SHOP LINE ROASTER R-15

Roasting machines for shops or small productive units.
With modern electronic follow-up systems for easy reception of measurements and low noise level, allows the follow-up of roasting development in detail.
With special construction of heating systems, completely regulated, with low consumption, they offer an easy possibility for profile roasting.
Safety in handling, friendly to user, is ideal for long and stable use giving excellent roasting results. There is also the possibility of destoner equipment and catalysts for environmental protection.

COFFEETOOL SAKANTARIS BROS
6, Megaron str., Piraeus - Greece, P.O. BOX: 185 42
Tel.: 210 4917404 Fax: 210 4917101 • www.coffeetool.gr

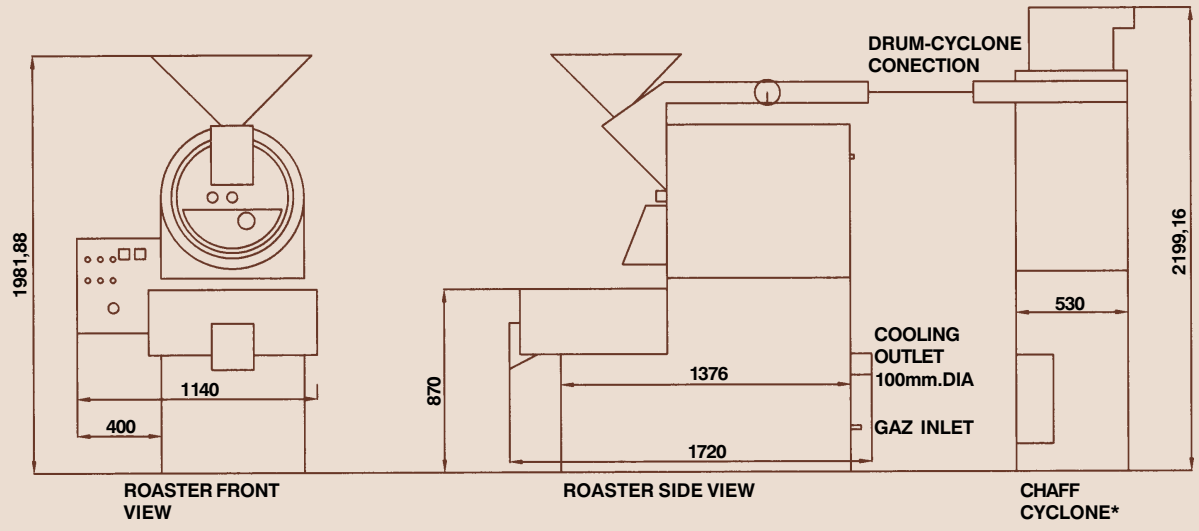
SHOP LINE ROASTER R-15

BATCH IN KG	15-18
HOURLY CAPACITY	60-72 Kg
COOLING TIME	2 min
ROASTING TIME	9-18 min (ANALOG)
KCAL/HOUR	40.000
HEATING	PROPANE / NATURAL GAS
VOLTAGE	380 volt/ 3 PHASE
KW	2,24

- Separate motors for drum and coolers steering mechanism.
- Separate fan's for roasting and cooling
- Thermal protection for all motor's
- High class of insulation
- Double sided drum with excellent, mixing and best roasting result's
- Electronic driver of drum motor for the fine tuning on drum mixing
- Analog, burner's with excellent degree of oxidation

- Oversized drum doors for fast drum emptying
- Drum, and drum housing, made from cast iron
- Control via sight class, sampler and fast response, electronic thermometer
- Fast cooling with sort time on cooler's emptying period.
- User Friendly machine with low noise level, and easy access to all roaster part's with removable doors.

COFFEE ROASTER R-15 DIMENSION PLANT



**** Chaff cyclone** can be placed to the left or the right of the machine OR to a place enought away from the machine.*