



LORING  
The Smarter Way to Roast

2018 CATALOG





# SUPERIOR IS OUR STANDARD.

Engineered for a roasting experience like no other, every Loring machine gives you unmatched quality, unheard-of efficiency, and unparalleled control.

*Loring roasters give the ground-breaking control to create a single baseline roasting profile that can be run at different batch sizes, on any Loring roaster, with consistent results.*



### ADVANCED BEAN CONTROL

The one-of-a-kind thermodynamic properties of our responsive burner system and fast-reacting thermocouples deliver your desired roast profile.



### MADE IN THE U.S.A.

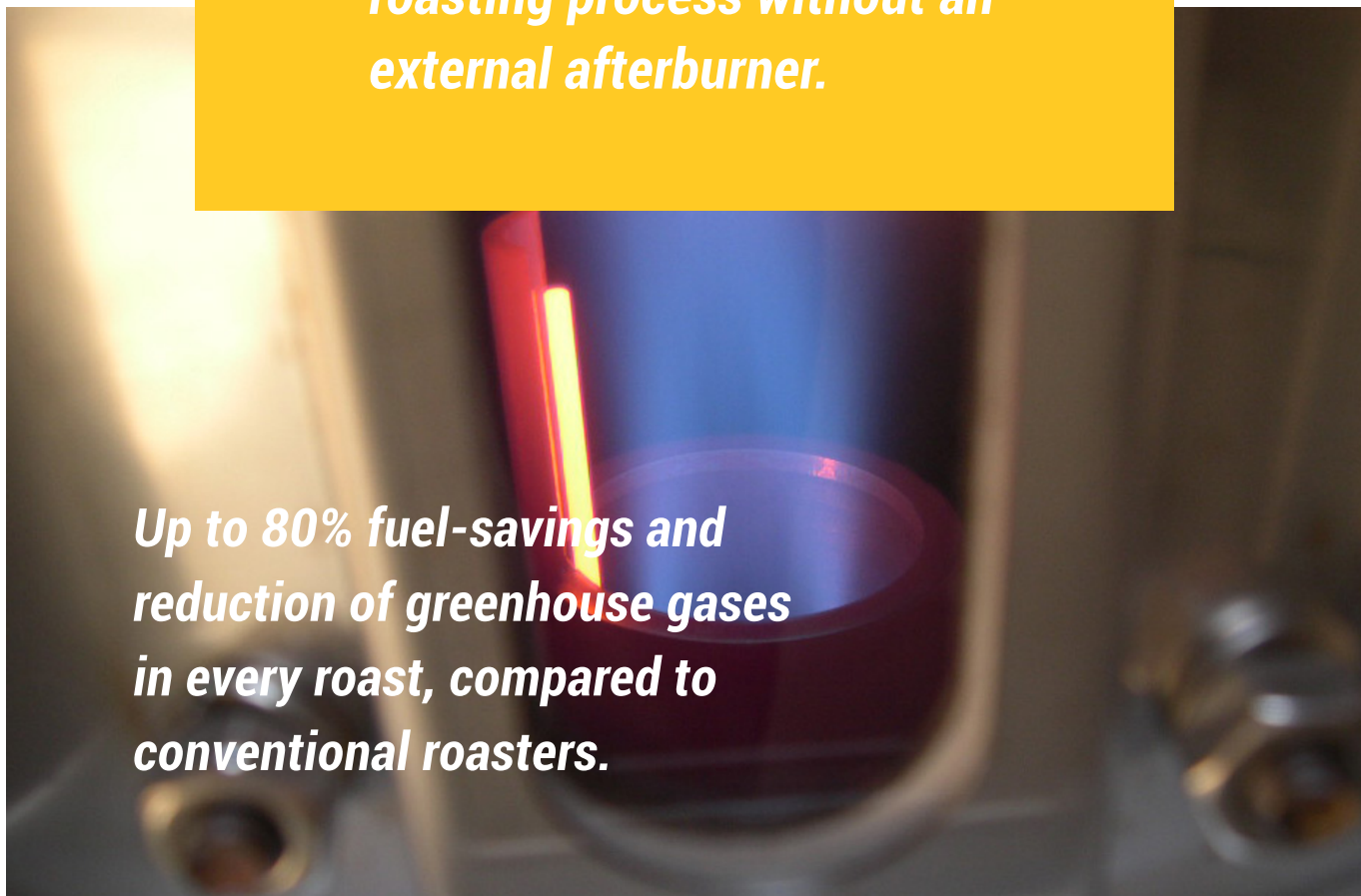
Loring roasters are constructed by skilled craftsmen in Northern California. From customer feedback to fabrication, our machines are designed down to the details for quality you experience each time you roast.

### STANDARD SAFETY FEATURES

Auto-quench and green bean dust collection combined with no exposed belts or chains ensure safety and peace of mind.



*Eliminate smoke during the roasting process without an external afterburner.*



*Up to 80% fuel-savings and reduction of greenhouse gases in every roast, compared to conventional roasters.*



**Loring Roaster Standard Features**

**MORE EFFICIENT. LESS FUEL.**

- Single burner roasts beans and incinerates smoke.
- High-speed cooling tray reduces cooling time while protecting beans.

**PRECISE CONTROL OVER YOUR ROAST.**

- Touchscreen controls provide swift operation of burner.
- Profiles can be saved and repeated consistently.
- Fully automated roasting process.



**LONG-LASTING. LOW-MAINTENANCE.**

- Stainless steel construction.
- Self-cleaning hot stack.
- Quick access to common cleaning areas, with no tools required.

**LORING™ S7 Nighthawk™**  
Automated 7 kg Roaster

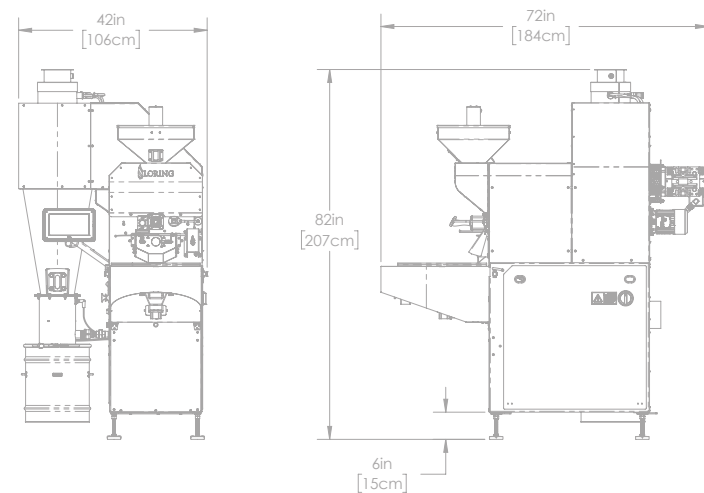


**LORING™ S15 Falcon™**  
Automated 15 kg Roaster



**INCLUDES**

- Touchscreen interface
- Automation software with auto-charge and discharge of beans
- High speed cooling tray with paddle stirring
- 1.4-7 kg batch capacity

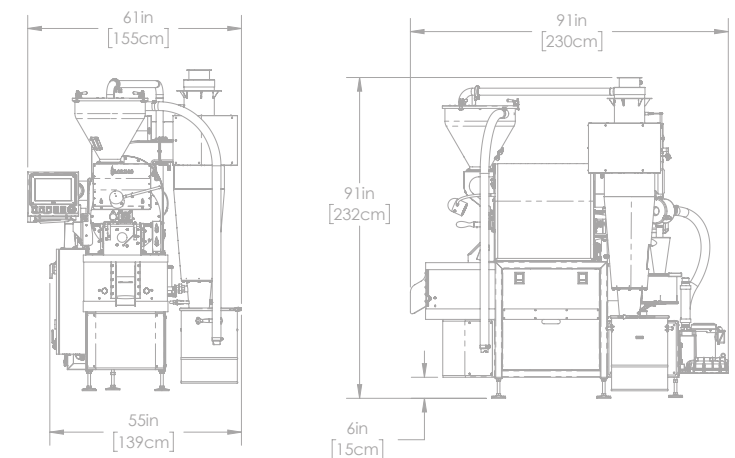


**INCLUDES**

- Touchscreen interface
- Green bean vacuum lift
- Automation software with auto-charge and discharge of beans
- High speed cooling tray with paddle stirring
- 3-15 kg batch capacity

**OPTIONAL**

- Destoner
- Green bean cart with scale



# LORING™ S35 Kestrel™

Automated 35 kg Roaster

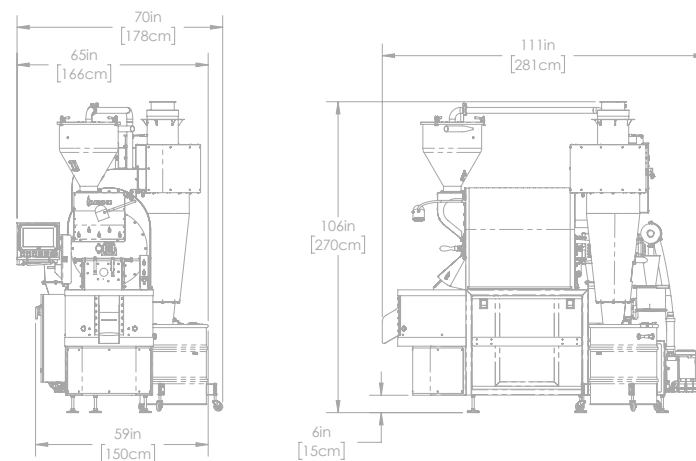


## INCLUDES

- Touchscreen interface
- Green bean vacuum lift
- Automation software with auto-charge and discharge of beans
- High speed cooling tray with paddle stirring
- Green bean cart with scale
- 7-35 kg batch capacity

## OPTIONAL

- Destoner



# LORING™ S70 Peregrine™

Automated 70 kg Roaster

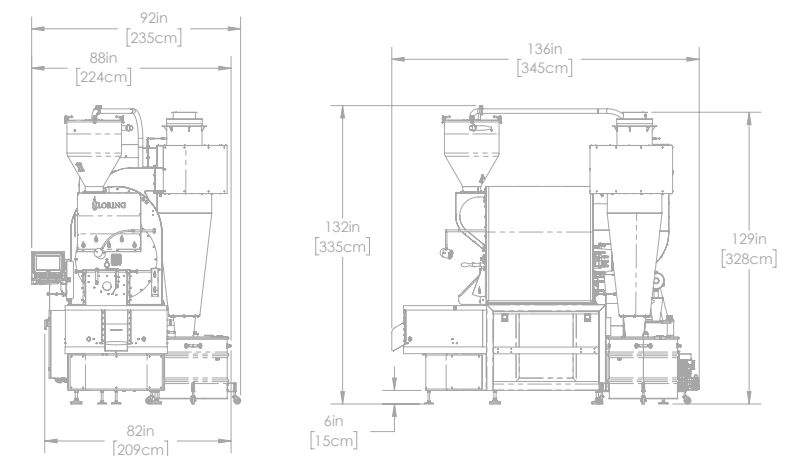


## INCLUDES

- Touchscreen interface
- Green bean vacuum lift
- Automation software with auto-charge and discharge of beans
- High speed cooling tray with paddle stirring
- Green bean cart with scale
- 14-70 kg batch capacity

## OPTIONAL

- Destoner
- Cooler tray auto-discharge gate



## DESTONERS

- Stainless steel frame, chute and hopper
- Built-in cyclone filter dust collection system
- Self-modulated feeding for unattended operation
- Perfect alignment with roaster components for fast transfer (typically 2-3 minutes)
- Variable speed settings accommodate different bean sizes and densities

## CARTS

- Built-in scale
- Vacuum lift attachment
- Rare-earth magnets help separate metallic objects from beans



S70 with Accessories

	D35	D70
Rated Batch	35 kg	70 kg
Typical Processing Time	125 sec	200 sec
Pairs with Loring Roaster	S35 Kestrel	S70 Peregrine
Width	37.9 in (96.3 cm)	45.9 in (116.6 cm)
Depth	48.2 (122.3 cm)	53.1 (134.9 cm)
Height	83.6 in (212.2 cm)	91.5 in (232.3 cm)
Weight	424 (192 kg)	554 (251 kg)
Power Options	1 Phase or 3 Phase	3 Phase



C35 Green Bean Cart



C70 Green Bean Cart

## ROASTER SPECIFICATIONS

	S7 Nighthawk	S15 Falcon	S35 Kestrel	S70 Peregrine
Maximum Batch Size	15 lb (7 kg)	33 lb (15 kg)	77 lb (35 kg)	154 lb (70 kg)
Minimum Batch Size	3 lb (1.4 kg)	6.6 lb (3 kg)	15.4 lb (7 kg)	30.8 lb (14 kg)
Nominal Electrical Power	2.0 kW	2.8 kW	3.7 kW	8.6 kW
Peak Electrical Power	4.0 kW	5.8 kW	6.6 kW	17.5 kW
Maximum BTU Rating	75,000 BTU/h (19,000 kcal/h)	130,000 BTU/h (33,000 kcal/h)	300,000 BTU/h (76,000 kcal/h)	620,000 BTU/h (156,000 kcal/h)
Stack Temp Continuous	1,400°F (760°C)	1,400°F (760°C)	1,400°F (760°C)	1,400°F (760°C)
Stack Temp Intermittent	1,500°F (816°C)	1,500°F (816°C)	1500°F (816°C)	1,550°F (843°C)
Stack Max Flow	13 dscfm (22 dsm <sup>3</sup> /hr)	22 dscfm (37 dsm <sup>3</sup> /h)	52 dscfm (88 dsm <sup>3</sup> /h)	107 dscfm (182 dsm <sup>3</sup> /h)
Stack Max Flow (Peak Air Cool)	170 dscfm (280 dsm <sup>3</sup> /hr)	310 dscfm (527 dsm <sup>3</sup> /h)	450 dscfm (765 dsm <sup>3</sup> /h)	950 dscfm (1,614 dsm <sup>3</sup> /h)
Stack Duct Diameter (Minimum)*	6 in (152 mm)	6 in (152 mm)	8 in (203 mm)	10 in (254 mm)
Cooler Vent Max Flow	500 scfm (850 sm <sup>3</sup> /hr)	980 scfm (1,665 sm <sup>3</sup> /h)	1,560 scfm (2,650 sm <sup>3</sup> /h)	2,180 scfm (3,704 sm <sup>3</sup> /h)
Cooler Duct Diameter	6 in (152 mm)	6 in (152 mm)	8 in (203 mm)	10 in (254 mm)
Water Supply	1 GPM (4 LPM)	1 GPM (4 liter/min)	1 GPM (4 liter/min)	1 GPM (4 liter/min)
Water Pressure	50 psi (345 kPa)	50 psi (345 kPa)	50 psi (345 kPa)	50 psi (345 kPa)
Compressed Air Flow	Not required	4 CFM (0.1 m <sup>3</sup> /h)	4 CFM (0.1 m <sup>3</sup> /h)	4 CFM (0.1 m <sup>3</sup> /h)
Compressed Air Pressure	Not required	60 psi (414 kPa)	60 psi (414 kPa)	80 psi (552 kPa)
Natural Gas Pressure	4-7 in WC (1.0-1.7 kPa)	4-7 in WC (1.0-1.7 kPa)	4-7 in WC (10669 kPa)	4-7 in WC (10669 kPa)
Propane Gas Pressure	11-13 in WC (2.7-3.2 kPa)	11-13 in WC (2.7-3.2 kPa)	11-13 in WC (10724 kPa)	11-13 in WC (10724 kPa)
Weight	900 lb (410 kg)	1,500 lb (680 kg)	2,100 lb (953 kg)	3,800 lb (1,724 kg)

### Contact Us

#### Loring Smart Roast, Inc.

3200 Dutton Avenue, Suite 413  
 Santa Rosa, CA 95407  
 +1 707 526 7215 Ext 207  
 sales@loring.com

#### North America, Latin America

ZENDEUS  
 San Francisco, California  
 +1 415 374 9097  
 duncan.elcombe@zendeus.com

#### Australia, New Zealand

VILLERÉ COFFEE  
 McLaren Vale, South Australia  
 +61 412 112 139  
 jbanman@bigpond.com

#### Southeast Asia

K2  
 Bangkok, Thailand  
 + 66 2276 5170  
 sales@k2.co.th

#### China (PRC), Hong Kong

SHANGHAI FORTUNECAFFE CO.  
 Shanghai Fortunecaffe Co.  
 Shanghai, China  
 +86 21 6249 9786  
 sales@fortunecaffe.com

#### JAPAN, TAIWAN

DCS CO., LTD  
 Osaka, Japan  
 +81 798 35 2980  
 info@dcservice.co.jp

#### Korea

M.I. COFFEE CORPORATION  
 Seoul, South Korea  
 + 82 592 0167  
 mi@micoffee.co.kr

#### Europe, UK, Middle East

THE COFFEE ROASTING  
 COMPANY APS  
 Copenhagen, Denmark  
 +45 3023 8775  
 jht@thefactorycoffee.eu





We set out to design a coffee roaster with unheard-of efficiency and the intelligence to produce consistently great tasting coffee. We approached the conventional machine with a fresh eye to rethink the entire roasting process. We've engineered a superior machine with streamlined parts, long-lasting material, and a single flame.

We're proud to offer each roaster to the artisan entrepreneur in every roastmaster, and excited to see just where your Loring takes you.

## CONNECT WITH US

We celebrate the science of coffee around the world. Get to know the global community of entrepreneurs who depend on #LoringRoasters



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**SCHEDULE A DEMO OR REQUEST A QUOTE AT LORING.COM**



**LORING**

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