

TOPER CAFEMINO 1KG ELECTRIC COFFEE ROASTER – A CLOSER LOOK



[HTTP://WWW.BELLABARISTA.CO.UK](http://www.bellabarista.co.uk)

Overview

Tooper has manufactured coffee roasting equipment since 1954 and has considerable experience, with many machines in operation around the world. My Cafemino arrived on a pallet in a heavy 20mm thick chipboard outer box. Inside, it was secured to the floor using two wooden rails. It had a long journey, so it needed to be very secure and there were no problems with the packing. One important point, unless you have a forklift, ensure they will let you disassemble the crate in the back of the truck and help you get the roaster out and carry it in to its new home, because you will not be able to lift the crate by hand! When I looked at the Tooper web site, at the time it stated the weight to be 60kg. I think it actually weighs 80 to 85kg; because I and the delivery driver are big chaps and we struggled (also you have to be careful to hold it near the feet at the base, not the cooling pan or motor housing).

Externally the machine has a good industrial finish¹, uses good quality components and has a very solid feel. The construction is all metal apart from the electrics controls and switches, it's a coffee roaster after all and they get hot. The machine is quiet in operation and allows you to easily hear what's going on during the roast; importantly the sound would not be intrusive if you were working around the machine for many hours.

The cooling tray is a very good size and cools the beans within a few minutes to the correct temperature. So no extra electric fans or "water quenching required".

¹The term Industrial finish refers to a tough, hard wearing finish that would be very acceptable in a commercial/industrial environment. It may not have quality of finish typically found in the home environment where aesthetics are often as important as function

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The handy little "exit chute", allows the stirring arms to scoop the roasted beans into a container. The cooling tray is a miniature version of that found on commercial roasters and works on the same principle. As soon as you have dumped the beans into the cooling tray, you can drop another 1kg load of green beans into the roaster (ready and waiting in the top hopper), called "back to back" roasting capability. Depending on the level of roast, about 3kg + of green coffee can be roasted per hour. Importantly the Tooper Cafemino is capable of doing this for hours on end!

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Overview –cont.

There are 3 motors in the machine two industrial grade mains voltage motors made by Camak and one 12V motor, each with its separate tasks.

- Camak motor powering the chaff cyclone collector and airflow through the roaster, including airflow through the cooling tray
- Camak motor powers the roasting drum via a reduction worm gear and chain drive.
- The smaller 12V motor powers the cooling tray stirring arms.

Two heating elements provide a total of 1600W heating power for the Cafemino.

Being a new product to market, it had very powerful elements that were not suitable for the UK and had a very short life, because they got too hot. Toper responded professionally and gave it the highest priority, working with me to solve it. I trialled a number of different elements (couriered to me from Turkey overnight!) and eventually settled on 1600W to provide ample power input to the roaster, without being too powerful and switching on/off frequently. This balanced power input should give optimum element life, good roasting performance and even roasts. The element has hard life in any commercial roasting situation, so I don't know how long it will last. Fortunately the element is inexpensive (so it would be sensible to buy a spare or two)

Roasting Performance – How well does it do the job it's designed for

It's best to start with a brief explanation of coffee roasting. Roasting is a big subject and what follows is a simplification of the whole process.

"It has a maximum capacity of 1 kg, but is capable of roasting loads as small as 250g"

Roasters operate at high temperatures, and the beans are roasted for a period of time depending on the degree of roast required. Commercial roasters are either horizontal rotating drums that tumble the green coffee beans as the heat energy is applied; the tumbling prevents burning and gives an even roast; or fluid bed roasters, where hot air is blown through the beans (which roast twice as quickly as in drum roasters). The drum roasted method is slower, but preferred by speciality coffee roasters who believe it gives a better flavour in the final product.

When roasted green coffee beans expand, changing in colour and density. As the bean absorbs heat, the colour shifts to yellow, then to a light "cinnamon" brown and then a dark and oily

colour. The roast will continue to darken until it is removed from the heat source. During roasting (or shortly after) oils can appear on the surface of the bean.

Coffee roasting coaxes flavour from a bland bean; unroasted beans have all of coffee's acids, protein, and caffeine, but none of its taste. It takes heat to spark the chemical reactions that turn carbohydrates and fats into aromatic oils, burn off moisture and carbon dioxide, and alternately break down and build up acids, unlocking the characteristic coffee flavour.

Turning this..



Into this..



Green coffee and roasted coffee.

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Roasting Performance – cont.

The other important indicators of roast development are 1st crack and 2nd crack, put simply:

- 1st crack is the initial expansion of the coffee bean and sounds a bit like breaking twigs or popcorn, this shows normal roast development and typically the end of first crack is associated with a light to medium roast.
- 2nd Crack is the fracturing of the cellular matrix and sounds a little like tinfoil being crumpled. It is also accompanied by increasing caramelization of sugars which gives the characteristic bitter tang to darker roasts. Roasting to the end of second crack and beyond results in the darker roasts and eventually charcoal followed by fire!

To preserve the characteristics of the coffee most roasts are within the area of first crack and the end of second crack. Much darker than this and the roast takes over, much lighter and the roast is not properly developed. Master roasters assess roast development in a number of ways, including sight (via the trier or sample spoon), sound and smoke quality. The Toper Cafemino allows you to do all of these, even the smoke if you can see the exit of your flue (as I can).

I have found the Cafemino to give a nice even roast, with roasting times that are very good. I have read comments that say electric roasters are underpowered, this is definitely not a problem with the Cafemino (as will be seen from the figures provided). It has a maximum capacity of 1 kg, but is capable of roasting loads as small as 250g (this was tested by me using Brazilian Santos). I was quite surprised at this as often roasters are not able to roast well at 25% of their maximum capacity. Please be aware that smaller amounts do require a significant change in the temperature setting to achieve a good roast and roast time.

² Infra red heat energy is the warmth you feel when you are near any hot object



The heating element inside the drum with its heat shield



A word about the temperature controller, it's important to not think of it as an absolute temperature, but rather an indicator of thermal energy that's going to be supplied to the green coffee. In a very real sense, the temperature indication is an overall measure of thermal energy that can be applied to the beans, rather than an indicator of the actual temperature within the coffee bean. This is almost certainly due to the placement of the heating element inside the drum.

I actually like the fact that it is placed inside the drum and think in many ways it contributes to the successful performance of the Cafemino. My reasons for this are:

- An efficient transfer of heat to the coffee whilst minimizing external losses. The flue and top of the cyclone chaff collector (even after 3 hours), is cool enough for me to place my hand on!
- 3 methods of heating the coffee are used.
 - Radiation (²infra red heat energy from the element)
 - Conduction via the drum itself
 - Convection from hot air in the drum

The first method is largely why the temperature measurement is not a great indicator of what's going on in the coffee, but a better indicator of the energy being supplied to the coffee during the roasting process.

Roasting Performance – cont.

So to some figures:

- *Ambient temperature 8C*
- *Coffee: Colombian*
- *Weight of Green Coffee 1kg*
- *Roast type – Medium Dark roast*
- *Roaster temp setting 190C (temp at which heating elements switch off)*
- *Bean Drop: 180C*
- *1st crack 12m 30s*
- *2nd Crack 15m 30s*
- *Total roast time 16m*
- *Finish weight of roasted coffee 830g (total losses 17%, coffee loses weight when roasted in any roaster)*

The pictures were taken under artificial light, using a flash, so colour reproduction and general

A few pictures of some roasts from the Cafemino

lighting were less than ideal. They were also the very first 3 roasts the Toper Cafemino produced after I installed it.



Nicaraguan Coffee.

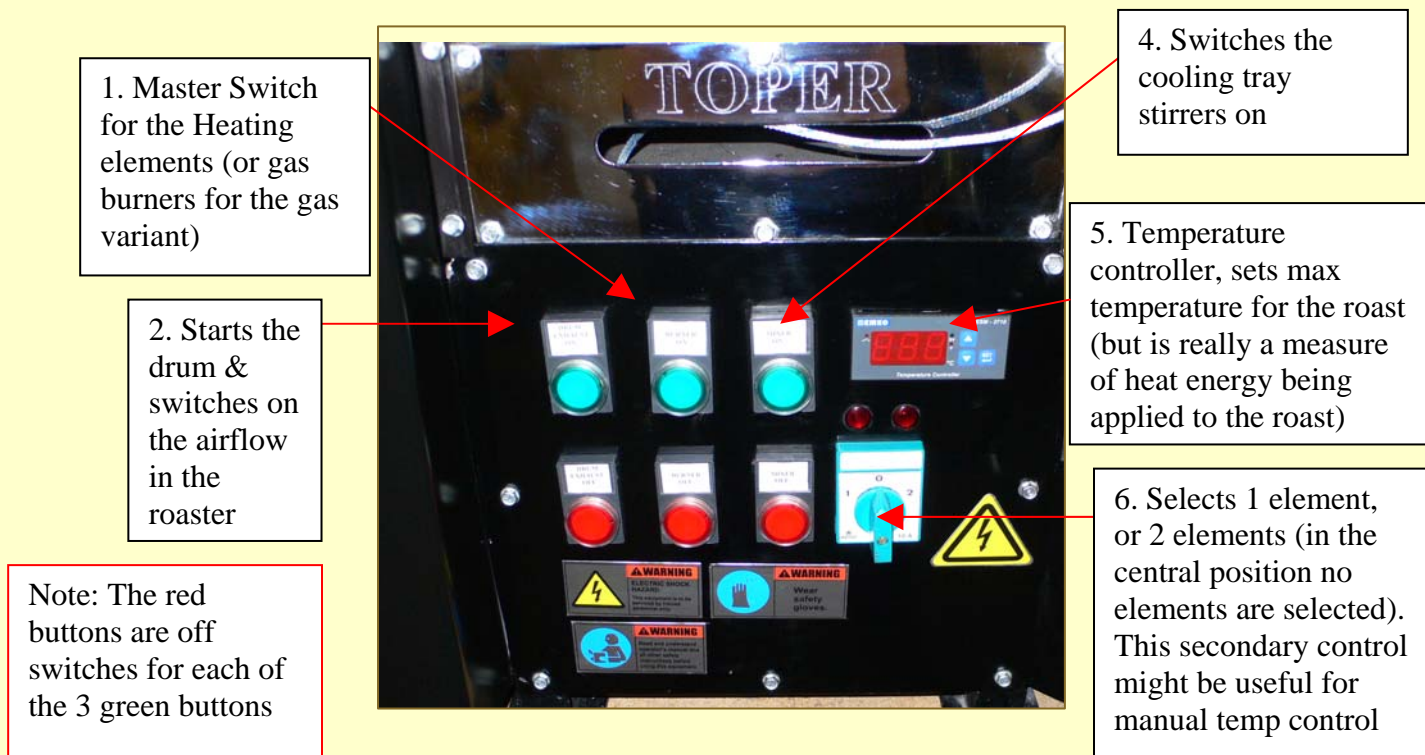


Dark roasted Santos.



Medium Roasted Colombian.

The control panel – Looks complicated, but easy to use



The main control panel of the Toper Cafemino

The controls for the roaster are actually quite simple to use. When roasting coffee the switch numbered 6 will always be set to position 2. The temperature controller once set should not need to be adjusted, unless a particular coffee requires a slower roast or less heat being applied (e.g. decaff) or you are roasting smaller amounts, in which case you would reduce the temperature setting. Remembering this effectively reduces the overall heat energy being supplied to the roaster.

It's really just press button 1 and 2, and once it's warmed up, start roasting!

Warm-up takes around 30-40 minutes in ambient temperatures of 8C and about 25 min in summer),

"I found this roaster gives similar performance to the large commercial drum roaster I have used and has the added bonus of being really easy to use"

Servicing & Maintenance – very little to do

This will be quite easy as all components are quite accessible, e.g. removal of the cover over the drum motor and drive train takes only a few minutes. The use of a few simple tools and a rubber strap wrench (as used for removing oil filters, or opening glass jars) and a C spanner is about all you need. There actually isn't a lot to maintain on a regular basis:

- Drive chain probably only needs lubricating very lightly with a little oil, once per year.
- The cyclone/airflow fan at the top of the roaster disassembled and cleaned of coffee deposits/build up every 500 hours.
- Toper advise greasing the bearings via the grease nipple every 4 years, I think it might be an idea to give it a squirt every 3–6 months, just to ensure the grease doesn't harden in the grease nipple ducts.
- Drum to case clearance adjustment via a boss on the front using a C spanner type tool, as required. It is unlikely you would have to do this regularly even after years of operation.

That's about it, very little to do, apart from the standard things you would do on any commercial roaster each day or as required, depending on how much your using it

A short daily maintenance routine

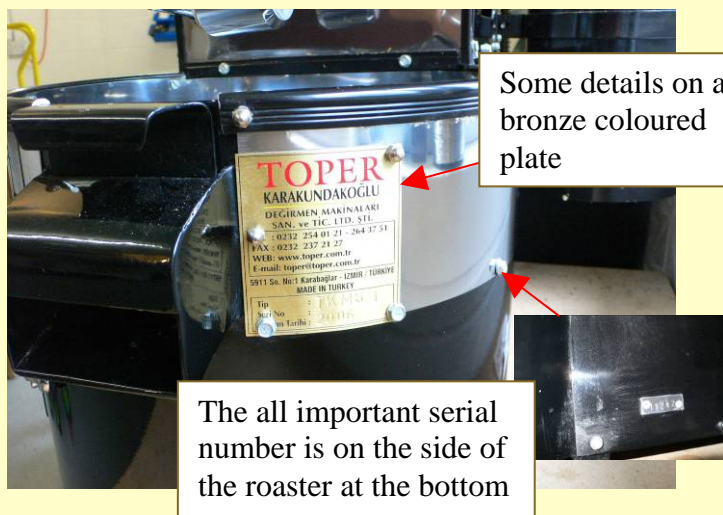
The daily routine would basically consist of:

- Regular vacuuming of the chaff collector and the area below the cooling tray (via the thoughtfully placed hatches, (this can be done with the roaster running, but obviously not with coffee roasting in the drum))
- Ensuring the holes in the cooling tray are not blocked
- Wiping out the Top green bean hopper with a damp cloth
- General visual check round the roaster (to ensure nothing is loose, frayed or otherwise displaced)

Vital Statistics – Some facts and figures

The vital statistics for Toper Cafemino were a little conflicting when I last looked. My own measurements, estimates and main features are below:

- Small Footprint for countertop placement
Dimensions all approx. Overall maximum W = 540 mm, L =1010mm H=805 mm –
- 100% electric – coffee shops and small roasters, won't have concerns associated with using gas or propane appliances in a retail environment. Roaster uses 1 x 220–240V SINGLE PHASE electric wall outlet.
- Total roaster power consumption approximately 2.8 KW, Heating elements 1600W, Motors I estimate approx 400–600W each (drum and airflow) total 800–1200W.
- Weight approximately 85kg
- Maximum batch capacity 1kg and capable of roasting 3kg+ per hour depending on roast level.
- 3 motors
- Professional sample puller – for sampling beans without interrupting the roasting process.
- Sight glass – for visual inspection of roasted beans inside the drum
- Cyclone chaff collector included
- Cooling tray using forced air cooling



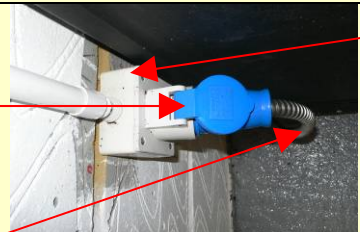
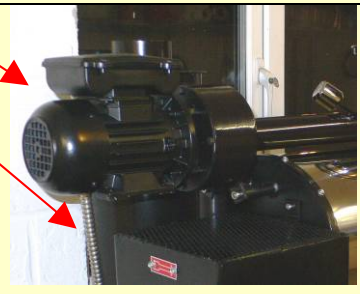
Information and rating plates on the Toper Cafemino

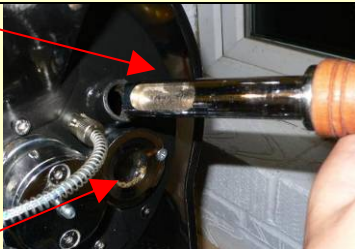
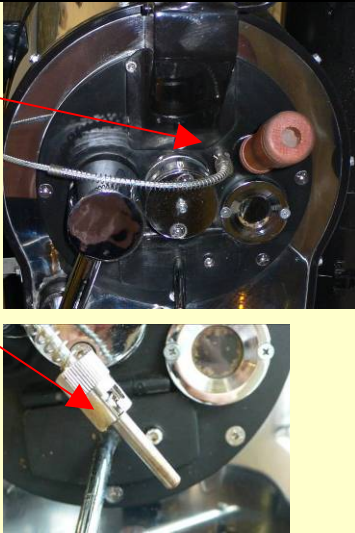

Preparing the machine for use


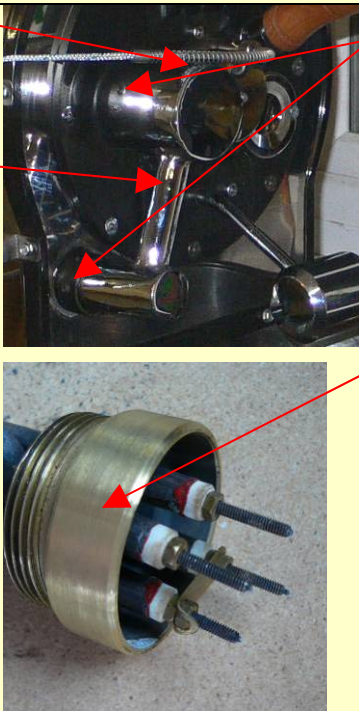

The roaster came with an extremely annoying coating of a grease to protect it from the environment. Izmir where they are made is (I understand) by the sea. This grease was very difficult to remove from the roaster, but I would recommend removing it all before operating it.

I have read that the drums of roasters need to be seasoned, by having around 15kg or more, of coffee roasted in them before they roast really well. I didn't really notice any problems working with an unseasoned drum, although I must admit my roaster seems to work better now...possibly because I am more experienced, or possibly the drum is now well seasoned!

Key features and comments – A more detailed probe

Item/Description	Picture	Comments
<p>It is a nice quiet machine and would not be tiring to work around for long periods of time.</p>		<p>Roast development (1st and 2nd crack) can be easily heard.</p>
<p>The roaster is ready to go from a cold start in around 25 – 40 minutes, depending on ambient temperature.</p>		<p>This is not as long as it seems, especially considering the first couple of roasts, don't seem to take noticeably longer than the rest. Mainly because of the thorough warm up that takes place.</p>
<p>Access to the internal components is good and easy. Screw type bolts are used and they are all the same size, making panels and outer cages easy to remove for maintenance.</p>		<p>Everything is quite accessible and there are not any difficult screws to remove. Toper have minimised the needs for special tools. The only tool I was aware of that could be termed a special tool was that needed to adjust the front drum/chassis clearance. Basically a C spanner for the bearing boss. (I fortunately already have one from an old bicycle toolkit).</p>
<p>Controls are clear and easy to use; the temperature controller is simplicity itself to set. There are other program modes within the controller, but none of them are (or should) be used.</p>		<p>The control buttons light up, but the lights are not very bright, so in normal lighting it's a little hard to see. It would be nice if Toper could do something about this in later machines, but is not a problem that affects the use of the machine.</p>
<p>The mains connector was an Industrial 3 pin. I would think this was to comply with many of the electrical regulations in industrial premises.</p> <p>Note the armoured cable</p>		<p>Luckily Toper also supplies the wiring box to allow you to convert your existing 3 pin outlet.</p> <p>Please note my roaster is single phase 240V, not 3 phase, even though the plug may look similar to a 3 phase plug (I believe a 3 phase variant is available).</p>
<p>One of the large industrial Camak motors on the roaster. Just below you can see one of the armour sheathed cables</p> <p>As far as I could tell they all used standard industrial motor mountings</p>		<p>Handy if you ever needed to source a standard industrial electric motor as a replacement. I think this would be easy to do</p>

<p>The Trier (sample spoon) is of a good size and another useful tool to help gauge roast progression. The beans can be drawn (and returned) to the roaster for sampling at any time.</p> <p>There is a heat proof glass viewing window below the trier a nice feature, but personally I do not find these useful to gauge roast progression</p>		<p>The Trier worked well.</p> <p>A few beans can get caught in the viewing window area during the roast. This does mean you have to pick out a few under-roasted beans from the roast</p>
<p>The thermocouple is placed just above the moving bean mass.</p> <p>Close up of the Thermocouple which has been removed from the roaster for a quick clean (fits like a bayonet lightbulb so easy to remove and refit.)_</p>		<p>The temperature measured is only loosely coupled to the internal temperature of the beans. Due to the placing of the heating element, I came to think of working with the temperature controller as controlling the "heat energy" being imparted to the beans</p>
<p>The cooling tray works really well to get the temperature of the beans down quickly after roasting. The stirrers do a reasonable job of pushing all the beans out of the exit chute.</p> <p>There is a hatch below the cooling tray to allow any debris and chaff to be removed.</p> <p>Inside the cooling tray hatch you can clearly see the motor which powers the stirring arms. The chaff that collects in here needs to be regularly vacuumed out on a daily basis.</p>		<p>The holes I found easy to keep clean using a vacuum cleaner.</p> <p>I did find the chaff removal hatch door did not fit as snugly as I would like. A snug fit might be good to get even better airflow when cooling the beans. A few minutes installing some single sided foam tape where the door meets the chassis and the problem was solved.</p>

<p>The electrics are all pretty high quality, nice touch armoured cables for the mains and what looks like silicon rubber sheathed high temperature cable to the heating element.</p>	<p>I did remove the cover from the front operating panel, no photographs as it's not easy to photograph in there. The electrics all look well made and of good quality.</p>
<p>The tubular heating Elements are inserted through a circular hole under this cover.</p> <p>The wiring carrying power to the elements passes up this tube.</p> <p>The whole system works quite well and element replacement takes around 10 minutes. You do however need a small rubber strap wrench as used with oil filters or jam jars (cost a few pounds) to loosen the element before unscrewing</p> 	 <p>My one criticism of the chrome cover is the use of grub screws to secure the cover in place. These two 4mm grub screws have to be screwed in tightly so the pressure prevents the cover from slipping off. I would prefer to see longer screws engaging in a hole at the bottom and a hole drilled in the bronze heating element holder at the top.</p> <p>This would make a much more positive hold for the cover. I have advised Toper of this suggestion</p> <p>In fairness, it has not loosened or slipped off yet. Existing roasters could be modified, but not without permission from your supplier or Toper.</p>
<p>The temperature controller was extremely easy to use. Changing the preset maximum that the roaster will roast at takes a very little time.</p> <p>Simply press the set button for a few seconds, and a green light comes on, then press the up or down buttons to change the temp setting. Press the set button again and that's it.</p> <p>The current maximum setting can be quickly checked by pressing the set button, pressing again returns back to current temp display.</p>	 <p>The unit is an EMKO ESM-3710. In common with most if not all the other parts, they are made in Turkey and in many cases in factories close to or based in Izmir.</p> <p>The close relationship they have with their suppliers is very beneficial, evident when making modifications & shipping parts during testing!</p>

The included chaff cyclone is a great addition. It does successfully catch whatever chaff escapes the drum.

In fairness though you also get a lot of chaff in the area under the cooling tray as well, which you periodically remove via the hatch and a vacuum cleaner.

The flue connector at the top is a standard 100mm diameter. Useful to know if you want to get your ducting before the roaster arrives.



There are two hatches, so you have good access to the entire cyclone for cleaning. The chaff actually collects in the lower chamber.

It does actually seem 100% effective in preventing chaff escaping out of the flue! In fairness though a lot of chaff does collect under the cooling tray

The top hopper allows you to have 1kg of beans ready to go as soon as you have dumped the first batch and the drop temperature is where you want it to be.

The beans drop through an internal channel into the drum. The lever just behind the hopper controls the trapdoor allowing the beans to enter the drum



It may just be my machine, but there is a little ledge inside which can trap a few beans. They then sit on this ledge at the top of the drum and go brown. When you drop the next batch in, these beans if left tend to burn in the drum.

The problem is easily solved by the use of a chopstick which I quickly move back and forth inside the chute to dislodge any trapped beans so they fall into the drum and roast normally.

Toper should at some point look to smooth this area out.



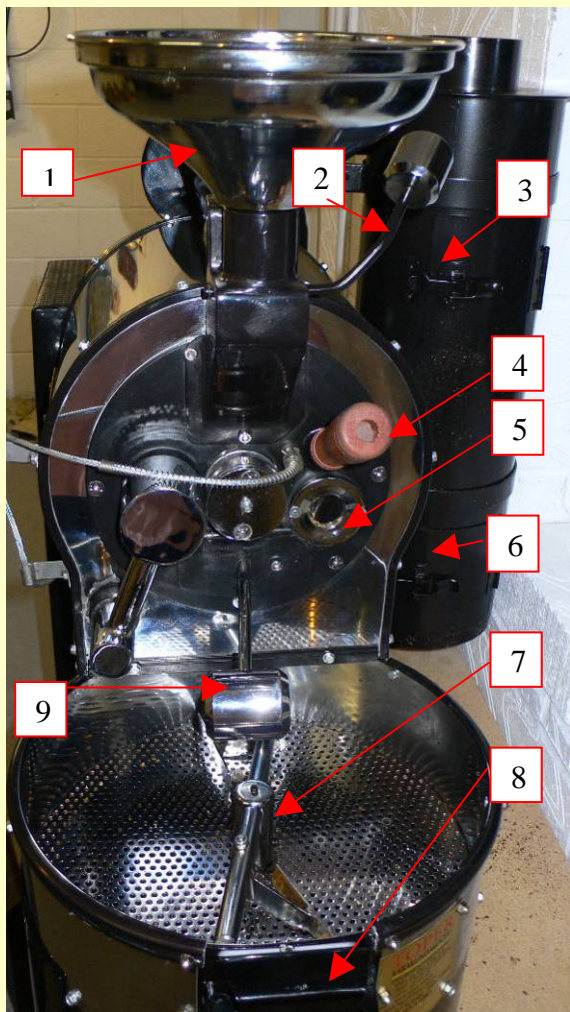
<p>The drum door simply lifts to allow the beans to exit the drum. The hinge has a sort of step in it so that it will hold the hatch open, without you having to hold it.</p> <p>I don't know if this ability for the door to hold itself open is by design, or just luck?</p> <p>On my roaster it only works when the roaster is hot and can sometimes drop closed of its own accord.</p>		<p>I use a piece of wire (with a hook top and bottom) as shown to hold the door open temporarily whilst I wait for all the beans to exit the drum.</p> <p>Will be mentioning this to Toper, as a more elegant solution would be good.</p> <p>However not a problem really to hold the door open for 15 seconds or so!</p>
<p>I would have liked to have seen a tool to empty the drum in the event of a mains failure as the drum cannot be turned with a crank handle as on many large commercial roasters.</p>		<p>A tool can be easily and cheaply fashioned from what is called flexible ply as I have done here.</p> <p>It is capable of removing at least 85% of the beans from a stationary drum.</p>
<p>Heating Element heat shield: I eventually removed this as I wasn't happy with what it was doing, the thing also tended to become a bit friable with parts of the element flaking off. My view was that the machine would also roast better with it removed</p>	<p>Interestingly, Toper no longer ship the Cafemino with this heat shield, apparently they felt the customers didn't like it. I do think my roaster roasts better without it, but sometimes an un-roasted bean falls onto the element when filling the roaster, just burns up without causing any problems. My personal view would be that if you have a heat shield on your element, try removing it.</p>	

Photo Gallery

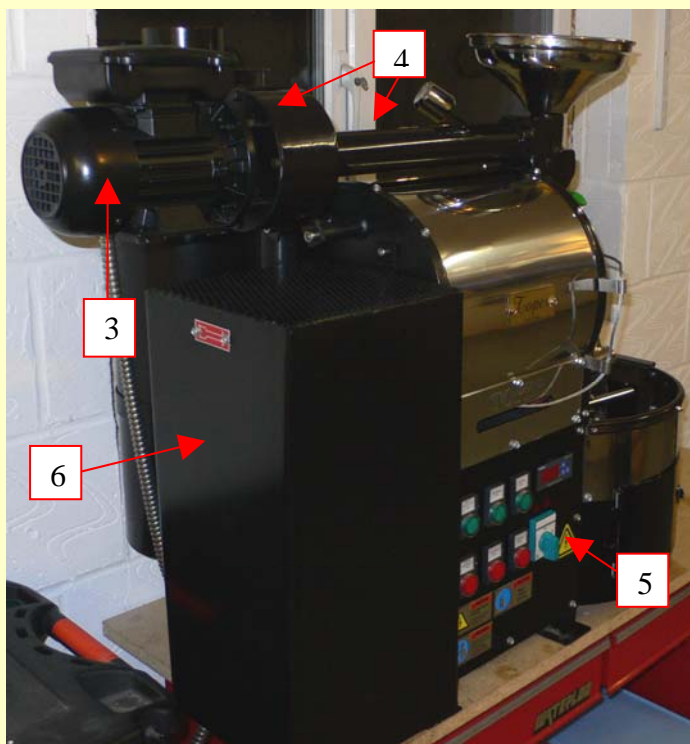


Front of the roaster, with green bean hopper (1), Green bean drop handle (2), Chaff Cyclone (3), Trier to inspect roast (4), Viewing window into drum (5), Lower hatch for chaff removal (6), Cooling tray and motorised stirrers (7), hatch for stirrers to eject roasted beans into suitable container (8)

“It is a beautiful looking roaster, even though it’s intended for commercial use”



Side View & Rear View, Cooling tray chaff removal hatch (1), Thermocouple lead (2), Industrial Motor driving roaster airflow (3), Housing covering impeller fan and top tube drawing air/chaff from roasting chamber, Control Panel (5), Cover for industrial motor and chain drive for drum (6).



Final Thoughts – How well does it do the job it's designed for

Reviewing a roaster is a very difficult thing. I personally have only experience of larger gas powered commercial roasters to compare it with, although it compares very well with the large commercial roasters

The Cafemino looks like a miniature (large) commercial roaster and appears to function almost as well. It is designed with the espresso bar, coffee shop, and retailer in mind, who wants the benefit of providing higher quality, fresher coffee and espresso to their customers. It certainly would (in my opinion) enhance any outlet in which it is placed and only one look at the pictures of my own (working) roaster should convince you of that. It's a serious machine that will tell your customers that you're serious about coffee.

It is definitely capable of roasting about 3kg + of coffee per hour, this is not a wishful statement and is well within its capabilities. Many roasters do cooling and roasting simultaneously in the same drum, which is wasteful in energy and usually will only allow a couple of roasts per hour.

The roaster is a fairly massive, all metal, commercial machine that should last a long time, the core of the machine will probably outlast me and be used by my son. It roasts quickly, quietly and well. The range of its capacity is very good and from 250g to 1000g, is impressive in its versatility. Many people might presumably buy it as a sample roaster as well as a small batch roaster. Certainly if you were an Internet Coffee Trader, a small coffee bean outlet or a coffee shop it would easily have the capacity to meet your needs. In 4 hours roasting you would typically be able to produce 14kg of coffee. Importantly the roaster is designed to be operated for hours on end, not just a few roasts per day

"it will probably outlast me and be used by my son"

Suitable for home use?

It has never ceased to surprise me how dedicated home coffee users are and how much they will spend on equipment. One question a few of them may be asking is...."is this suitable for home use"? Well it's quite big and heavy, would need to be installed in a garage or workshop, but yes you could use this at home, it's not designed as a home roaster, but if you really want to, you can.. There is a LPG or Natural Gas variant available (which I have not yet reviewed), my initial thoughts would be that it would be a lot more aggravation for your average home user (gas/bottled gas installation and the more demanding flue and ventilation requirements).

What about spares?

Spare parts when your roaster is made in Turkey might be a concern for some people. Rest assured that Bella Barista, the UK & Ireland authorised distributor will have a good stock of all the spares you are likely to need. All I can say is when testing and requesting a number of parts for evaluation processes, Toper were able to deliver parts on a next day basis, in some cases I would request a part at 4pm by e-mail and it would arrive the next morning from Turkey! Your authorised dealer, Bella Barista, will get a service of the same standard. Another important consideration, many of the parts are standardized components that should remain available anytime, everywhere in the world at a reasonable cost. These include, but are not limited to, motors, transformers, electrical switches, thermocouples, temperature controllers and drive chains. This makes the roaster easily repairable wherever and whenever it may be required. Although the use of non Toper parts during the warranty period it would invalidate your warranty).

It's also worth noting that parts manufactured by Toper are priced competitively and you will keep your Toper in better and safer condition by using original parts.

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Why buy a Toper Cafemino?

The Cafemino is very easy to learn how to use and the temperature controller means you don't constantly have to watch and control the temperature. Its performance is almost on a par with much larger and more expensive commercial gas roasters

The benefits of an electric Roaster

The Gas roasters I have seen do lose a significant proportion of combustion gases through the flue, which as a consequence gets much hotter. Installation is also far simpler for an electric roaster, especially when used in a small retail environment. For mobile catering trailers, a gas variant is available and may provide the only option in some cases

“Bella Barista and its parent company Time Leisure have over 20 years experience in dealing with commercial catering equipment”

It looks great!

The fact that everyone who has seen it thinks it looks nice. Even though I talk about an industrial finish, the Roaster does have a certain “wow” factor and is going to look very impressive indeed to any of your customers, especially as it comes in many different colours and finishes.

It does what is says on the tin

Things work well and it's very low maintenance, especially compared to home roasters you may have used. The Cafemino really does not require much looking after and it surprised me to realise that many home roasters need more maintenance than the Cafemino, for roasting considerably less volumes of coffee.

Bella Barista – Topers authorised distributor in the UK & Ireland

It is important for any authorised distributor to be able to rely on the manufacturer. I have found Toper as a company to be very professional and responsive. I firmly believe the attitude of the company who make the product is as important as the product itself.

Value for money?

For me, this is where the Toper Cafemino really shines. **“Compare the Toper specifications to any other similar capacity roaster available and it's clear that it is outstanding value for money, with no compromise on performance or features”.**

Are there some improvements that could be made? Yes of course, but none of the improvements really affect its ability as a roaster and may only make some aspects of operation a little easier. In other words, they are not “big ticket items”. In terms of sheer value for money though, I think it's unbeatable!

Why buy from Bella Barista?

You have the security of dealing with a UK company and enjoy all the protections and safeguards that this offers. Bella Barista and its parent company Time Leisure have over 20 years experience in dealing with commercial catering equipment. This experience will be invaluable in ensuring your Toper Cafemino performs impeccably from day one and is well supported from within the UK.