



LINK

PRODUCT INFORMATION
VERSION: ADDIS 4.1

nucleus

LINK

Our purpose

Produced as a collaborative project by Nucleus Coffee Tools and Kaffelogic, the LINK sample roaster is focused on technology, practicality, and affordability. The purpose is to empower 'easy sample roasting' in all areas of the global coffee industry: producers, exporters, buyers, and roasters.

We realised that our industry has a massive problem that nobody is trying to address: sample roasting. So many consequences come from the success or failure of the roast in the coffee quality assessment and purchasing. It's a crucial point in the process that can make or break a deal as it dictates how the buyer perceives the quality of the sample.

Too often, the poor quality of the roast is the cause of many great coffees being left overlooked and left on cupping tables, unpurchased. We wanted to dedicate our time to finding a way to solve this and to make quality sample roasting technology not only affordable but consistent and easy to use all over the world.

The LINK sample roaster

The solution was the 'LINK', adequately named as a bridge or connector between the Producer-Exporter-Buyer and the User. For professionals in coffee-producing countries, the LINK roaster has several unique features that enable easy and consistent roasting. This includes altitude calibration and a custom-built algorithm that predicts and recommends tailored profiles based on volume per weight, density, and process. By inputting this information, anyone can roast, no matter where they are.

It is already being used in cupping labs at numerous leading coffee farms worldwide, and is the official World Roasting Championship sample roaster for 2024-2026. It is also being used by several other competitions and auctions, including the Specialty Coffee Association of Panama for the 'Best Of Panama' auction samples, as the recommended roaster for buyers to prepare the coffees on.



The LINK ecosystem

The LINK sample roaster operates with three different, but integral components: the LINK App, LINK Studio, and the LINK roaster itself.

The LINK App allows users to input a range of information about the coffee they wish to roast.

Provided at no cost, the LINK App's algorithmic profile selection will provide the ideal recommendation for the roast Profile Pack, Power Curve/Roast Profile, Suggested Development Range, Fan Action (fan speed), and the Expected First Crack for each coffee.



The LINK Studio provides the ability for users to watch their coffee roasting live, in real time, update firmware, customise roast profiles, and select a roast profile (if desired).

Provided at no cost, the LINK Studio can be used to update all firmware, track live roasts or edit unique roast profiles. However, the LINK roaster can also be independently, and does not require a constant connection to the LINK Studio.

The LINK sample roaster can be used independently of the LINK Studio, providing a standalone roaster that doesn't require a wifi or computer connection.

All LINK roast profiles are housed within the roaster, and can be accessed at any time. It can roast any sample of coffee between 50-100g, and allows the user to change preferences, calibrate for altitude, log and change First Crack (FC), adjust fan speed,

Roast profile selection requires use of the LINK App.



Accolades

Sponsorships

- Official Sample Roaster – World Coffee Roasting Championship 2024-2026
- Official Sample Roaster – Korean Coffee Roasting Championship 2024
- Official Sample Roaster – Indonesian Coffee Roasting Championship 2024
- Official Sample Roaster – Taiwanese Coffee Roasting Championship 2024

Competitions

- 1st place, World Brewers Cup Championship 2024 – Martin Wöfl (Austria)
- 1st place, World Brewers Cup Championship 2021 – Matt Winton (Switzerland)

FEATURES

- Able to roast between 50-100g samples of coffee
- LINK Studio program for live roasting
- Free updates for all firmware and app updates
- LINK App for profile selection, altitude calibration and Advanced roast features
- Density-by-weight measurement for profiling
- Military-grade carry case
- 850+ roast profiles across Cupping, Filter, Espresso, and Omni-Roast styles, including WBrC-winning roast profiles
- Species Selection mode, including non-Arabica coffees
- Advanced Dial-in Manual profile selection mode
- Advanced Arabica mode
- Heirloom Cupping function
- Enhancement of First Crack (FC) zones, DTR-activated Boost Zones
- Fan Adjustment recommendations
- First Crack (FC) Automation Zoom
- Mid-roast Fan Adjustment
- RoR Selection

SPECIFICATIONS

- Dimensions: 120mm (W) x 120mm (L) x 450mm (H)
- Weight (in case): 8.8kg
- Powder coated steel roast unit with plastic fittings (Nylon PA66)
- Aluminium roast chamber
- Double layer borosilicate glass hopper, with plastic (Nylon PA66) moulded body parts and replaceable silicone seal





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LINK.