

PATENT VERTIFLOW® SYSTEM

roaster 106

ROASTING
MACHINES



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: 20 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

BREVETTO PATENT VERTIFLOW® SYSTEM

