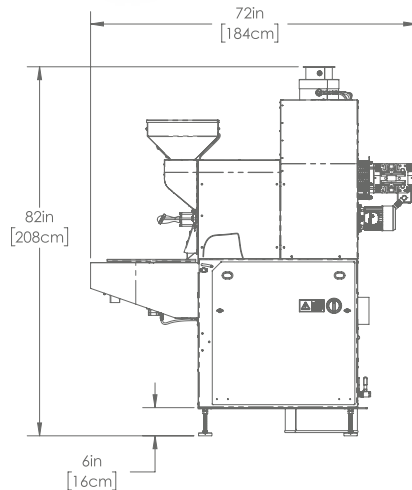
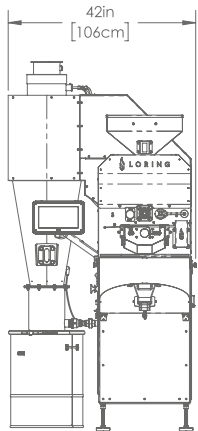




LORING

The Smarter Way to Roast



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

ROASTER SPECIFICATIONS

Maximum Batch Size	15 lb (7 kg)
Minimum Batch Size	3 lb (1.4 kg)
Nominal Electrical Power	0.6 kW
Peak Electrical Power	2.9 kW
Maximum Operational BTU Rating	72,000 BTU/h (18,200 kcal/h)
Maximum Instantaneous BTU Rating	82,000 BTU/h (20,700 kcal/h)
Stack Temp Continuous ¹	1,400°F (760°C)
Stack Temp Intermittent ²	1,600°F (870°C)
Stack Flow Continuous	15 dscfm (25 dsm ³ /h)
Stack Max Flow (Peak Air Cool)	160 dscfm (271 dsm ³ /h)
Stack Duct Diameter (Minimum)*	6 in (152 mm)
Cooler Vent Max Flow	300 scfm (509 sm ³ /h)
Cooler Duct Diameter*	6 in (152 mm)
Water Supply	1 GPM (4 liter/min)
Water Pressure	40 psi (276 kPa)
Compressed Air Flow	Not required
Compressed Air Pressure	Not required
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	802 lb (364 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. 1008445 Rev. H