



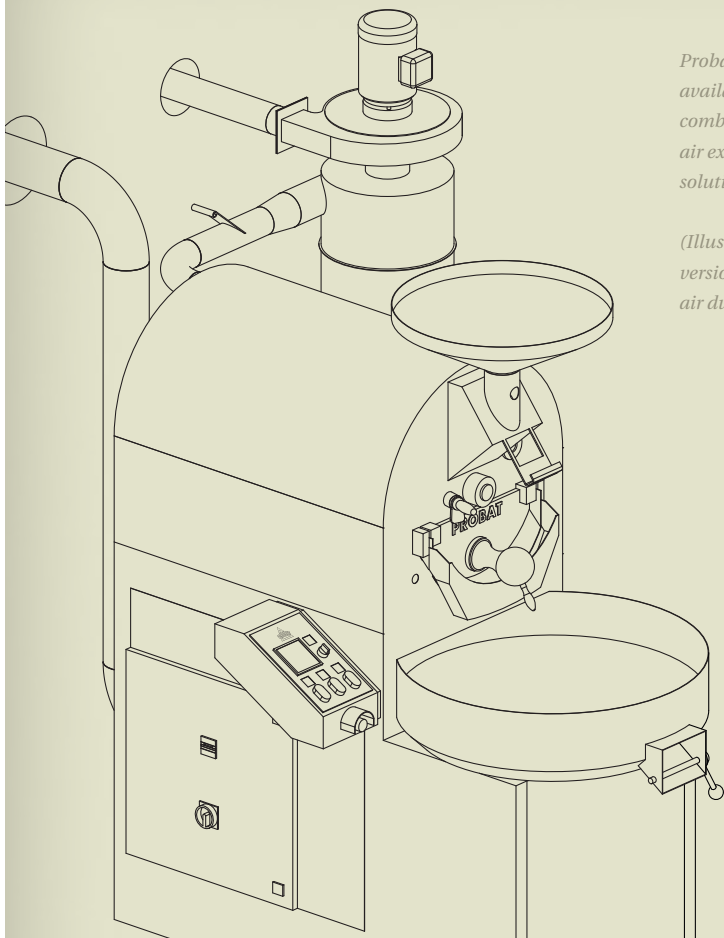
The ideal machine for **AMBITIOUS ROAST MASTERS**. Small enough to be flexible, big enough to really cut the mustard. The Probatone 12 processes up to 400 kg of green coffee into 340 kg roast coffee in 8 hours and can thus produce nearly its own body weight every day.

## Probatone12

Flexibility and professionalism

*Production of smaller or larger quantities with no unnecessary pressure. Regardless of whether it's a standard house blend or an exclusive rarity: with the P12, both are equally economically viable.*

*All the possibilities.*



Probatone 5 and 12 are available with separate or combined roast and cooling air exhausts. Ask us about the solutions we have on offer.

(Illustration: standard version with separate exhaust air ducts)

## Probatone12



Typical roasting time



12–20 min.

Recommended batch size



12 kg green beans

Heating type



Natural gas/  
propane gas

Hourly output



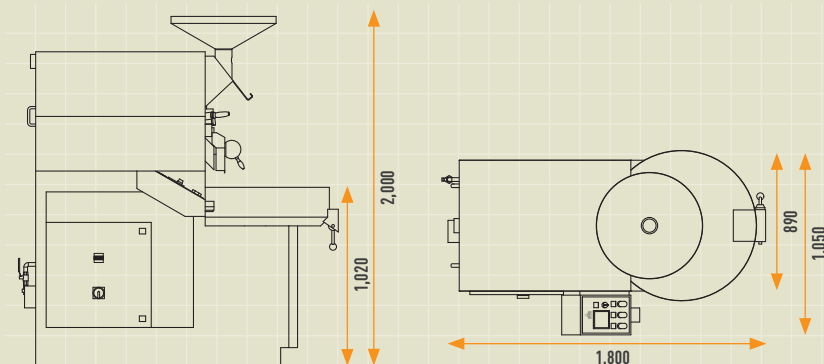
Approx. 40 kg  
roasted coffee

## Probatone12

Dimensions and weight (approx.)

SYSTEM VOLTAGE (THREE-PHASE)	400 V/50 HZ	POWER CONSUMPTION OF MOTORS	< 0.4 KWH/BATCH	
	230 V/60 HZ		LENGTH	1,800 MM
	OTHERS ON REQUEST		WIDTH	1,050 MM
CONSUMPTION PER SELECTED HEATING TYPE (AT NOMINAL OUTPUT)	NATURAL GAS	< 0.69 M <sup>3</sup> /BATCH	HEIGHT	2,000 MM
	PROPANE GAS	< 0.54 KG/BATCH	MIN. CEILING HEIGHT	2,500 MM
	ELECTRICITY	-	WEIGHT	430 KG

Usage data based on empirical values.



You can find up-to-date technical information online at [www.probat-shoproaster.com/en/roasters/probatone-12](http://www.probat-shoproaster.com/en/roasters/probatone-12). 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.