



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

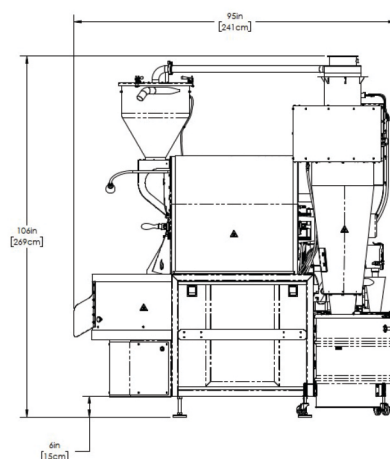
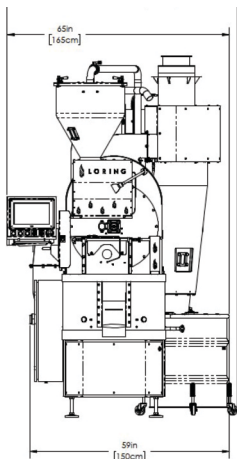
ROASTER SPECIFICATIONS

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

Loring Smart Roast, Inc.

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

Australia, New Zealand

CT ROASTING SOLUTIONS
Adelaide, South Australia
+61 0400 250 598
lachlan@ctroastingsolutions.com.au

China (PRC), Hong Kong

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

Europe, Middle East, Africa, Pakistan

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

India

ANURATI
Bangalore, India
+91 98455 78935
srinivas@anurati.ch

Indonesia

PT. MESIN KAFE DAN SERVICE
Jakarta, Indonesia
edward@mesinkafe.com

Japan, Taiwan

DCS CO., LTD
Osaka, Japan & Taipei, Taiwan
+81 798 35 2980
www.dcservice.co.jp
www.dcs-asia.com

Korea

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

North America, Latin America

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

Singapore

CAFE N ALL PTE LTD
Singapore
gracia@cafenall.com

Southeast Asia

BARISTA JAM
+6684 644 3344
meechoke@baristajam.coffee

Thailand

UCC K2 COMPANY LTD.
Bangkok, Thailand
+ 66 2276 5170
sales@ucck2.co.th

SCHEDULE A DEMO OR REQUEST A QUOTE AT LORING.COM



© 2025 Loring Smart Roast, Inc.
The following are trademarks of Loring Smart Roast, Inc.: Loring, The Smarter Way to Roast, S7 Nighthawk, S15 Falcon, S35 Kestrel, S70 Peregrine and the flame symbol. 1002696 Rev. J