

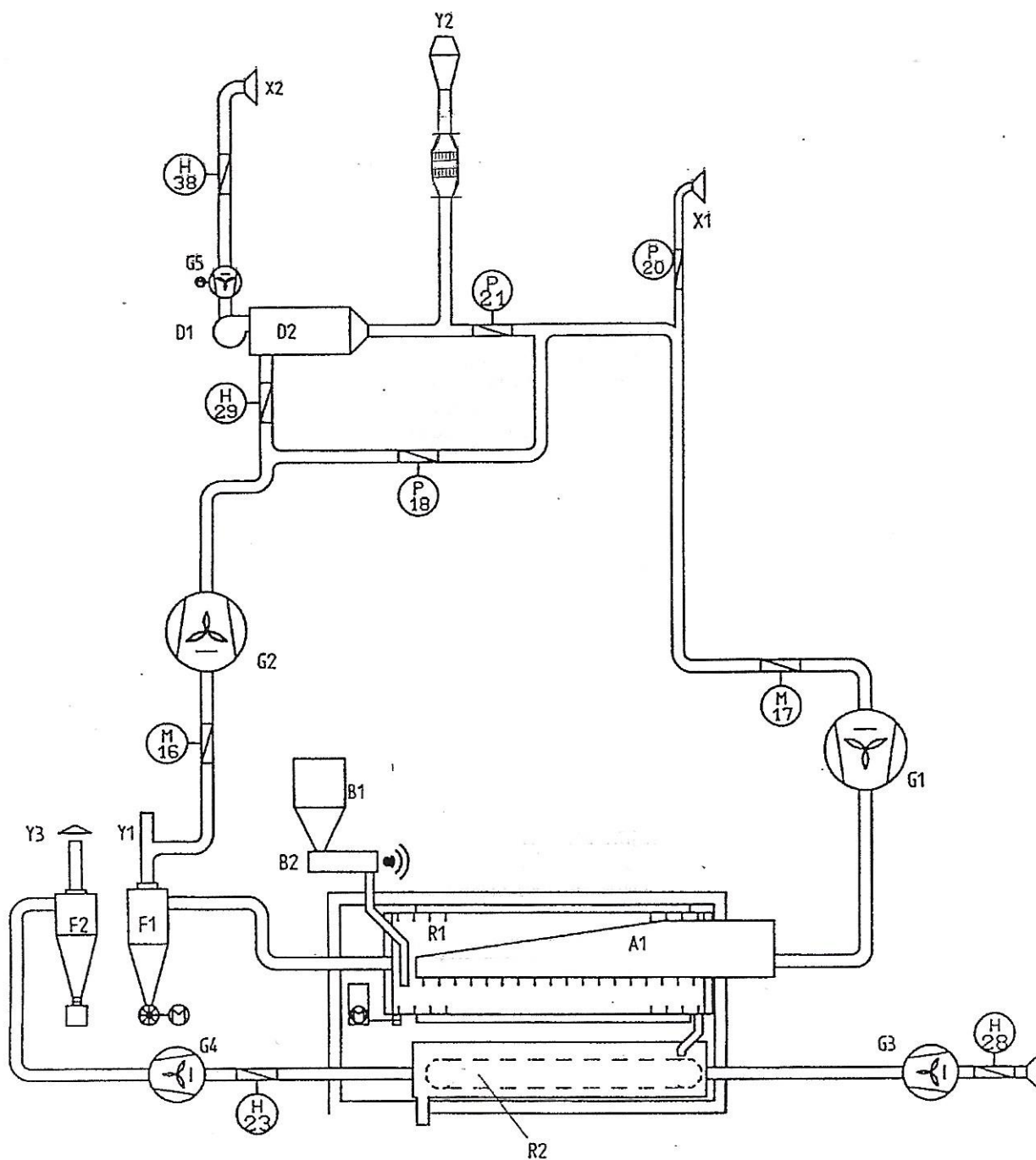
CONTINUOUS DRUM ROASTER, TYPE FRC

TECHNICAL DETAILS

|                                       | FRC 280                   | FRC 480                   | FRC 980                    |
|---------------------------------------|---------------------------|---------------------------|----------------------------|
| <b>Roasting Capacity</b> in kg/h      |                           |                           |                            |
| Cocoa (Beans & Nibs)                  | 1000 to 2000 <sup>1</sup> | 2000 to 4000 <sup>1</sup> | 4000 to 8000 <sup>1</sup>  |
| Almonds                               | 540 to 3200 <sup>1</sup>  | 1150 to 6160 <sup>1</sup> | 2500 to 13400 <sup>1</sup> |
| Almonds                               | 340 to 2530 <sup>1</sup>  | 900 to 4860 <sup>1</sup>  | 1980 to 10570 <sup>1</sup> |
| Almonds                               | 180 to 1580 <sup>1</sup>  | 570 to 3040 <sup>1</sup>  | 1240 to 6610 <sup>1</sup>  |
| Peanuts                               | 630 to 840 <sup>1</sup>   | 300 to 1620 <sup>1</sup>  | 660 to 3520 <sup>1</sup>   |
| Hazelnuts                             | 700 to 2950 <sup>1</sup>  | 1060 to 5670 <sup>1</sup> | 2310 to 12340 <sup>1</sup> |
| Sunflower Seeds                       | 700 to 1900 <sup>1</sup>  | 680 to 3650 <sup>1</sup>  | 1480 to 7930 <sup>1</sup>  |
| Pumkin Seeds                          | 630 to 3270 <sup>1</sup>  | 1170 to 6280 <sup>1</sup> | 2550 to 13660              |
| Cashew kernels                        | 380 to 2950 <sup>1</sup>  | 1590 to 5670 <sup>1</sup> | 2307 to 12340 <sup>1</sup> |
| Walnuts                               | 680 to 1780 <sup>1</sup>  | 960 to 3420 <sup>1</sup>  | 1390 to 7450 <sup>1</sup>  |
| <b>Roasting Time</b> in min.          |                           |                           |                            |
| Cocoa Beans (natural)                 | 10 - 25 <sup>2</sup>      | 10 - 25 <sup>2</sup>      | 10 - 25 <sup>2</sup>       |
| Cocoa Beans (debacterized)            | 12 - 25 <sup>2</sup>      | 12 - 25 <sup>2</sup>      | 12 - 25 <sup>2</sup>       |
| Cocoa Nibs (natural)                  | 8 - 25 <sup>2</sup>       | 8 - 25 <sup>2</sup>       | 8 - 25 <sup>2</sup>        |
| Cocoa Nibs (highly alkalized)         | 15 - 25 <sup>2</sup>      | 15 - 25 <sup>2</sup>      | 15 - 25 <sup>2</sup>       |
| Nuts & Seeds                          | 10 - 25 <sup>2</sup>      | 10 - 25 <sup>2</sup>      | 10 - 25 <sup>2</sup>       |
| <b>Cooling time</b> in min.           |                           |                           |                            |
|                                       | 20 to 25                  | 20 to 25                  | 20 to 25                   |
| <b>Connected load</b> in kW           |                           |                           |                            |
|                                       | 50                        | 100                       | 194                        |
| <b>Dimensions Roaster</b> in mm       |                           |                           |                            |
| Lenght                                | 7500                      | 6300                      | 8850                       |
| Height                                | 4000                      | 4300                      | 5050                       |
| Width                                 | 2100                      | 2300                      | 2620                       |
| <b>Drum Volume</b> in dm <sup>3</sup> |                           |                           |                            |
| Long term roasting                    | 246                       | 473                       | 1030                       |
| Short term roasting                   | 878                       | 1688                      | 3671                       |

<sup>1</sup>Depending on roasting time and drum execution (long term drum / short term drum)

<sup>2</sup>Depending on origin and quality of raw materials as well as desired flavor profil



R 1 = Roesttrommel  
 R 2 = Kuehlband  
 A 1 = Duesenstock  
 B 1 = Einfuellstation  
 B 2 = Vibrationsrinne  
 C 1 = Katalysator  
 D 1 = Brenner  
 D 2 = Heizluftofen  
 F 1 = Roestzentrikulon  
 F 2 = Kuehlzentrikulon

G 1 = Roestzulufventilator  
 G 2 = Roestabluftventilator  
 G 3 = Kuehlansaugeventilator  
 G 4 = Kuehlabsaugeventilator  
 G 5 = Zusatzventilator  
 X.. = Frischluftansaugung  
 Y.. = Abluftleitung

# Abnahmeprotokoll PROBAT – Röstomatic



**TYP:** **RC.1..,R – LT**



Kunde:

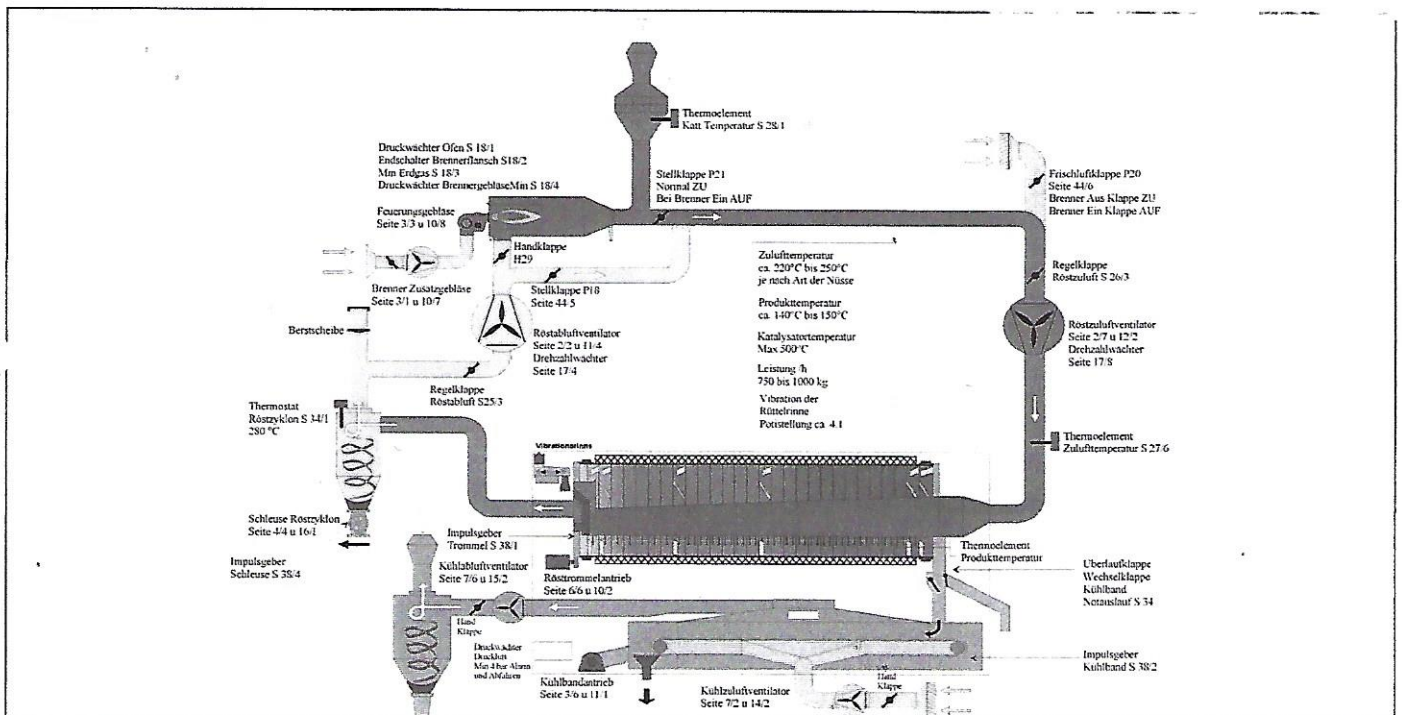
Interne  
Anlagen Nr.:

Röster RC460R

Datum:

07.08.06

Komm. Nr.:



Anlage mit ☐ (Zutreffendes Bitte ankreuzen)

|                                                 |                                                |                                                    |
|-------------------------------------------------|------------------------------------------------|----------------------------------------------------|
| <input type="checkbox"/> POM                    | <input type="checkbox"/> POM CA                | <input type="checkbox"/> Touch Screen              |
| <input type="checkbox"/> Plattenbandkühler      | Mit S5 Steuerung                               | <input checked="" type="checkbox"/> Schüttelkühler |
| <input checked="" type="checkbox"/> Katalysator | <input type="checkbox"/> Entsteiner            |                                                    |
| <input type="checkbox"/> Ölbrenner              | <input checked="" type="checkbox"/> Gasbrenner | <input type="checkbox"/> Zweistoffbrenner          |