



LORING

The Smarter Way to Roast

LORING™ S15 Falcon™

Automated 15 kg Roaster

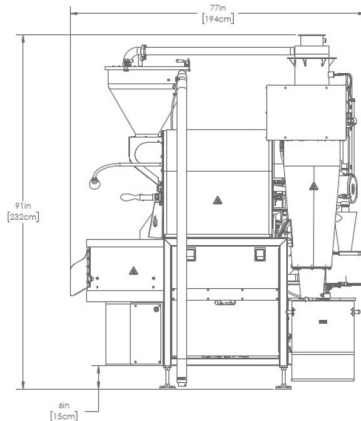
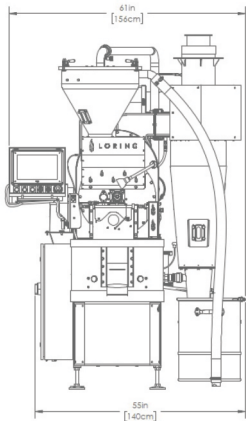


INCLUDES

- 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



ROASTER SPECIFICATIONS

Maximum Batch Size	33 lb (15 kg)
Minimum Batch Size	6.6 lb (3 kg)
Nominal Electrical Power	3.26 kW
Peak Electrical Power	4.33 kW
Maximum Operational BTU Rating	133,000 BTU/h (34,000 kcal/h)
Maximum Instantaneous BTU Rating	152,000 BTU/h (38,300 kcal/h)
Stack Temp Continuous ¹	1,400°F (760°C)
Stack Temp Intermittent ²	1,600°F (870°C)
Stack Flow Continuous	22 dscfm (37 dsm ³ /h)
Stack Max Flow (Peak Air Cool)	250 dscfm (425 dsm ³ /h)
Stack Duct Diameter (Minimum)*	6 in (152 mm)
Cooler Vent Max Flow	725 scfm (1,230 sm ³ /h)
Cooler Duct Diameter*	6 in (152 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	1,335 lb (606 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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SCHEDULE A DEMO OR REQUEST A QUOTE AT LORING.COM



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