

your partner in coffee processing



SPECIALTY ROASTERS

TT 5|10
TT 15|20

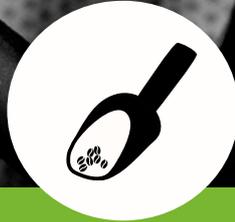
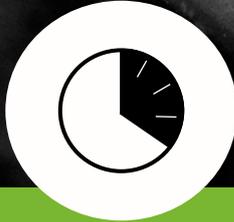
UNIFORMITY, REPEATABILITY
AND THE BEST AROMA WITH
OUR ROASTING CONVECTION
TECHNOLOGY

TT5|10 - TT15|20 SPECIALTY ROASTERS

Whatever the type of aroma you would like to reach, Petroncini roasters are able to ensure maximum performance of your green coffee, even for small production.

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 a gem 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

5-10 kg

8-20 min

30-40 kg/h

GAS OR ELECTRIC

TT15|20

15-20 kg

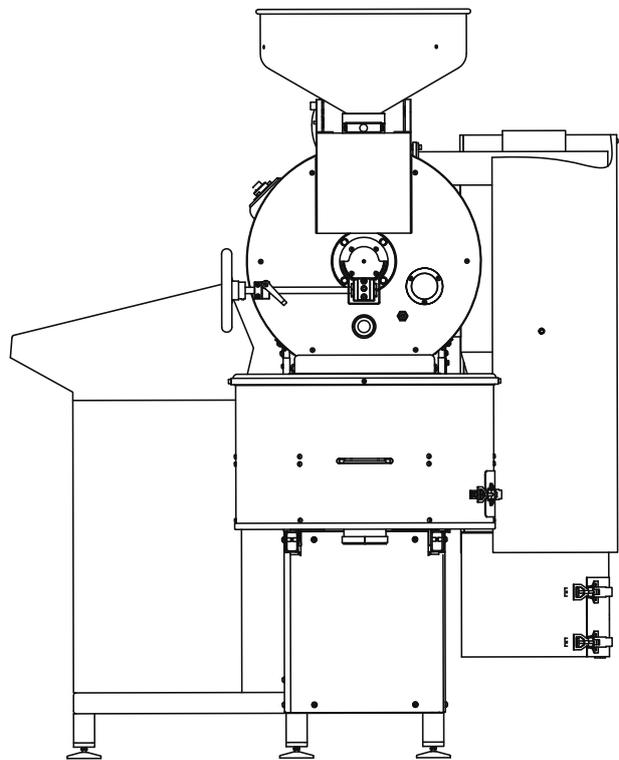
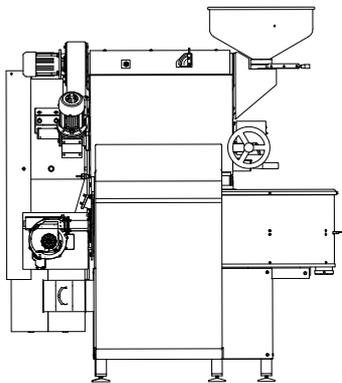
8-20 min

60-80 kg/h

GAS OR ELECTRIC

	TT5 10	TT15 20
LENGTH (mm)	1550	2050
WIDTH (mm)	1000	1450
HEIGHT (mm)	1700	1950
WEIGHT (kg)	450	650

Data contained in this leaflet are not binding



TT5|10 SPECIALTY ROASTER has a capacity of 5|10 kg per cycle. Its production is about 40kg|h, depending on the desired level of roasting. 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 by an insulated chamber and by a solid rotating drum with helicoidal blades. Their differentiated inclinations allow you to obtain a perfect blending of the product and an optimum heat exchange. The rotating drum is covered by 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 maximum air convection. The roasters are also equipped with a next-technology modulating burner, which allows the operator 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.

PROFILE CONTROL SYSTEM

The Specialty Roasters are available in two types 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 you 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.

PROFILE CONTROL SYSTEM INTEGRATED in TT5|10 and TT15|20 Petroncini Specialty Roasters, optimizes all the processes parameters for each type 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 lab and R&D centre.

Machines are manufactured in conformity with  standards.



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