

PROBAT
PROBATINO
PROBAT
PROBATONE



Quality for specialties

Roasting machines from PROBAT
for roasting specialty coffee





PROBAT
PROBATINO PROBAT
PROBATONE

Roasting for people with taste



Coffee is part of everyday life for many people. Its aroma is an experience for more and more people. And everyone who has tasted freshly roasted coffee would confirm this. A roastmaster has the daily challenge of selecting the best types of green coffee for his customers and creating appealing roasted coffee blends which ideally become an own brand. Whoever has this requirement for his company must rely on a reliable partner which not only operates flexibly, but also copes with the different types of green coffee. We have such partners for you in our range with PROBATINO and PROBATONE, the new generation of PROBAT shop roasters. The machines operate using the proven drum roasting method and combine a range of positive characteristics specifically for roasting specialty coffee.



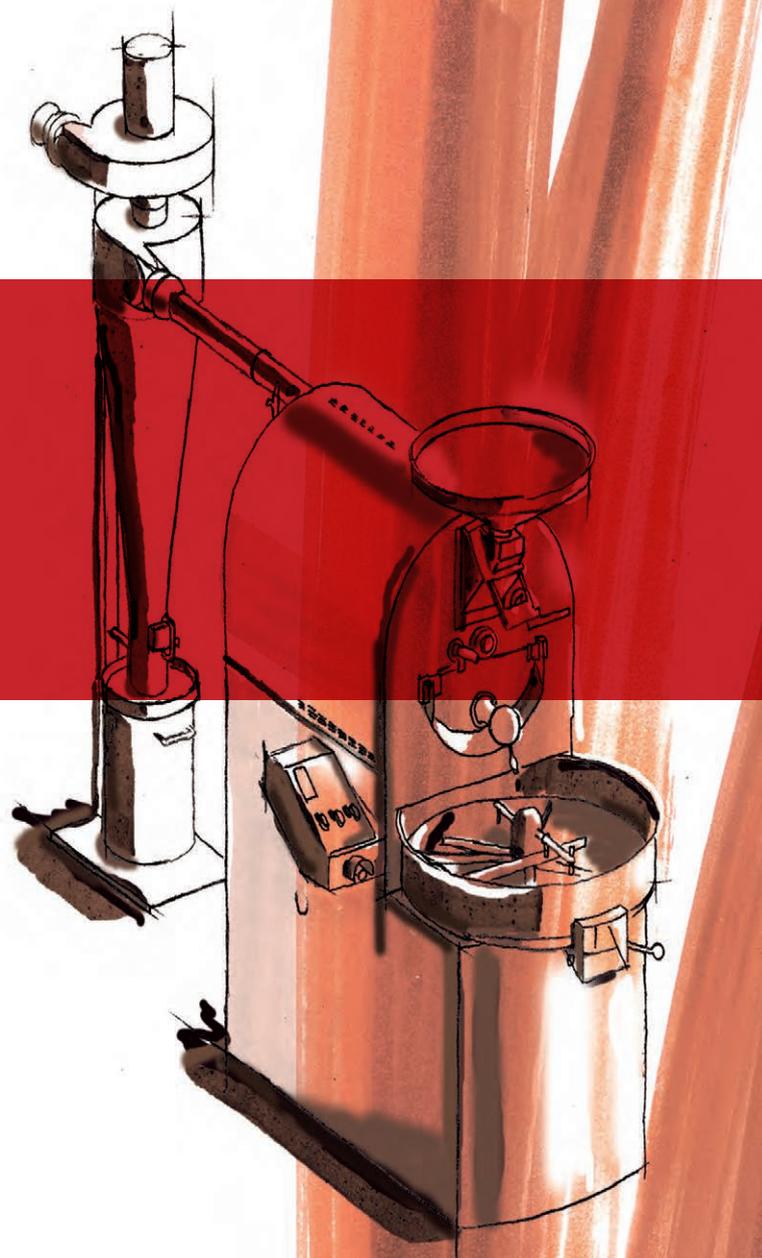
PROBATONE 50



PROBATINO 1

Classic design with modern technology

Our Research Department was intensively involved with the experience of roastmasters for the new development of the shop roasters. These experiences flowed into the production to further develop the machines. Thus, a new generation of shop roasters emerged which combines the proven with modern technology. We placed particular importance on the design because we know that your customers appreciate the classic, nostalgic appearance. The front plate and the discharge door are made of solid cast iron to optimize the heat retention.



An overview of the series

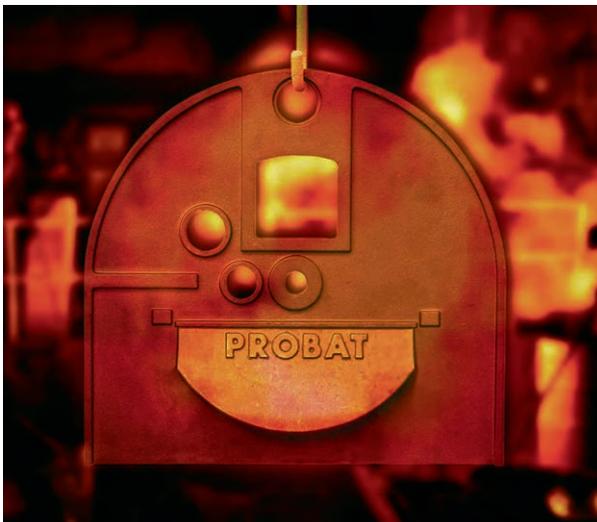
Code	Batch size	Typical Roasting time	Type of heating	Dimensions roasters (L x W x H)	Dimensions cyclone (L x W x H)
PROBAT PROBATINO ₁	0.8–1.2 kg	12–18 minutes	Gas	1,200 x 500 x 900 mm	550 x 900 x 1,250 mm
PROBAT PROBATONE ₅	3–5 kg	12–18 minutes	Gas/electric	1,470 x 878 x 1,856 mm	450 x 300 x 2,054 mm
PROBAT PROBATONE ₁₂	5–12 kg	12–18 minutes	Gas/electric	1,794 x 1,045 x 2,000 mm	600 x 400 x 2,228 mm
PROBAT PROBATONE ₂₅	20–25 kg	12–18 minutes	Gas	2,287 x 1,175 x 2,246 mm	865 x 749 x 2,523 mm
PROBAT PROBATONE ₅₀	35–50 kg	12–18 minutes	Gas	2,150 x 1,200 x 2,000 mm	1,000 x 1,000 x 2,900 mm

Arguments for quality

The reliable special shovel mechanism developed by PROBAT provides even mixing of the beans for the new shop roasters. We have also maintained the optimum relationship between air and product. Simplified cleaning made possible due to detachable side walls help in the daily roasting operation. A separate roasting cyclone enables effective chaff separation and quick and easy disposal.

The following summary shows the most important innovations:

- Front plate and roaster discharge door made of cast iron (see picture below)
- Simultaneous roasting and cooling using separate cooling and roasting air ventilators
- Continuously adjustable gas regulation
- Digital time and temperature display
- Independent motors for drum drive, roasting fan (cyclone), cooling fan and cooling sieve rotating arm
- Simplified cleaning possibilities due to detachable side walls and bin for chaff
- Food-safe plastic scraper for the gentle spreading of the roasted coffee on the cooling sieve and for emptying
- Simplified installation and set-up
- Brush underneath the cooling sieve efficiently removes broken bean particles and chaff
- Emergency hand crank included for emptying the roaster in case of power outage



The cast iron front plate is an optical highlight and provides optimum thermal transfer.



Front plate made of cast iron



Classic design

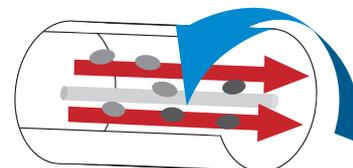
Gentle distribution of the roasted coffee



Roastmasters can also equip their Probatone 5 to Probatone 25 shop roaster with the semi-automatic Pilot Roaster Shop control. The control guarantees a high degree of reproducibility of roasting results. Its well laid out operator interface allows intuitive use that enables quick and efficient operation. Using this additional module, the operator can monitor and control the roasting process via a PC or laptop.

The drum roasting procedure

- Heating: using an atmospheric burner underneath the roasting drum
- Roasting: via hot air streaming through the revolving drum and simultaneous mixing using a special shovel mechanism
- Monitoring the process: using the sampler and sight glass
- Emptying the roasting drum into the cooling sieve: by opening the roaster discharge door





Aroma diversity

Trust for perfect results

Trust plays an important role for the roasting of coffee. Just as the customers trust in the creation and expertise of the coffee shop team, roasters trust their roasting machines. Therefore, a roasting machine should be selected carefully. PROBAT has more than 140 years of experience with roasting technology and has constantly developed its machines. We know which requirements coffee connoisseurs have. Our PROBATINO and PROBATONE shop roasters enable gentle, versatile roasting and an optimum function for the roaster at the same time. Quality can be controlled and influenced in the best possible way with our roasting machines.



Customer satisfaction



Quality

Knowledge of coffee for the best roasting results

The process chain for coffee processing forms a trilogy: green coffee, roasting and preparation. Each of these areas determines one third of the quality of a cup of coffee.

The roasting process is crucial for the aroma development in the coffee beans. Yet it is only if the roastmaster masters all aspects of his roasting machine that the coffee can evolve its optimum taste.

We impart our extensive knowledge as coffee experts:

- Knowledge about the coffee trilogy – green coffee, roasting and preparation – imparted in theoretical and practical training courses
- Operator training on the shop roasters
- Individual and more than 15 established training courses

