

RFB JUNIOR FULLY AUTOMATIC SHOP ROASTER



RFB JUNIOR

»Quick and simple to adjust to various product requirements

»Excellent heat transfer

»No moving parts

»Easy to operate

RFB-10 Junior

Without any mechanically moving parts within the roasting chamber, the product is roasted in a hot stream of circulating air. The unique shape of the roasting chamber guarantees gentle and uniform roast throughout the batch, with optimum mixing of the product.

In the cooling chamber, air is drawn in from outside to quickly cool the product, using the same circulating principle. The RFB Junior by virtue of its compactness, simplicity of operation and automatic programming, is an ideal roaster for both small coffee shops and roasteries.

Technical features

- Compact design
- Infinitely variable control options
- Exact temperature regulation
- Three Step roasting as a standard
- Timer for water quenching
- Large sight glasses in roasting and cooling chamber
- Roasting times 1,5 to 8 min
- Quick acting closure for sight glasses of the roasting and cooling chamber
- Product temperature measurement in the cooling chamber

Innovation

- New Control: Even simpler and more operator convenient
- Adjustable product inlet time
- Cooling with outside air possible

Options

- Volumetric quench water adjustment
- Exhaust cleaning by a catalyst
- Copy- and profile roasting
- Automatic product feeding
- Control of the air volume by frequency controller for fan

