



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

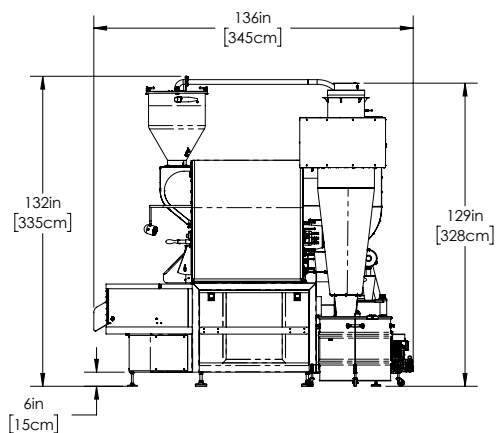
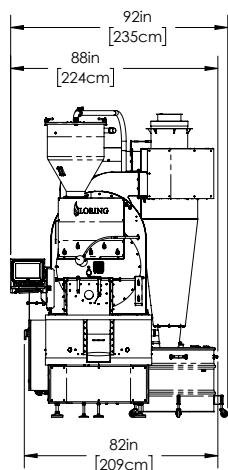
OPTIONAL

- 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 ¹	8.6 kW
Peak Electrical Power ²	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 ³	1,400°F (760°C)
Stack Temp Intermittent ⁴	1,600°F (870°C)
Stack Flow Continuous ⁵	107 dscfm (182 dsm ³ /h)
Stack Max Flow (Peak Air Cool) ⁶	950 dscfm (1,614 dsm ³ /h)
Stack Duct Diameter (Minimum)*	10 in (254 mm)
Cooler Vent Max Flow	2,180 scfm (3,704 sm ³ /h)
Cooler Duct Diameter*	10 in (254 mm)
Water Supply (Flow) Minimum	3 GPM (11.4 liter/min)
Water Pressure Minimum	40 psi (276 kPa)
Compressed Air Flow, Minimum	4 CFM (0.11 m ³ /min)
Compressed Air Pressure	80 - 120 psi (552 - 827 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	4,041 lb (1,833 kg)



* Larger stack 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 Stack Max Flow (Peak Air Cool) and Cooler Vent Max Flow to obtain the total airflow out of the building. 7 Uncrater 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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L O R I N G™

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