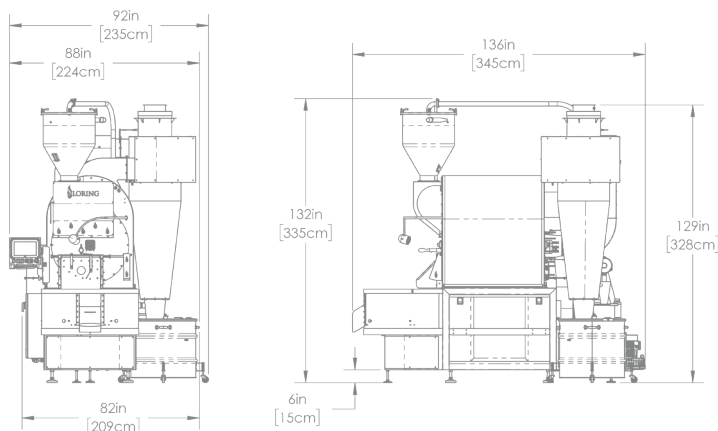




# LORING

The Smarter Way to Roast



## 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

### ROASTER SPECIFICATIONS

Maximum Batch Size	154 lb (70 kg)
Minimum Batch Size	30.8 lb (14 kg)
Nominal Electrical Power <sup>1</sup>	8.6 kW
Peak Electrical Power <sup>2</sup>	17.5 kW
Maximum Operational BTU Rating	620,000 BTU/h (156,341 kcal/h)
Maximum Instantaneous BTU Rating	670,000 BTU/h (169,000 kcal/h)
Stack Temp Continuous <sup>3</sup>	1,400°F (760°C)
Stack Temp Intermittent <sup>4</sup>	1,600°F (870°C)
Stack Flow Continuous <sup>5</sup>	107 dscfm (182 dsm <sup>3</sup> /h)
Stack Max Flow (Peak Air Cool) <sup>6</sup>	950 dscfm (1,614 dsm <sup>3</sup> /h)
Stack Duct Diameter (Minimum)*	10 in (254 mm)
Cooler Vent Max Flow	2,180 scfm (3,704 sm <sup>3</sup> /h)
Cooler Duct Diameter*	10 in (254 mm)
Water Supply (Flow) Minimum	3 GPM (11.4 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 <sup>7</sup>	4,041 lb (1,833 kg)

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