



US ROASTER CORP.

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Facsimile 405.232.1255 At US Roaster Corp. we promise quality, reliability, and ease of use, all at a competitive price. With the Millennium line, the Roaster 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 to ??? Minute roast times, our entire line of Millennium Nib Roasters are practically maintenance free. Roast from one to 11 pounds with easy to master controls. By the crack you will know why the "Quality of the Roast" comes first at US Roaster Corp.

US Roaster Corp (USRC) Millennium Nib Roaster 5 Kilo Model (11 LB.) Cocoa Nib Roaster

The US Roaster Millennium Line features:

- Heavy-duty Stainless drums, cooler screens, and double insulated housings. All roasting is in stainless steel for best flavor safe from rusty metal flavors.
- Includes special indirect heating for Cocoa Roasting with custom mixing paddles made to be gentle on the beans.
- Even and accurate heat controls; even and smooth heating provided by industrial burner system with no flame on the drum, chaff cyclone included.
- Equipped with heavy duty direct drive steel-cooling fan.
- 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 contactor's.
- 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.
- 24 volt Operator Controls for your safety.
- Cooler lifts off with two bolts for cleaning ease.
- Easy to service Roasting Fan. Manometer for accurate airflow adjustment.
- Adjustable legs for ease of movement and cleaning.
- All Millennium Models include gear driven stirrer design.

5 Kilo Jet Burner "R" Series

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The heat on 5 kilo is supplied with a digitally controlled burner in a burner box under the roaster, and our specially designed burner chamber that lowers heat loss while providing a more even roast without flame touching the drum. The R-Series produces four full-dark roasts per hour.

Touch Screen Profiler

Add \$\$\$\$

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 Add \$\$\$\$\$

Ready for optional PC communication features like data logging and control room operations. The automatic add on can automate the roasting for you.

Inside mount thermal Afterburner and Catalytic Afterburners available

Other options: Please ask us for Options sheet for information and cost