

PATENT VERTIFLOW® SYSTEM

roaster 106

ROASTING
MACHINES



Column filters for both the roasting and cooling fumes; this increases efficiency and accessibility

Exit points of fumes for roasting and cooling are in close proximity of each other

Added product extraction cylinder to test the quality of the product from the roasting chamber during processing

Improved noise reduction of the roasting blower

Knob for the emergency manual discharge of the product being roasted

Added inspection window of the cooling chamber



Roaster Centosei was designed to work on a continuous cycle of automatic processing. It has a tank capacity of 6 Kg and can roast 40 Kg of coffee or nuts per hour. It uses an original and exclusive air cyclone system (vertiflow® patent), a versatile technique for the roasting of coffee, hazelnuts, almonds and pistachios. The machine has a number of programs which control the heating temperature of the air used for roasting via the probe at the heart of the product which identifies the correct roasting time, cooling time and the final automatic discharge of the products. The programs can be personalised to obtain the desired grade of roasting time after time.

Technical data

Electrical specification: 400 V three phase 50 Hz

Power required: 20 Kw - 32 A - 5 poles

Max roasting capacity: 6 Kg

Roasting time: 15-18 min. for coffee;
10-12 min. for nuts; 20-40 min. for cocoa
beans

Dimensions: h. 1610 mm, w. 840 mm, d. 1120 mm

Needs to be connected to a compressed air source: 180 lt/min - minimum 6 bar - filtered, dry, deoiled

Needs connection with a flue: diameter 100mm