



The P/2 Series gives you the power to precisely control your roast profiles through real-time roasting curve monitoring and responsive burner technology. Available in three models ranging in capacity.

ROASTER FEATURES

- Classic design solid drum roaster, including cast iron front wall and discharge door for durability
- Insulated roaster housing for maximum energy savings
- Responsive burner for precise roasting
- Efficient heating with ultra-low NOx emissions
- Sight glass, sampler and bean thermometer for continuous monitoring
- Simultaneous roasting and cooling with separate ventilation for shorter cycle times
- Cooling tray with easily accessible, removable sieve
- Large sieve for rapid cooling, retaining the desired aroma and flavor of the beans
- Brushes mounted under the cooling sieve for automatic cleaning
- Separate roasting cyclone for effective chaff separation
- Quiet operation, allowing for in-store roasting
- Emergency water quench and manual operation available for control in emergencies

CONTROL FEATURES

- 7" display on control panel for easy monitoring and control of the roasting curve
- Automatic recipe storage for repeatability
- Remote control and monitoring through your PC or smartphone with automatic synchronization of data, recipes and history with the roaster



Monitor your roasting curve in real time on the 7" display or remotely from your smartphone.



Roast Assured.™

TECHNICAL SPECIFICATIONS

	P5/2	P12/2	P25/2
Capacity			
Capacity per batch	11 lbs (5 kg)	26 lbs (12 kg)	55 lbs (25 kg)
Batches per hour	3–4	3–4	4
Capacity per hour	44 lbs (20 kg)	106 lbs (48 kg)	220 lbs (100 kg)
Heat			
Natural gas or propane	48,000 BTU/hr	95,500 BTU/hr	205,000 BTU/hr
Inlet fitting	½"	½"	½"
Electric Power			
Voltage	120 V	120 V	230/480 V
Frequency	60 Hz	60 Hz	60 Hz
Phase	1	1	3
Max. load	15 amps	21.4 amps	10.3 amps
Roaster & Cooler Dimensions			
Height	6'1"	6'6"	7'7"
Width	2'11"	3'6"	4'3"
Depth	4'10"	5'11"	7'10"
Weight	750 lbs	950 lbs	2,200 lbs
Chaff Cyclone Dimensions			
Height	6'10"	7'5"	8'5"
Width	1'2"	1'5"	2'1"
Depth	1'8"	1'11"	1'7"
Weight	110 lbs	135 lbs	220 lbs
ETL/CSA approved	Yes	Yes	Yes

OPTIONAL FEATURES

- Control unit with roasting curve-following capabilities, including storage, visualization and synchronization of data and recipes
- Roaster control via PC or Apple® and Android™ devices
- Water quench (P25 model only)
- Basic thermal oxidizer
- Destoner
- Pneumatic feeder

ABOUT PROBAT BURNS

Probat Burns provides a comprehensive range of equipment and support services for roasting and processing coffee in small and large batches. The Probat Group is dedicated to exceeding international industry standards of excellence. With more than 250 years of combined industry experience, the engineers and specialists at Probat Burns continue to develop their world-leading expertise in safe, environmentally friendly and consistent roasting technologies so that all our customers **roast assured.**



Roast Assured.™

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