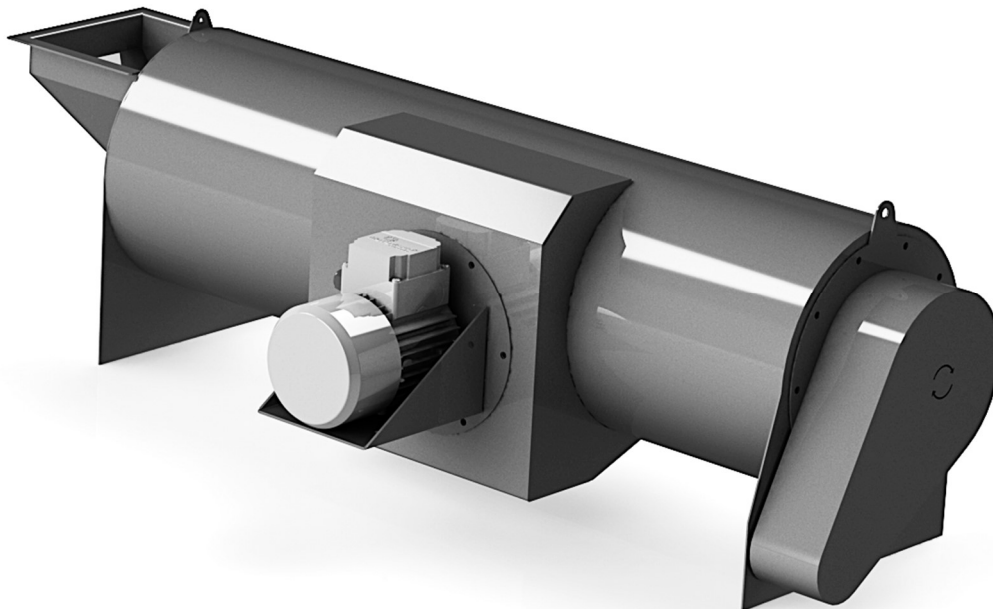


R50E5™ Forced Convection Roaster



- 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	Diesel/Paraffin
Electrical Power Consumption (Alternative Heat Sources)	2kW Diesel Consumption: 1.5 kg/hr
Supply Voltage	Standard: 400Vac, 50Hz, 3Phase
Material	Carbon Steel (Painted) or Stainless Steel(304l/316/3Cr12)
Availability	Commercially 4 – 6 weeks
Application Range	Peanuts/Tree Nuts/Cacao Beans/Coffee Beans
Weight (Roaster excluding Stand)	180kg
Size (Roaster excluding Stand)	135cm x 90cm x 65cm

*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