

UG

PROBAT



THE MACHINE FOR MAVERICKS

PROBAT's universal gas roasters were originally developed in the 1920s to achieve maximum flavor development and highest yield in the cup – and this goal has not changed to this day. The rotating drum inside the UG roaster is equipped with special shovel blades to ensure that the coffee beans are mixed evenly during the roasting process, producing a homogeneous final product. Thanks to a maximum batch size of 25 kg and the smooth combination of state-of-the-art technology with an appealing retro design, UG roasters look fabulous out on display.

BENEFITS FOR YOUR COFFEE

UG roasters stand out primarily for their flexibility. Since the hot airflow can be varied, there is hardly any limit when it comes to creating different roasting profiles. Aside from customized equipment features, all UG roasters offer the following benefits:

- Temperature measurement of the supply air, product, and roasting exhaust air
- homogeneous mixing of the coffee beans in the drum
- Frequency converter for adjusting the roast air volume
- precise airflow thanks to the traditional “flavor wheel”
- intensive cooling
- powerful fans
- reproducible product quality
- independent drives for the roasting drum, mixer, and roasting and cooling fans
- large maintenance openings for easy cleaning
- negative pressure measurement (optional)



VERSIONS

All UG roasters are equipped with state-of-the-art drive, burner and control technology, as well as a cyclone. The following models are available:

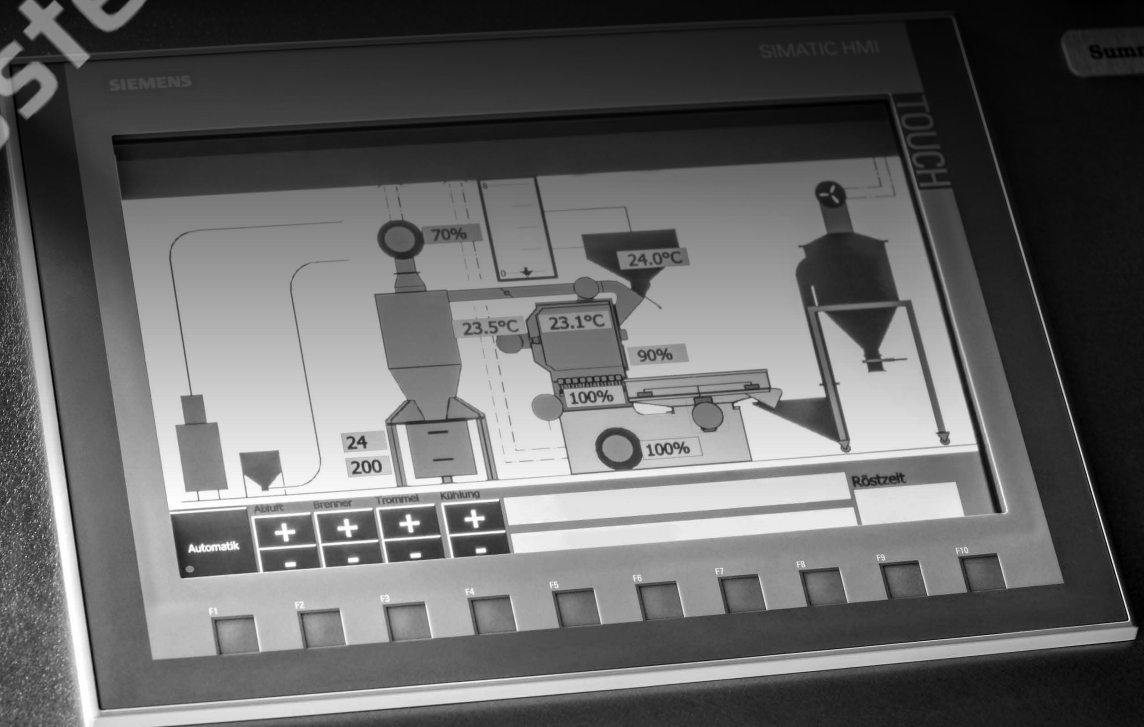
	 Roasting Time (min)	 Roasting Capacity (kg/h)	 Batch Size (kg)	 Heating	 Space requirement min. – max. (m ²)	 Recommended room height (m)	 Dimensions (L × W × H) (mm)
UG15	10–20	30–65	7–15	propane, natural gas	8–15	3,0	4100 × 3700 × 2450
UG22	10–20	50–100	8–25	propane, natural gas	10–16	3,0	4380 × 3700 × 2450



CONTROL

All UG roasters are equipped with thermocouples as standard to document the supply air, product, and exhaust air temperatures. The basic version is controlled manually. Alternatively, the UG roasters can be equipped with semi-automatic controls via a touch panel.

- Recipe management with up to 40 user-definable recipes. Saved settings can be reproduced safely and automatically (semi-automatic control solution)
- 12 temperature levels can be predefined (semi-automatic control solution)
- Visualization of the roasting curve on the touch screen (semi-automatic control solution)
- Burner output can be selected manually or automatically from a recipe (semi-automatic control solution)
- Interface for external software systems from Artisan and Cropster (semi-automatic control solution)
- automatic heat switch-off when the desired final temperature is reached
- automatic safety shutdown of the burner when the temperature limit is reached
- Router for remote maintenance and diagnosis as well as software updates





FEATURES



BURNER

The burner installed in the UG roasters can be configured for use with natural gas or propane, depending on customer requirements, and stands out due to the following features:

- High capacity
- Continuously adjustable for a more flexible roasting process
- State-of-the-art safety technology including gas and flame monitoring



ROASTING EXHAUST AIR CYCLONE

The UG roaster's roasting cyclone features a large, wheeled chaff collection container made of aluminium, making it light and easy to empty. In addition, the cyclone offers the following features:

- Individually adjustable
- Roasting fan above the cyclone enables particularly high separation efficiency



ROASTING FAN

Even in the basic version, the UG roaster's roasting fan is equipped with a frequency converter. Furthermore the roasting fan stands out due to its particularly high performance and can be connected to an exhaust air treatment system.

TECHNICAL DATA

			UG15	UG22
Machine Performance*	Batch	(kg)	7-15	8-25
	Roasting time	(min)	10-20	10-20
	Capacity	(kg/h)	30-65	50-100
Power Supply (Three-Phase Current)	Voltage	(V)	230/400	230/400
	Frequency	(Hz)	50	50
	Power	(kW)	4.0	4.0
Burner Output	Natural gas/propane	(kW)	55	80
		(kcal/h)	41,500	66,300
		(MJ/h)	170	282
Gas Consumption – Natural Gas*	Calorific value	(MJ/mn ³)	37	37
	Flow pressure	(mbar)	20	20
	Full load	(mn ³ /h)	5.5	8.0
	Roasting operation	(mn ³ /h)	3.0	5.0
Gas Consumption – Propane*	Calorific value	(MJ/mn ³)	100	100
	Flow pressure	(mbar)	50	50
	Full load	(mn ³ /h)	1.8	3.0
	Roasting operation	(mn ³ /h)	1.0	1.8
Roasting Exhaust Air (Without Afterburner)	Flow rate	(mn ³ /h)	300	450
	Temperature	(°C)	150-250	150-250
Roasting Exhaust Air (With Afterburner)**	Flow rate	(mn ³ /h)	300	450
	Temperature	(°C)	400-500	400-500
Cooling Exhaust Air	Flow rate	(mn ³ /h)	520	750
	Temperature	(°C)	30-70	30-70

* Depending on desired color intensity, residual moisture, roasting time, negative pressure, roasting supply air temperature, green coffee moisture and type, etc.

** A catalyzer solution is optionally available.

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