



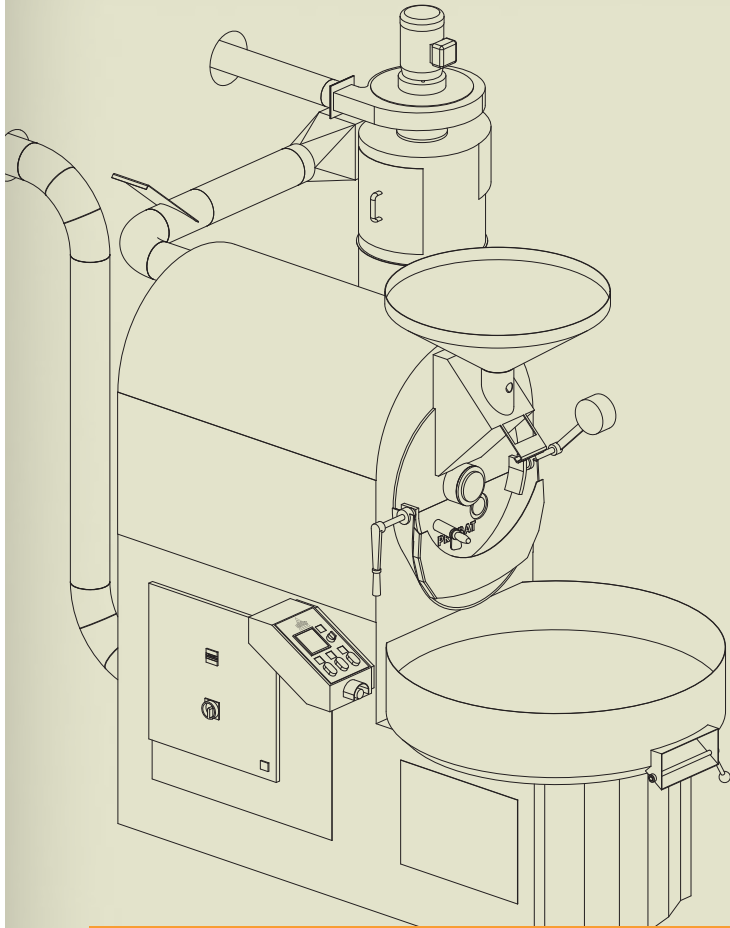
Selling **600 KILOS OF COFFEE EVERY DAY** is quite a challenge. When established blends or single origins have found their own circles of friends, the Probatone 25 is just the right machine with plenty in reserve.

Probatone25

Professional shop roasting

The ideal roaster for those who simply have no time to lose. And anyone else, too. Probatone 25 can do it all – at a gentler pace too, if needed. Like the coffee world itself: it's just how the coffee wants to be treated.

For professionals with big ambitions.



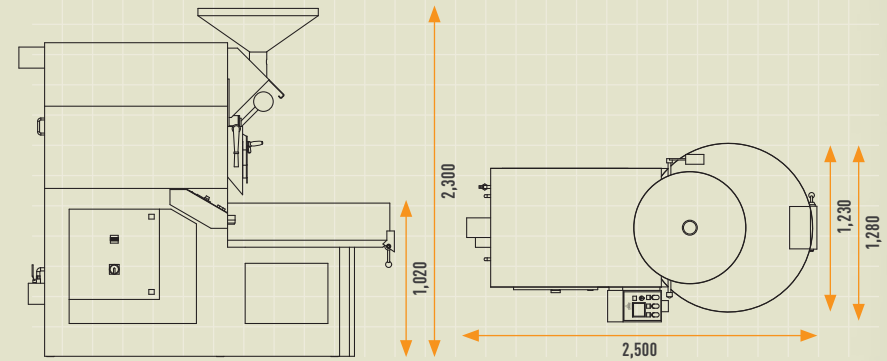
Probatone25

Dimensions and weight (approx.)

SYSTEM VOLTAGE (THREE-PHASE)	400 V/50 HZ
	230 V/60 HZ
	OTHERS ON REQUEST
CONSUMPTION PER SELECTED HEATING TYPE (AT NOMINAL OUTPUT)	NATURAL GAS < 1.38 M ³ /BATCH
	PROPANE GAS < 1.07 KG/BATCH
	ELECTRICITY -

POWER CONSUMPTION OF MOTORS	< 0.7 KWH/BATCH
LENGTH	2,500 MM
WIDTH	1,280 MM
HEIGHT	2,300 MM
MIN. CEILING HEIGHT	3,000 MM
WEIGHT	930 KG

Usage data based on empirical values.



Probatone25



Typical roasting time



12–20 Minuten

Recommended batch size



25 kg green beans

Heating type



Natural gas/
propane gas

Hourly output



Approx. 85 kg
roasted coffee

You can find up-to-date technical information online at www.probat-shoproaster.com/en/roasters/probatone-25. 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.