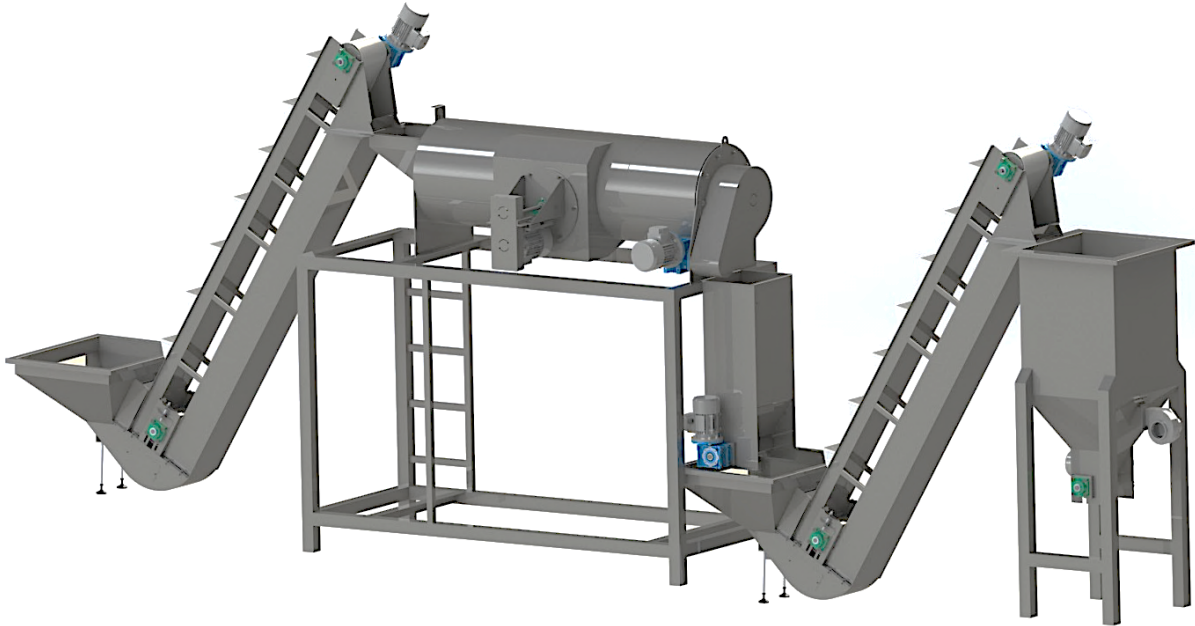


R100E™ Forced Convection Roaster



- Precision, continuous roasting for a consistent and simplified roasting process
- Efficient, improved energy usage of 7.5kg/kW.h
- Patented roasting process
- Wide range of products
- Forced airflow through the product
- Minimal supervision required whilst roasting continuously
- Gentle mixing of the product during roasting
- Easily accessed to clean inside the machine
- Reliable and safe operation
- Low maintenance cost

Roasting Capacity (Min – Max)	25 – 100* kg/hr
Electrical Power Consumption (Electrically Heated)	20kW
Alternative Heat Sources	LPG, Diesel/Paraffin
Electrical Power Consumption (Alternative Heat Sources)	2kW LPG Consumption: 2Nm ³ /hr Diesel Consumption: 2.2 kg/hr
Supply Voltage	Standard: 400Vac, 50Hz, 3Phase Custom: 230Vac, 50Hz, Single Phase Custom: 120Vac, 60Hz, Single Phase Custom: 208/480/600Vac, 60Hz, 3Phase
Material	Carbon Steel (Painted) or Stainless Steel(304/316/3Cr12)
Availability	Commercially 3 – 4 weeks
Application Range	Peanuts/Tree Nuts/Wheat/Soybeans/Coffee Beans/Maize
Weight (Roaster alone)	115kg
Size (Roaster alone)	192cm x 86cm x 58cm

*Maximum roasting capacity based on peanut roasting with an average moisture content of 10%



FORCED CONVECTION CONTINUOUS TUMBLE ROASTING

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