

MUGMA Roasters

Add the fun, look and aroma of fresh roasted coffee to your business!

Exceptional coffee requires masterful roasting - an artform requiring extensive training and experience. Without mastery, inconsistent roasts lead to inferior taste that frustrates customers.



Hot Air roasted coffee -**The MUGMA Roaster**- is a unique and flavorful experience that is different from traditional drum roasting. The air roasting process preserves the coffee's natural flavors and aromas, resulting in a clean and bright taste. This method is also more sustainable and efficient than traditional drum roasting.

As our roaster is running behind a glass screen, the roasting process is visible. Your customers will experience the delicious aroma and watch their coffee beans gradually turn brown right before their eyes.

MUGMA Roasters are THE solution. Industry veterans, helped by A.I., craft our patented roast profiles with over 20 years of expertise. With MUGMA's roast mastery built-in, our roasters deliver artisan results automatically - no specialized skills are needed.

Why MUGMA Roasters?

Built-in roast expertise for café-quality results
Roasting batch from 0.3 to 2Kg.
Approx. up to 8 Kg per hour
Plug & Roast.
Pre-programmed and customizable profiles
Air-temperature: 160 and 250 ° Celsius.
Unparalleled **consistency** over time.
Fully automatic from start to finish.
Low maintenance requirements.
Online support from our roast masters.

