



LORING

The Smarter Way to Roast



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

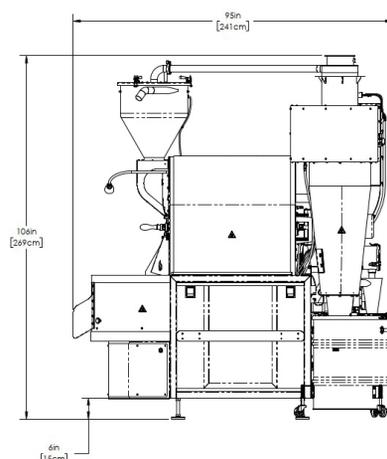
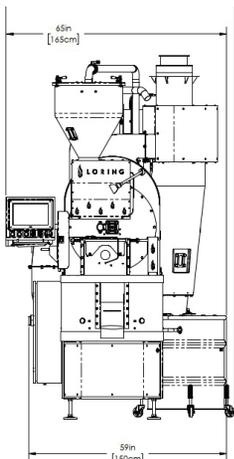
ROASTER SPECIFICATIONS

Maximum Batch Size	77 lb (35 kg)
Minimum Batch Size	15.4 lb (7 kg)
Nominal Electrical Power	3.8 kW
Peak Electrical Power	7.2 kW
Maximum BTU Rating	310,000 BTU/h (78,200 kcal/h)
Stack Temp Continuous ¹	1,400°F (760°C)
Stack Temp Intermittent ²	1,600°F (870°C)
Stack Flow Continuous	120 scfm (205 dsm ³ /h)
Stack Max Flow (Peak Air Cool)	450 dscfm (765 dsm ³ /h)
Stack Duct Diameter (Minimum)*	8 in (203 mm)
Cooler Vent Max Flow	1,200 scfm (2,035 sm ³ /h)
Cooler Duct Diameter*	8 in (203 mm)
Water Supply	1 GPM (4 liter/min)
Water Pressure	50 psi (345 kPa)
Natural Gas Pressure	4-7 in WC (1.0-1.7 kPa)
Propane Gas Pressure	11-13 in WC (2.7-3.2 kPa)
Weight	1,900 lb (862 kg)

*Larger stack diameters may be required based upon stack geometry

¹ Loring defines the continuous temperature rating as the temperature which the machine can reach and maintain when roasting at the high end of its capability.

² Loring defines the intermittent temperature rating as the maximum temperature that the machine cannot exceed during a roast.



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.



UNMATCHED QUALITY.

- Designed and made in U.S.A.
- Constructed by skilled craftsmen.
- Stainless steel construction.
- ISO 9001:2015 certified.

UNPARALLELED CONTROL.

- Touch screen and PID provide operation of burner and fan speeds.
- Profiles can be saved and repeated consistently.
- Fully automated roasting process.

UNHEARD-OF EFFICIENCY.

- Single burner roasts beans and incinerates smoke.
- High-speed cooling tray reduces cooling time while protecting beans.
- Up to 80% fuel-savings and reduction of greenhouse gases in every roast, compared to conventional roasters.

Contact Us

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