

# ROASTER CENTOSEI

VERTIFLOW® SYSTEM - PATENT

**Roasting by means of a unique patented Vertiflow® air system • Cooling system • Touch screen display  
Container for collecting fruit husk • Easily cleanable and washable • External ventilated tank for product  
cooling (less than 3 minutes required for 6 Kg of product) • Peel collecting tray integrated in the machine  
(extractable) • Option to modify to three phase 220 V - 50/60 Hz**

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 dried fruit 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. **Needs to be connected to a compressed air source.**

## TECHNICAL DATA

Electrical specification: 400 V three phase 50 Hz  
Power required: 17 Kw - 32 A - 5 poles  
Max roasting capacity: 6 Kg  
Roasting time: 15-18 min. for coffee;  
10-12 min. for dried fruit; 20-40 min. for cocoa beans  
Dimensions: h. 1550 mm, w. 750 mm, d. 1100 mm

