

SAMPLE ROASTER



MAXIMUM CONTROL

Air plays a vital role in the roasting process with the new PROBAT SAMPLE ROASTER, as any heat transfer to the coffee beans takes place in particular via convection. To this end an electrically operated hot-air unit generates the energy for the roasting air, which is guided through the roasting drum. Shovel blades circulate the coffee beans, leading them through the hot air flow. This strict separation of movement and air is the basis for a homogeneous and reproducible bean appearance.

The PROBAT SAMPLE ROASTER has a batch capacity of 200g and is therefore particularly suitable for the evaluation of various green coffees, the development of recipes and the creation of blends.



BENEFITS FOR YOUR COFFEE

Next to the reproducibility of the roasting results, the PROBAT SAMPLE ROASTER offers the following benefits:

- homogeneous bean appearance due to convective heat transfer
- total control of the roasting process due to infinitely adjustable heating system
- transfer of roasting results to other roasters while maintaining reproducibility
- simultaneous roasting and cooling
- two roasters can be connected to just one cyclone
- stainless steel and food-safe acrylic stone design

VERSION

	batch capacity (g)	roasting time (min)	number of roasting drums	heating type	dimensions (L×B×H) (mm)	weight (kg)
PROBAT SAMPLE ROASTER	150–200	3–20	variable	electric	655×250×586	32

SAFETY

Thanks to full casing and integration into a closed system, the PROBAT SAMPLE ROASTER guarantees maximum production safety. The following features are also adding to this:

- permanently installed feeding hopper for convenient filling of the roasting drum
- sampler for checking the coffee during the roasting process
- opening flap for easy emptying of the roasting drum into the cooling sieve
- removable cooling sieve
- full casing with low heat conductivity

CONTROL

The PROBAT SAMPLE ROASTER is equipped with thermocouples as standard to document the product and exhaust air temperatures. These data, along with the roasting time, are shown on the LCD display of the roaster. Thus the current status of the roasting process can be monitored. The basic configuration of the PROBAT SAMPLE ROASTER also includes a fully automatic control solution, which offers the following benefits:

- recipe management with up to any number of user-definable recipes – settings that have been stored are reproduced safely and automatically
- addition of events during and after the roasting process
- safe recipe transfer to other roasters (equipped with the same control system)
- control of several roasters via one interface
- particularly suitable for use with mobile devices (recommended display size > 9.7 inch)
- overview of all key roasting parameters and temperature curves during the roasting process
- individual selection of parameters shown on the interface (events, graphs and further data)



PROBAT

PROBAT stands for future-proof solutions for the coffee industry. With us, you will always achieve constant high coffee quality. Processing coffee with PROBAT means working in a highly efficient manner. We support you with inspiring and individual solutions so that you achieve your goals.

REFERENCES

220° | Ahold | Ajinomoto | ALDI | Alois Dallmayr | ANDRASCHKO | Arvid Nordquist | Audun Coffee | AZUL | Bailies Beyers | B.K.I. | BLASER CAFES RICHARD | Caffitaly | Coffee Day | Community Coffee | Costa | Delta | Droga Kolinska EDEL | Eight o'Clock | Euro-Caps | Farmer Brothers | Folgers | Fresh & Honest | Gavina | Gebrüder Westhoff HACO | HAUSBRANDT | HEIMBS | Hindustan Unilever | Hochland | Industrias Banilejas | JACOBS DOUWE EGBERTS J.J. Darboven | J.M. Smucker | Johan & Nyström | Kaffehuset i Karlstad | Key Coffee | K-fee | Keurig Green Mountain Kimbo | Kroger | Lavazza | L'Arbre à Café | LetSequoia | Lot Sixty One | Mars Drinks | Massimo Zanetti | Melitta MEO | Méo-Fichaux | Mother Parker's | Nespresso | Nestlé | ORIMI | Peet's | Peeze | Pelican Rouge | QUARTA Ringtons | ROMBOUTS | Royal Cup | SANTOS JAYA | S&D Coffee | Schirmer | Schmitz-Mertens | Seeberger | Segafredo Solberg & Hansen | Starbucks | Stumptown | Suntory | Super Food | Strauss | TCHIBO | The Barn | Tokyo Allied Toscaf | UCC | Union Coffee | Vergnano | Vinacafe | VISPAK | Vittoria | Wings | Wolff Coffee Roasters | Workshop Coffee

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