



LORING

The Smarter Way to Roast

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.



## ADVANCED BEAN CONTROL

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

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



**MADE IN THE U.S.A.**

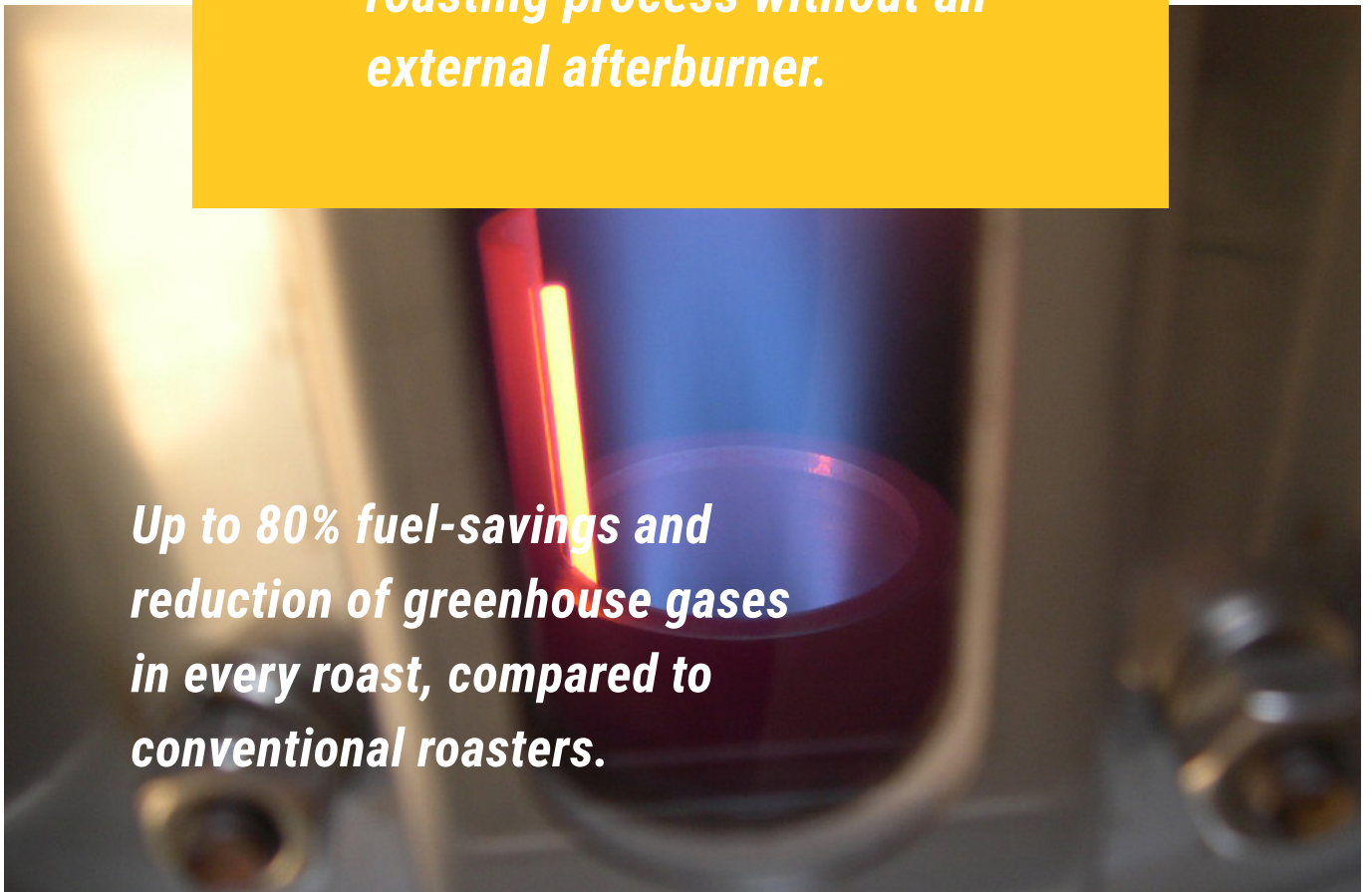
Loring roasters are constructed by skilled craftsmen in Northern California. From customer feedback to fabrication, our machines are designed down to the details for quality you experience each time you roast.

**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.

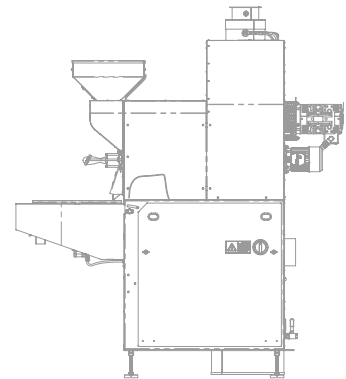
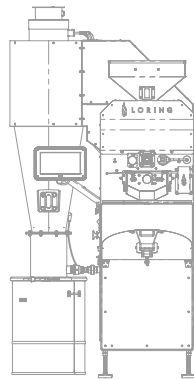
# LORING™ S7 Nighthawk™

Automated 7 kg Roaster



## 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



# LORING™ S15 Falcon™

Automated 15 kg Roaster

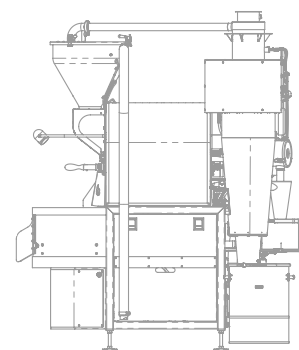
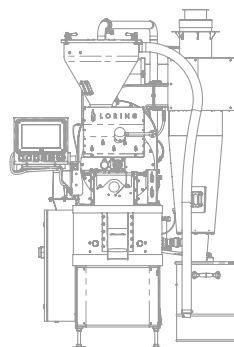


## INCLUDES

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

## OPTIONAL

- Destoner
- Green bean cart with scale



# LORING™ S35 Kestrel™

Automated 35 kg Roaster

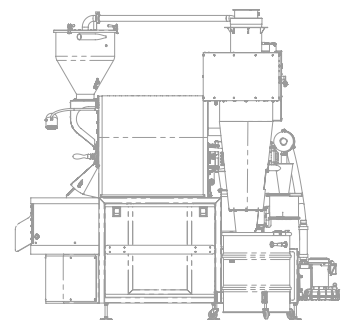
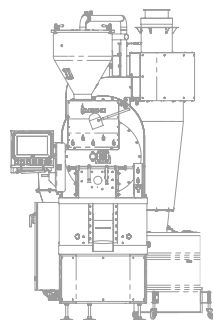


## INCLUDES

- 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

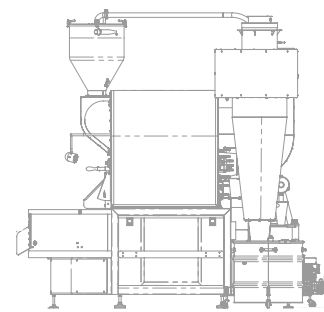
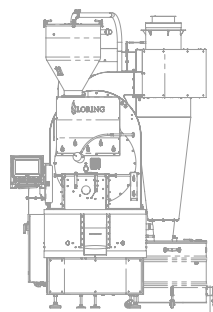


## INCLUDES

- 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	77lb (35 kg)	154lb (70 kg)
Typical Processing Time	125 sec	200 sec
Pairs with Loring Roaster	S35 Kestrel or S15 Falcon	S70 Peregrine
Width	37.9 in (96.3 cm)	45.9 in (116.6 cm)
Depth	48.2 in (122.3 cm)	53.1 in (134.9 cm)
Height	83.6 in (212.2 cm)	91.5 in (232.3 cm)
Weight	424 lb (192 kg)	554 lb (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	0.6 kW	3.26 kW	3.8 kW	8.6 kW
Peak Electrical Power	2.9 kW	4.33 kW	7.2 kW	17.5 kW
Input	72,000 BTU/h (18,200 kcal/h)	133,000 BTU/h (34,000 kcal/h)	310,000 BTU/h (78,200 kcal/h)	620,000 BTU/h (156,341 kcal/h)
Stack Temp Continuous <sup>1</sup>	1,400°F (760°C)	1,400°F (760°C)	1,400°F (760°C)	1,400°F (760°C)
Stack Temp Intermittent <sup>2</sup>	1,600°F (870°C)	1,600°F (870°C)	1,600°F (870°C)	1,600°F (870°C)
Stack Max Flow	15 dscfm (25 dsm <sup>3</sup> /hr)	22 dscfm (37 dsm <sup>3</sup> /h)	120 dscfm (205 dsm <sup>3</sup> /h)	107 dscfm (182 dsm <sup>3</sup> /h)
Stack Max Flow (Peak Air Cool)	160 dscfm (271 dsm <sup>3</sup> /hr)	250 dscfm (425 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	300 scfm (509 sm <sup>3</sup> /hr)	725 scfm (1,230 sm <sup>3</sup> /h)	1,200 scfm (2,035 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 liter/min)	1 GPM (4 liter/min)	1 GPM (4 liter/min)	1 GPM (4 liter/min)
Water Pressure	40 psi (276 kPa)	50 psi (345 kPa)	50 psi (345 kPa)	50 psi (345 kPa)
Compressed Air Flow	Not required	Not required	Not required	4 CFM (0.1 m <sup>3</sup> /h)
Compressed Air Pressure	Not required	Not required	Not required	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 (1.0-1.7 kPa)	4-7 in WC (1.0-1.7 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 (2.7-3.2 kPa)	11-13 in WC (2.7-3.2 kPa)
Weight	802 lb (364 kg)	1,335 lb (606 kg)	1,900 lb (862 kg)	3,900 lb (1,769 kg)

<sup>1</sup> 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.

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

\* Larger stack diameters may be required based upon stack geometry

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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](#)



 @LoringRoasters  
 @LoringRoasters



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