

# ROASTER CENTODUE

VERTIFLOW® SYSTEM - PATENT

**Roasting by means of a unique patented Vertiflow® air system • Cooling system • Touch screen display  
Container for collecting fruit husk • External ventilated tank for product cooling (less than 3 minutes required  
for 2,5 Kg of product) • Integrated peel collecting tray (extractable) • Option to modify to three-phase 220  
V - 50/60 Hz**

The coffee roaster Roaster Centodue uses an original and exclusive air cyclone system (vertiflow® patent) which is very versatile and can also be used for the roasting of hazelnuts, almonds, pistachios, barley, etc. 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 emission of the product. The programs can be personalised to obtain the desired grade of roasting time after time. **Needs to be connected to a compressed air source.**

## TECHNICAL DATA

Electrical specification: 400 V three phase 50 Hz  
Power required: 10 Kw - 16 A - 5 poles  
Max roasting capacity: 2 Kg  
Roasting time: 12-15 min. for coffee;  
5-7 min. for dried fruit; 20-40 min. for cocoa beans  
Dimensions: h. 1450 mm, w. 550 mm, d. 950 mm  
w. 900 (tray open)

