



GROWING REGIONS

Guanacaste

The region is made up by the Alajuela, Guanacaste, and Puntarenas provinces. The coffee plantations are located in the mountain zones with cooler temperatures. The soil is volcanic, extremely fertile, and has excellent structure.

Tres Rios

The coffee plantations are located near the Irazu Volcano at an altitude range of 1200 to 1560 masl. The soil has a small tropical acidity caused by the volcano; it is rich with organic matter. The soil characteristic allows the good root development, holding moisture and facilitating the oxygen flow, supplying vitality to the tree.

Turrialba

This region is characterized by having farms that are simultaneously cultivating coffee, cacao, and banana. The altitude range is between 600–1300 masl. Caturra and Catuai varieties are cultivated in this region.

Orosi

Coffee has been grown for more than 100 years in Orosi. The fertile land and excellent climate conditions permits the coffee-growing activities. The farms are located at an altitude range of 1000–14000 masl. Volcanic soil and high fertility.



GROWING REGIONS

Tarrazu

Tarrazu accounts for nearly 35% of the total coffee production in Costa Rica. The altitudes of 1000–1800m produce some of the most nuanced coffee profiles in Costa Rica. Tarrazu has been home to some of the most impressive advancements in coffee processing in the country, and the result is extremely clean coffees. Tarrazu is able to produce extremely high qualities of larger lots of coffee in addition to micro-lots.

Central Valley

The Central Valley comprises San Jose, Heredia and Alajuela provinces. The region is characterized by having a well-defined wet and dry season. The coffee plantations are at a range of 1000 to 14000 masl. The Central Valley yields nearly 15% of the total production in the country.

West Valley

The coffee plantations are located at an altitude range of 800 to 1400 masl. This region has produced an extremely high percentage of CeE winners, and produces nearly 25% of the total coffee production in the country. Primarily Villalobos and Villa Sarchi varieties are found here.

CONTACT US

www.cafeli.com.mx

E-mail: cafeliroasting@gmail.com cafeli@live.com.mx

[f/cafelimaquinaria.agroindustrial](https://www.facebook.com/cafelimaquinaria.agroindustrial)



*Cafeli Coffee Roasters &
Export Coffee Co.*



CAFELI ROASTERS COSTA RICA

ABOUT US

Our Mission

To help small Costa Rican coffee farmers by:

- **Placing their coffee for a better price** in markets around the world.
- **Providing affordable roasting services.**
- **Providing affordable coffee processing equipment**

History

Cafeli Maquinarias was founded by Heriberto Linares in Coatepec, Veracruz, Mexico **over 25 years ago**, manufacturing equipment for all aspects of coffee processing.

In 2014, Benoit Berho began representing **Cafeli in the United States**, presenting roasters especially in the Pacific Northwest, and in the coffee producing regions of South America.

In 2017, Cafeli Roasters Costa Rica was established in the Province of Cartago, Costa Rica by partners Benoit Berho and Mario Miranda, with well-known barista and taster Josué Hernández.

Coffee

We export a variety of coffees from different regions of Costa Rica, such as Valle Central, Tres Rios, Turrialba, Orosi, Brunca, Tarrazu.

Toaster For 2 Kg / Cycle Of Coffee

Includes feed hopper roasting chamber mounted on self-aligning bearings, made of stainless steel and T-304 food grade tamos cyclone collector and fan, the front panel is chrome which has oversight peephole, a thermometer and sampler of stainless steel.

Cooling bath made of stainless steel T-304 food grade . The cylinder is driven with a motor and reducer 1/8 hp . The cooling system is operated with a fan which operates with a 1/4 hp motor Ignition system is electronic and the linear burner has high pressure regulator, pressure gauge and safety valve. The finishes are automotive acrylic enamel paint and chrome type .



1º Kilo/Cycle Roaster, Tauro Model

The Tauro 10 kg model was designed to run very quietly since they are often installed in public places such as coffee shops, malls, restaurants, and coffee sales points. This roaster will provide a delicious aroma in those spaces.

This equipment is essential for your business place to promote your coffee, allowing the clientele to see how freshly roasted your products are. Since it is industrial quality, it can run all day long.

This equipment is manufactured of the finest quality materials, making it sturdy. Nevertheless, we have added high-quality finishing details to make it appealing to the eye.



Toaster For 1/2 Kilo Cycle Of Coffee

This roaster was designed to provide a lovely aroma to set the atmosphere in restaurants, coffee shops, and small coffee sales points to enhance sales. Roast small quantities while your clients are present! Important: This roaster was not designed to work continuously. To guarantee long roaster life, no more than 12 batches per day should be roasted.

Main characteristics:

- Very simple operation
- T-304 stainless steel cylinder
- Manual on/off
- 1/8 hp motor
- 1/8" Turbo fan
- 10 minute preheat
- Light roast in 12 minutes
- Runs on L.P. 200 gas



Molino

INFORMACIÓN TÉCNICA

- ✓ Torrefacción
- ✓ Tolva acero de alimentación.
- ✓ Capacidad de tolva café tostado 2.50 kgs.
- ✓ Compuerta de descarga.
- ✓ 7 niveles de molido con puntos intermedios.
- ✓ Boquilla de descarga (inoxidable grado alimenticio).
- ✓ Capacidad de molido 60.00 kg/hr.
- ✓ Peso aproximado 29 kgs.
- ✓ Motor de 1.00 HP [sistema motriz]
- ✓ Pintura esmalte acrílico, tipo automotriz.
- ✓ Voltaje 110 volts.
- ✓ Color a gusto del cliente.



Morteadora

Nuestro equipo es de **alto rendimiento**; por lo que no quiebran los granos, no calienta las almendras, pues el café al entrar a la cámara de moreado y es liberada la cascarilla en la cual está cubierta esta basura es succionada por un ventilador de excelente rendimiento, logrando con esto que los granos salgan limpios.

Las morteadoras **las fabricamos en varias capacidades**, según sean las necesidades del cliente.

MAIN CHARACTERISTICS

MORTEADORA	UNITY	EXPENDING	#4	#3	#2	#1	#0	#00
Capacity	QQ/HT.	1.5	3	5	5	15	25	40
Capacity	KG/HR	69	138	230	230	690	1150	1840
Power	H.P.	1.5	3.00	5.00	5.00	15.00	25.00	40.00
Diameter	mm.	88.90	127.00	165.10	165.10	273.00	355.60	457.20
Velocity	R.P.M.	500	500	500	500	500	500	500
Fan Speed	R.P.M.	2000	2000	2000	2000	2300	2300	2300
Large (C)	mm	1050	1050	1300	1300	1660	2120	2320
Width (B)	mm	450	640	800	800	850	1060	1300
Height (A)	mm	900	900	1100	1100	1500	1700	1700

