

ROASTER

VERTIFLOW® SYSTEM - PATENT

cento due



- ▲ Roasting by means of a unique patented Vertiflow® air system
- ▲ Cooling system.
- ▲ Touch screen display.
- ▲ Container for collecting fruit husk
- ▲ External ventilated tank for product cooling (less than 3 minutes required for 2,5 Kg of product)
- ▲ Integrated peel collecting tray (extractable)



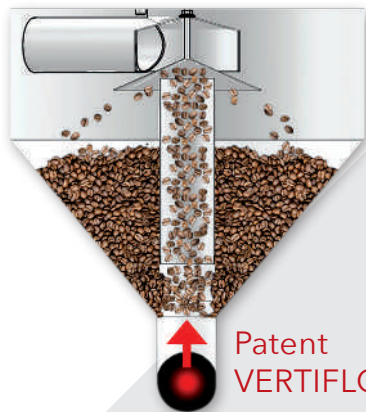
The coffee roaster Roaster Centodue uses an original and exclusive air cyclone system (vertiflow® patent) which is very versatile and can also be used for the roasting of hazelnuts, almonds, pistachios, barley, etc. The machine has a number of programs which control the heating temperature of the air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



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NEEDS TO BE CONNECTED TO A COMPRESSED AIR SOURCE.

Option to modify to three-phase 220 V - 50/60 Hz.



Patent
VERTIFLOW®SYSTEM

Technical data

Electrical specification: 400 V. three phase - 50 Hz

Required power: 10 Kw - 16 A - 5 poles

Max. roasting capacity: 2 Kg.

Roasting time: 12-15 minutes for coffee,
5-7 min for dried fruit,
20-40 min for cocoa beans

Dimensions: h. 1450, w. 550, d. 900 mm.
w. 900 (tray open)

