

# PATENT VERTIFLOW® SYSTEM

## roaster 102

ROASTING  
MACHINES



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 Cento due 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: 15 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)

### BREVETTO PATENT VERTIFLOW® SYSTEM

