DATA SHEET

SELMI CHOCOLATE MACHINERY

Roaster Centoventi is designed to work on a continuous cycle of automatic dried fruit and coffee processing; it has a tank capacity of 20/25 kg and offers the possibility of roasting 50 kg/h of coffee, dried fruit, hazelnuts, almonds, pistachios, barley, sunflower seeds, pumpkin seeds, cocoa beans.

It uses an original and exclusive air cyclone system (Vertiflow® patent), a versatile technique for the roasting of coffee, hazelnuts, almonds and pistachios.
The machine has a number of programs which control the heating temperature of the air used for roasting via the probe at the heart of the product which identifies the correct roasting time, cooling time and the final automatic discharge of the

Mechanical characteristics

Overall dimensions	[mm] (LxWxH) 970x1710x2040
Empty weight	[kg] 600
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Tank capacity	[kg] 20
N° sviwelling wheels	6
Ø Roasting exhaust pipe	[mm] 100
Ø Cooling exhaust pipe	[mm] 100

Electrical characteristics

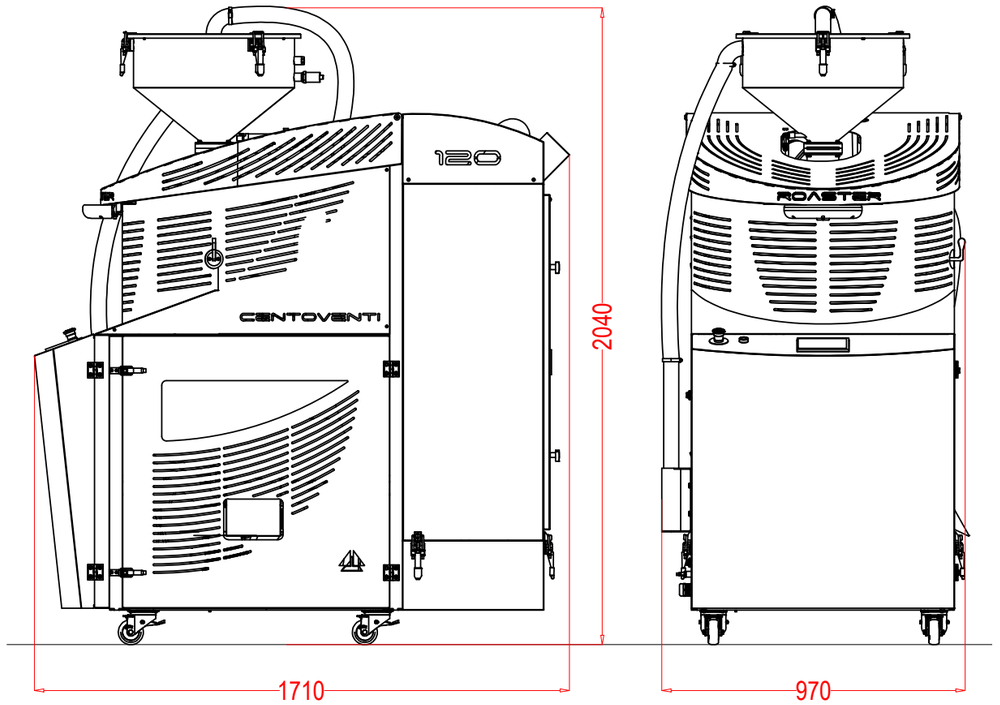
Total installed power	[kW] 25
Supply voltage	[VAC] 400
Number of phases	3
Frequency	[Hz] 50 / 60
Enclosure degree of protection	IP65
Connection type: industrial plug	64A - 5 poles

Characteristics pneumatic system

Minimum working pressure	[bar] 6
Minimum flow rate	[l/min] 220
Air characteristics	filtered, dry and de-oiled

Process features

Dried nuts roasting time	[min] 18/ / 20
Coffee roasting time	[min] 22 / 25
Cocoa beans roasting time	[min] 25 / 30



These data may change based on the installation conditions requested in the contract phase. For the correct data, refer to the plate located inside the electrical panel.

SELMI chocolate machinery

www.selmi-group.it
info@selmi-group.it

Tel: +39 0172 479 273
Fax: +39 0172 477 814

Via Langhe 25,
12042 Pollenzo (CN)

SELMI