

# **DIMI - Half Kg Batch Roaster**

| Min. Batch            | 150         | gr      |
|-----------------------|-------------|---------|
| Max. Batch            | 500         | gr      |
| Hourly Output         | 6           | kg/h    |
| Cycle time (Roasting) | 7-13        | minutes |
| Cycle time (Cooling)  | 2-3         | minutes |
| Burner Capacity       | 15.000      | kcal/h  |
| Required Gas Pressure | 30-50       | mbar    |
| Power Requirement     | 0.72        | kW      |
| Cycle time (Roasting) | 110-220-380 | ) V     |
|                       |             |         |

### **Additional Options:**

- -Automation by means of Cropster or Artisan
- -Installation and start-up education

| Standard Features :           |  |  |
|-------------------------------|--|--|
| -Double wall drum / extended  |  |  |
| volume                        |  |  |
| -PC connection – USB          |  |  |
| -2 thermocouples –bean and    |  |  |
| exhaust                       |  |  |
| -Digital drum speed control   |  |  |
| -Digital hot air flow control |  |  |
| -Manual gas flow control      |  |  |
| -Direct Drive Drum            |  |  |

| Hot air exhaust diameter | 100 mm |
|--------------------------|--------|
| Height                   | 823 mm |
| Width                    | 930 mm |
| Depth                    | 930 mm |
| Weight                   | 70 kg  |

#### **Packed Dimensions**

W\*D\*H (mm)



### Cooling cycle time 2-3 min



Warranty 2 years



# **DIMI – General Specifications**

- Double layer drum with Extended capacity, enforced with specially designed paddles in order to assure even roasting for every batch.
- Simultaneous Cooling and Roasting by using separate fans for suction in every section.
- Modular Premix Burners.
- 3 separate direct drive high quality motors for quiet operation and easy maintenance: Drum drive, Roaster fan and Cooling fan.
- Adjustable high speed hot air circulation for better convective heat transfer.
- Controllable roasting with sight glass, sampler spoon, roasting fan control, drum speed control and gas flow control.

- 2 Thermocouples for bean and exhaust temperature.
- Manual controls on control panel, Temperature, Roasting Fan Speed, Drum Speed.
- Cooling system with surface of cooling air flow and strong suction fan
- Separate Chaff collector for effective chaff removal.
- Fuel: Natural gas or Propane / LPG
- High temperature insulation for energy efficiency and quiet working environment.
- Simplified installation and set-up.
- Gas safety device in EU standards.