



Type 120/300/500

Torrefacto is coffee roasted with addition of sugar during the roasting process in order to glaze the beans.

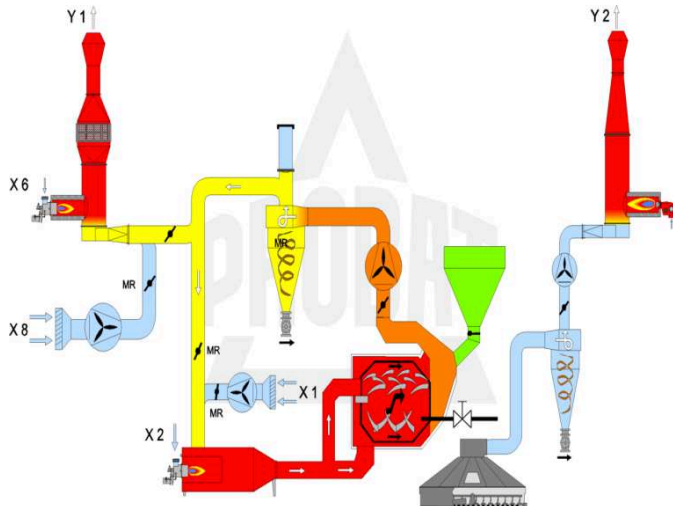
- Sugar caramelizes around the beans
- Brilliant visual aspect
- Strong bitter taste
- Darker colour
- More dense and stable cream

Torrefacto Roasters





Torrefacto roaster, type CN 500



Roasting scheme CN 120

Special solutions

What can we do for you?

Maquinaria del Rhin, a member of the PROBAT group, has developed the CN roaster particularly for this coffee speciality.

CN roasters are designed to use crystalline sugar or liquid sugar (molasses). The caramelisation process takes place once the coffee has taken on a yellow colour during roasting.

At the end of the roasting process, lump formation of the coffee is avoided through intensive air cooling. Also used is an automatic cleaning system which effectively removes the Torrefacto roast deposits and ensures best performance of the roaster.

Roasting process

The Torrefacto roasters have been specially designed for offering a high degree of flexibility allowing you to roast caramelized and regular coffee.

A special hot air conduction system inside and around the roasting drum enables a rapid and uniform process of roasting and important savings in fuel consumption.

Furthermore, the use of high quality materials and our expertise in this type of equipment guarantee an outstanding final result.

References

CN-300

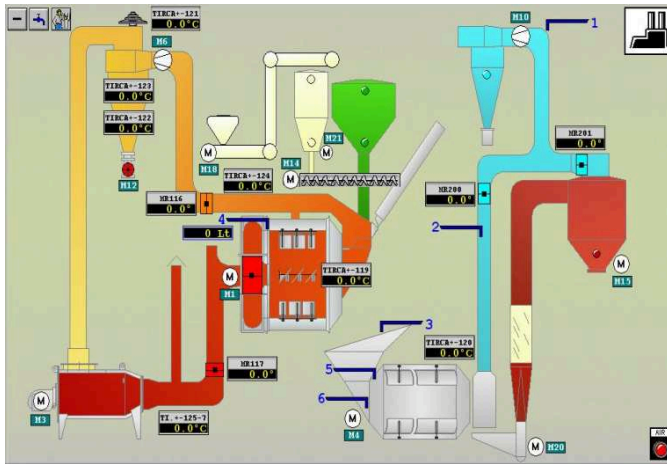
- TOSCAF, S.A. / Pravia
- BONAFIDE / Argentina
- FAST DISTRIBUCIONES, Llanera (Asturias)
- GALLEGO, Tineo

CN-500

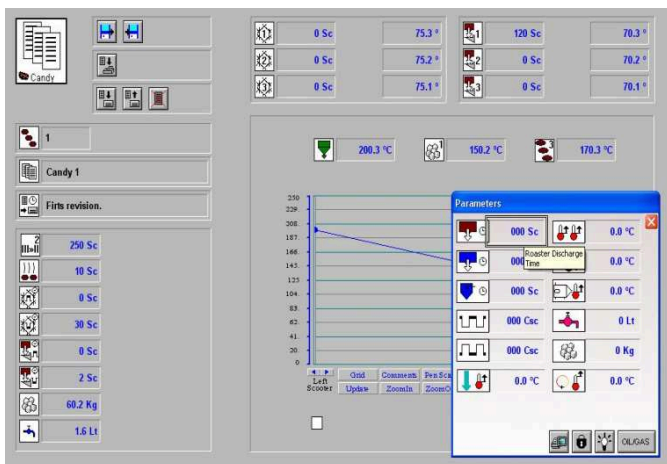
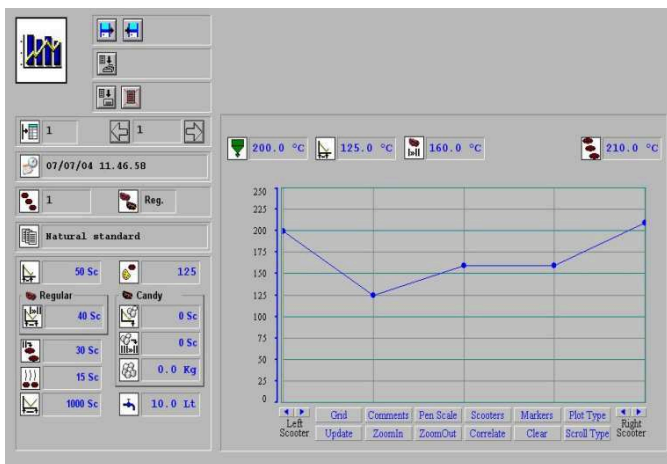
- NOVOKAFE / Barcelona
- SAIMAZA / Sevilla (Kraft)
- BAGLEY / Argentina
- UNIAO DOS REFINADORES / Brasil

Benefits at first sight

- Flexible roasters for caramelized and regular coffee
- Optimum final product with uniform roasting processes and high coffee bean development
- Roasting process adaptable to each product and recipe
- Easy operation, automatic control of the roasting and cooling process
- Easy cleaning of roasting and cooling drums and pipes
- Long life time due to its solid and robust construction
- Fits your needs: wide range of optional features



Roasting scheme CN 500



Torrefacto roaster, type CN120



Ventilator

Options

- Weight-loss scale and destoner
- Recirculation and burning of the roasting gases
- Cleaning of the cooling gases
- Models with cooling sieve or drum
- Equipment for reduced emissions
- Roasting gases cyclone
- Dosing of green coffee and sugar through auger filler
- Sugar syrup installation

Roaster model	CN-120A	CN-120R	CN-300A	CN-300R	CN-500A	CN-500R
Hourly prod. caramelized (kg)	360	360	900	900	1,500	1,500
Hourly prod. regular (kg)	480	480	1,200	1,200	2,000	2,000
Batch (kg)	120	120	300	300	500	500
Electrical power (Kw)	20	22	50	65	74	78
Heat energy (Kw/h)	280	330	625	750	1,000	1,200
Total weight approx. (kg)	5,600	6,200	9,000	10,000	11,000	12,000
Maximum height (m)	4.5	4.5	6.5	6.5	7.5	7.5

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