化和咖啡質量一致性的必要條件。MASTERATTO 是一款採用大膽設計和不銹鋼表面處理的設備，每批有 10 公斤和 15 公斤兩種機型。

規格特性：

容量：每批 10 公斤和 15 公斤機型
烘烤時間：12~18 分鐘

控制面板：具有自動控制溫度、滾筒速度和空氣流量的觸摸屏面板

烘烤軟件：與烘烤軟件兼容

外觀：不銹鋼和靜電塗層（黑/黃/紅/白/棕色）

氣體類型：天然氣或丙烷氣

功率：1.5~4HP

電源：三相 220V/50-60Hz








**SUPERATTO ROASTER

SUPERATTO is an industrial roaster that is able to handle long working hours. Its reinforced structure and smart automation allow high productivity and fine precision in roasting.

SUPERATTO is equipped with an ecological system, in which the smoke and coffee chaff released during the roasting process are incinerated by a modulating burner. It is the ideal setup for large industries and industrial lines in urban areas. Carmomaq also designs and supplies the complete roasting line integrated with the SUPERATTO: reception, storage, conveyance, grinding and packaging. Automation solutions are also available.

SUPERATTO is available in capacities of 30, 60, 120, 240 and 480 kg per batch. Their heat exchangers are fired by gas/diesel burners, or both.

FEATURES / CARACTERÍSTICAS

 CAPACITY / CAPACIDAD	 ROASTING TIME / TIEMPO DE TOSTIÓN	 CONTROL PANEL / PANEL DE CONTROL	 ROASTING SOFTWARE / SOFTWARE DE TUESTE	 FINISHING / ACABADO	 GAS TYPE / TIPOS DE GAS	 POWER REQUIREMENT / POTENCIA REQUERIDA
Capacities of 30, 60, 120, 240 and 480 kg per batch / 30, 60, 120, 240 y 480 kg por lote	12 to 20 minutes / 12 a 20 minutos	Touchscreen panel with automatic controls of temperature, drum speed and flow of air / Can display 'Touch Screen' de control digital automatico de temperatura	Compatible with roasting software / Compatible con varios softwares de tueste	Stainless steel and electrostatic coating / En acero inoxidable y pintura electrostática	Natural gas, liquid propane or wood / Gas natural, propano líquido o leña	18 up to 50 HP / 18 hasta 50 Hp

**超級烘焙機

SUPERATTO 是一款能夠長時間工作的工業烘焙機。其強化結構和智能自動化可實現高生產率和烘焙精度。

SUPERATTO 配備了一個生態系統，其中在烘焙過程中釋放的煙霧和咖啡渣被調節燃燒器焚燒。它是城市地區大型工業和工業線的理想設置。Carmomaq 還設計和提供與 SUPERATTO 集成的完整烘焙線：接收、存儲、運輸、研磨和包裝。還提供自動化解決方案。

SUPERATTO 的容量為每批 30、60、120、240 和 480 公斤的機型。他們的熱交換器由燃氣/柴油燃燒器、或兩者燃燒。



規格特性：

容量：每批次 30、60、120、240 和 480 公斤容量的機型

烘烤時間：12~20 分鐘

控制面板：帶有溫度、滾筒速度和空氣流量自動控制的觸摸屏面板

烘焙軟件：與烘焙軟件兼容

外觀：不銹鋼和靜電塗層

氣體類型：天然氣、液態丙烷

功率：18~50 HP

電源：三相 380/220V, 50or60Hz



