

ROASTER CENTOVENTI

VERTIFLOW® SYSTEM - PATENT

Suction system for filling hopper • Roasting by means of a unique patented Vertiflow® air system • Cooling system • Touch screen display • Container for collecting fruit husk • Aspiration system that allows you to quickly and easily load 20 kg of product • External ventilated tank for product cooling • Peel collecting tray integrated in the machine (extractable) • Option to modify to three-phase 220 V - 50/60 Hz

Roaster Centoventi was designed to work on a continuous cycle of automatic processing, it has a tank capacity of 20/25Kg and has the ability to roast 50Kg of coffee or dried fruit per hour. It uses an original and exclusive air cyclone system (vertiflow® patent) which has a temperature sensor at the heart of the product. It is particularly versatile for the roasting of coffee, hazelnuts, almonds, pistachios and any other appropriate product...The machine has a number of programs which control the heating temperature, the roasting time, the 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.**

TECHNICAL DATA

Electrical specification: 400 V three phase 50 Hz
Power required: 22 Kw - 64 A - 5 poles
Max roasting capacity: 20 Kg
Roasting time: 22-25 min. for coffee;
18-20 min. for dried fruit; 25-30 min. for cocoa beans
Dimensions: h. 2250 mm, w. 1200 mm, d. 1750 mm





centoventi