



Le belle sorelle



DRUMROAST

L'Affascinante



NEOROAST

La Selvaggia



Coffee is our life.®

COFFEE IS OUR LIFE

Part of a long process chain – passion for the product from the beginning



DRUMROAST CTR 25/60

L'Affascinante

Our drum roaster bears the name L'AFFASCINANTE not without reason, because it convinces by its elegance and the special charm of traditional roasting. Our experienced roasting masters appreciate these advantages when they want to give your coffees classic flavours. The slow roasting process allows the beans to develop their aromas under the watchful eyes of the master roaster.



Features:

- PLC with touch screen as operator surface
- Manual and automatic control
- Aroma flaps to control the ratio between conduction and convection heat
- Water quenching system
- Cyclone for separation of chaff
- Frequency controlled roasting drum motor

Options:

- Afterburner / Catalyser for clean exhaust
- Automatic feeding system
- Airlift destoner for separation of stones from roasted coffee
- Optional recirculation system for hot air flow

Batch sizes: 10 - 70 kg
Roasting time: 10 - 30 minutes
Capacity: Up to 240 kg/h

NEOROAST NR 15/30

La Selvaggia

The name LA SELVAGGIA is given to our hot air roaster with a proudly swollen chest. Because it is ready to cross borders and go new ways in the roasting profile. Whether fast roasts with high energy input, slow roasts in a gentle process or unusual profiles with different temperature movements, the possibilities are incredibly diverse. And so it immerses our roast masters in completely new spheres of aroma development that guarantee special taste experiences.



Features:

- Roasting chamber and cooler in stainless steel
- PLC with touch screen as operator surface or separate control via tablet
- Manual and automatic control
- Cyclone for separation of chaff

Options:

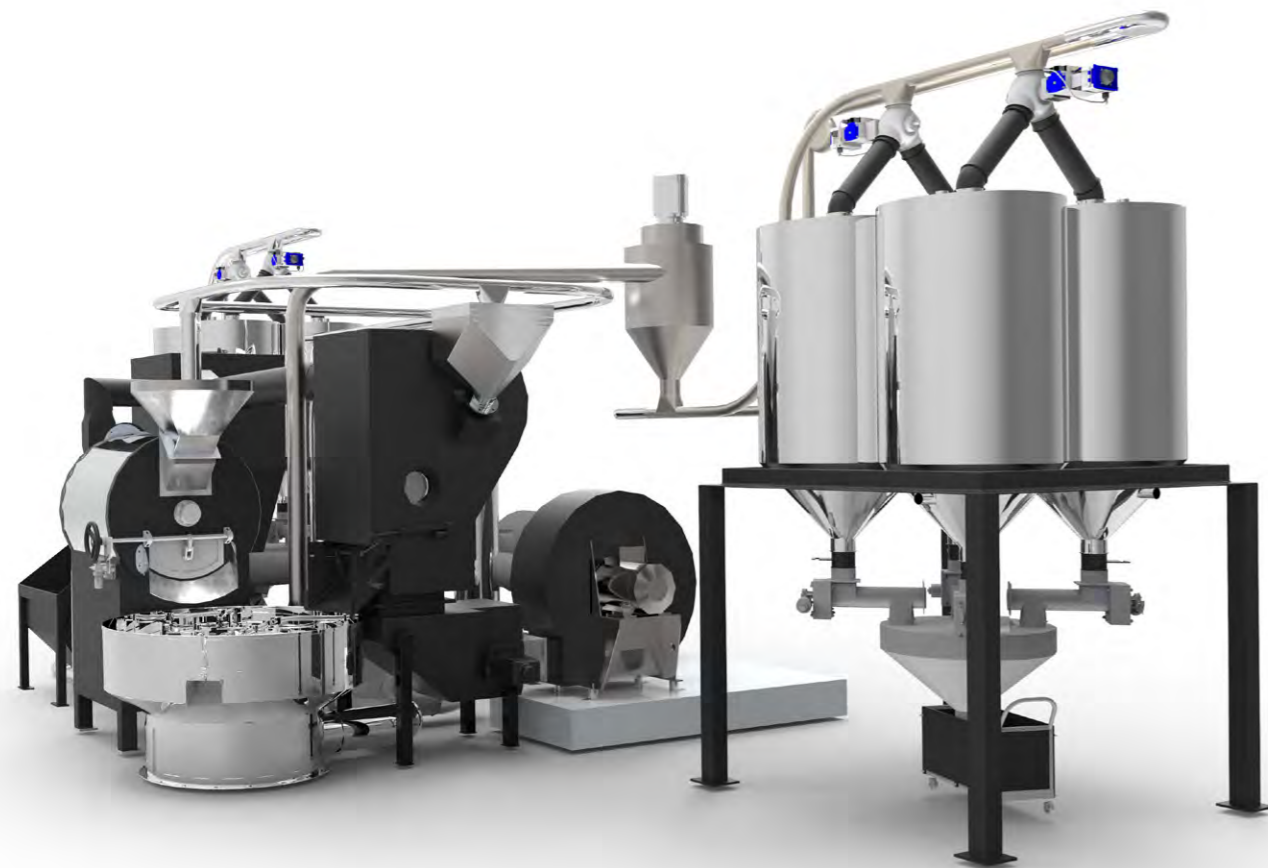
- Afterburner / Catalyser for clean exhaust
- Automatic feeding system
- Airlift destoner for separation of stones from roasted coffee

Batch sizes: 5 - 33 kg
Roasting time: 4 - 30 Minuten
Capacity: Up to 240 kg/h

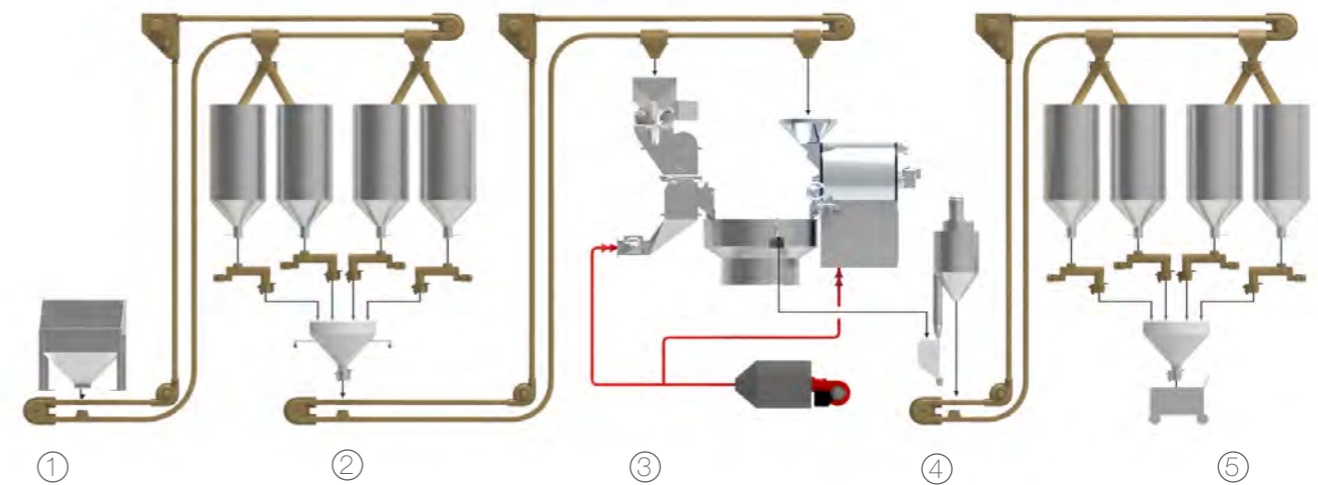
Two roasting philosophies uniquely united

Combined roasting line with maximum versatility for aroma development without compromises

Both roasting techniques can be combined in a single roasting line, so that no compromises have to be made in coffee refinement. Traditional roasts in the drum roaster and innovative roasting profiles in the hot-air roaster complement each other perfectly in order to develop the whole variety of coffee flavours. The two roasting machines with their shared cooler, gas burner and coffee logistics merge to form a single unit with incomparable flexibility.



The roaster unit can be combined with upstream and downstream components to form your personal roasting line. Different types of coffee from sacks and big bags are stored in small silo systems and mixed into desired blends before being refined into aromatic roasted coffees in the preferred roasting system. Cleaning machines within the roasting line ensure the highest product quality. The roasted beans rest in special degassing bins before being packaged or ground for your customers.



- ① Receiving
- ② Green coffee bins with blending scale
- ③ NEOROAST and DRUMROAST with shared cooler, gas burner
- ④ Destoner
- ⑤ Roasted coffee bins with discharge unit

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