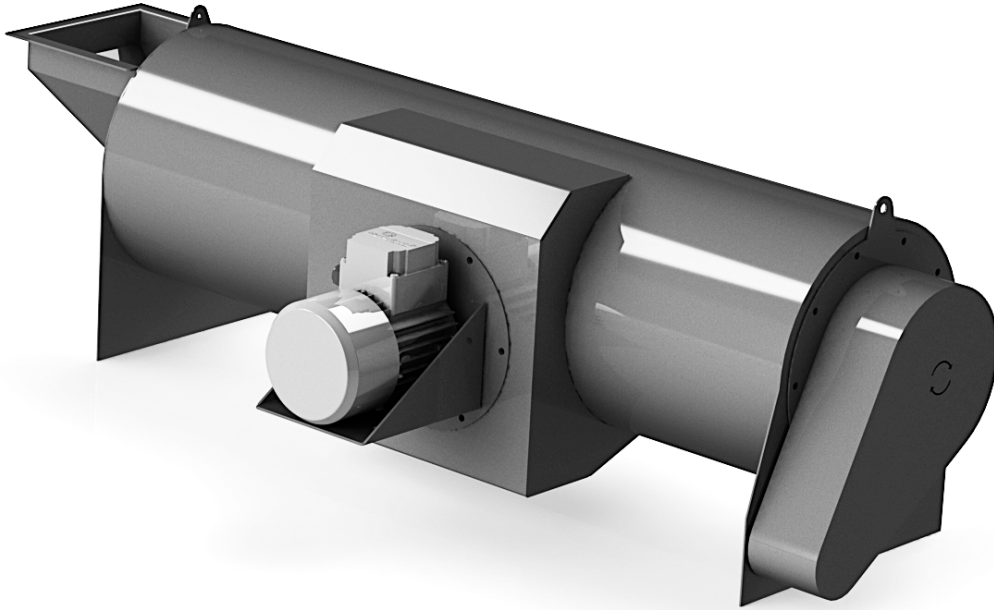


R50E™ Forced Convection Roaster



- The perfect tool for counter-top, coffee shop and hobbyist precision nut and coffee bean roasting
- Efficient, improved energy usage of 7.5kg/kW.h
- Patented roasting process
- Wide range of products
- Forced airflow through the product
- Minimal supervision required whilst roasting continuously
- Gentle mixing of the product during roasting
- Easily accessed to clean inside the machine
- Reliable and safe operation
- Low maintenance cost

Roasting Capacity (Min – Max)	10– 50* kg/hr
Electrical Power Consumption (Electrically Heated)	10kW
Alternative Heat Sources	N/A
Electrical Power Consumption (Alternative Heat Sources)	N/A
Supply Voltage	Standard: 400Vac, 50Hz, 3Phase Custom: 230Vac, 50Hz, Single Phase Custom: 120Vac, 60Hz, Single Phase Custom: 208/480/600Vac, 60Hz, 3Phase
Material	Carbon Steel (Painted) or Stainless Steel(304/316/3Cr12)
Availability	Commercially 3 – 4 weeks
Application Range	Peanuts/Tree Nuts/Wheat/Soybeans/Coffee Beans/Maize
Weight (Roaster alone)	65kg
Size (Roaster alone)	100cm x 50cm x 30cm

*Maximum roasting capacity based on peanut roasting with an average moisture content of 10%



FORCED CONVECTION CONTINUOUS TUMBLE ROASTING

Mobile +27 82 770 5711
 Fax +27 86 628 4437
 PO Box 31749, Fichardt Park, 9317
 Bloemfontein

C/O Ds Kok & Ds Kotze Street, Ferreira, Bloemfontein, 9300
 Website: www.roastech.com
 E-mail: info@roastech.com
 Republic of South Africa