

LORING S70 PEREGRINE

Convection Drum Roaster with Paddle Stirring

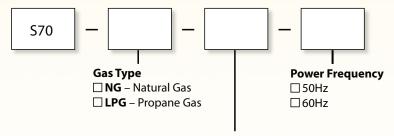
- Benefits Include:
 - » Very low oxygen roast atmosphere protects natural flavors
 - » Smokeless, odorless exhaust during roasting*
 - » High-speed cooling tray and air cool system
 - » Profile Roasting: Unlimited number of profiles can be captured during roasting or manually created; precise tracking of profile curve
- Capacity: 70 kg green coffee beans per batch
- Controls: Touch screen and PLC provide precise operation of burner and fan speeds
- Communications: Download roast data and upload software updates via internet; remote control roasting via laptop, tablet or smart phone
- Fuel: Natural or propane gas
- Roast Time Range: 10 to 16 minutes (typical)
- Safety Features: Self-cleaning roast chamber and exhaust stack; water quench into cyclone and chaff barrel
- Rugged stainless steel construction, superior motors, drives and controls throughout for low maintenance and long life
- Automatic green drop and auto-discharge door standard with manual override switch
- Automatic green bean vacuum loader with green dust collection system and rolling green bean cart with scale
- Footprint: 87.8 ft² (8.1 m²) (136" deep x 93" wide/345 cm x 235 cm)



Technical Specifications

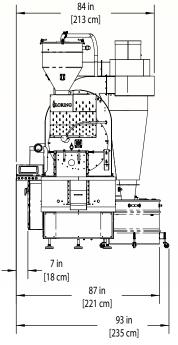
Maximum Batch Size	.154 lb (70 kg)
Minimum Batch Size	.30.8 lb (14 kg)
Nominal Electrical Power	. 8.6 kW
Peak Electrical Power	. 17.5 kW
Maximum BTU Rating	.620,000 BTU/h
	(156,000 kcal/h)
Stack Rated Temperature	.1,400 °F (760°C)
Stack Max Rated Temp	
(intermittent)	.1,550 °F (843°C)
Stack Max Flow	. 107 dscfm (182 dsm ³ /h)
Stack Max Flow (Peak Air Cool)	.950 dscfm (1614 dsm ³ /h)
Stack Duct Diameter (Minimum)*	. 10 in (25.4 cm)

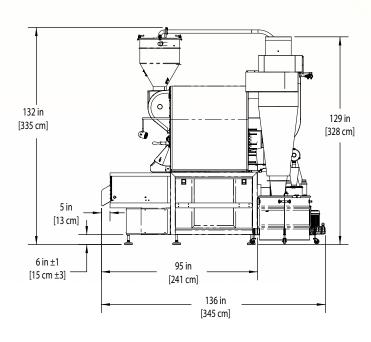
*Larger stack diameters may be required based upon stack geometry



Power Voltage

□ 200/100(3PD) 240/120(3PD) □ 208/120(3PY) 380/220(3PY) □ 208/XXX(3PY) 400/230(3PY) □ 220/110(3PD) 415/240(3PY) □ 230/XXX(3PY) 480/277(3PY)





GREEN BEAN CART NOT SHOWN



Contact Us Today to Experience a Test Roast on a Loring Roaster