

US ROASTER CORP.

www.usroastercorp.com

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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 over an hour as you require roast times, our entire line of Millennium Roasters are practically maintenance free. By the crack you will know why the "Quality of the Roast" comes first at US Roaster Corp.

US Roaster Corp (USRC) Millennium Nib/Bean Roaster 90 Kilo Model (140 LB.) Cocoa Nib Roaster

The US Roaster Millennium Cacao Line features:

- Heavy-duty Stainless drums, cooler screens, and double insulated housings. All roasting is in stainless steel for best flavor. Drums are double wrapped to ensure soft and even and heating
- 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 forced heat burners, 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 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.
- 24-volt Operator Controls for your safety.
- Cooler lifts off with two bolts for cleaning ease.
- Easy to service Roasting Fan. Manometer included for precession control of Air flow.
- Adjustable legs for ease of movement and cleaning.
- All Millennium Models include gear driven stirrer design.

60 Kilo Power Burner “R” Series Model \$207,810.00

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 four full-dark roasts per hour.

Touch Screen Profiler Add \$10,500.00

Profiler model comes with a PLC based 8” 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.

Automatic add on to Profiler Add \$4,895.00

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. The automatic add on can automate the roasting for you and provide fifteen different programmed profiles without optional memory expansion.

Please inform us if you need smoke abatement equipment.