

R&R Roaster and Roaster machines are proudly handcrafted by our team in Turkey.



R&R R15 15kg batch capacity commercial coffee roaster meets the requirement of artisan coffee roasting for medium volume production facilities. This model is perfect for a middle large roastery. It has a fully professional profile and a heavy-duty design for quality roasting and reliable operation. R15 coffee roaster has a capacity of 1kg up to 15 kg per batch

**4 MOTOR ROASTER**

R15 coffee roasting machine can perform roasts simultaneously with cooling. Drum, Exhaust Fan, Cooling Mixer and Cooling Fan have separate motors. You can roast and cool simultaneously, because it has separate motors for each function. R15 commercial coffee roaster roasts continuously while cooling takes place outside the drum, allowing you to roast up to 60 kg per hour.



- Airflow fan
- Drum motor and gear
- Coller fan motor
- Mixer motor and gear

**INVERTER DRIVEN MOTORS**

Frequency inverter protects the motors in case of any abnormally and motors consume less energy. Plug in single phase and run 3 phase motors, silent run to listen only cracks. Inverter for longer life motors.

Airflow and drum speeds are at fixed rate on manual control Machine. We offer frequency inverter control airflow and drum motors optionally to let you use them in variable speeds. Airflow and drum speed control is standard on our plc touch screen control machines.

**STANDARD FEATURES AND EQUIPMENTS**

Single wall and double wall drums are available. R&R Roaster and Roaster R15 coffee roaster has been designed for optimal and high efficiency heat transfer and distribution. Our sophistication on coffee roasting brings the unique drum design which has homogeneous, constant and stable bean roasting at each batch.



Sight window. Easy to observe the coffee roasting process stages. Color, cracks and chaff removing can be seen while you are roasting.



There are 2 pcs thermocouples on standard machines. One is for bean (drum) and the other one is for exhaust temperature. 3rd thermocouple can be added optionally to measure drum and bean temperatures separately.



Easy to check the coffee beans by sampling spoon while you are roasting anytime.

Airflow rate can be adjusted by damper on exhaust pipe manually. There is a scale from 10 to 100 on the damper. You can increase or decrease the airflow easily.



Standard manual control Machine has 2 thermostat with digital monitor for bean and exhaust. Bean temperature is set for preheating and roasting maximum temperature on bean thermostat. 3rd thermocouple option comes together with 3rd thermostat.



Chaff collector is standard equipment on the Machine which comes attached on body of roaster. There is door at the bottom to clean inside of chaff collector easily.

There is a strong cooler fan to shorten the cooling period of roasted beans.



**STANDARD FEATURES AND EQUIPMENTS**

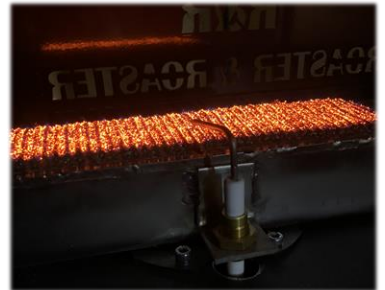


USB Artisan ready. Plug in and run Artisan.  
Plc touch screen computer control machines has also Artisan connection by Ethernet connection.



**PREMIX BURNER AND FLAME CONTROL**

**Low Nox Premix** Burner operates with the lowest emissions. and highest performance of available burners. Power and energy are worldwide concerns for environmental health. Five global environmental problems exist: climate change, acidification, eutrophication, atmospheric deposition, urban air quality, and tropospheric ozone. NOx is one of the important pollutants in the above environmental problems. R15 is equipped with the most efficient premix gas burner. Our burner is a clean heating source, providing maximum efficiency in gas burning and minimal emissions of Carbon Monoxide

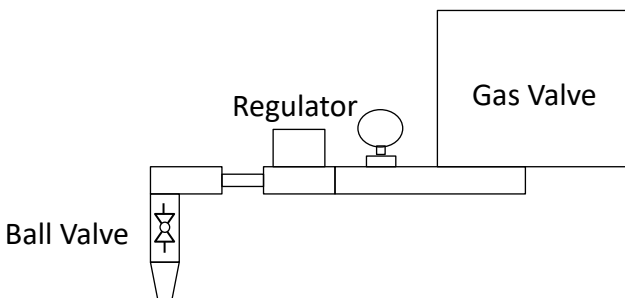


It is safe, economical and stable, the flame control parameters allow complete control over your roast. Digital control unit allow you to increase or decrease the flame (thermal power) within range of 0 to 10 on manual control panel.

Plc touch screen computer control Machine has a slider for Burner power which has scale from 0 to 100. You can tune the thermal power as your profile requires.



Gastrain



**TECHNICAL SPECIFICATION**

**Dimensions**

Sizes w x l x h : 160x230x204cm

Exhaust pipe diameter : Ø168mm

**Electrical Service Requirements**

Voltage & Frequency : Single Phase 110 / 220V 50hz 60hz

Three Phase 380 / 400 50hz 60hz

Power : 3,0kw/h

Electric Current (Ampere) : 20A

**Capacity**

Batch Size : 15kg/batch

Production : 60kg/h

**Fuel**

Fuel type : Propane, LPG, Natural Gas, Electricity

Gas pressure requirement : NG 20Mbar - Propane, LPG 30mbar

Source Gas Pressure : 1-4bar

**Aiflow**

Exhaust airflow :300m3/h

Cooler airflow :450m3

**Data Logging**

Artisan Connection : USB



Thermal Power	Gas Consumption			Gas Pressure
5-36 KW/h	G20	3,75-0,41	m3/h	20mbar
	G30	2,18-0,31	kg/h	30mbar
	G31	2,14-0,30	kg/h	37mbar

