

your partner in coffee processing

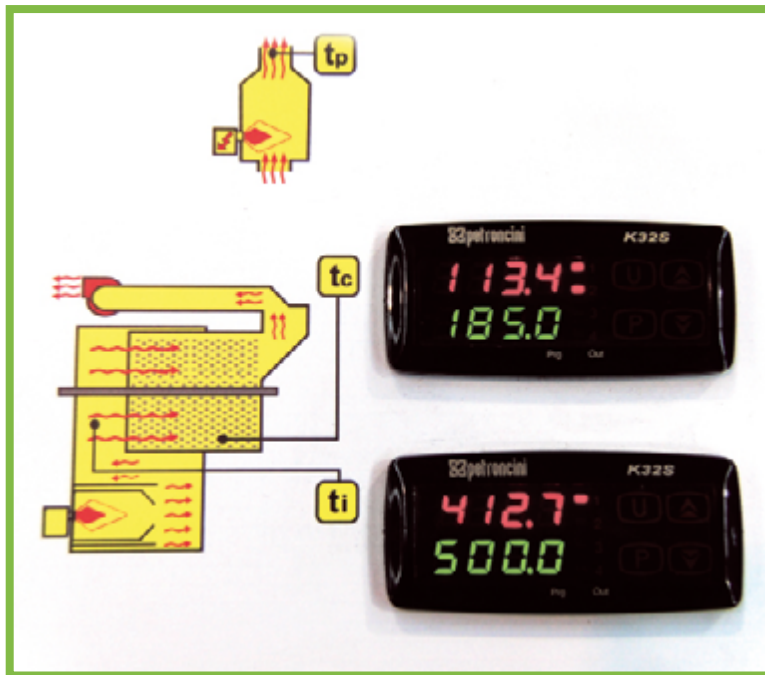


SPECIALTY ROASTERS

TT 5|10
TT 15|20

UNIFORMITY, REPEATABILITY
AND THE BEST AROMA WITH
OUR ROASTING CONVECTION
TECHNOLOGY.

TT5|10 - TT15|20 SPECIALTY ROASTERS



TT5|10 AND TT15|20 MODELS have a classical and traditional construction. A compact and stylish design makes them particularly suitable for high quality handcrafted productions and gourmet market. For all purposes, they can be considered gems in terms of technology, strength of materials, design and creativity in determining the aroma. All the properties and characteristics that are commonly associated to the roasters with greater capacity can also be found in these gems of Petroncini's production.

TT5|10 SPECIALTY ROASTER has a capacity of 5|10 kg per cycle. Its production is about 40 kg/h, depending on the desired level of roasting. The roasting body is composed by a steel insulated chamber where the solid rotating drum is positioned. It is realized with a construction system which allows the thermal expansion of the different components without modifying the structure of the functional parts.



As the smaller one, TT15|20 SPECIALTY ROASTER is equipped with an insulated chamber and a solid rotating drum with helicoidal blades. Their differentiated inclinations allow the user to obtain a perfect blending of the product and an optimum heat exchange. The rotating drum is covered with an insulated wall, which ensures a minimal thermal dispersion and a perfect roasting uniformity. The heating production chamber is fully made of special high temperature steel. It is thermally insulated in order to achieve the maximum air convection. The roasters are also equipped with a next-technology modulating burner, which allows the user to modulate the flame intensity through an easy-to-use power positioner. You can choose the roasters in different colors and also in electrical version. Destoners and afterburners are available in combination with the roaster.

TT5|10

TT15|20

LENGHT (mm)

1550

2050

WIDTH (mm)

1000

1450

HEIGHT (mm)

1700

1950

WEIGHT (kg)

450

650

Data contained in this leaflet are not binding

ROASTING CONTROL SYSTEM



The Specialty Roasters are available in two kind of configurations:

STANDARD

enables a manual management of the roasting stages, but it is also equipped with a next-technology modulating burner. It allows the operator to modulate the intensity of the flame through an easy-to-use power positioner.

ROASTING PROFILE

includes dedicated software for the roasting curves management with the ability to set profiles with two different configurations, with temperature priority or time priority.

The roasting curves are displayed and the data are recorded, so they are easily exportable to PC.

This control pack allows you to create total-flexibility roasting profiles through a modulating burner. It allows the user to vary the hot air temperature in the roasting drum at each set point of coffee temperature. Moreover, it is possible to set the volume variation of the roasting air and the drum speed rotation for each programmable stage.

TT5|10 AND TT15|20 optimize all the processes parameters for each kind of blend or single origin, in order to obtain excellent final results in terms of repeatability, consistency and uniformity. This is the reason why these models are particularly suitable also for high technology labs and R&D centres.





TT5|10

5-10 kg

8-20 min

30-40 kg/h

gas or electric

TT15|20

15-20 kg

8-20 min

60-80 kg/h

gas or electric

*Any kind of aroma you would like to reach,
Petroncini roasters are able to ensure maximum
performance of your green coffee.*

Even for small productions.

