



SHOPROASTER



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POST
NO
BILLS





“ Blessed be the man who
revealed to us the rare
value in your bean which,
burnt to fine powder
and dissolved in water,
he taught us to drink. ”

Christian Felix Weiße, 1792

VERBODEN

Kugel-Kaffee-Brenner

Gebrauchsanleitung



Einzigartige Vorrichtung zum Rösten von Kaffeebohnen
(Von Josef Anton Schmid)

Die Handhabung ist sehr einfach und
die Leistung eines jeden Brenners vorzüg-

Emmerichs
Maschinenfabrik & Eisengiesserei
von Gießen, Lenzing & von Gießen
EMMERICH, Rhein.

Anfertigung aus Schweißblech.

UNDERSTANDING COFFEE

You have to love coffee to roast it properly; and you have to live and breathe coffee to really enjoy it. We are inspired by roasted coffee. Its fascination lies in its variety and its challenge in maintaining its consistency. And that's exactly how it should be. Roasting coffee is much more than just a profession. You can analyse and explain coffee; you can blend it or glaze it with sugar; you can change it, refine it and tease the very best from it: its whole flavour.

But before you can do any of that, you need to understand it. Coffee wants to be touched, tasted, smelt and enjoyed with all the senses. You know that. And so do we.

Patent



Alex van Gülpen

Johann Heinrich Lensing

Theodor von Gimborn

No. 100

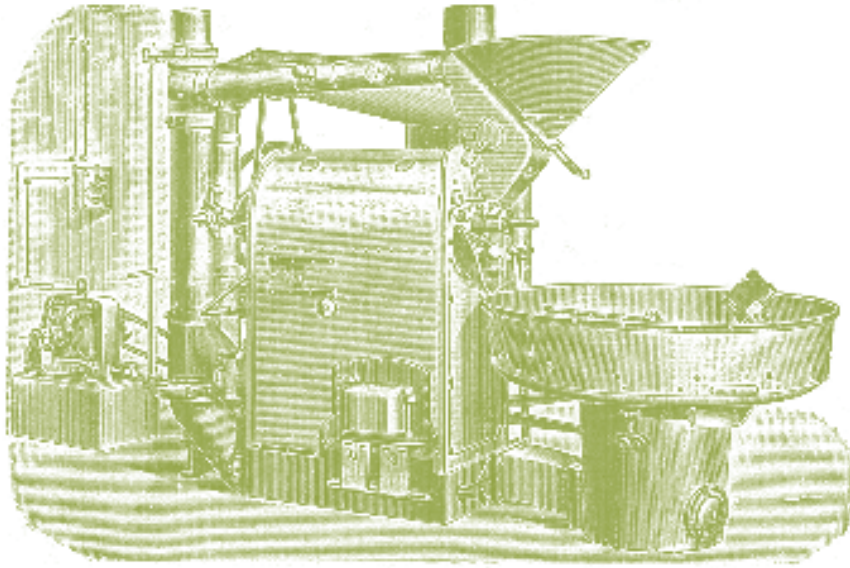


By the final third of the 19th century, coffee was already a 1,000-year-old drink. And throughout all that time, coffee beans needed to be roasted before they could be used to brew coffee. Initially this was done in open pans and then, from the beginning of the 18th century and for many decades after, in hand-operated cylindrical roasters over an open flame or a brazier. Back then, large batches, high roast quality and, above all, reproducible results were extremely difficult to achieve.

In 1868, the entrepreneurs Alex van Gülpen and Johann Heinrich Lensing joined up with the engineer Theodor von Gimborn to establish the Emmericher Maschinenfabrik und Eisengießerei. As a coffee dealer and market specialist, van Gülpen recognised the large potential of the roasted coffee market and, at the same time, that manual coffee roasting was arduous and ineffective, especially for anyone hoping to run an industrialised coffee roasting operation.

A short while later, the first ball roaster – the progenitor of all modern Probat roasters – left the newly operational industrial manufacturing site in Emmerich am Rhein. German Imperial Patent No. 100 from 1877 was followed in 1884 by a patent for the first rapid drum roaster. By 1900, the company had already sold 50,000 roasters.

A passion for good coffee



The original rapid roaster 'Probat' (about 1900).

For more than three centuries coffee has been part of cultural history: poets have described its merits, composers have sung its praises, coffee societies have passed many a stimulating hour together and Prussian authorities even banned its uncontrolled enjoyment in order to retain their fiscal sovereignty and maintain the level of income that they were able to collect in taxation. Some ascribed coffee sinister or even damaging effects; others praised its life-giving properties – it all depended on the mood and attitude of the writer. Nevertheless, those who seek to find out more about what the difference between the raw material *Coffea* and the delicious drink actually is will, most likely, seek in vain. Only a few passages in travel reports, in literature and encyclopaedias describe this decisive process or deal with the technology required, without which coffee could never have become the product that we know today. It is grown all around the globe and is the second-most traded commodity in the world today. Fire and passion were at play in the birth of coffee and have remained there to this day. It does not matter, however, how and where exactly coffee was discovered; the most important finding is that unroasted coffee is nothing. Without the roasting and subsequent grinding, we cannot enjoy the valuable properties of these initially green beans.

Jabez Burns was an American (America was already home to the first commercial coffee roasting operations in the 1850s) who took out his first patent for an industrial roaster in 1864. He wrote in the first edition of the magazine *The Spice Mill* in 1878: "You do not give to pepper or ginger or cinnamon or cloves strength or quality, pungency or aroma – but coffee you develop and by skill and judgement change from caterpillar to butterfly." Without roasting, the process that allows the knowledgeable to "bring out [the] hidden treasure" locked inside every bean, this drink would have no cultural history. Today, the company that Burns once created is part of the Probat Company Group.

Coffee can only taste as good as the green coffee, roasting and preparation allows. They constitute a trilogy and each of them contributes significantly to the result in the cup. Together they create a synergy that leads to perfect coffee enjoyment. Even today, coffee roasting is often misunderstood. It is not an exact science. Admittedly, it is subject to chemical and physical principles, but it is not a programmable process that always produces exactly the same results.

Coffee roasting is a passion. The world's best roasters live for coffee. Their personalities are reflected in their roasts. And they all have one thing in common: a special understanding of the small green beans. They know how to treat the product tenderly, have a sense for the right composition, take delight in each new roast and have a knack for perfect timing. A good roasting machine is merely a tool. Nothing more, but also nothing less. Roasting is a way of life. Building roasting machines too.

Anyone who wants to be the best must also give their best – always. That has been our philosophy for 140 years. The anatomy, quality and precision of our roasters is unique. But what really sets us apart is our fervent affection for coffee and our genuine love of roasting. These are factors that cannot simply be copied and have a decisive influence on the production and development of our roasting solutions. That is why roasting in on a Probat machine is something special. When our founders built their first roasters, the machining halls were still lit by gas lamps as Thomas Edison had not yet invented the electric light bulb. And when our competitors today in the shop roasting segment entered the market, we had already been building roasting machines for over 100 years. The fact that we are still around is down to our dedication, our conviction and, most of all, to our loyal customers. To put it in a nutshell, for over 14 decades, we have been driven by our love of coffee. It is truly a product for all the senses. And that is why we still build the best roasters in the world – because we love drinking coffee.



Rich in experience ...

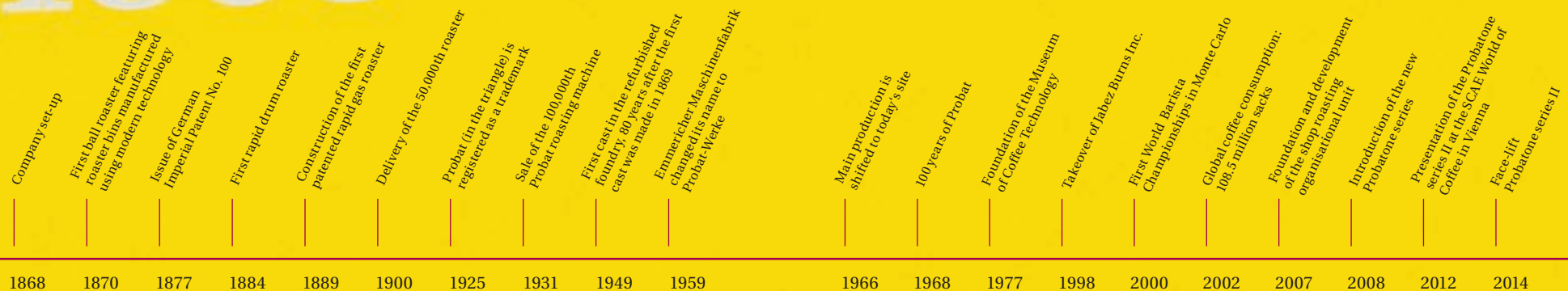
Like roasting, building roasting machines also demands great experience. It is this experience that puts us in a position to be able to learn from ourselves and to use this learning to help us grow.


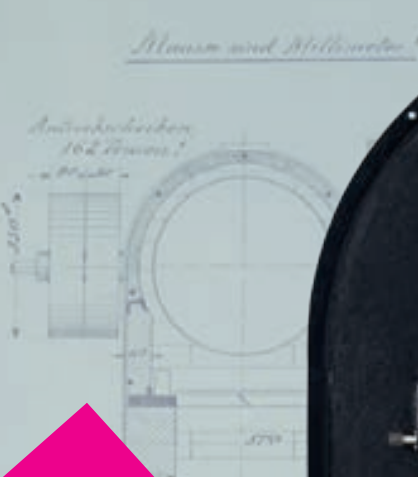
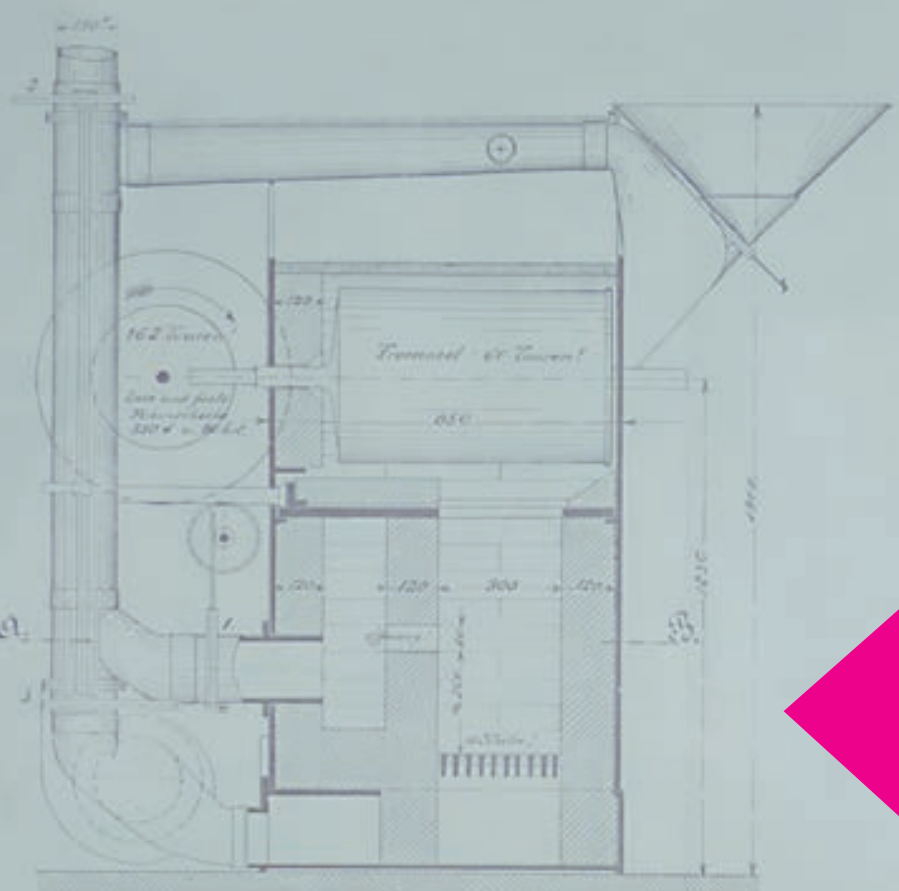
How precisely does the shovel mechanism have to be constructed in which machine size to ensure optimum convection? How does a certain Arabica/Robusta blend behave during an espresso roasting if the roaster is only 20% full? How should the air ducts, drum geometry and insulation be provisioned to optimally meet the desired temperature curves? Which materials possess which properties and how should they be used?

Over 145 years of experience in roaster manufacture and in roasting shape our daily activities. This experience is the engine capacity that enables us to deliver maximum performance. Our roasting technology has experienced and survived much. It has been both witness and key player in the constant growth of our sector. 145 years of shop roaster construction and – let's not forget – 145 years of industrial roaster construction form the basis of what sets our products apart: quality.



1868





A brand acquires prominence through quality, performance and prevalence. It acquires fame due to its unique appeal. And then, when copies reach the market, it becomes a cult object. Because a product that is so special, that has such originality, cannot simply be copied. When you buy a Probat, you are not just buying a roaster. You are buying something that cannot be described in mere words alone. You have to experience it.

THE ORIGINAL

We are your partner

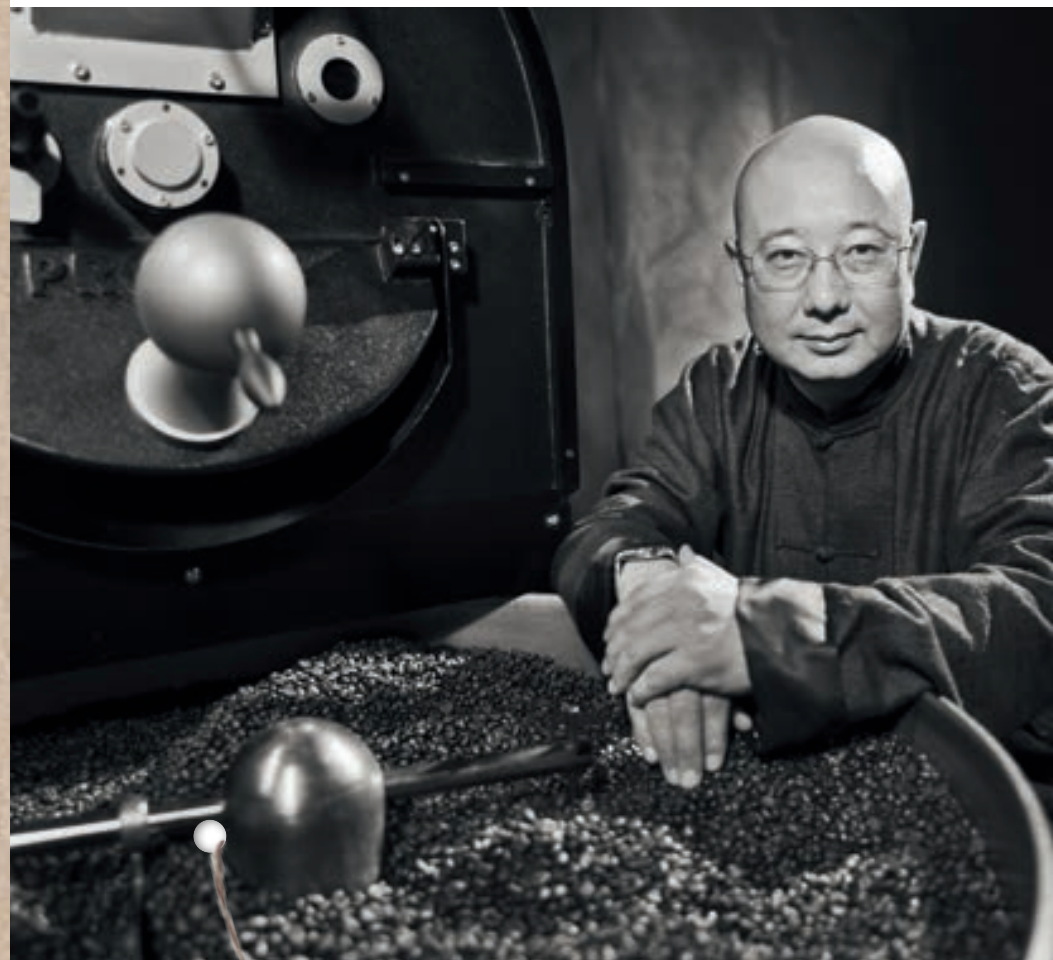
when ROAST MASTERS SPEAK TENDERLY ...

... of their Probat and are proud of their roaster, that gives us a good feeling. The spark of our enthusiasm has ignited their passion too.

Probat firmly believes in taking good care of this passionate circle of shop roasting customers. And with that in mind, we put together a team specially to deal with the shop roasting segment. This team and its customers have two things in common: a love of coffee and a distinct appreciation of the quality workmanship of speciality roasters.

The reliability that Probat roasters are so well known for is something our customer service also hopes to provide. That is why Probat supports its customers in many different countries at every step – from first contact to operational start-up. The motivated and competent Probat shop roasting team is ready to help its customers in person and via telephone support.

After more than 140 years in the coffee roaster business, we have experienced much and solved many problems. And it is through constant and continuous development that we remain credible and convincing. For instance, by optimising our production processes we have succeeded in meeting the demand for ever-faster responses and shorter delivery times. From ordering to delivery of a hand-finished Probat shop roaster: the whole process takes just a few weeks – and we achieve this without skimping on our proven first-class quality. We want to add a personal face to our market and as a global company we are in a good position to do so. Thus we are continuously developing our sales and service networks so we can support you even better. It is the best way of ensuring that we are always at your service.



We are ...

EXPERIENCE
ADVICE INITIAL OPERATION
PASSION
SALES **TRAINING**
MANUFACTURE **ASSEMBLY**
SERVICE
REPLACEMENT PARTS **MAINTENANCE**
TECHNICAL **SUPPORT**

The segment is developing rapidly. It is racing into the future and apparently has a clear idea of what this should look like. The new generation of roasters offers plenty of scope for creativity and demands large potential for growth. It is not easy for everyone to keep up. No problem for us.

Do you have any questions or comments or simply fancy a chat? Regardless of whether you are a long-term customer or just looking for orientation: Drop us a line. Visit us. Give us a call. Whatever you do, we're full of beans and ready to help. Your Probat shop roaster team.



Manufacture

Five roaster types in a great variety of models, roaster-specific cyclones and exhaust air systems – sophisticated technology, highly developed and tried and tested a thousand times over. Our shop roasters are no mere spin-off of our industrial portfolio. They are the origin. This diversity of construction requires a huge research and development department and a high-performance manufacturing plant. Every machine has run through countless precisely defined process steps. Cutting, stamping, welding and grinding on the one hand; assembly, testing and polishing on the other. Our manufacturing puts one thing before all others: precision. Series production par excellence. Simply handcraft.

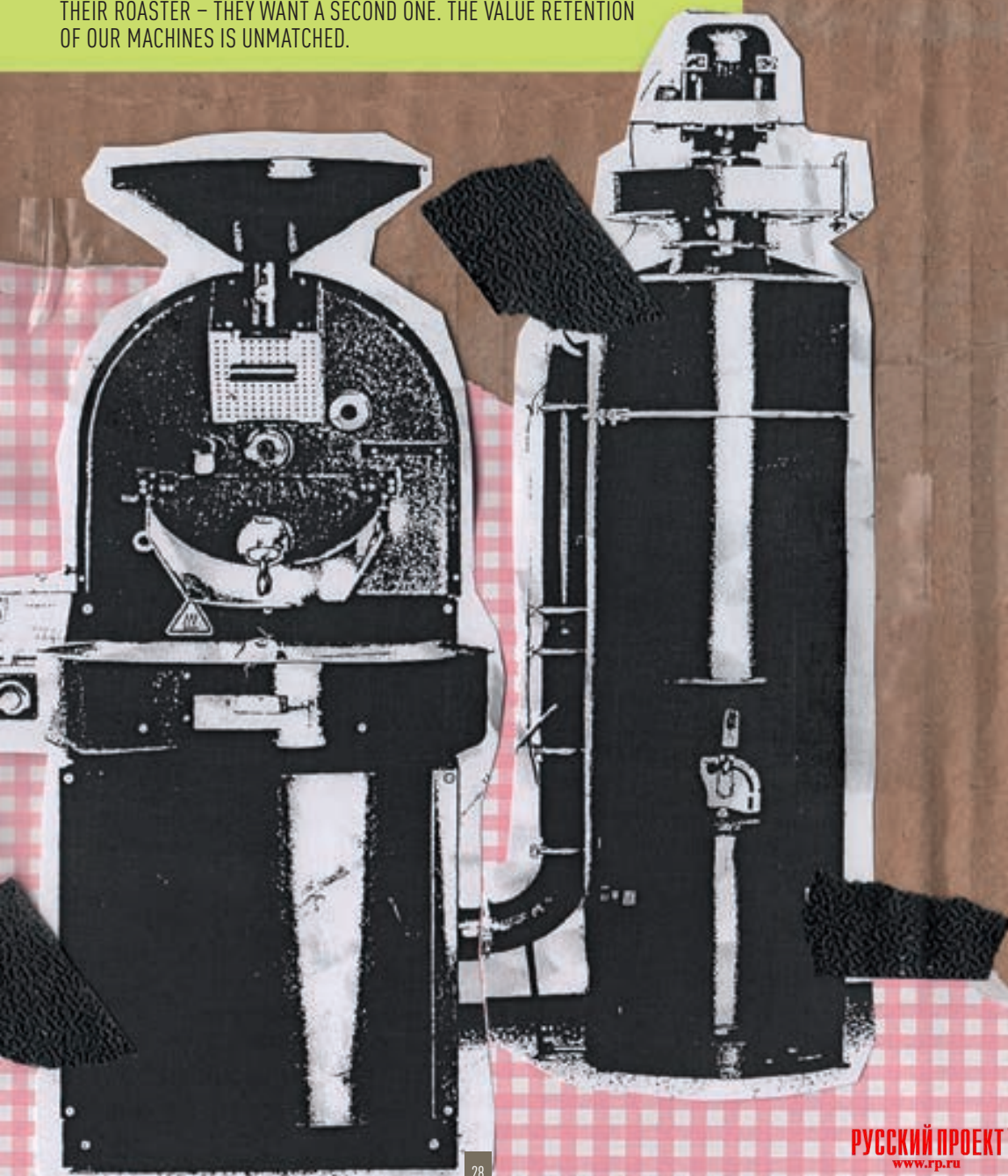
We are productive



We have the
most expensive
roadsters

IT IS ALWAYS A GOOD FEELING,
ROASTING ON A PROBAT.

OUR PASSION IS THE BASIS FOR OUR UNIQUE QUALITY PHILOSOPHY. AFTER TEN YEARS, PROBAT CUSTOMERS DO NOT WANT TO REPLACE THEIR ROASTER – THEY WANT A SECOND ONE. THE VALUE RETENTION OF OUR MACHINES IS UNMATCHED.



GOOD VALUE

ANYONE WHO SAYS PROBAT ROASTERS ARE PRICEY IS RIGHT. OF COURSE, THE TERM 'PRICEY' IS OPEN TO INTERPRETATION.

One viewpoint:

Cost can be defined over a number of parameters. Price is merely one of them. Genuine hourly performance, operating costs and of course the long-term value all affect the overall cost situation over time. Which is the best-value product after ten years? A quick look at the second-hand market is enough to show that the initial purchase price is relative.

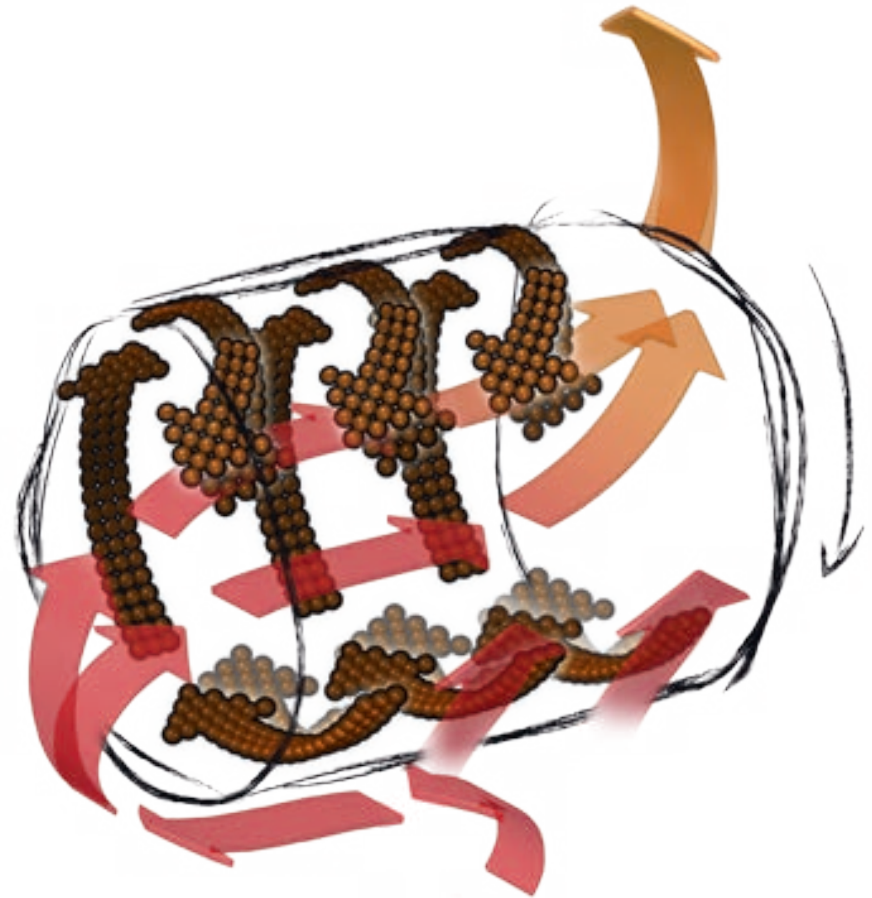
A Probat is almost an investment. Anyone who opts for one of our machines will not be disappointed. You are choosing quality and experience, expertise and reliability, identity and a global infrastructure, backed up by both words and deeds, plus a good feeling – and, of course, a first-class roast.

No compromise.



What was important once is still important today. That is why we continue to use cast iron in the construction of Probatone roasters – where it makes technical sense. Not in the roasting drum, by the way. With good cause we do not use, and never have used, cast iron nor stainless steel for this. On the one hand solidity, on the other lightness: cutting-edge production techniques such as folded sheet metal construction provide high stability at a relatively low weight. What is most important in a good coffee roaster? Materials, workmanship and quality? Functionality and flexibility? Value retention? Reliability? Visual appearance? There's no need to make compromises! Outstanding roast quality and a controlled, efficient and gentle roast are the most important prerequisites for a successful and enjoyable roasting experience. With the Probatone series and the Probatino, Probat has the perfect solution for every roast master. Along with their predecessors, the L series, they have been the top-selling shop roasters worldwide for decades.

Air plays a key role in roasting. That is why we have always relied on the principle of convection, heat transfer by air. Because only a consistent, even roast with minimum material contact produces a homogeneous bean pattern.



A special shovel mechanism, individually tailored for each different machine size, ensures the best possible mixing of the beans at a predefined rotating speed. In the process, every single bean moves along a clearly defined trajectory and is guided by a controlled hot air stream. This principle presupposes a clearly

defined air-to-bean ratio that is reached when the drum is about a third full. The roasting has a clearly defined start and finish. As a roast master, you hold all the strings and enjoy maximum flexibility. The essential special characteristics of the Probat roasters make it possible.

Much more than our own wealth of experience has flowed into the development and ongoing improvement of our shop roasters.



Our research department also regularly draws intensively on the experience and requirements of other roast masters. The result is a series of roasting machines that feature cutting edge of technology with all the practical and well-engineered functions that allow the roast master to develop his or her own creations.

Von: [mailto:[REDACTED]]
Gesendet: Freitag, 18. November 2011 15:19
An: info@probat.com
Betreff: Coffee roaster to you---[REDACTED]

Dear Sir/Madam,
Nice day! I am [REDACTED]
and we can supply you with 1kg,2kg,3kg and 5kg
coffee roaster.

Our roaster features as belows:

Baking time: 15-20 minutes/Batch.

Drum is made of stainless steel.

Roaster Temperature: 160-220 degree

Heating mode: GAS/LPG

Our roaster appearance is alike GERMAN PROBAT,
please check pictures as attachment.

If you like our roaster, please free contact us
and tell us your import port, so we offer to you.

Hope we can do business together.

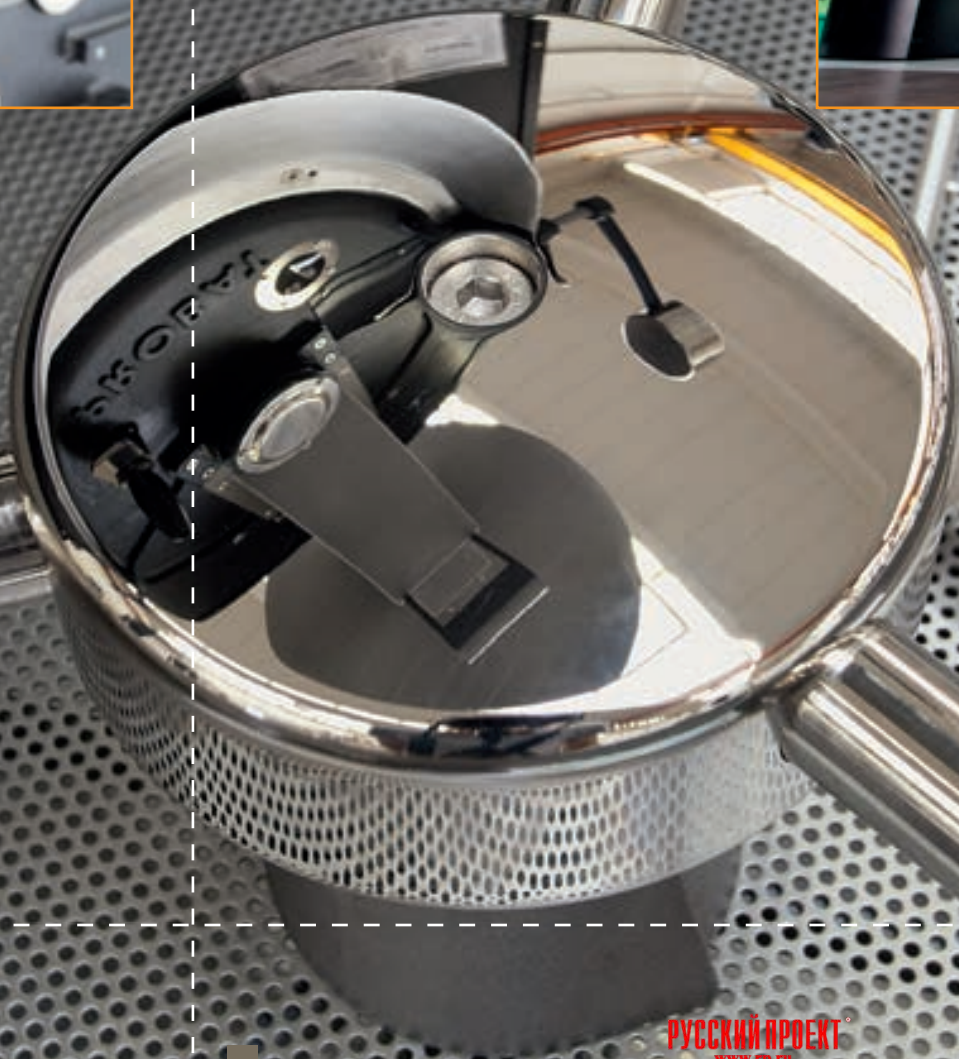
Wait for your reply soon.

Best wishes
[REDACTED]



Probat roasters are unique.
Nevertheless – or maybe
because of this – you will
come across lookalikes the
world over. So it may be
some comfort that there
are also originals out there.
We will show you a few
authentic impressions of
what a genuine Probat
looks like on the following
pages.





Consistency
and absolutely
reproducible
roasting results
are the basic
philosophy for
all our roasters.





HIGH QUALITY
COW


HIGH QUALITY
ROASTER



OUR ROASTERS

WHAT WE HAVE REFINED ARE THE FEATURES THAT PROVIDE YOU WITH EXTRA CONVENIENCE, THAT SIMPLIFY YOUR DAILY ROASTING ENORMOUSLY AND OFFER EVER MORE POSSIBILITIES TO EXPLORE YOUR CREATIVITY:

The unperforated, double-walled roasting drum is indispensable for optimum temperature control as, in combination with the energy-efficient external isolation, it minimises heat dissipation to the surrounding environment. The cast iron front and cast iron outlet flap are particularly resistant to deformation and ensure consistent roasting conditions within the drum. The quality workmanship in our factory and the exclusive use of premium components from big-name suppliers ensure maximum machine availability, reliable roasting operation and a long-term availability of wearing parts.

These key specific features have not changed in decades, by the way. Rather, they are a logical consequence of our unique sense of quality. Probat roasters are well thought through and have proven their reliability many a time.

Features and functions

- Simultaneous roasting and cooling
- Special shovel mechanism for optimum mixing
- Infinitely adjustable heating ensures stable roasting profiles
- Straightforward operation with digital time and temperature display
- Separate cyclone with particularly high degree of separation
- Easy emptying of the bin for chaff
- Single motor concept with direct drives
- Removable side walls for simplified servicing
- Hand crank for emptying the roaster in cases of power outages

We are constantly developing innovations and technological enhancements for our roasters. You can find up-to-date technical information online at www.probat-shoproaster.com. Scan the QR code to go straight there.





THE PROBATINO

- Modified design with sight glass and control panel facing the operator (as Probatone)
- Straightforward operation with digital time and temperature display
- Excellent bean pattern thanks to the special shovel mechanism that mixes the coffee evenly
- Consistent, homogenous roast using Probat-specific air-to-bean ratio
- Simultaneous roasting and cooling
- Maximum flexibility thanks to infinitely adjustable gas regulation
- Reliable heating provided by proven burner technology
- Separate roasting cyclone for effective chaff separation
- Easy setting of the drum gap



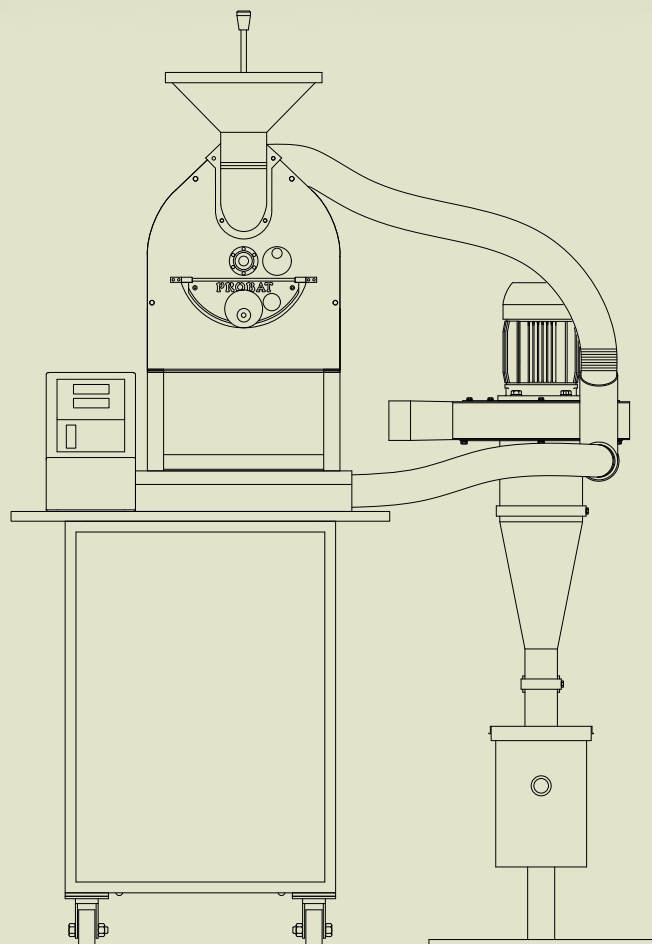
Probatino01

A class of its own

All roastings. Outstanding bean pattern thanks to optimum convection. Excellent, gentle mixing provided by the special shovel mechanism. Separate roasting cyclone for effective chaff separation. Simple cleaning. Now with sight glass.

The machine for **PRODUCTION AND TESTING** almost seems cute when compared with its bigger brothers and sisters, but it is, nevertheless, a proper Probat with an outstanding roast quality. A tabletop device not just for newcomers. And the table should be pretty sturdy, because the Probatino weighs a solid 260 pounds. That's a lot of weight for 1-kilo batches.

The roaster you'll love.



Probatino01



Typical roasting time



10–20 min.

Recommended batch size



1 kg green beans

Heating type



Natural gas/
propane gas

Hourly output



Approx. 4 kg
roasted coffee

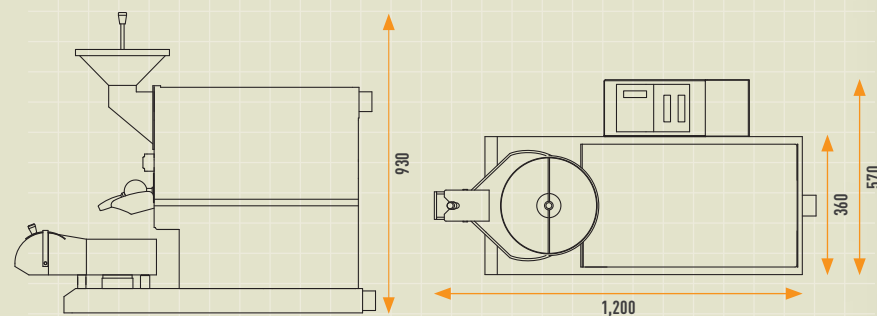
Probatino01

Dimensions and weight (approx.)

SYSTEM VOLTAGE (SINGLE PHASE)	230 V/50 HZ	
	110 V/60 HZ	
	OTHERS ON REQUEST	
CONSUMPTION PER SELECTED HEATING TYPE (AT NOMINAL OUTPUT)	NATURAL GAS	< 0.14 M³/BATCH
	PROPANE GAS	< 0.11 KG/BATCH
	ELECTRICITY	–

POWER CONSUMPTION OF MOTORS	< 0.24 KWH/BATCH
LENGTH	1,200 MM
WIDTH	570 MM
HEIGHT	930 MM
MIN. CEILING HEIGHT	–
WEIGHT	115 KG

Usage data based on empirical values.



You can find up-to-date technical information online at www.probat-shoproaster.com/en/roasters/probatino. Scan the QR code (left) to go straight there. The dimensions, weights and outputs are approximate values. The roast master determines the batch size. Deviations from the recommended filling quantities are possible, but may require a corresponding adjustment of the settings.

The descriptions and illustrations may feature optional – non-standard – functions and equipment. We reserve the right to make modifications to designs.



THE PROBATONE SERIES

- Consistent, homogeneous roast of the coffee beans thanks to Probat-specific air-to-bean ratio and special shovel mechanism
- Fast, gentle cooling of the roasted product in generously proportioned cooling sieve
- Brushes mounted under the cooling sieve for automatic cleaning of the cooling sieve floor
- Several components made of high-quality cast iron
- Simultaneous roasting and cooling using separate exhausts for the cooling and roasting air
- Maximum flexibility thanks to infinitely adjustable gas regulation
- Reliable heating provided by cutting-edge burner technology
- Easy handling thanks to clear touch panel
- Available with Pilot Roaster Shop semi-automatic controller on request (see page 74)



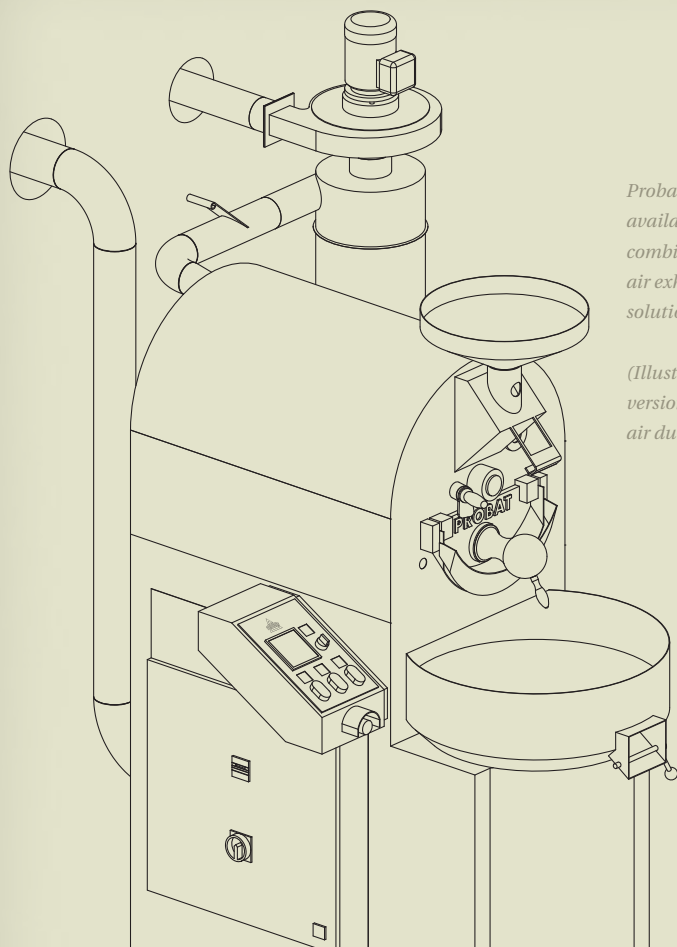
Probatone05

Easily manages 10 t a year

*Same functions as the Probatone 12. Cooling sieve mixing with automatic under-sieve cleaning.
Separate cyclone. Optimum air ducts and top-quality insulation.*

The conveniently sized **ALL-ROUNDER**. The Probatone 5 can do everything that the bigger machines can. Roasting, cooling, looking good. All at the same time. Once you've got one, you'll never want to let it go. Even if your business grows.

Often copied, never matched.



Probatone 5 and 12 are available with separate or combined roast and cooling air exhausts. Ask us about the solutions we have on offer.

(Illustration: standard version with separate exhaust air ducts)

Probatone05



Typical roasting time



12–20 min.

Recommended batch size



5 kg green beans

Heating type



Natural gas/
propane gas

Hourly output



Approx. 17 kg
roasted coffee

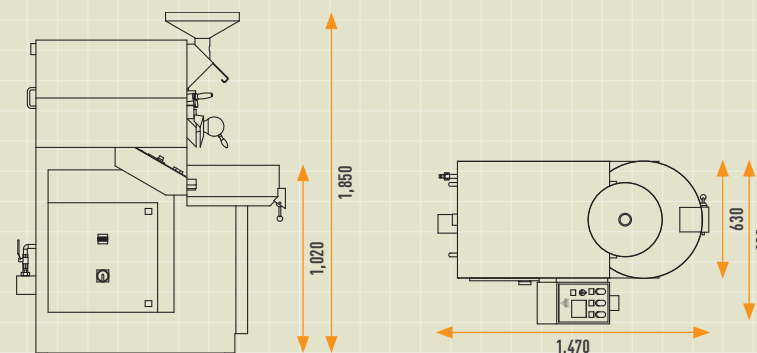
Probatone05

Dimensions and weight (approx.)

SYSTEM VOLTAGE (THREE-PHASE)	400 V/50 HZ	
	230 V/60 HZ	
	OTHERS ON REQUEST	
CONSUMPTION PER SELECTED HEATING TYPE (AT NOMINAL OUTPUT)	NATURAL GAS	< 0.35 M³/BATCH
	PROPANE GAS	< 0.27 KG/BATCH
	ELECTRICITY	–

POWER CONSUMPTION OF MOTORS	< 0.3 KWH/BATCH
LENGTH	1,470 MM
WIDTH	880 MM
HEIGHT	1,850 MM
MIN. CEILING HEIGHT	2,500 MM
WEIGHT	340 KG

Usage data based on empirical values.



You can find up-to-date technical information online at www.probat-shoproaster.com/en/roasters/probatone-5. Scan the QR code (left) to go straight there. The dimensions, weights and outputs are approximate values. The roast master determines the batch size. Deviations from the recommended filling quantities are possible, but may require a corresponding adjustment of the settings.

The descriptions and illustrations may feature optional – non-standard – functions and equipment. We reserve the right to make modifications to designs.





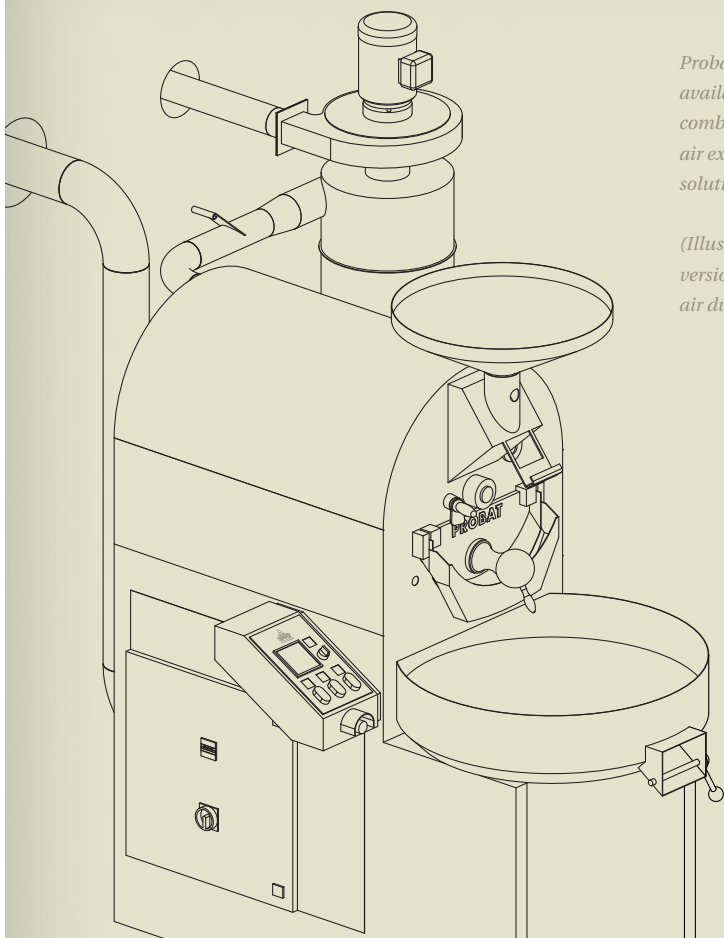
Probatone¹²

Flexibility and professionalism

Production of smaller or larger quantities with no unnecessary pressure. Regardless of whether it's a standard house blend or an exclusive rarity: with the P12, both are equally economically viable.

The ideal machine for **AMBITIOUS ROAST MASTERS**. Small enough to be flexible, big enough to really cut the mustard. The Probatone 12 processes up to 400 kg of green coffee into 340 kg roast coffee in 8 hours and can thus produce nearly its own body weight every day.

All the possibilities.



Probatone 5 and 12 are available with separate or combined roast and cooling air exhausts. Ask us about the solutions we have on offer.

(Illustration: standard version with separate exhaust air ducts)

Probatone12



Typical roasting time



12–20 min.

Recommended batch size



12 kg green beans

Heating type



Natural gas/
propane gas

Hourly output



Approx. 40 kg
roasted coffee

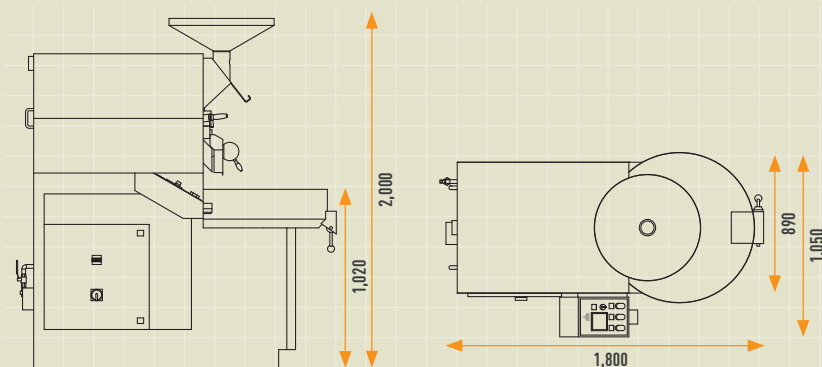
Probatone12

Dimensions and weight (approx.)

SYSTEM VOLTAGE (THREE-PHASE)	400 V/50 HZ	
	230 V/60 HZ	
	OTHERS ON REQUEST	
CONSUMPTION PER SELECTED HEATING TYPE (AT NOMINAL OUTPUT)	NATURAL GAS	< 0.69 M³/BATCH
	PROPANE GAS	< 0.54 KG/BATCH
	ELECTRICITY	–

POWER CONSUMPTION OF MOTORS	< 0.4 KWH/BATCH
LENGTH	1,800 MM
WIDTH	1,050 MM
HEIGHT	2,000 MM
MIN. CEILING HEIGHT	2,500 MM
WEIGHT	430 KG

Usage data based on empirical values.



You can find up-to-date technical information online at www.probat-shoproaster.com/en/roasters/probatone-12. Scan the QR code (left) to go straight there. The dimensions, weights and outputs are approximate values. The roast master determines the batch size. Deviations from the recommended filling quantities are possible, but may require a corresponding adjustment of the settings.

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THE ROASTER FOR EVERY ROASTER

Coffees are like the people who roast them. Their character is reflected in the taste, in the entire business concept and even in the clientele. Our roasters are individuals, too – Probats, need we say more? They are made for people with character, for those who really care about the personality of their coffee – for you.



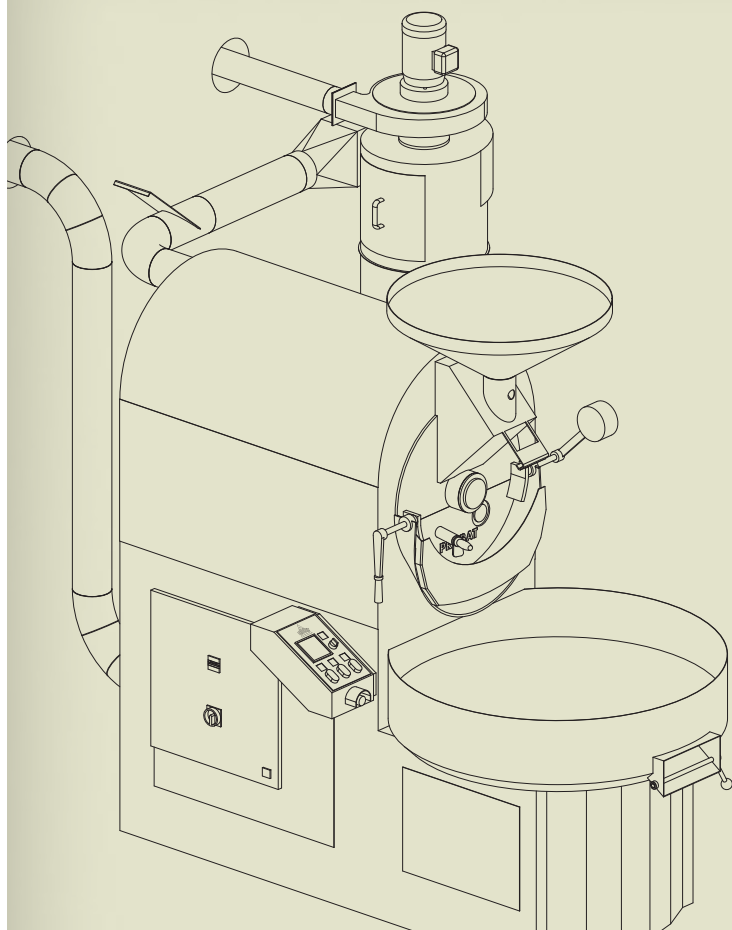
Probatone²⁵

Professional shop roasting

*The ideal roaster for those who simply have no time to lose. And anyone else, too.
Probatone 25 can do it all – at a gentler pace too, if needed. Like the coffee world itself:
it's just how the coffee wants to be treated.*

Selling **600 KILOS OF COFFEE EVERY DAY** is quite a challenge. When established blends or single origins have found their own circles of friends, the Probatone 25 is just the right machine with plenty in reserve.

For professionals with big ambitions.



Probatone25



Typical roasting time



12–20 Minuten

Recommended batch size



25 kg green beans

Heating type



Natural gas/
propane gas

Hourly output



Approx. 85 kg
roasted coffee

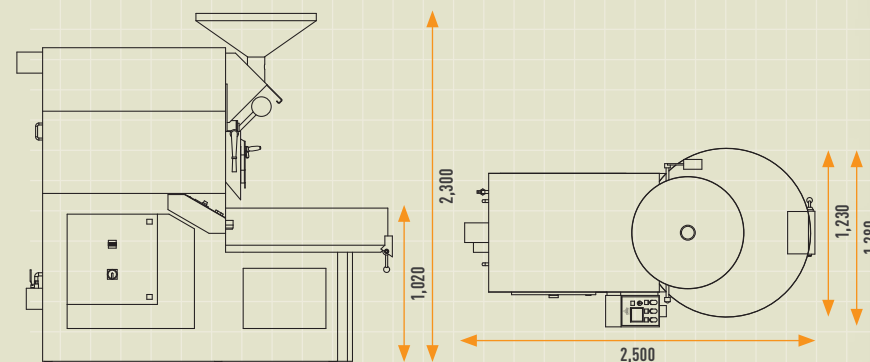
Probatone25

Dimensions and weight (approx.)

SYSTEM VOLTAGE (THREE-PHASE)	400 V/50 HZ	
	230 V/60 HZ	
	OTHERS ON REQUEST	
CONSUMPTION PER SELECTED HEATING TYPE (AT NOMINAL OUTPUT)	NATURAL GAS	< 1.38 M³/BATCH
	PROPANE GAS	< 1.07 KG/BATCH
	ELECTRICITY	–

POWER CONSUMPTION OF MOTORS	< 0.7 KWH/BATCH
LENGTH	2,500 MM
WIDTH	1,280 MM
HEIGHT	2,300 MM
MIN. CEILING HEIGHT	3,000 MM
WEIGHT	930 KG

Usage data based on empirical values.



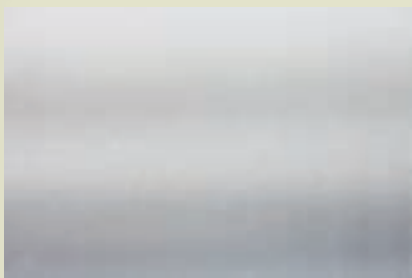
You can find up-to-date technical information online at www.probat-shoproaster.com/en/roasters/probatone-25. Scan the QR code (left) to go straight there. The dimensions, weights and outputs are approximate values. The roast master determines the batch size. Deviations from the recommended filling quantities are possible, but may require a corresponding adjustment of the settings.

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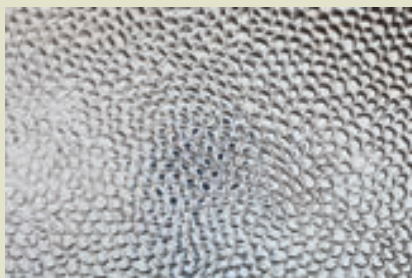
Designs

for the Probatino and Probatone 5, 12 und 25 roasters

Various high-quality metal surfaces are available depending on the roaster type. The front design is matched to the selected hood. Custom design: the standard black housing surfaces can be designed and painted in line with customer's wishes.



HOOD, SILVER, BRUSHED STAINLESS STEEL



HOOD, HAMMERED SILVER



HOOD, POLISHED BRASS

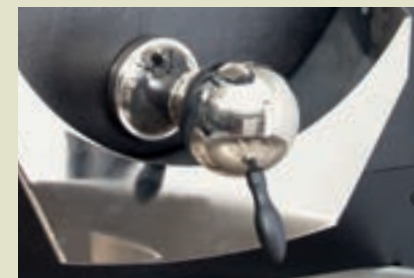


HOOD, HAMMERED BRASS

(The hammered pattern on the Probatino hood differs from the version illustrated.)



FRONT DESIGN FOR BRASS HOODS



FRONT DESIGN FOR SILVER HOODS

HOODS	PROBATINO	PROBATONE 5	PROBATONE 12	PROBATONE 25
SILVER, BRUSHED STAINLESS STEEL		•	•	•
HAMMERED SILVER	•	•	•	
POLISHED BRASS		•	•	
HAMMERED BRASS	•	•	•	



Pilot Roaster Shop

Controls

The best roasters need an exceptional control system. Our classic standard equipment offers everything you need to produce a top-quality coffee. With the Probatone 5, 12 and 25, it's even easier with the semi-automatic Pilot Roaster Shop.

Usually, your roaster is operated with the standard operating panel. This is designed for optimum functionality, reliability and ease of use. The high quality of Probat roastings can also be supported by a convenient semi-automatic control system. This ensures a high degree of

REPRODUCIBILITY OF THE ROASTING PROFILE,

makes operation easier and also stores your recipes. It allows you to operate your roasting machine via PC, tablet or smartphone. We will be happy to provide you with the suitable software for your system. The specially developed Probat application allows you to visualise the roasting process by means of a product temperature curve. Thus, you are always in total control of your processes.



Standard operating panel

Stress-free and consistent roasting, save and retrieve recipes – everything just the way you need it.

Pilot Roaster Shop

Controls

Pilot Roaster Shop, a control software that was especially developed for the Probatone series of shop roasters, enables you to record, edit, analyze and store roasting profiles that you can call up at any time.

Thanks to Pilot Roaster Shop, the roast master can always see relevant parameters for the roasting process at a glance, such as roasting time, product temperature, burner output or roasting profile.

The software also automatically stores every roast in a history file, enabling the user to devote their complete attention to the roasting process. In addition to these extensive history and recipe functions, the software can also be controlled directly from a computer or mobile device for convenience.

Recording Roasting Profiles / Automatic Mode

With Pilot Roaster Shop, we offer our customers added security by ensuring that the roasting results achieved with their Probatone are reproducible.

To record roasting profiles, the software stores the manual actions of the roast master in the roasting process. All changes to the burner output are stored along with a time and temperature code so that, when they are called up again, it is possible to roast the product by time or temperature

in automatic mode. Subsequently, the recipes stored in this way can be freely edited and useful information such as batch weight or the green coffee used can be added.

However, the software is not intended to replace the roast master. Roasting is still an art that requires experience and a passion for good coffee. That is why the user can constantly alter the roasting process – even in automatic mode – to achieve a completely individual result.

Available Versions

Pilot Roaster Shop is available as a desktop version for PCs with a Windows operating system and as a mobile app. The latter supports

Android smartphones and tablets as well as the Apple iPhone and iPad. It is available free of charge for our customers in the respective stores.



PC version



App version

Destoner

- Reliably removes foreign bodies with a higher specific weight than roasted coffee
- Reduces risk of mechanical damage to following units
- Can be easily adapted to different ground conditions via adjustable feet
- Fine black finish – matches roasters of the Probatone series



Mobile destoner for the Probatone 5 and 12

Exhaust air filter system

Odour filter

- Reliably reduces odours arising during the roasting process
- No additional burner required
- Safe operation due to the use of fire-resistant ceramic filters
- Simple to clean thoroughly using an industrial vacuum cleaner
- No further emissions
- Low operating costs

Silo system

The silo system consisting of three containers has a capacity of 280 kg of green coffee and 140 kg of roasted coffee per container. The stock levels can be visually inspected via the built-in sight glasses.

A flexible discharge hose enables measured quantities of the stored coffee to be drawn off. Coffee beans can be returned to the containers using a manual device.

The silo system is equipped for pneumatic filling via industrial vacuum cleaners.

Pneumatic feeding

The industrial vacuum cleaner is used for conveying green and roasted coffee. The cleaner is connected to the silo system or feeding system via a flexible hose. With a conveying speed of up to 20 kg of green coffee per minute it is suited to all roasters of the Probatone series.

Feeding system

The feeding system is the interface between the roasting machine and the scales/feed hopper.

The green coffee is conveniently conveyed into the Probatone's modified feeding hopper via the pipes.

Feeding container

The hopper makes light work of feeding green and roasted coffee. It has a green coffee capacity of 60 kg, reducing manual handling of coffee sacks.

The feeding hopper can also be used for roasted coffee. The capacity of around 30 kg is adequate for supplying at least one complete batch for the Probatone 5 to 25 roasters.

Scales

With a capacity of around 60 kg of green coffee these mobile scales are suited to a variety of uses. Whether as blending scales for making up green coffee blends or as monitoring scales for measuring roasted coffee quantities: the weight is easy to read on the scales' clear display. The mobile design enables the scales to be easily moved around in the roasting plant.

Store Fittings

Grinders and display bins

To ensure the perfect presentation of your coffee, we recommend using our display bins. These are available in two colors (brass and silver) and hold up to 5 kg of roasted coffee. High-quality shop grinders from the brand manufacturer Mahlkönig complete our range of product offerings from a single source.



Grinders

Specifications

Type	Tanzania	VTA 6S	VTA 6ST	EK 43
Filling quantity	750 g	1,000 g	1,000 g	1,000 g
Output/min.	450–700 g/min. at 50 Hz 550–900 g/min. at 60 Hz	2,500–2,750 g	1,000–1,800 g	1,300–1,600 g
Weight	16 kg	42 kg	42 kg	24 kg
Grind	fine to medium	fine to medium	superfine to medium	fine to medium



Tanzania



VTA 6S | VTA 6ST



EK 43



www.mahlkoenig.com

Sample Roaster

Green coffee suppliers and coffee farmers worldwide rely on the durability and user-friendliness of Probat sample roasters. They are also ideal for roasting very small batches. Available with one, two, four or six roasting drums, our sample roasters are virtually indispensable for quality evaluation and control in roasting laboratories thanks to their easy handling and reliability. Our sample roasters are available with gas or electric heating. The batch size per drum is 80–100 g. Of course, the temperature can be adjusted separately for each drum. Depending on the design,

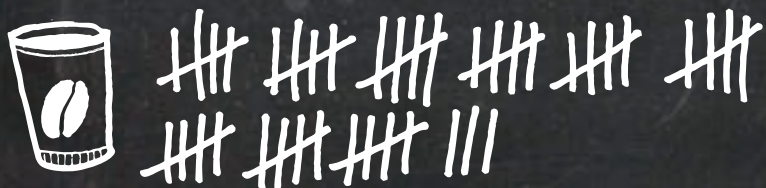
an integrated or separate cyclone ensures that chaff is separated reliably.




BACK TO SCHOOL.

A lot of organisations offer courses. The training market is becoming ever more complex. So it's good to know that Probat does not restrict its extensive roasting experience to building roasters, but is also prepared to pass it on to you in high-quality training courses.

For the latest training dates go to
www.probat-shoproaster.com
or www.facebook.com/probatone





Our intensive courses are designed for a maximum of eight students per session. Each participant has the chance to roast, test, taste and philosophise.

Our courses involve the use of a wide range of Probat equipment so that our students can learn in real-life conditions. A number of different roasters are permanently available at our training centre and are used for the training courses as need be.



All of our trainers are SCAE-certified. We at Probat are also authorised to administer examinations as part of the SCAE's Coffee Diploma System. Visit our website for the latest information regarding our CDS courses.

PROBAT Training Centre

Hi there!

~~The exceptional loyalty to~~

Probat's exceptional loyalty to its customers becomes especially evident at the point where others call it a day. To exploit the full potential of a shop roaster, you need more than just a passion for coffee and a great piece of equipment. You need extensive knowledge about the famous coffee triumvirate: green coffee, roasting and preparation.

At its manufacturing site, Probat has set up a training center specially for holding training courses to pass on the accumulated knowledge of 145 years of coffee roasting to the next generation of specialists.

HOW CAN I DEVELOP
THE BEST AROMA
IN THE BEANS?

WHICH ROASTING CAPACITY
IS RIGHT FOR ME
AND MY PROJECT?

HOW DO I CREATE
MY OWN COFFEE?

HOW DO I TRAIN MY
NOSE AND TASTE BUDS?

EXISTENTIAL QUESTIONS

ONE THING THAT IS ESPECIALLY POPULAR WITH FOUNDERS
OF NEW BUSINESSES IS HELP WITH THE BASICS:

- What size roaster do I need for my shop?
- What kinds of technical demands will be made on my premises?

Similarly, business questions are answered and tips are passed on, such as how, as a speciality roaster, you can delight your customers and thus build up and secure a successful business.

In a realistic café setting, Probat trains entrepreneurs extensively in the issues that are central to every new coffee roaster:

- How do I create my very own coffee blend?
- Which green beans should I select?
- What processes are involved in roasting and how do I control them correctly?
- How should I store and package my roastings?
- How do I train my senses?
- What is the best way for me to use roasting to influence the taste of the coffee?

During the training sessions, Probat teaches technical expertise, deals with existential issues and passes on to novice roasters what it is that really makes a speciality coffee special: the personality of the roast masters, their belief in themselves, their handiwork and their instinct for creating an exceptional coffee experience.

Basic Principles of Roasting

Requirements:

An enthusiasm for all aspects of coffee, especially roasting.

Qualifications:

Participants will be able to comment on the quality of well-known green coffee types, basic characteristics and the relevant taste nuances. They will also be able to create simple varieties of roast parameters and have the ability to describe chemical and physical changes. Furthermore, participants will learn about the different ways of tasting coffee. Each participant will be given a certificate on completing the course.

Day 1 (9:00 a.m. to 4:00 p.m.):

The course will begin with an introduction to the topic of green coffee by way of various samples and a presentation. Aside from the different types, growing, harvesting and processing methods worldwide, the main focus will be on the different effects of numerous types, variations and methods on roasting and therefore on the taste in the cup. The roasting process will firstly be described in theory regarding the different types of roasters and heat transfer, their influence on aroma development and also basic knowledge of chemical and physical changes.

In doing so, the relevant terms and definitions will be explained. In the subsequent practical session, one roast will be shown and explained in detail after the machine has been defined by the trainer. Afterwards, participants will be supervised in roasting their own green coffees (individually or in a team) from various coffee-growing countries to similar results as regards roasting colors and times.

Day 2 (9:00 a.m. to 4:00 p.m.):

After briefly recapping the topics covered on day 1, participants will learn about the correlation between color and time with regards to parameter settings. How the individual factors interconnect will be explained extensively using different types of green coffee. The participants will then be supervised in roasting the same green coffee to varying results and find out exactly how to achieve this. Particular attention will be given to the correlation between energy supply and color and time. The different results and basics of each individual factor will be defined during the following French press tasting.

Advanced Roasting Skills

Requirements:

Knowledge about the various green coffee types and the specific properties' effect on the basic parameters during roasting. Basics concerning the different nuances of flavor in terms of well-known types of coffee. Knowledge about the different types of heat transfer and their results with regard to aroma development.

Qualifications:

The participants will be able to identify comprehensive coherences in the roasting profiles. They will also be able to determine roasting profiles and parameter changes for individual green coffee types based on their physical features. The coherence between flavor and roasting profiles will be visible for the participants. A reproducibility of flavor profiles will be feasible as far as individual sorts and blends are concerned. The participants will be able to prepare and carry out a professional cupping. Each participant will be given a certificate on completing the course.

TRAINING

Day 1 (9:00 a.m. to 4:00 p.m.):

Detailed explanation of roasting processes with regard to parameter settings. The participants will gain knowledge about the relationship between different temperatures, roasting profiles, colors and times and subsequently be able to prepare their own roasting profiles. The changes in the chemical components and the physical effects will be explained and discussed in detail. Afterwards, the participants will be given different tasks and try to achieve the objectives set.

Day 2 (9:00 a.m. to 4:00 p.m.):

After briefly recapping the topics covered on day 1, participants will learn to determine the blends and recipes. The difference between genuine coffees and blends, their economic benefit as well as the philosophies involved and often considered generally applicable will be fundamentally explained. The participants will be given different tasks and roast genuine coffees or blends to achieve a result defined by the trainer. Afterwards, the participants will set up their own SCAE standard cupping and blind-taste and analyze the roasted samples. The day will end with an evaluation and explanation.



Everlasting Love



РУССКИЙ ПРОЕКТ ®
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