

Gene Café

Introducing the Gene Café Home Coffee Roaster



Simplicity for the Novice Total Control for the Advanced User A Very Attractive Price Point

With a Gene Café coffee bean roaster, producing a fresh, great-tasting cup of coffee at home has never been easier.

The ability to control the variables is key to producing the perfect roast, and the Gene Café has been engineering to give complete control over time and temperature—two important factors for achieving perfectly roasted beans. The Gene Café's control panel is equipped with temperature and time controls capable of producing a full range of coffee styles, from a light American roast to a dark Italian roast that is ideal for espresso. The system's large Pyrex roasting chamber and clear safety cover allow users to check the progress of the entire half-pound batch—an advantage over many other roasters.

Gene Café Total control system allows the user to make time and temperature adjustments on the fly without having to interrupt or re-start the roasting process. LED displays provide time and dynamic temperature information while audible tones alert the user to cycle changes. Newbies can follow the instruction manual's simple time and temperature chart while experienced roasters will be pleased by how easy it is to fine-tune the process to personal tastes. Gene Café's unique, patented off-axis roasting chamber and hot air convection system ensure even roasting regardless of the batch size. And because the flow-through convection system does not recirculate the hot air, Gene Café is exceptionally efficient at removing chaff, even from dry processed beans.

At a suggested retail price of \$550, the Gene Café is the idea home roaster for the serious coffee connoisseur regardless of roasting skill level, with features that will satisfy even the most experienced home coffee roasting aficionados.

Product Features

- *Clear Pyrex off-axis roasting chamber allow easy monitoring of the roasting process and ensures even roasting
- *Produces a full half-pound of roasted beans, or a small batch ranging from light American style to Espresso roast.
- *Convection roasting eliminates hot spots that can cause an unevenly roasted batch.
- *High-efficiency chaff removal with generously proportioned, easy-empty collection Chamber.
- *Dynamic temperature-monitoring sensors ensure that the ideal temperature is maintained, regardless of voltage fluctuations.
- *Analog dials control time, temperature and system status and permit on-the fly Adjustments.
- *LED displays monitor time, current temperature status and alternately display selected temperature data.
- *Audible tones signal cycle changes.
- *On-board diagnostics provide system status information.
- *Sleek styling and small footprint make the Gene Café a welcome addition to the kitchen.


GENE CAFÉ MODEL CBR-101 SPECIFICATIONS

Capacity	Half-pound (finished batch size)
Agitation	Off-axis mechanical drum rotation
Heating	Convection
Chaff Collection	Removable, easy-clean chaff collector
Temperature Range	0-480° F (0-250°C)
Controls	Analog rotary dials and digital displays for time and temperature. Audible cycle change signals.
Power Requirements	110v-120v AC, 1,400 Watt
Dimensions	15.1" x 10" x 9" (383 x 243 x 229 mm)
Weight	12.1bs (5.5kg)
Color	Black
Safety	Overheat sensors with safety shut-off, automatics shut-off, safety cover.
Diagnostics	On-board electronics with diagnostic digital error code displays.

specifications subject to change without notice

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