

# ROASTER

VERTIFLOW® SYSTEM - PATENT

*centosei*



- Roasting by means of a unique patented Vertiflow® air system
- Cooling system.
- Touch screen display.
- Container for collecting fruit husk
- Easily cleanable and washable.
- External ventilated tank for product cooling (less than 3 minutes required for 6 Kg of product).
- Peel collecting tray integrated in the machine (extractable)



Roaster Centosei was designed to work on a continuous cycle of automatic processing. It has a tank capacity of 6 Kg and can roast 40 Kg of coffee or dried fruit per hour. It uses an original and exclusive air cyclone system (veriflow® 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. The programs can be personalised to obtain the desired grade of roasting time after time.

NEEDS TO BE CONNECTED TO A COMPRESSED AIR SOURCE.



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



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# Technical data

Electrical specification: 400 V. three phase - 50 Hz

Required power: 17 Kw - 32 A - 5 poles

Max. roasting capacity: 6 Kg.

Roasting time: 15-18 minutes for coffee,  
10-12 min for dried fruit,  
20-40 min for cocoa beans

Dimensions: h. 1550, w. 750, d. 1100 mm.

