

PROBAT
PROBATINO

PROBAT
PROBATONE



Quality for specialities

Roasting machines from PROBAT
for roasting speciality coffee





PROBAT **PROBATINO** **PROBATONE**

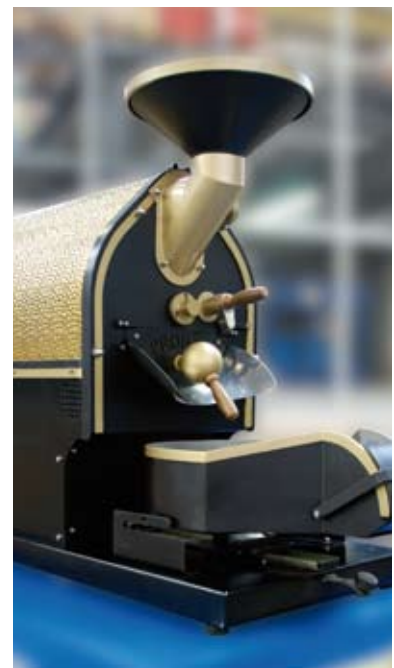
Roasting for people with taste



Coffee is part of everyday life for many people. Its aroma is an experience for more and more people. And everyone who has drunk freshly roasted coffee would confirm this. A roast master has the daily challenge of selecting the best types of green coffee for his customers and creating appealing roasted coffee blends which ideally become an own brand. Whoever has this requirement for his company must rely on a reliable partner which not only operates flexibly, but also copes with the different types of green coffee. We have such partners for you in our range with PROBATINO and PROBATONE, the new generation of PROBAT shop roasters. The machines operate using the proven drum roasting method and combine a range of positive characteristics which also provide benefits to large industrial roasting plants.



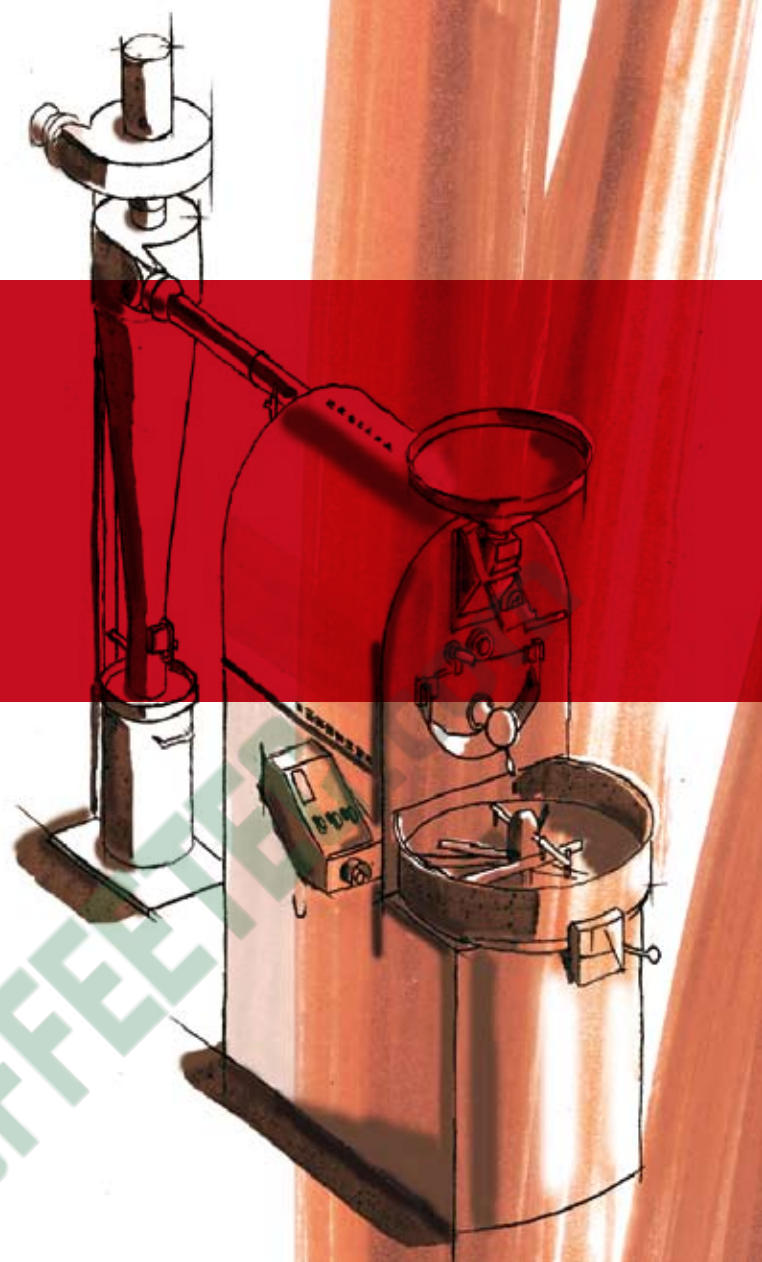
PROBATONE 50



PROBATINO 1

Classic design with modern technology

Our Research Department was intensively involved with the experience of roast masters for the new development of the shop roasters. These experiences flowed into the production of the further developed machines. Thus, a new generation of shop roasters emerged which combines the proven with modern technology. We placed particular importance on the design because we know that your customers appreciate classic, nostalgic forms. Therefore the front panel and the outlet flap are made of solid cast iron.



An overview of the series

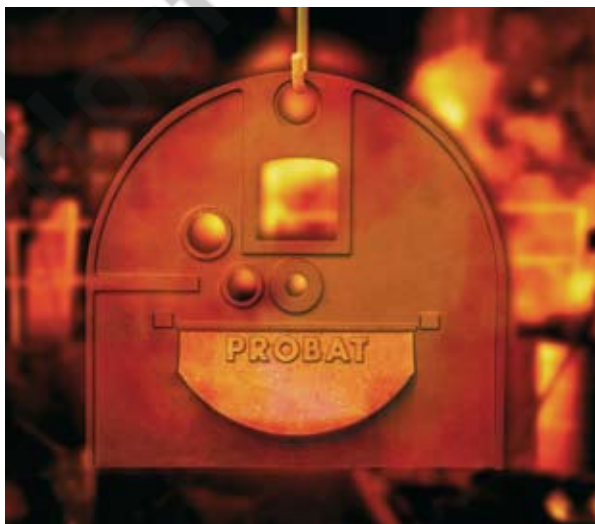
Code	Batch size	Roasting time	Type of heating	Dimensions roasters (L x W x H)	Dimensions cyclone (L x W x H)
PROBAT PROBATINO ₁	1 kg	12–15 minutes	Gas	1,200 x 500 x 900 mm	550 x 900 x 1,250 mm
PROBAT PROBATONE ₅	5 kg	12–15 minutes	Gas/electric	1,430 x 858 x 1,856 mm	450 x 300 x 2,096 mm
PROBAT PROBATONE ₁₂	12 kg	12–15 minutes	Gas/electric	1,690 x 1,045 x 2,000 mm	600 x 400 x 2,149 mm
PROBAT PROBATONE ₂₅	25 kg	12–15 minutes	Gas	2,105 x 1,023 x 2,246 mm	865 x 749 x 2,523 mm
PROBAT PROBATONE ₅₀	50 kg	12–15 minutes	Gas	3,765 x 1,440 x 2,360 mm	1,013 x 1,013 x 2,873 mm

Arguments for quality

The reliable special shovel mechanism developed by PROBAT also provides even mixing of the beans for the new shop roasters. We have also maintained the optimum relationship between air and product. Simplified cleaning possibilities due to detachable side walls help in the daily roasting operation. A separate roasting cyclone enables effective chaff separation and fast and clean disposal.

The following summary shows the most important innovations:

- Front panel and outlet flap made of cast iron (see picture below)
- Simultaneous roasting and cooling using separate suction of the cooling and roasting air
- Infinitely adjustable gas regulation
- Digital time and temperature display
- Independent motors for drum drive, roasting fan (cyclone), cooling fan and cooling sieve rotating arm
- Simplified cleaning possibilities due to detachable side walls and bin for silver chaff
- Food-safe plastic scraper for the gentle spreading of the roasted coffee on the cooling sieve and for emptying
- Simplified installation and setting-up



The handmade cast iron front panel is an optical highlight and provides optimum thermal transfer.



Front panel made of cast iron



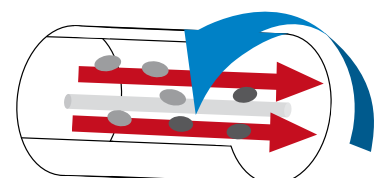
Classic design



Gentle distribution of the roasted coffee

The drum roasting procedure

- Heating using atmospheric burners underneath the roasting drum
- Roasting using hot air in the revolving drum and simultaneous mixing using special shovel mechanism
- Control using sampler
- Emptying the roasting drum into the cooling sieve by opening the discharge flap





Aroma diversity

Trust for perfect results

Trust plays an important role for the roasting of coffee. Just as the customers trust in the creation and expertise of the coffee shop team, roasting masters trust their roasting machines. Therefore, a roasting machine should be selected carefully. PROBAT has more than 140 years of experience with roasting technology and has constantly developed its machines to date. We know which requirements coffee connoisseurs have. Our PROBATINO and PROBATONE shop roasters enable gentle and versatile roasting and an optimum way of working for the roast master at the same time. Quality can be controlled and influenced in the best possible way with our roasting machines.



Customer satisfaction



Quality

Knowledge of coffee for the best roasting results

The process chain for coffee processing forms a trilogy: green coffee, roasting and preparation. Each of these areas determines one third of the quality of a cup of coffee. The roasting process is crucial for the aroma development in the coffee beans. Yet it is only if the roast master masters all aspects of his roasting machine that the coffee can evolve its optimum taste.

We impart our extensive knowledge as coffee experts:

- Knowledge about the coffee trilogy – green coffee, roasting and preparation – imparted in theoretical and practical training courses
- Operator training on the shop roasters
- Individual and more than 15 established training courses



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