

SHOP ROASTER



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»Suitable for use in coffee shops, espresso bars etc.«

The glazed floor-mounted roaster is an attraction in the coffee-oriented gastronomy! It is characterized by its high flexibility and simple operation which can be learned quickly by anyone.

The complete roasting process can be observed - from filling-in of the beans via roasting up to cooling. During roasting, the chaff is separated by the cyclone and collected in a bin. As up to 100 different recipes can be stored and called in, depending on the blend and the requested colour/roasting temperature, an optimum reproducibility is ensured. As soon as the coffee has reached the desired roasting temperature, 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 - the result always is 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
Power supply	380 - 460 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, polished, and polycarbonate glass
Design variant	different design variants upon request
Heating	electric
Air	roasting and cooling air generation via side channel blower
Control system	electronic
Operation	via touch panel with visualization and recipe memory

