



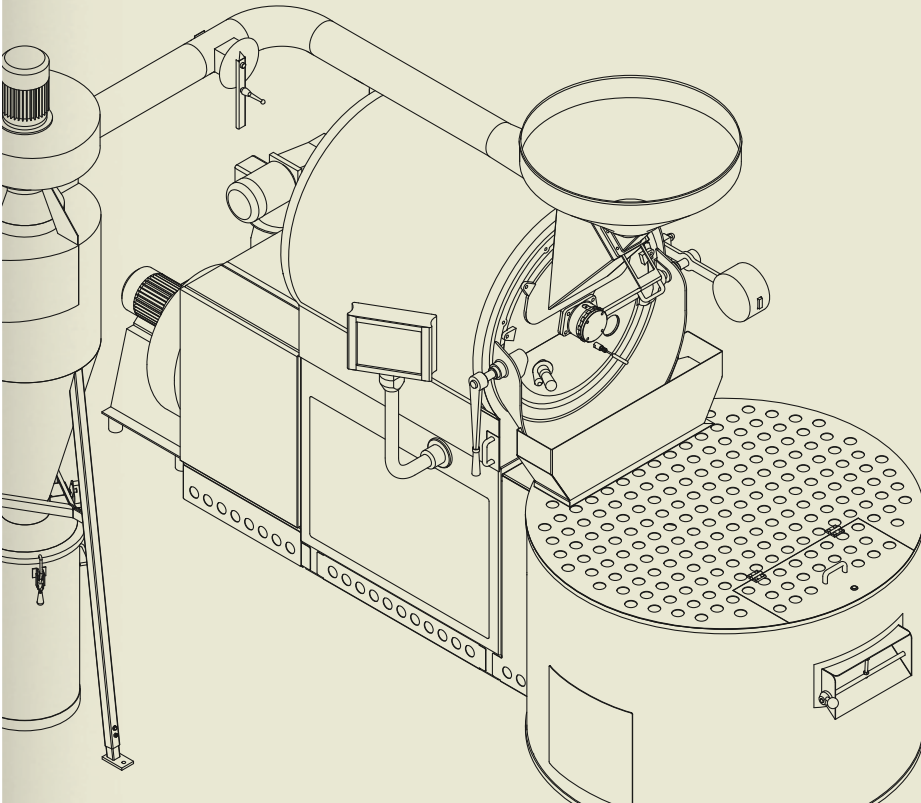
Probatone60

Shop roaster?

Semi-automatic touch panel or fully automatic PC-based control: the Probatone 60 doesn't just look a little different – it is a little different. With roasting performance and features like this, it really is a roaster of a different class.

If a coffee is selling well, then a large-format Probatone is surely the ideal choice. Key data: 60 kg/batch = 240 kg/hour = 1,920 kg/day = 1 kg/bag x 1,600. **IMPRESSIVE OUTPUT, IMPRESSIVE SALES.** When you play in this league, you need peripherals. And a large team.

For small roasting businesses and large shop roasters.



Probatone60

Typical roasting time



12–20 min.

Recommended batch size



60 kg green beans

Heating type



Natural gas/
propane gas

Hourly output



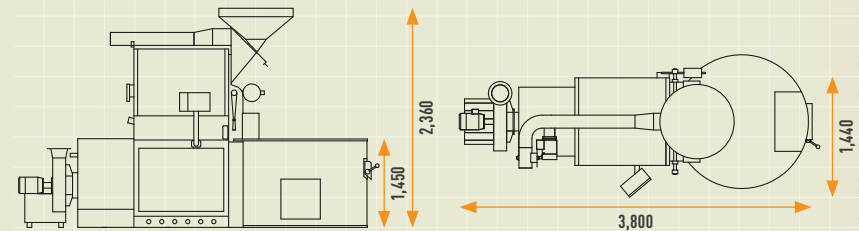
Approx. 200 kg
roasted coffee

Probatone60

Dimensions and weight (approx.)

SYSTEM VOLTAGE (THREE-PHASE)	AVAILABLE COMBINATIONS ON REQUEST		POWER CONSUMPTION OF MOTORS	< 1.5 KWH/BATCH	
	CONSUMPTION PER SELECTED HEATING TYPE (AT NOMINAL OUTPUT)	NATURAL GAS	< 2.92 M ³ /BATCH	LENGTH	3,800 MM
		PROPANE GAS	< 2.27 KG/BATCH	WIDTH	1,440 MM
		ELECTRICITY	-	HEIGHT	2,360 MM
				MIN. CEILING HEIGHT	3,000 MM
				WEIGHT	1,200 KG

Usage data based on empirical values.



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.