



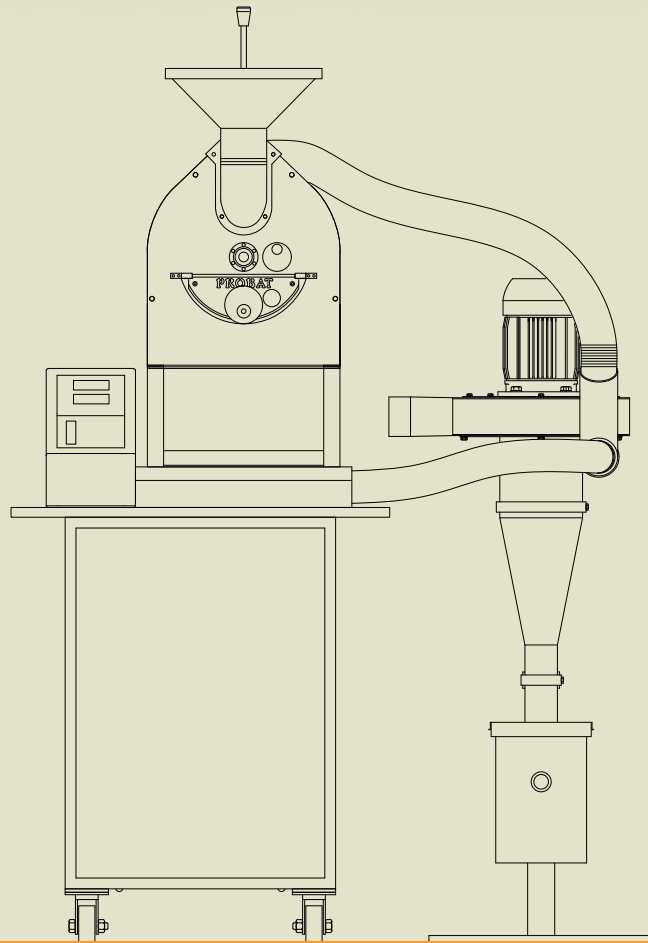
Probatino01

A class of its own

All roastings. Outstanding bean pattern thanks to optimum convection. Excellent, gentle mixing provided by the special shovel mechanism. Separate roasting cyclone for effective chaff separation. Simple cleaning. Now with sight glass.

The machine for **PRODUCTION AND TESTING** almost seems cute when compared with its bigger brothers and sisters, but it is, nevertheless, a proper Probat with an outstanding roast quality. A tabletop device not just for newcomers. And the table should be pretty sturdy, because the Probatino weighs a solid 260 pounds. That's a lot of weight for 1-kilo batches.

The roaster you'll love.



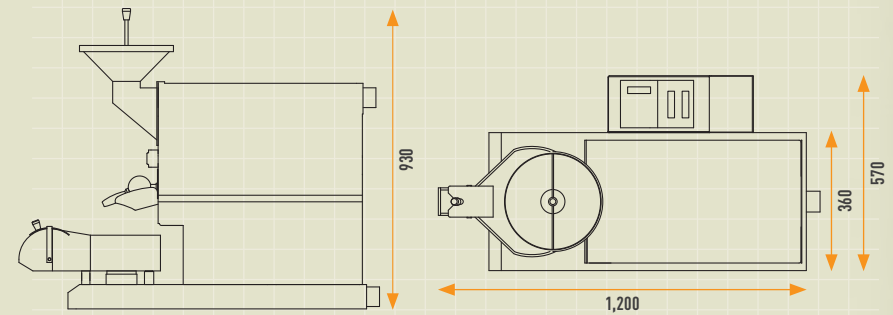
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Dimensions and weight (approx.)

SYSTEM VOLTAGE (SINGLE PHASE)	230 V/50 HZ
	110 V/60 HZ
OTHERS ON REQUEST	
CONSUMPTION PER SELECTED HEATING TYPE (AT NOMINAL OUTPUT)	NATURAL GAS < 0.14 M ³ /BATCH
	PROPANE GAS < 0.11 KG/BATCH
	ELECTRICITY -

POWER CONSUMPTION OF MOTORS	< 0.24 KWH/BATCH
LENGTH	1,200 MM
WIDTH	570 MM
HEIGHT	930 MM
MIN. CEILING HEIGHT	-
WEIGHT	115 KG

Usage data based on empirical values.



Probatino01



Typical roasting time



10–20 min.

Recommended batch size



1 kg green beans

Heating type



Natural gas/
propane gas

Hourly output



Approx. 4 kg
roasted coffee

You can find up-to-date technical information online at www.probat-shoproaster.com/en/roasters/probatino. Scan the QR code (left) to go straight there. The dimensions, weights and outputs are approximate values. The roast master determines the batch size. Deviations from the recommended filling quantities are possible, but may require a corresponding adjustment of the settings.

The descriptions and illustrations may feature optional – non-standard – functions and equipment. We reserve the right to make modifications to designs.