



Roaster Centosei is designed to work on a continuous cycle of automatic dried fruit and coffee processing; it has a tank capacity of 6 kg and offers the possibility of roasting 40 kg/h of coffee, dried fruit, hazelnuts, almonds, pistachios, barley, sunflower seeds, pumpkin seeds, cocoa beans.

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.

Mechanical characteristics

Overall dimensions	[mm] (LxWxH) 700x1256x1675
Empty weight	[kg] 220
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Tank capacity	[kg] 6
N° swivelling wheels	4
Ø Roasting exhaust pipe	[mm] 100
Ø Cooling exhaust pipe	[mm] 100

Electrical characteristics

Total installed power	[kW] 20
Supply voltage	[VAC] 400
Number of phases	3
Frequency	[Hz] 50 / 60
Enclosure degree of protection	IP65
Connection type: industrial plug	32A - 5 poles

Characteristics pneumatic system

Minimum working pressure	[bar] 6
Minimum flow rate	[l/min] 180
Air characteristics	filtered, dry and de-oiled

Process features

Dried nuts roasting time	[min] 10 / 12
Coffee roasting time	[min] 15 / 18
Cocoa beans roasting time	[min] 25 / 30

