

# roaster 102

ROASTING MACHINES

PATENT  
VERTIFLOW®  
SYSTEM



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.

## Technical data

Electrical specification: 400 V three phase 50 Hz

Power required: 15 Kw - 16 A - 5 poles

Max roasting capacity: 2 Kg

Roasting time: 12-15 min. for coffee;

5-7 min. for nuts; 20-40 min. for cocoa beans

Dimensions: h. 1450 mm, w. 550 mm, d. 950 mm  
w. 900 (tray open)

**Needs to be connected to a compressed air source: 120 lt/min - minimum 6 bar - filtered, dry, deoiled**

**Needs connection with a flue: diameter 100mm**