

# SHOP ROASTER



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*For small-scale productions and specialities*

The glazed floor-mounted roaster is an attraction in any roasting plant or coffee-oriented gastronomy! It is characterised by its high flexibility and simple operation which can be quickly learned.

The complete roasting process can be observed – from filling of the beans via roasting up to cooling. During roasting, the silver skin is separated by the cyclone and collected in a bin. Up to 100 different recipes can be stored and called in, depending on the variety / blend and the requested colour / roasting degree. Due to the precise temperature control, an optimum reproducibility is ensured. As soon as the coffee has reached the desired roasting degree, automatic discharge will start the cooling process. The coffee is cooled down with fresh air in a very short time so that the volatile aromas remain in the coffee.

Whether individual provenances or a blend, short-term or long-term roasting – the result is always a perfectly roasted coffee which can develop its full flavour due to the gentle and exactly controlled roasting process.

### Technical data:

Roasting capacity	up to 10 kg per hour
Batch capacity	200 to 1,000 g of green coffee
Dimensions	(length x width x height) 600 x 600 x 2,000 mm
Heating	electric
Air	roasting and cooling air generation via side channel blower
Power supply	400 V, 16 A, 50 Hz or upon request
Power consumption	9.5 KW
Roasting and cooling system	stainless steel 1.4301, polished, and heat-resistant safety glass
Base frame	steel, primed and coated (optionally: colour as desired)
Covering	stainless steel 1.4301 III d, polished, and polycarbonate glass
Design variant (optional)	covering made of sheet brass MS 63, roasting and cooling chamber in stainless steel design
Control system and operation	electronic, via touch panel with visualization and recipe memory



Changes of design reserved. NN 18 01.17 EN

