

PRODUCT DATA SHEET



PROBATINO, TYPE 2

Type of system:	Table roaster (batch capacity from 0.8 to 1.2 kg)
Kind of system:	Drum roaster
Field of application:	Roasted coffee

THE ESSENTIAL ADVANTAGES OF THE PROBATINO AT A GLANCE:

- Modified design by many components made of high-quality cast iron
- High-quality bean appearance due to homogenous mixing of the coffee with special shovel mechanism
- Homogeneous roasting of the coffee bean with specific product-air ratio of Probat
- Sight glass
- Reduced cycle times by simultaneous roasting and cooling
- Great flexibility during the roasting by continuously adjustable gas regulation
- Safe heating by proven burner technology
- Separate roasting cyclone for an effective chaff aspiration
- Clear operation with digital time and temperature display



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MODE OF FUNCTIONING:

With its classic, nostalgic design, the PROBATINO serves for batch-by-batch production of high-quality coffee. An excellent roasting quality as well as a planable, efficient roasting are surely the pre-conditions for a successful coffee roaster. The PROBATINO is the perfect partner among other things due to the possibility of effecting roasting and cooling at the same time.

The green coffee has to be given into the filling hopper by batches of max. 1.2 kg. When the temperature has reached approx. 150°C on the digital temperature display, the coffee is filled in the roasting drum.

The roasting progress is monitored with the help of the sampler whereas the heat supply for the roasting process is carried out via a gas burner under the roasting drum. The product temperature is measured and displayed per digital temperature display on the operating panel.

An even heat transfer as well as a very gentle and effective mixing of the coffee is achieved by the special shovel mechanism in the roasting drum.

At the end of the roast, the product is emptied on the cooling sieve and has to be distributed.

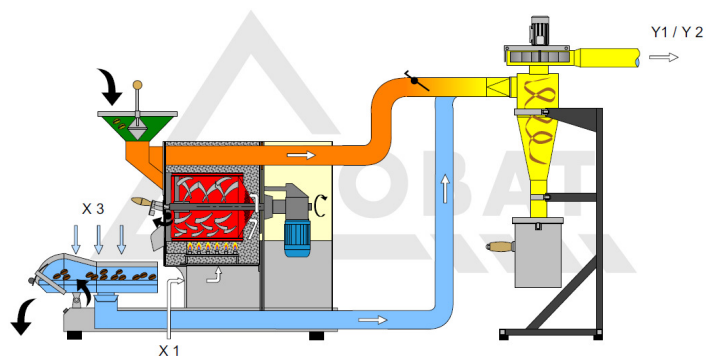
The beans are now cooled with fresh air. Thereby the product gives heat to the air.

After the coffee has cooled, the coffee is removed by sliding the cooling tray forward and tilting the tray downwards. The door is lifted up and the coffee empties into the provided bin.

During the cooling cycle, a further batch can be filled and roasted once the desired filling temperature has been reached.

The roasting and cooling exhaust air is conveyed to the chaff-collecting cyclone. Coffee chaff and dust are separated from the roasting air by centrifugal force. A chaff collecting bin arranged underneath the cyclone collects the chaff.

The mechanically cleaned air is led via the chimney into the open.



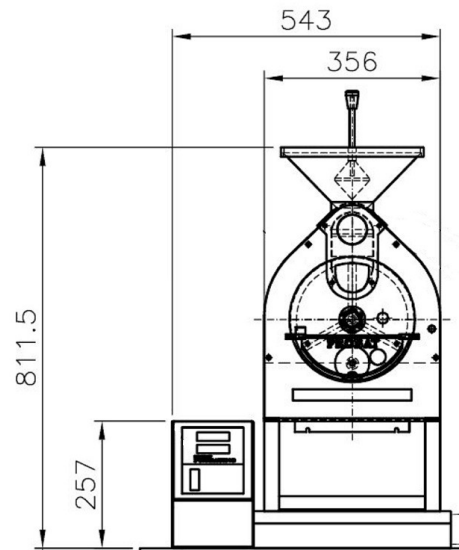
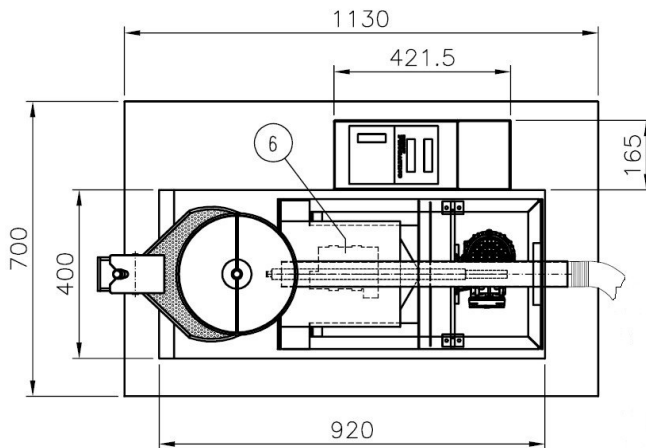
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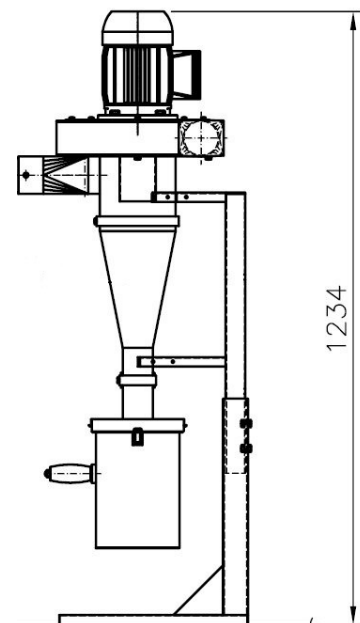
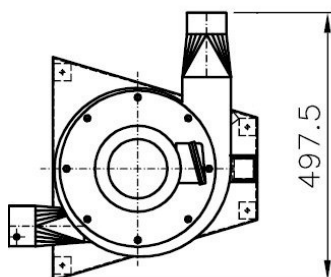
DIMENSIONS AND WEIGHT OF THE ROASTER

Filling hopper in mm approx.	Ø	280
Cooling sieve in mm approx.	Ø	320
Roasting exhaust air duct in mm approx..	Ø	60
Cooling exhaust air duct in mm approx..	Ø	60
Gas connection approx.	R (inch)	3/8
Operating weight in kg approx.	Roaster	115



DIMENSIONS AND WEIGHT OF THE ROASTING CYCLONE

Exhaust air duct in mm approx.	Ø	80
Operating weight in kg approx	Cyclone	50



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CONNECTING AND CONSUMPTION DATA

Voltage supply

Supply voltage (one-phase current)	230 V or 110 V
	50 Hz or 60 Hz

Current consumption

PROBATINO	0.24 kWh/kg
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Nominal power

Drum drive	0.61 kW
Roaster fan	0.37 kW

Kind of gas	Gas pressure	Nominal gas power
Natural gas	20-50 mbar	20 MJ/h
Propane	50 mbar	

Kind of gas	Calorific value H_u	Gas consumption during nominal power
Natural gas	32 – 37 MJ/Nm ³	0.54 – 0.63 m ³ /h
Propane	93 MJ/Nm ³	0.2 m ³ /h

Exhaust air volume flow

Roasting and Cooling	approx. 240 m ³ /h
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