

RED60

Infrared roaster



Designed for the roasting of cocoa beans and dry fruits generally.

Completely automatic.

Main characteristics:

- COMPACT FRAME in stainless steel AISI 304 with thermic isolation (DOUBLE ISOLATION on roasting room, side doors and upper top)
- OPENABLE upper section for easy cleaning and maintenance
- Product's loading hopper (for roasting batch) with loading cells for the setting of weight to be roasted
- 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
- Cochlea/worm screw placed under the perforated sheet for the collection of peels and production waste which could occur during roasting. They are discharged into a bin placed inside the roaster reachable through openable doors. Optical sensor level of bin's filling with acoustic alarm.
- 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

RED60

Infrared roaster

- Access ladder
- CYCLONE ASPIRATOR/FILTER

For the cooling of the roasted product with air, complete with cyclone filtering system + filter. To separate dust and skin from process air.

Technical details:

- centrifugal electro-fan
 - containing and support structure in stainless steel AISI 304.
 - quick connection for filtering bag fixing et for dust bag (+ n° 1 bag included in the supply)
 - Connecting pipeline made in stainless steel AISI 304 with flexible part in plastic material
- Electrical panel board (placed on board or roaster) composed by:
 - PLC SIEMENS S7 1200
 - Colored touch screen 7”
 - 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 roasting or as DEBACTERIZATION with specific control of lamps (higher temperatures)
 - Cooling with options of continuous or timed mixing (for not break cocoa beans) and additional mixing with forced air (for better skin hazelnuts)
 - Continuous monitoring of lamps absorption (ampers) for process control and anomaly reporting
 - Specific alarms for machine’s status with historical alarm
- MODEM/ROUTER for remote control (Ethernet cable connection with internet access on customer’s charge)



RED60

Infrared roaster

Indicative capacity: from 20 up to 80 kg/h referring to weight for batch and roasting time

Minimum loading: kg 15

Max loading: kg 30

Roasting time according to product:

- Cocoa beans with medium roasting: 25-40''/cycle
- Hazelnuts, almonds, pistachios with medium roasting: 20-30''/cycle

[Video RED60](#)

Electrical supply: 230V – 60 HZ

Installed power: 18kW approx

Compressed air needed: 240lt/min - 6 bar

UL Approved