



TOP ROASTERS

PREMIUM COFFEE



PRODUCT CATALOGUE

www.toproasters.com.tr



ABOUT US

Turkish coffee, which emerged with the roasting of coffee beans sent to Istanbul by the Governor of Yemen in the mid-1500s, has been at the focal point of our eating and drinking culture for centuries.

Coffee, which met with the public in the palace and surrounding districts in Istanbul in the first place, was instrumental in the opening of Tahtakale and Sultanahmet coffeehouses. Later, it spread to Europe and from there to the world through Venetian merchants.

We, as the Top Roasters family, are honoured to present you our coffees roasted from arabica beans grown in various regions of the world with our Top Roasters Premium Coffee and Historical Sultanahmet Kahvecisi brands in order to keep this valuable culture alive.

Our products are met with interest in all regions of Turkey and in centres abroad and come to the fore with their taste and quality. Since 2015, with this awareness, we have been transferring all our knowledge and experience to the coffees we produce in our factory in Istanbul Ataşehir.

In addition, we are your solution partner in the franchise system for your venues with the Top Roasters Cafe brand or in the process of creating your own brand. We plan turnkey cafe installations with our expert team down to the smallest detail with the contracts we make on a project basis.

In our barista academy, we train your personnel who will add value to your business with our industry-proven trainer baristas.

As the Top Roasters family, we have a special responsibility to introduce Turkish coffee to the world in this adventure we embarked on with a boutique production approach, and for this reason, we act with the aim of making the most accurate production in our coffees.

We are stronger with you...

TOP ROASTERS PREMIUM COFFEE

ROASTING COFFEE

Top Roasters is with you on the journey of coffee beans turning from green to brown.

We carefully roast the soft and fresh green coffee beans, which we bring by choosing the best ones from countries with intense climate diversity such as Brazil, Ethiopia, Kenya, Guatemala, in our advanced technology roasting machine, with professional and special methods, in accordance with the aroma and characteristics of the coffee.

The unpredictability between roasting degrees is one of the biggest challenges wholesale roasters face. As Top Roasters, we analyze the profile of the bean in the best way, blend our technological roasting machine and our professionalism together, and minimize this unpredictability and reveal the best coffee.

After roasting, we offer you the degassing beans, which we rest in silos that do not allow air from the outside for a period of 1- 5 days, depending on their type and structure, without losing their aroma and flavor.

CAFE SOLUTIONS

For a professional cafe design, under the name of our franchise brand or your own brand, we determine the most accurate requirements for your space from A to Z together, and we provide you with the best quality service according to the characteristics of your space, location and target audience, together with our experienced architects and consultants. Below you can find all our wholesale and consultancy services that you can benefit from if you wish.

- Fresh bean coffees that we carefully select and roast
- Technical infrastructure and bar installation
- Architectural infrastructure and concept work
- Menu and logo design
- Barista and coffee training
- Espresso machines
- Coffee Mill
- Filter coffee machine
- Coffee brewing accessories
- Blender
- Ice machine
- Beverage machines
- Third generation coffee brewing equipment
- Coffee machine repair and maintenance
- Coffee machine spare parts

Please contact for more information.

FRANCHISE MODELS



COFFEE SHOP CONCEPT

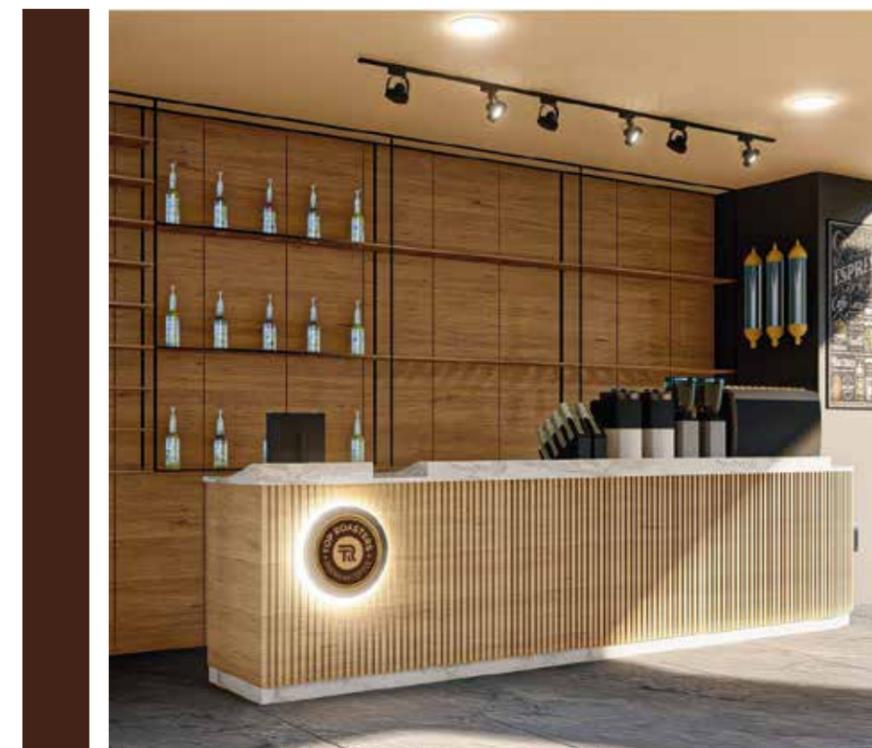
It is a cafe concept where seating groups are more intense and you can easily reach quality time and quality products.

- 100 - 175 m²
- Hot and cold drinks.
- Hot and cold food.
- Desserts.
- Retail areas.
- Sitting groups where you can spend a pleasant and comfortable time for a long time.
- Desk groups where you can work with your computer, hold meetings and talks.



COFFEE STATION CONCEPT

- 3 - 5 m²
- Hot and cold drinks.
- Quick and easy access to quality and taste.



COFFEE CORNER CONCEPT

- 10 - 20 m²
- Hot and cold drinks.
- Hot and cold food.
- Desserts.
- Disposable kitchen utensils.
- Quick and easy access to quality and taste.

OUR DEALERS IN TURKEY



The provinces where we give dealership are shown with the  sign.

İSTANBUL - BALIKESİR - BOLU - KONYA
ANTALYA - SAMSUN - ERZİNCAN

OUR FRANCHISE BRANCHES IN TURKEY



The provinces where we give dealership are shown with the  sign.

İSTANBUL - MUĞLA - BOLU

FAIRS



APPLICATION

The applications of our dealer candidates are received through the application form, which is the first step of being a TOP ROASTERS member.



PRE-INTERVIEW AND INVITATION

Our franchising team communicates with our dealer candidates and conducts a preliminary interview and gives preliminary information about our franchising system. Candidates who are evaluated positively are invited to our center and a face-to-face interview is provided.



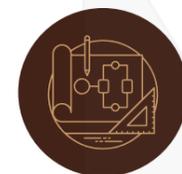
PRELIMINARY PROTOCOL AND LOCATION

A preliminary protocol is signed with our candidates, whose preliminary interview is positive, that starts the dealership process. Then, by giving information about our location criteria, the most suitable place for our dealer candidate is decided together.



AGREEMENT

Our dealership contract is prepared and mutually signed, together with the documents requested for the franchising contract from our dealer candidate.



ARCHITECTURAL PROJECT

In accordance with the concept, our architectural team prepares and presents the design of the store in 3D and the construction begins.



PERSONNEL RECRUITMENT AND TRAINING

Near the completion of the construction, our operations team performs the recruitment. First the theoretical training, then on the other hand, completes its practical training and makes it ready for branch opening.

SİRHA 2019



COFFEX İSTANBUL 2020



BARISTA ACADEMY

BARISTA ACADEMY

At the Barista Academy, your barista learns every point you need to know about the preparation and presentation of coffee. In addition to having information about the whole adventure of coffee from the field to the cup; From Turkish coffee to espresso-based coffees, from cold coffees to lattes, he receives a practical training.

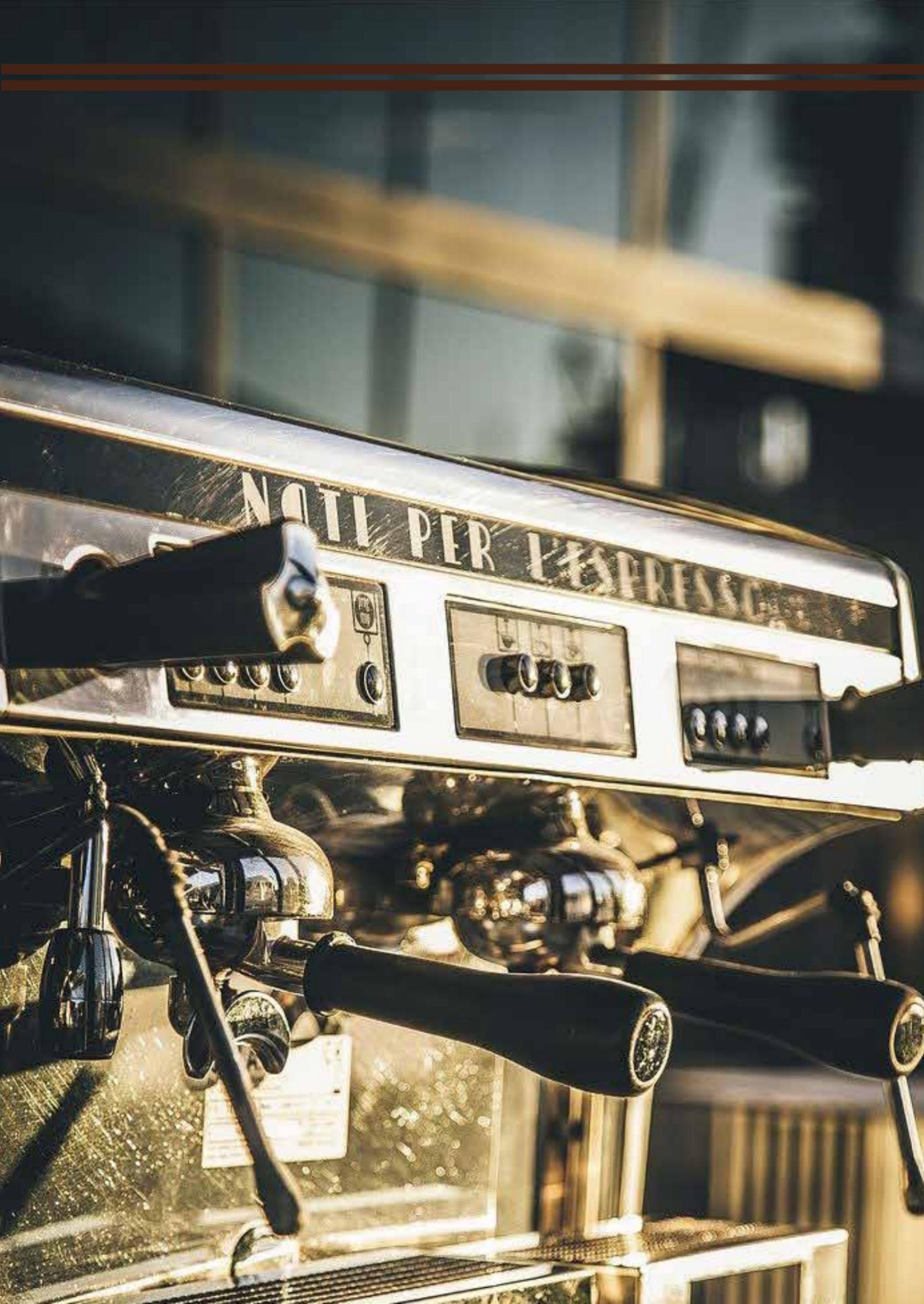
Professional Barista training is a minimum of 24 hours and continues until the barista candidate masters the subject. At least 70% of the training time is spent practicing. If you wish, you can also stay at our contracted hotel at an affordable price. To participate in the training, the participant must be over the age of 18. Training can be carried out in Turkish or English. In the trainings, the level of knowledge of the participant about coffee is taken into account, but even if they do not have any knowledge, everything they need to know in order to become a barista is taught. We provide barista training free of charge for franchising, dealership and heavy tonnage coffee purchases.

CONTENT OF THE TRAINING

- General information about coffee, types of beans and their properties
- Tasting notes that vary according to the region of the coffee bean,
- Calibration settings of espresso machine and mill
- Preparation of classic coffees (Turkish coffee, espresso, latte art, americano, cappuccino, macchiato
- Third generation coffee brewing methods (chemex, v60, siphon, aeropress, cold drip and brew...)
- Basic hygiene rules and daily machine maintenance
- Coffee shop management
- Coffee preparation and presentation shows

Please contact for
more information.





COFFEE MACHINE REPAIR AND MAINTENANCE

The repair and maintenance of all kinds of coffee machines are carried out in the fastest way with the expert team of Top Roasters. A temporary machine is provided for you to continue brewing your delicious coffees during the repair.

You can reduce your chances of encountering a machine malfunction by having regular maintenance to prevent any problems that may occur with your coffee machine. With the top roasters team, you can make the most of your machine's potential.

Top roasters are assertive about having the best quality in repair and maintenance and at the same time the most affordable price. Our customers using Top Roasters coffee can benefit from the same service and many more privileges.





Please contact for more information.

SINGLE ORIGIN / LOCAL COFFEE

<p>KENYA AA</p>		<p>Processing Method: Washed Core: Arabica Harvest Time: Nov-Dec Body: Balanced Altitude: 1500-1600m Acidity: Shiny Tasting Notes: Lemon, Lime, Mango</p>
<p>COSTA RICA</p>		<p>Processing Method: Washed Core: Arabica Harvest Time: Oct-March Body: Rich Altitude: 1200-1800m Acidity: High Tasting Notes: Chocolate, Caramel</p>
<p>GUATEMALA ANTIGUA</p>		<p>Processing Method: Washed Core: Arabica Harvest Time: Dec-March Body: Medium Altitude: 1350m Acidity: Refined Tasting Notes: Chocolate, Caramel, Woody</p>
<p>BRASIL SANTOS</p>		<p>Processing Method: Washed Core: Arabica Harvest Time: May-Aug Body: Medium Altitude: 800-1350m Acidity: Light Tasting Notes: Chocolate, Nuts</p>
<p>COLOMBIA SUPREMO</p>		<p>Processing Method: Washed Core: Arabica Harvest Time: Oct-Dec Body: Medium Altitude: 1650m Acidity: Light Tasting Notes: Chocolate, Strawberry, Nuts, Spices</p>
<p>ETHIOPIA SIDAMO</p>		<p>Processing Method: Washed Core: Arabica Harvest Time: Jan - Feb Body: Full Altitude: 1850-2100m Acidity: Light Tasting Notes: Blackberry, Raspberry</p>
<p>INDONESIA SUMATRA</p>		<p>Processing Method: Washed Core: Arabica Harvest Time: March-June Body: Medium Altitude: 1000-2400m Acidity: High Tasting Notes: Chocolate, Woody, Tobacco, Spice</p>



ESPRESSO BLEND

SPECIAL EDITION BY GARCIA



Processing Method: Washed **Core:** Arabica(blend)
Harvest Time: Nov-Dec **Body:** Medium
Altitude: 1850-2100m **Acidity:** Low
Tasting Notes: Blackcurrant, Candied Almond

BAR TOP



Processing Method: Washed **Core:** Italian(blend)
Harvest Time: Nov-Dec **Body:** Medium
Altitude: 1850-2100m **Acidity:** Low
Tasting Notes: Hazelnut, Cocoa

FILTER BLEND

FILTRE CLASSICO



Processing Method: Washed **Core:** Italian(blend)
Harvest Time: Nov-Dec **Body:** Medium
Altitude: 1850-2100m **Acidity:** Low
Tasting Notes: Bitter, Cocoa

FILTRE PREMIO



Processing Method: Washed **Core:** Arabica(blend)
Harvest Time: Nov-Dec **Body:** Medium
Altitude: 1850-2100m **Acidity:** Low
Tasting Notes: Caramel, Hazelnut



TURKISH COFFEE



TURKISH COFFEE

Traditional taste
100% Arabica
medium roasted



MENENGIC COFFEE

Roasted, ground
menengich



DIBEK COFFEE

Ground Dibek Coffee and
cream



TURKISH COFFEE WITH CHOCOLATE

Ground coffee and
chocolate flavor



TURKISH COFFEE WITH MOUNTAIN STRAWBERRY

Ground coffee and
wild strawberry
flavor



TURKISH COFFEE WITH GUM GUM

Ground coffee and
mastic flavoring



TURKISH COFFEE WITH VANILLA

Ground coffee and
vanilla flavor

Traditional flavor from Top Roasters!

Turkish coffee, which has a considerable importance in Turkish culture, is a traditional culture motif dating back to the Ottoman Empire period with its unique cooking technique, taste, smell and way of offering.

As the Top Roasters family, we aim to protect this culture and bring Turkish Coffee to future generations.

We take great pride in blending our coffees, which we carefully roast with high quality Arabica beans, in a way that suits every taste and presenting them to you.



TURKISH COFFEE

PRIVATE LABEL



Fason Coffee Production is a solution we offer for those who want to sell coffee under their own brand and want to alleviate operational burdens such as import, production and packaging.

The list of products to be produced is prepared with you.

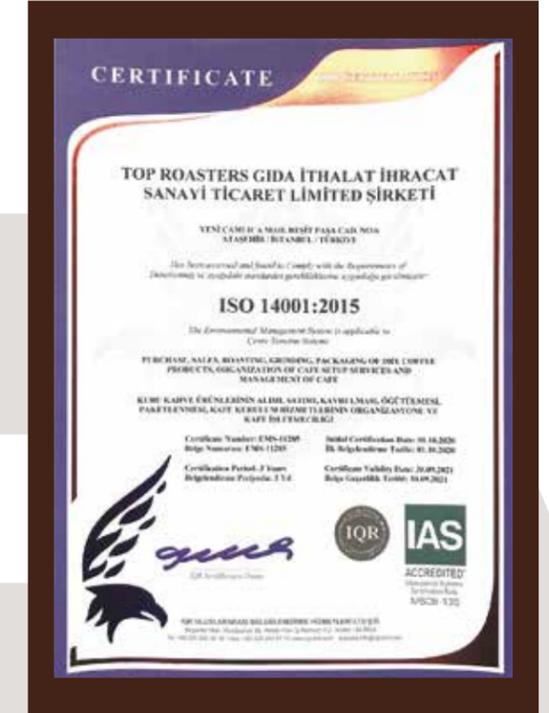
Carton, tin can, vacuum bag etc.
After the packages are determined, packages are produced with your design or the design we will prepare for you.

The production plan is prepared, the delivery time is shared with you and the production starts.

After the post-production quality is checked, the products are delivered to you.

Please contact for more information.

OUR CERTIFICATES AND QUALITY CERTIFICATES



COLD BREW

Cold brew is the brewing of coffee with cold water. It has lower acidity than coffee brewed by other methods. It is a smoother and smoother coffee. However, it takes a long time to brew. As Top Roasters, we are proud to present you our cold brew, which we obtain with our own methods without any additives or preservatives.

We roast and grind fresh coffee beans in cold brew with special methods. We brew coffee for 24 hours in a temperature and pressure controlled environment in an airtight manner with cold water and special equipment that we have previously calculated. After the brewing process, we offer you homogeneous coffee, which preserves its oil and aroma with our special filtering system, in hygienic glass bottles that will best preserve its freshness and aroma.



**HOT CHOCOLATE
HOT WHITE CHOCOLATE
CHAI TEA LATTE
SAHLEP**

**MILKSHAKE
SMOOTHIE POWDER**

**BANANA
STRAWBERRY
MELON
VANILLA
CHOCOLATE
CARMEL**

FRAPPE POWDER

**PLAIN
BANANA
STRAWBERRY
VANILLA
CHOCOLATE
CARMEL**



MELISSA - DAISY
GREEN TEA - WINTER TEA
SAGE - APPLE TEA
HIBISCUS - LIME
MINT LEMON - ROSE LEMON
FENNEL - FRUIT CARNIVAL



3rd GENERATION COFFEE EQUIPMENT

3rd GENERATION COFFEE EQUIPMENT



CHEMEX



AERO PRESS



V60



SYPHON



FRENCH PRESS



COFFEE MILL



Please contact for more information.

EQUIPMENT



KETTLE



CHEMEX FILTER



V60 DRIPPER FILTER



**COLD BREW
PRESENTATION SET**



PURPOSE DRAWER



TAMPER

CUPS



ESPRESSO CUP



TURKISH COFFEE CUP



COFFEE CUP



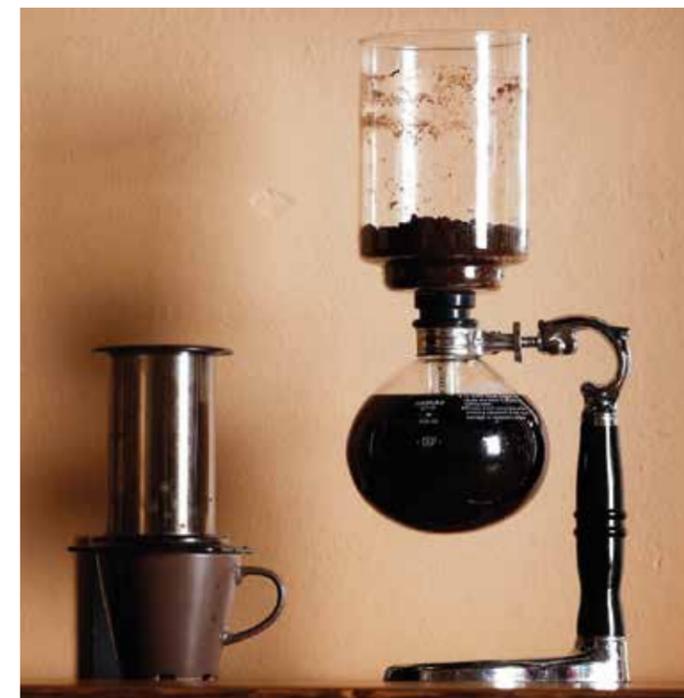
ESPRESSO CUP



CAPPUCCINO CUP

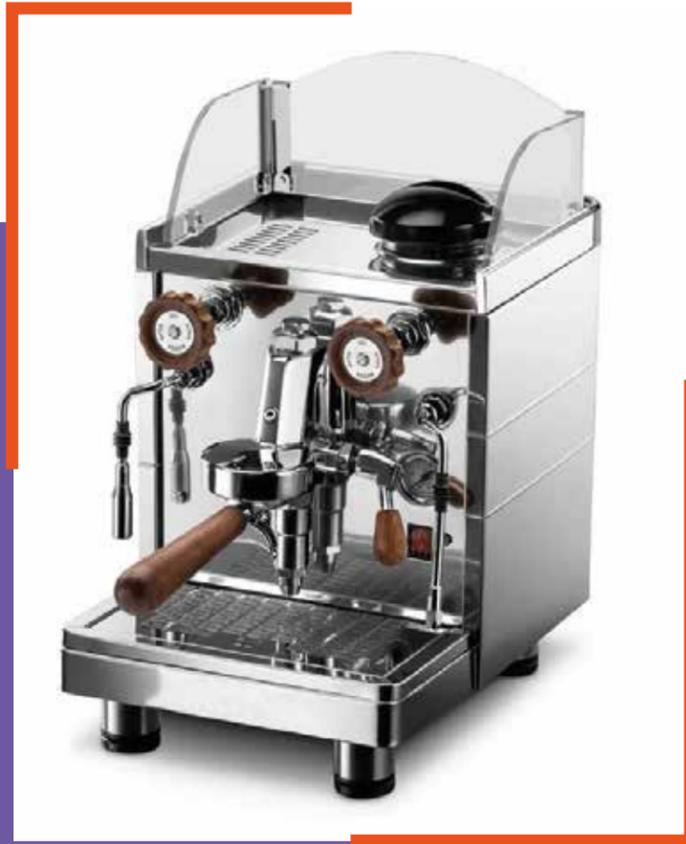


LATTE CUP



Please contact for more information.

ESPRESSO MACHINES



FILTER COFFEE MACHINE



COFFEE MILLS

Please contact for
varieties and details.

AUTOMATIC COFFEE MACHINES



BLENDER



JUICE EXTRACTOR

Please contact for varieties and details.

ICE MACHINE



UNDER BAR CABINET



DISHWASHER

Please contact for varieties and details.

