



The 3-Kilo Millennium Coffee Roaster

Patent Pending

American Made, Hand Built Quality



- | | | |
|--------------------------|--------------------|----------------------------------|
| <input type="checkbox"/> | 3kiloMill Gas | 120V/ 20amps |
| <input type="checkbox"/> | 3kiloMill Gas | Single Phase / 208-240V/ 10amps |
| <input type="checkbox"/> | 3kiloMill Electric | Single Phase / 208-240V / 45amps |

NEW FOR 2017! Stainless cooler liner, magnahelic gauges for air flow and gas pressure, digital environmental air temp gauge, and air dampener control at NO CHARGE.

NEW Microcontroller based touchscreen profiler model with real-time graphing and an easy to use interface!

FRAME

- Heavy-duty stainless steel drum, cooler screen, and cooler liner
- Double insulated housings.
- Easy to service roaster fan
- Removable cooler for easy cleaning
- 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

SPECIFICATIONS

3 Kilo Model (7.5lb) 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: 450 lbs
- Total Dimensions¹: 24"x43"x53" (LxWxH)
- Shipping: 600 lbs 42"x52"x55" (LxWxH)
- Piping²: 4-6" Stainless or Class A Positive Pressure
- Gas model averages about 15,000 BTUs with a maximum of about 25,000 BTUs
- Gas Supply: Nat'l Gas minimum 7" w.g.
Propane or Propane Butane mix 14" w.g.

OPERATION

- 24 volt operator controls for safe operation.
- Even and accurate heat controls;
- Cast iron rectangular burners or industrial electric elements with built in chaff collector.
- 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
- All models include digital bean probe with controller and alarm and environment temp gauge

[1]Allow 18" clearance minimum for service

[2]Vent Class A 4" pipe can also be used with 6" please order the roaster for the vent size needed.

[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.

US Roaster Corp

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Fax: 405.232.1255 ■ Email: dan@roastersexchange.com



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Models

- 3-Kilo Stock Model
- 3-Kilo Standard Model

Add-ons

- Microcontroller Based Touchscreen Profiler
 - Semi-Automatic
- Fingertip control
- Roast Helper Option

Touchscreen Profiler Options

- Wireless touchscreen to connect to iPhone/iPad

Aesthetic Options

- Stainless polished cooler
- Hammered copper cooler outer skin
- Stainless or hammered copper drum wrap

Aesthetic Options (continued)

- Pin striping
- Two tone paint
- Clear coat over paint with metal flake
- Custom paint color
- Chrome bean chute

Operational Options

- Electric roaster door with override and auto discharge (non PLC)
- Automatic quenching for drum or cyclone
- Maintenance hour meter
- Roast timer
- Bean light
- Install extra bean thermocouples and USB output
- Roaster drum speed control
- Cleaning kit
- Roaster controls on control head
- Fan speed controller
- Magnets in cooler discharge
- External chaff collector

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
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All local codes to be followed on install.

We reserve the right to make changes due to ongoing improvements.

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