



ROASTER

Vertiflow® System

Heating: circular ceramic resistors.
Choice and control of programs: touch screen display.
Roasting ability: from 0.5 to 2 kg.
Roasting time: 12/16 minutes for coffee, 6/7 minutes for dried fruit.
Internal removable peel collector - Stainless steel roasting chamber and panelling - **Power:** 10kw, three phase, 380 v, 5 poles.
Dimensions: 1340 x 460 x 600 mm. - **Weight:** 100 kg.



The coffee roaster ROASTER 20 uses an original and exclusive air cyclone system (vertiflow® patent) which is very versatile and can also be used for the roasting of hazelnuts, almonds, pistachios, barley, etc....
The machine has a number of programs which control the heating temperature, the roasting time, the cooling time and the final emission of the products. The programs can be personalised to obtain the desired grade of roasting time after time.