

TENDER SPECIFICATIONS

Mikafi Coffee Roaster

Hereafter referred to as Mikafi

Manufacturer	Thermoplan AG, Weggis
Preparation	Roasting of green coffee beans
Capacity/h	2 roasting cycles/h, including preheating and cooling



Brief description

Mikafi is a compact table-top roaster ideally suited for coffee shops, roasteries, hotels, hospitality concepts, offices, co-working spaces, and specialty retail stores. The machine enables coffee beans to be roasted directly on site. Thanks to its transparent glass roasting drum, the entire roasting process remains visible and can be observed live by guests.

The roaster is suitable for both beginners and professionals. Predefined roasting recipes developed by Thermoplan allow for an easy start and consistently reliable results. Experienced users can manually adjust all relevant parameters and create their own roasting profiles.

With a batch capacity of 800 g to 1.2 kg and a roasting time of 9 to 15 minutes, up to two roasting cycles per hour are possible, including preheating and cooling. Operation is managed via an integrated touchscreen display, while bean cooling is fully automated.

Mikafi operates energy-efficiently and with low emissions thanks to its integrated exhaust air system. Its compact and timeless design allows for flexible integration across a wide range of environments and business segments.

Operation

The central operating and information interface is a capacitive touchscreen display. The Mikafi Portal complements the machine operation with a cloud-based platform that enables remote access to all connected devices, ensuring efficient fleet management across multiple locations. The location overview provides full visibility of where individual roasters are deployed at any given time. Roasting profiles can be created centrally, new recipes uploaded, existing recipes modified, and all profiles organized clearly by brewing method, beverage type, or coffee bean variety.

Comprehensive reporting functions and automatic error notifications support precise monitoring and contribute to minimizing downtime.

Through the Mikafi Portal users can monitor the roasting curve of an active roasting process in real time.

Cleaning

Mikafi is cleaned manually. Only warm soapy water may be used to clean the transparent glass roasting drum and the exterior housing. Cleaning cloths should be only lightly dampened. For cleaning, the use of one cloth for wet cleaning and a separate cloth for drying is recommended.

Alcohol, ethanol, methylated spirits, disinfectants, and acidic cleaning agents must not be used, as they may damage the machine.

The exterior cleaning of the roaster should be carried out at the end of each working day.

Overview of the advantages

- Large, transparent glass roasting drum
- Integrated exhaust air filtration system
- Fleet overview and control via the Mikafi Portal
- Predefined roasting recipes available
- Manual and automatic roasting modes
- Batch capacity of 800 g to 1.2 kg
- Resource-efficient operation
- Clean, timeless design

Dimensions (W x D x H) 48 x 58 x 80 cm Weight 71 kg

Bean hopper 800 g to 1.2 kg per batch

Power connection Single-phase: 230 V, 50–60 Hz, 3,600 W, 16 A

Placing

The installation and operation of the Mikafi roaster require a level, horizontal, and fire-resistant surface. A minimum clearance of 150 mm must be maintained at the rear and on the right-hand side of the machine. On the left-hand side, a minimum clearance of 350 mm is required to ensure access to the service hatch. A minimum free space of 500 mm must be provided above the roaster. Ventilation openings must not be obstructed, as this may result in overheating or safety hazards.

The installation site must provide adequate ventilation. The roaster must be operated in a ventilated room with a minimum volume of 40 m³. In addition, it must be ensured that an air exchange rate of at least two to four times per hour can be achieved.