

US ROASTER CORP.

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At US Roaster Corp. we promise quality, reliability, and ease of use, all at a competitive price. With the Millennium line, the Roast-master's art is unhindered, giving the Roaster complete control of the roasting cycle, and the excellent roast quality they strive for. Offering solid construction, consistent roasts, and 12 minutes to hours for roast times, our entire line of Millennium Roasters is practically maintenance free. Roast from one to 36 pounds with easy to master controls. By the first batch you will know why the "Quality of the Roast" comes first at US Roaster Corp.

US Roaster Corp (USRC) Millennium Nib Roaster 15 Kilo Model (36 LB.) 1/4 Bag Bean and Nib Roaster

The US Roaster Millennium Cacao roaster features:

- Heavy-duty Stainless double wrapped drum, cooler screens, and double insulated housings. All roasting is in stainless steel for best flavor
- Includes special indirect heating for Cocoa Roasting with custom drum mixing paddles made to be gentle on the beans. Special double seal on drum to reduce bean loss.
- Even and accurate heat controls; even and smooth heating provided by industrial power burner system with no flame on the drum, chaff cyclone included.
- Equipped with two heavy duty direct drive fans.
- Includes fidget and discharge magnetic on cooler.
- Easy to adjust gas and air flow with 4" pressure gauges.
- Industrial Gear driven operated roasting drums with speed control, with no belts or chains.
- All heavy-industrial duty motors, gear drives, UL 508-A approved industrial motor control system and motors with re-settable overloads and contactors.
- Come standard with push button lighted on-off switches, motor starters and overloads/fault protection.
- Your choice of many standard colors, trim types or stainless steel available.
- Includes Speed drive for drum speed and cooler for the most gentle roasting of any machine.

- Special Cooler screen.
- 24-volt Operator Controls for your safety.
- Cooler lifts off with two bolts for cleaning ease.
- Easy to service Roasting Fan. Manometer supplied for the best airflow control.
- Adjustable legs for ease of movement and cleaning.
- All Millennium Models include gear driven stirrer design with slip clutch for your safety.

15 Kilo power Burner “R” Series \$43,900.00

The heat on the R-Series is supplied with a power burner (forced heat style), and our specially designed burner chamber that lowers heat loss while providing a more even roast. The R-Series produces beautiful roasts for your best efforts.

Touch Screen Profiler Add \$8,500.00

Profiler model comes with a PLC based 6” graphical touch screen control and profiling system. PLC system allows for manual “hands on” operation or programmable PLC controls of the temperature, burner output, and airflow of the bean environment, for profiling the roast. You actually train the roaster by setting up the information on the “set up” screen or by roasting and letting the machine run in teach mode. PLC system reports over temperature conditions and provides a water spray when your safe temperature settings are exceeded. Profiler has cool down, turn off, and preheat modes. Model also includes over-heat indicators, electronic flame safety controls, as well as many other features. Optional integration of afterburner to PLC control is optionally available for lower fuel use.

Semi-Auto with electric door actuator included with profiler

Allows the Profiler control system to open the door at the end of the roast and start the cooling mode automatically. Includes “Roast Helper” mode which when operating allows for automatic operation at the end of a manual roast the opening of the drum door and cooling of the product in the cooler.

Auto add on to Profiler Add \$4,975.00

Automatic add on to Profiler model includes door control system for green hopper, drum door, and cooler discharge allowing the roaster to operate in automatic mode. Also includes a stack light that shows mode of operation. Ready for optional PC communication features like data logging and control room operations through up graded touch screen. The automatic add on can automate the roasting for you and provide fifteen different programmed profiles without optional memory expansion.

Thermal and Catalytic Afterburners available on request.