



Roaster Centoventi is designed to work on a continuous cycle of automatic dried fruit and coffee processing; it has a tank capacity of 20/25 kg and offers the possibility of roasting 50 kg/h of coffee, dried fruit, hazelnuts, almonds, pistachios, barley, sunflower seeds, pumpkin seeds, cocoa beans.

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.

**Mechanical characteristics**

Overall dimensions	[mm] (LxWxH) 970x1710x2040
Empty weight	[kg] 600
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Tank capacity	[kg] 20
N° swivelling wheels	6
Ø Roasting exhaust pipe	[mm] 100
Ø Cooling exhaust pipe	[mm] 100

**Electrical characteristics**

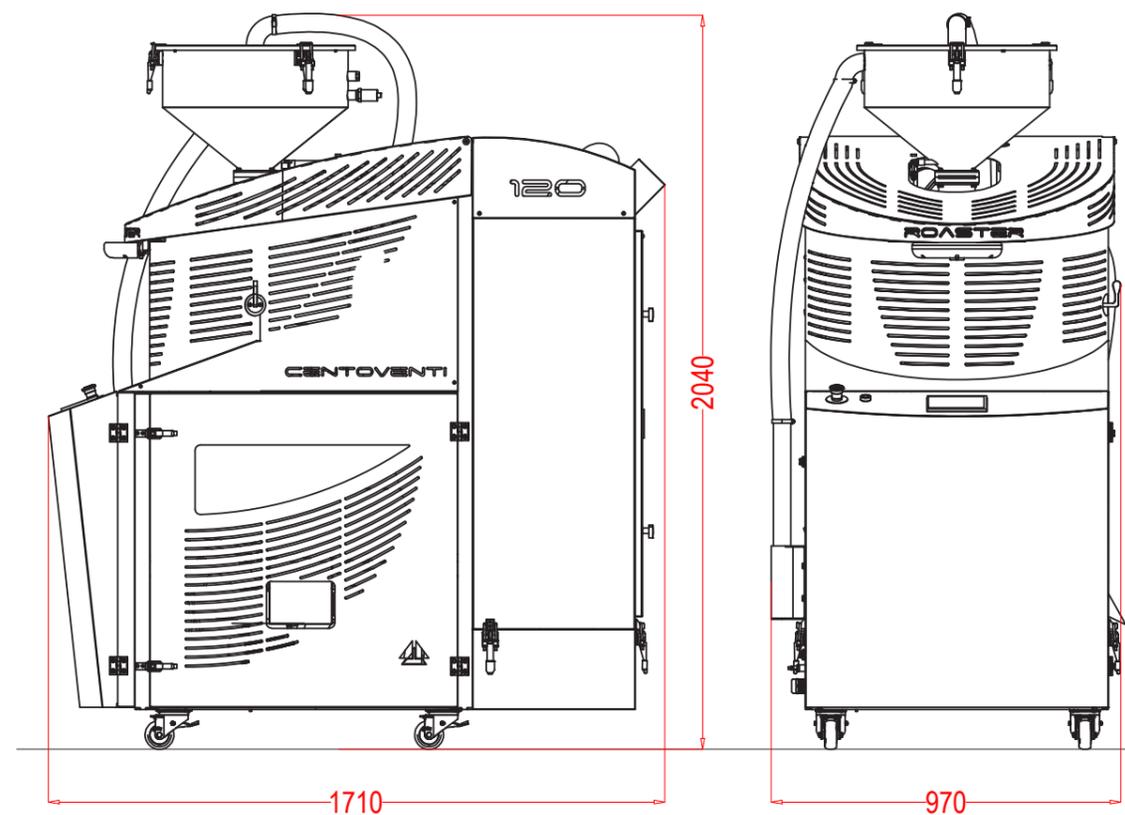
Total installed power	[kW] 35
Supply voltage	[VAC] 400
Number of phases	3
Frequency	[Hz] 50 / 60
Enclosure degree of protection	IP65
Connection type: industrial plug	64A - 5 poles

**Characteristics pneumatic system**

Minimum working pressure	[bar] 6
Minimum flow rate	[l/min] 220
Air characteristics	filtered, dry and de-oiled

**Process features**

Dried nuts roasting time	[min] 18 / 20
Coffee roasting time	[min] 22 / 25
Cocoa beans roasting time	[min] 25 / 30



These data may change based on the installation conditions requested in the contract phase. For the correct data, refer to the plate located inside the electrical panel.