

# Konti Roaster

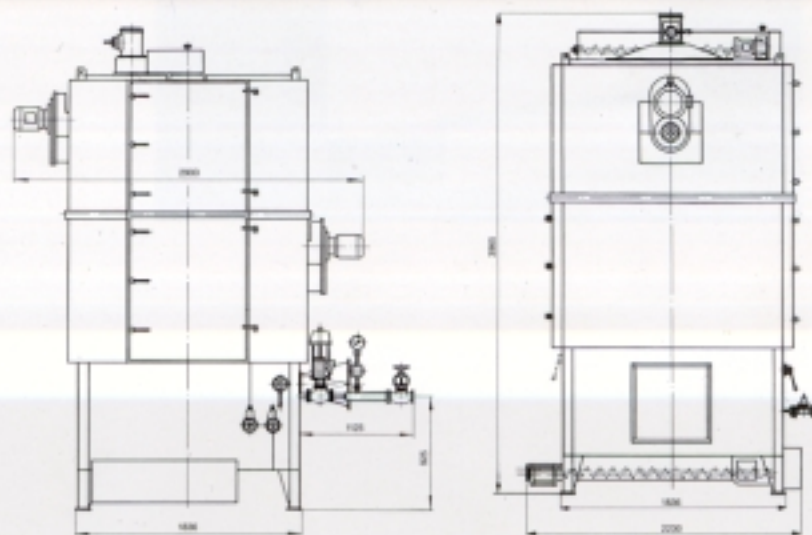
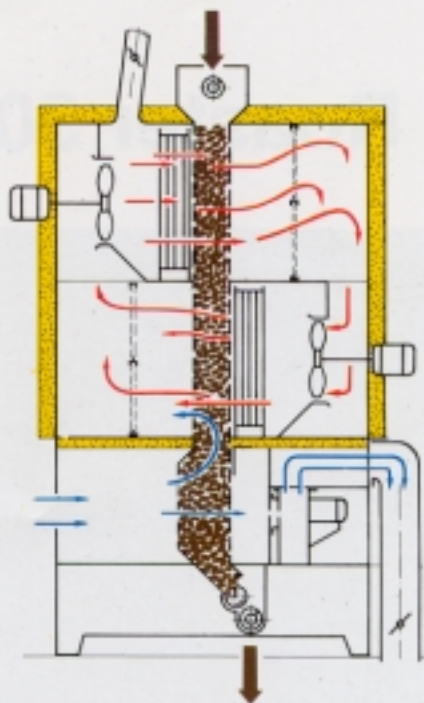
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## Application

Continuous roasting or kiln-drying of cocoa beans, nuts and similar goods as well as, in a special design, of pretreated and untreated broken nibs.

## Constructional Features

- combined roasting and cooling shaft
- roast zones with heat-insulating walls of stainless steel sheet
- roasting in circulating air stream generated by axial fans and heated in steam-heated heat exchangers
- fresh-air cooling
- bean inlet with automatic level control for the roasting shaft
- throughput step-by-step adjustable
- automatic control of the roasting temperature ensures a constant roasting or kiln-drying
- cleaning of the roasting circulation air and cooling discharge air in integrated filters
- display of all process temperatures at the control box, connection for a band recorder at the control box



## Technical Data

Capacity	max. 1250 kg/h
Connected load	15 kW
Steam consumption (at 10 bars)	approx. 220 kg/h
External dimensions (length x width x height)	2900 x 2230 x 3965 mm
Weight net gross	3500 kg 4850 kg
Required space (erection and operations area)	4000 x 5000 mm
Required freight space	34.0 m <sup>3</sup>

Subject to technical alterations!