



The 23-Kilo Millennium Coffee Roaster

Patent Pending

American Made, Hand Built Quality



SPECIFICATIONS

23 Kilo Model (50 lb) Coffee Roaster. Four roasts per hour. Designed for easy operation, low maintenance, and a long lifetime. Your choice of several standard colors, trim types and finishes.

- Weight: 1650 lbs
- Total Dimensions¹: 75"x35.5"x74" (LxWxH)
- Shipping: 1850 lbs
- Cyclone Exhaust: 8" Cooler Exhaust: 8" ²
- 20,000 - 150,000 BTUs adjustable
- Gas Supply: 3/4" Pipe with Natural at 9" w.g. or Propane at 13" w.g.
- Quenching requires a 3/8th inch water line (for applicable models) ULC-508a listed

[1] Allow 18" clearance minimum for service. Dimensions do not include chaff collector. Special Lower hopper available (71"H). Add 18" (Depth) for Power burners

[2] Use Class A type positive pressure piping

[3] **Special note for Propane or bottled gas.** It is highly recommended for your safety that you purchase a quality propane regulator from a Professional source. You must have the correct regulator for the type of supply that you are connecting the roaster to. Changing supply type can or not having the regulator set to the pressure needs of the roaster or the source can be safety hazard and also damage the roaster. If you have needs for regulator please contact one of our Engineering staff for the correct one.

- 23kiloMill Gas 3-Phase / 208-240 V / 25 amps
- 23kiloMill Gas Single Phase / 208-240 V / 35-40 amps

NEW FOR 2020! Up graded air dampener control. Data Logger ready, so quite, so smooth running! Larger chaff collector.

FRAME

- Heavy-duty stainless steel drum, cooler screen, and cooler liner
- Double insulated housings. Safty Cooler Clutch
- Easy to service roaster fan and separate fan for cooler
- Removable cooler for easy cleaning with adjustable slip clutch
- Industrial gear drives for smooth operation of drum and cooler stirrer, with no bulky belts or noisy chains.
- Equipped with heavy duty direct drive steel-cooling fan.
- Heavy-duty motors with UL 508-A approved industrial control system and motors, adjustable overloads and contactors.
- Adjustable legs for ease of movement and cleaning
- Easy to adjust housing for the main drum bearing in designed to keep the bearing cooler and lubricated
- Grooved faceplate to seal drum for less product loss
- Water jet and precision milled steel parts made in-house

OPERATION

- 24 volt operator controls for safe operation.
- Even and accurate heat controls; Large 4" gauges
- Cast iron rectangular burners with a large venture mixer or power burners. Drum Speed Control
- Free Standing cyclonic chaff collector. Stainless Cooler liner
- Standard lighted push button on-off switches, motor starters and overloads with fault protection.
- Two gas gauges provided for incoming gas pressure and outgoing gauge at gate valve to adjust burner output.
- Profiler model has programmable and digital control in color/
- All models include digital bean probe with controller and alarm and environment temp gauge

US Roaster Corp

1530 West Main Street ■ Oklahoma City, OK 73106 ■ Phone: 405.232.1223
 Fax: 405.232.1255 ■ Email: dan@roastersexchange.com



The 23-Kilo, 52 pound Millennium Coffee Roaster

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American Made, Hand Built Quality**Models**

- 23-Kilo Stock Model \$ **58.925**
- 23-Kilo Standard Model stainless or copper wrap \$ 59,815
- 23-Kilo Open Frame Model \$ 60,985
- 23-kilo Deluxe model all above and auto-profile \$ 64,995.
- 23-Kilo Power Burner "R" Model add \$3500

Add-ons

- Touchscreen Profiler
- Fingertip control
- Roast Helper Option

Touchscreen Profiler Options

- Semi-automation with automatic roaster door and auto profile start
- Full automation comes with door control system and stack light system
- Large PLC memory for 999 profiles
- Wireless touchscreen to connect to iPhone/iPad
- 10 in color display (6 in mono comes standards)
- Flow meter on water quenching
- Air gates on cooler discharge or green bean hopper
- Smart Control system for afterburner, saves \$\$\$

Aesthetic Options

- Electric roaster door with override and auto discharge (non PLC)
- Polished stainless cooler
- Smooth or dimensional stainless or hammered copper drum wrap
- Dimensional patterned stainless drum wrap
- Hammered copper cooler wrap
- Pin striping
- Nc. Two tone paint
- Clear coat over paint with metal flake
- Chrome bean chute
- Chrome face plate
- Custom paint color

Operational Options

- Maintenance hour meter
- Digital roast timer
- NC Environmental air temperature with digital read-out
- Automatic quenching for drum or cyclone
- Bean light
- Nc dual 4# Magnehelic gauges
- Nc Phidget with USB connection and two thermocouples installed
- Drum speed control
- Cleaning kit
- Roaster controls on control head
- NC Magnet in cooler discharge

About Us. The U.S. Roaster Corp. is famous for producing the world's finest roasters that create the best roasted coffee. Partnering with specialty coffee roast masters world-wide we have developed a roaster of superior design, unmatched quality, great reliability, and ease of use. Our Millennium line of roasters provide the roast master with unlimited profile capabilities and unparalleled roast quality. By the second crack you will know why the "Quality of the Roast" comes first at U.S. Roaster Corp.

Free One-on-one training session is provided in Oklahoma City!

Contact us for information

1530 West Main St.
Oklahoma City, OK. 73106
405.232.1223.
dan@roastersexchange.com
www.usroastercorp.com

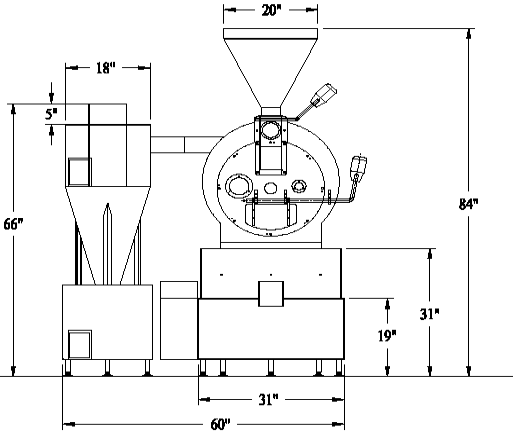
All local codes to be followed on install.
We reserve the right to make changes due to ongoing improvements.
Please ask us for disconnect and fuse sizing

US Roaster Corp

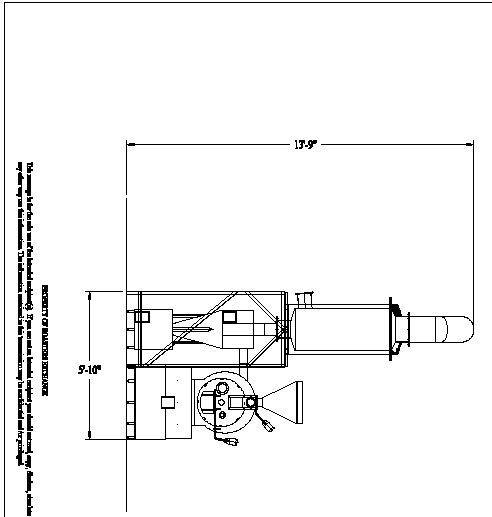
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A	NEW DRAWING	RLS 06/11/07
LET	REVISION	SIC - DATE



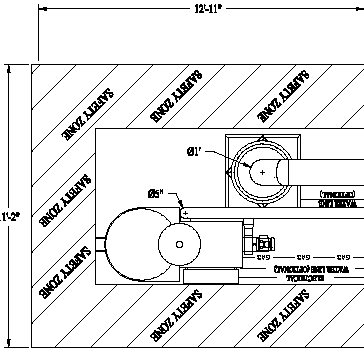
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DECIMAL	FRACTIONAL	ANGULAR	Roasters Exchange 1530 West Main Oklahoma City, OK 73108		
2 PL. ±0.010 3 PL. ±0.000	±1/32"	± 1°	SCALE: NO SCALE		



REVISIONS

A	NEW DRAWING	RLS 01/23/07
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- NOTES:
1. 1/2" INJECTION REQUIRED FOR AFTERBURNER EXHAUST (16GA STAINLESS STEEL) TO BE CORNG
 2. 2" INSULATION WALL SUGGESTED FOR COOLER EXHAUST (16GA GALD STEEL)
 3. 725,000 BTU AFTERBURNER
 4. 150,000 BTU ROASTER
 5. 9" WATER COLUMN GAS PRESSURE
 6. 1/2" INSULATION WALL SUGGESTED FOR AT CONNECTION POINT GAS TUBING SUGGESTED BY LOCAL GAS COMPANY



IMPORTANT NOTE: SAFETY ZONES AT EXHAUST POINT BETWEEN AFTERBURNER AND COOLER

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