Title:	A continuous multi-spouted bed roaster for roasting food grains/coffee beans
Abstract:	The present invention relates to a device useful as a continuous multi spouted bed roaster for roasting food grains/coffee beans. Roasting of food grains/coffee beans was practiced to impart specific organoleptic characteristics and also for ease of grinding and coffee brew extraction. It is a time-temperature dependent process involving both physical and chemical changes. The degree of roasting plays a vital role in determining aroma and flavor characteristics of the final product. Commercial type roasting machines are usually conduction types such as, pan roaster, rotating drum type etc. The basic disadvantages of these machines are high metal temperature and long time. The consequence of these high temperature and long time (of 20 to 30 minutes) results in scorching of contents, oil and char deposits on the wall of the roaster, and invariably catching fire when doing dark roast. Further, the machines are difficult to clean after processing, resulting in the final product with an acrid-smoky taste. Finally the commercial conduction type roasting process is tedious, slow, and are unhygienic. They are not suitable for handling particulate solids having irregular cavities on the periphery of the grains/coffee beans and also the roasting of wet product in these machines is difficult.