

Product Name

PACKINT Roaster

Model: T100



Purpose:

This machine is used for roasting cocoa and nuts.

Features:

- The roasting phase takes place with gradual uniformity.
- A timed aspirator allows the ejection of the heat and of the roasting fumes arising inside the cylinder.
- Rotation speed control by inverter.
- Timed inversion system of the direction of rotation for a uniform roasting.
- Automatic discharge in the cooling carousel.
- Management of the process is regulated by electronic control of the temperature and the burner.
3 roasting phases with roasting curve. Control with PLC and Touch Screen. Automatic spraying of water for the debacterization of the cocoa beans.
- Option at extra cost: steam spraying.

Specification

Electricity	2.9 kw
Gas	30 mbar - 12 kg/h
Pneumatic	D8mm - 7 bar
Chimney	D250mm
Hot Air Blower	D80mm
Room Temperature	Max 25°C
Humidity	<60%
Dimensions	W 1785 x L 2863 x H2210

Note: Need 5mt Cable for Electrical Connection