



MAIN CHARACTERISTICS AND ADVANTAGES

- ✓ Versatile
- ✓ Batch working
- ✓ Great roasting uniformity
(in terms of colour, texture and taste)
- ✓ Controlled and stable roasting
temperature
- ✓ Gentle product handling
- ✓ Compact, solid and reliable
- ✓ High efficiency and low running costs
- ✓ User friendly
- ✓ Easy to clean
- ✓ No fuel, flames or burners
- ✓ Easy and fast installation



TECHNICAL FEATURES

- ✓ Construction in AISI 304 S.S.
- ✓ High efficiency infrared rays ceramic lamps
- ✓ Double deck internal structure to separate kernels from peels and crumbs
- ✓ Continuous product mixing and overturning during roasting
- ✓ Thermal insulated roasting chamber
- ✓ Cooling/peeling unit at the outlet of the roaster for fast cooling of the product after roasting
- ✓ Suction fan for peels and small particles

PERFECT FOR

- ✓ Hazelnuts
- ✓ Cocoa beans
- ✓ Peanuts
- ✓ Almonds
- ✓ Seeds
- ✓ ...



DESCRIPTION AND WORKING

The infrared rays (RI) batch roasters are suitable to process different kind of natural products, while it is not possible to use Brovind <RI> family roasters to roast salted or seasoned products.

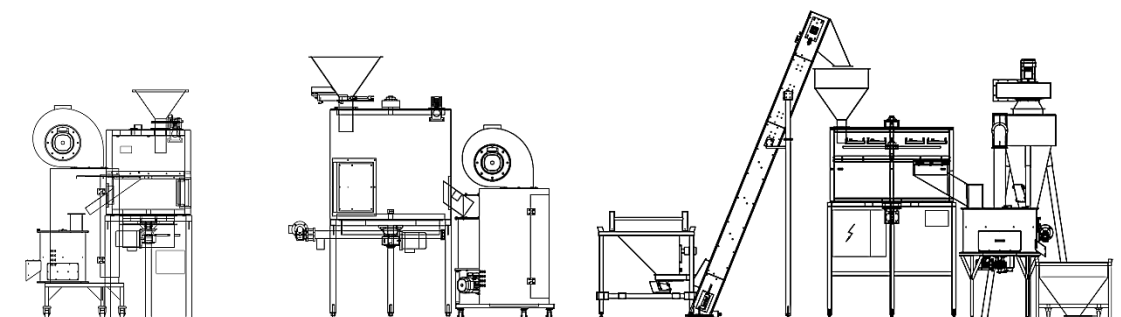
The product is loaded, in the quantity corresponding to the desired batch, into the feeding hopper of the roaster. From there, the nuts are then gently unloaded inside the roasting chamber. As soon as all the products have been unloaded from the hopper, a new batch can be started.

The ceramic lamps, which are generating the infrared rays, are positioned on top of the roasting chamber and a dedicated mixer stirs the product, for homogeneous and even roasting. The bottom plate, on which the product lays during the roasting process, is made in perforated S.S. sheet, in order to allow the bits of peel to pass through, falling into the collecting area, where they are then discharged.

The operator can set the desired roasting temperature and the desired roasting time, through the control panel of the <RI> dry-roaster.

At the end of the roasting process, the product is unloaded directly into the cooling/peeling unit, and the new batch that has been prepared meanwhile, is loaded into the roasting chamber. In the cooling/peeling unit, the product temperature is rapidly cooled down by means of a flow of ambient air, in order to stop the roasting process.

For those products which tend to separate from the skin after roasting (i.e. hazelnuts), the cooling unit serves also as peeling unit, thanks to the gentle friction between the kernels (which are constantly kept in motion by a dedicated mixer) and the perforated bottom plate of the cooler. The cooler is directly connected to a suction device equipped with centrifugal fan, to collect the peels and small particles.



TECHNICAL DATA	RI/700 LAB	RI/1000	RI/1200
PROCESS CAPACITY	15÷25kg/h (n.2÷3 batches/h of 7÷8kg each)	40÷50kg/h (n.2÷3 batches/h of 18÷22kg each)	80÷100kg/h (n.2 batches/h of 40÷50kg each)
POWER SUPPLY	3ph – 50Hz – 400V		
TOTAL INSTALLED ELECTRICAL POWER	10kW	17kW	30kW
DIMENSIONS (L x W x H)	1.500mm x 1.700mm x 2.000mm	2.100mm x 2.400mm x 2.300mm	3.000mm x 6.000mm x 4.100mm

Production data may vary upon product and process conditions.

Technical data may be subject to change without notice. Brovind reserves the right to apply any modification to improve aesthetics, efficiency and safety.

