

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

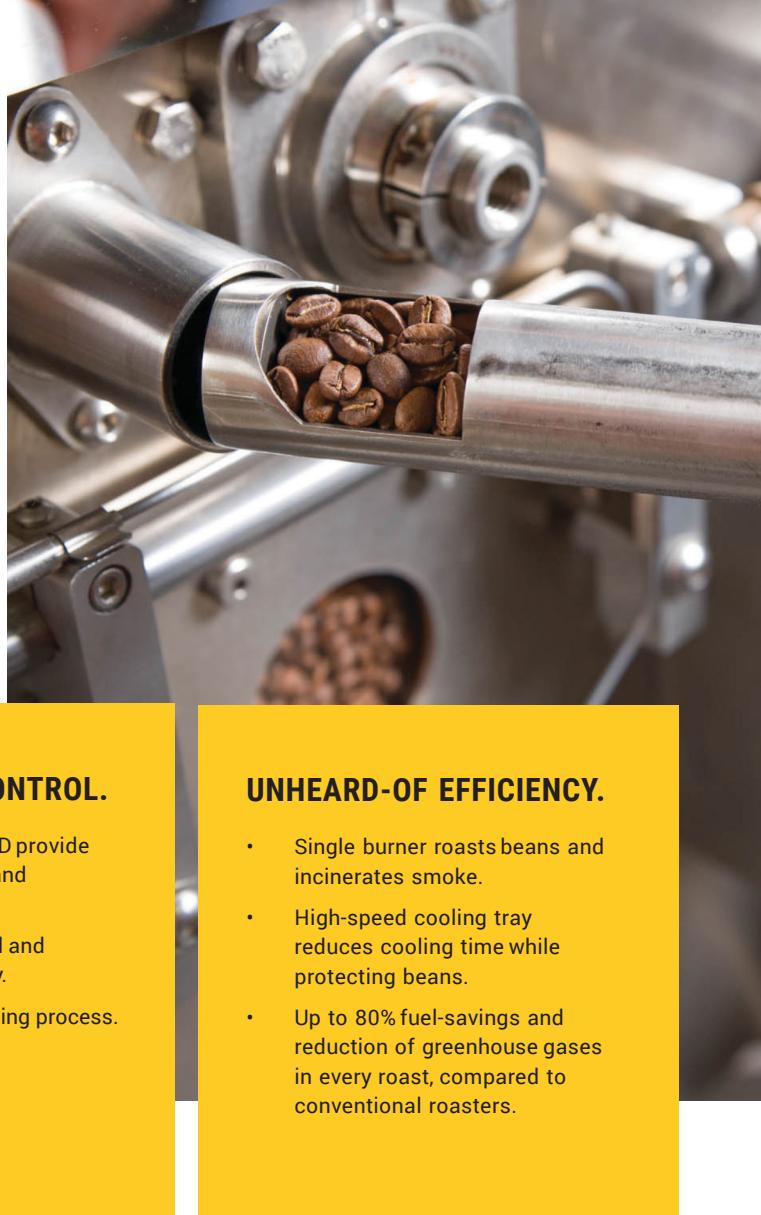
ROASTER SPECIFICATIONS

| | |
|--|---------------------------------------|
| Maximum Batch Size | 77 lb (35 kg) |
| Minimum Batch Size | 15.4 lb (7 kg) |
| Nominal Electrical Power ¹ | 3.8 kW |
| Peak Electrical Power ² | 7.2 kW |
| Maximum Operational BTU Rating | 310,000 BTU/h (78,200 kcal/h) |
| Maximum Instantaneous BTU Rating | 350,000 BTU/h (88,300 kcal/h) |
| Hot Stack Temp Continuous ³ | 1,400°F (760°C) |
| Hot Stack Temp Intermittent ⁴ | 1,600°F (870°C) |
| Hot Stack Flow Continuous ⁵ | 120 dscfm (205 dsm ³ /h) |
| Hot Stack Max Flow (Air Cool) ⁶ | 450 dscfm (765 dsm ³ /h) |
| Hot Stack Diameter (Minimum)* | 8 in (203 mm) |
| Cooler Duct Max Flow | 1,200 scfm (2,035 sm ³ /h) |
| Cooler Duct Diameter* | 8 in (203 mm) |
| Water Supply (Flow) Minimum | 2.5 GPM (9.5 liter/min) |
| Water Pressure Minimum | 40 psi (275.8 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 ⁷ | 2,190 lb (993 kg) |

* Larger diameters may be required based upon stack geometry. ¹ Loring defines Nominal Electrical Power as the power the roaster consumes during typical use. ² Loring defines Peak Electrical Power as the power the roaster will consume if all roaster operations are run simultaneously. ³ 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. ⁴ Loring defines the intermittent temperature rating as the maximum temperature that the machine cannot exceed during a roast. ⁵ Dry, or water content of the flue removed, under standard pressure and temperature conditions. ⁶ Add Hot Stack Max Flow (Air Cool) and Cooler Duct Max Flow to obtain the total airflow out of the building. ⁷ Uncrated weight. Exact system weight may depend on options selected.

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.

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SCHEDULE A DEMO OR REQUEST A QUOTE AT LORING.COM



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