

RED30

Infrared roaster



Compact unit designed for the roasting of cocoa beans and dry fruits generally. Completely automatic.

Main characteristics:

- Containing COMPACT FRAME in stainless steel AISI 304 with thermic isolation (DOUBLE ISOLATION on roasting room)
- OPENABLE upper section for easy cleaning and maintenance
- Product's loading hopper
- Mixing product's bottom of roasting room in full sheet with section made in perforated sheet, changeable according to products to be roasted or usury
- Stainless steel drawer placed under the perforated sheet for the collection of peels and production scraps which could occur during roasting, reachable through openable doors;
- GENTLE MIXING of the product with adjustable speed set in the recipe
- Heating through ceramic infra-red lamps
- Inlet air pipeline and humidity extracting chimney with flow regulation from recipe (for a stronger or lighter extraction); humidity discharging in the environment (eventual outlet chimney excluded, to be realized according to supplier's instruction)
- Devices for product's loading, roasting's discharging and cooling's discharging with pneumatic driving
- Samples' picking device during roasting cycle
- Temperature sensors for the COMPLETE CONTROL of production: n° 1 thermocouple for the control of lamps' temperature, n° 1 for the control of product temperature, n° 1 for the control of humidity extracting temperature

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- N° 1 SKINS' ASPIRATOR MOD. EASY CYCLONE RED30
- Realised in stainless steel AISI 304. Complete on wheels for moving. For cooling down roasted product, skin's aspiration and decanting process dust.
- Composed by:
 - centrifugal electro-fan for skins' aspiration and dust decantation
 - quick connection for fixing filtering bag (+ n° 1 bag included in the supply)
 - collection drawer
 - flexible connecting pipeline
- N° 1 ELECTRICAL PANEL BOARD (placed on board) complete with:
 - PLC and touch screen
 - UL approval
 - Software with recipes with the chance to set:
 - PERSONALIZED ROASTING RECIPE divided in 3 PHASES for which of them it is possible to set: roasting temperature, roasting time, mixer speed, air extraction flow. According to the need, phase 1 can be used as simple product heating or as DEBACTERIZATION with specific control of lamps
 - Cooling with options of continuous or timed mixing and additional mixing with forced air
 - Continuous monitoring of lamps absorbing for process control and anomaly reporting
 - Specific alarms for machine's status

Capacity loading hopper: 15 Kg

Example of roasting time according to product:

- Cocoa beans: from 25 to 50 minutes
- Hazelnuts: from 20 to 30 minutes

[Video RED30](#)

Electrical supply: 230V – 60 HZ

Installed power: 8kW approx

Compressed air needed: 240lt/min - 6 bar

UL Approved