



LORING™

The Smarter Way to Roast

CATALOG





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.



ADVANCED BEAN CONTROL

The one-of-a-kind thermodynamic properties of our responsive burner system and fast-reacting thermocouples deliver your desired roast profile.

Loring roasters give the groundbreaking control to create a single baseline roasting profile that can be run at different batch sizes, on any Loring roaster, with consistent results.

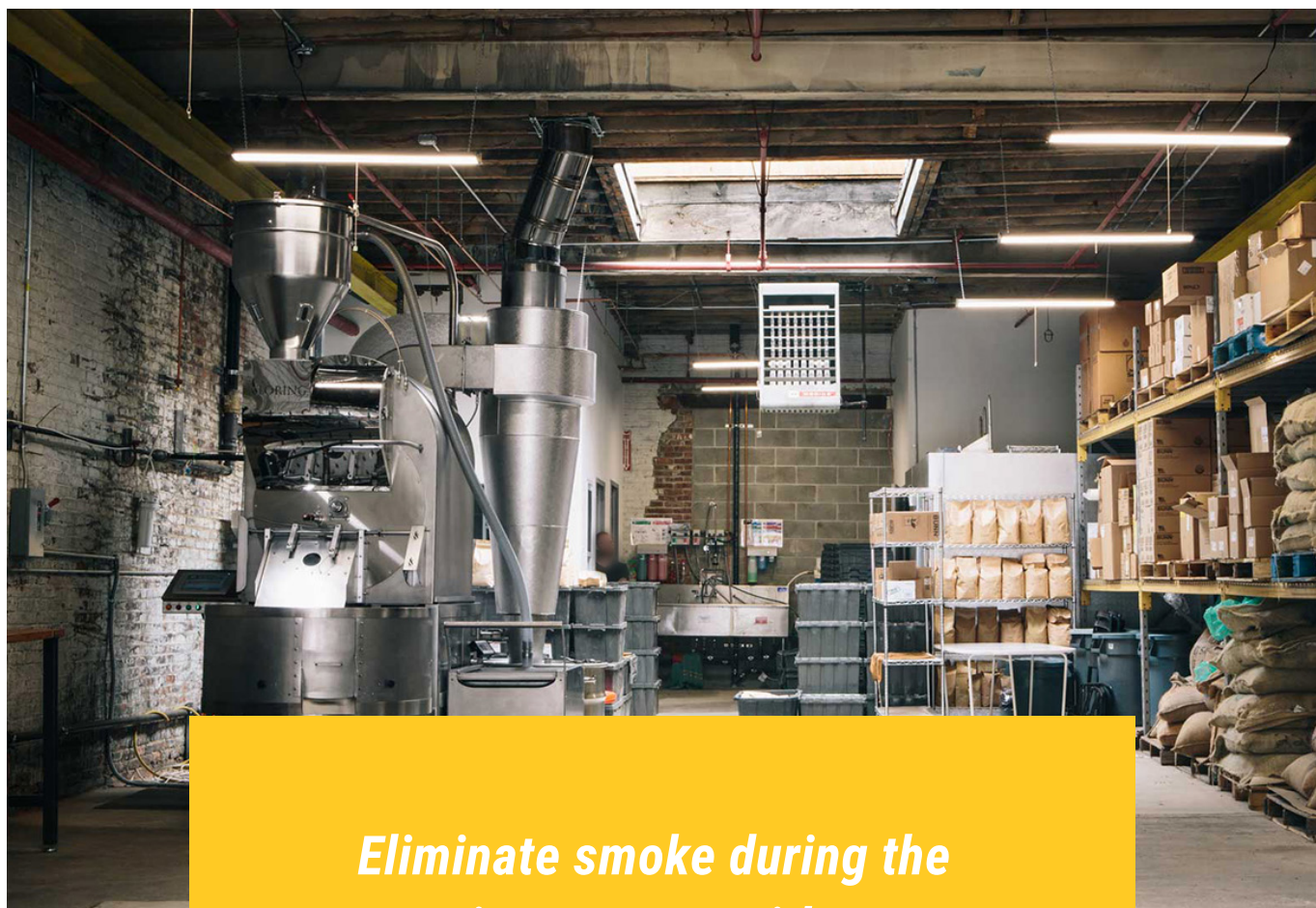


MADE IN THE U.S.A.

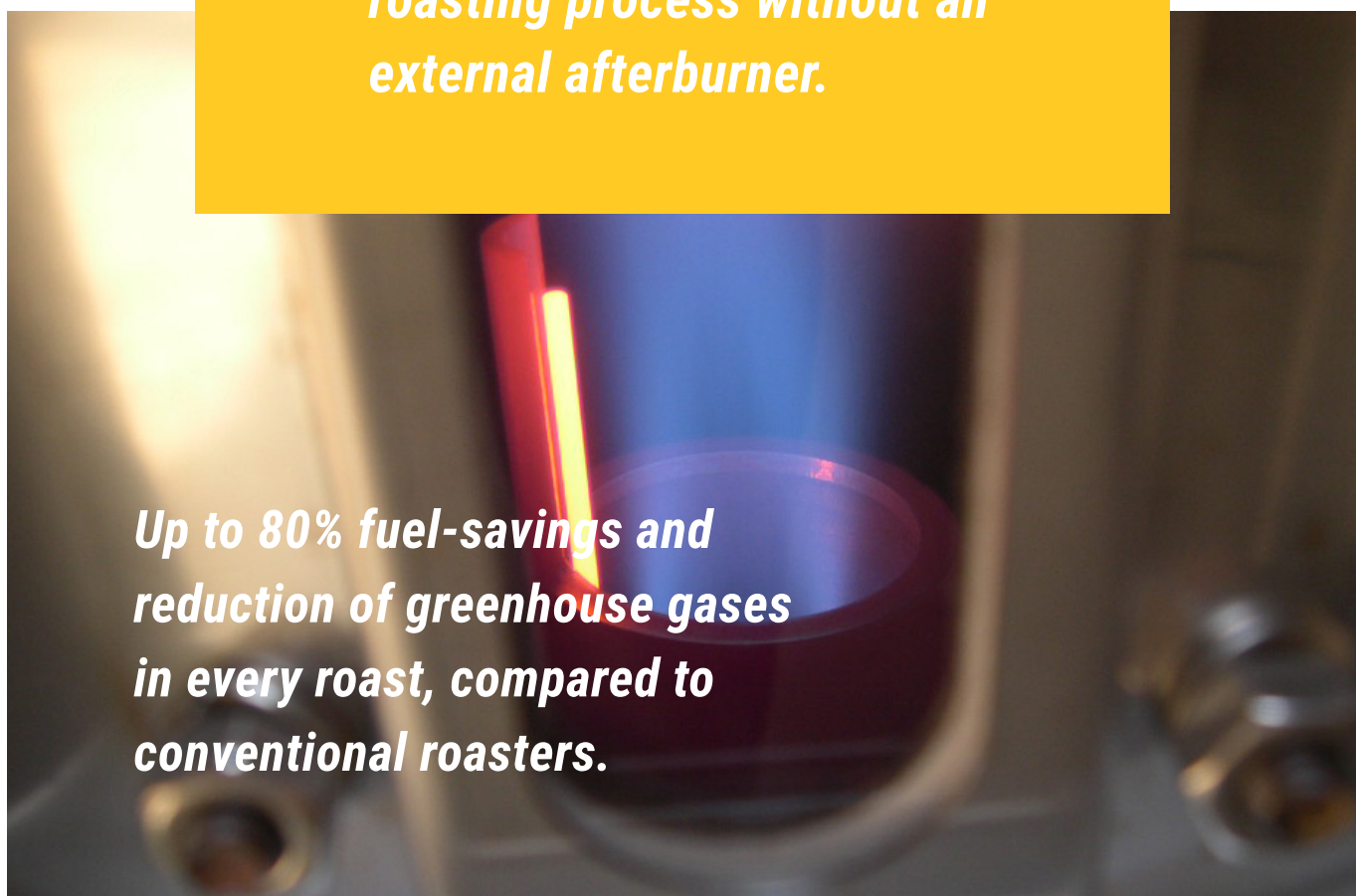
Loring roasters are constructed by skilled craftsmen in Northern California. From customer feedback to fabrication, our machines are designed down to the details for quality you experience each time you roast.

STANDARD SAFETY FEATURES

Auto-quench and green bean dust collection combined with no exposed belts or chains ensure safety and peace of mind.



Eliminate smoke during the roasting process without an external afterburner.



Up to 80% fuel-savings and reduction of greenhouse gases in every roast, compared to conventional roasters.



Loring Roaster Standard Features

MORE EFFICIENT. LESS FUEL.

- Single burner roasts beans and incinerates smoke.
- High-speed cooling tray reduces cooling time while protecting beans.

PRECISE CONTROL OVER YOUR ROAST.

- Touchscreen controls provide swift operation of burner.
- Profiles can be saved and repeated consistently.
- Fully automated roasting process.



LONG-LASTING. LOW-MAINTENANCE.

- Stainless steel construction.
- Self-cleaning hot stack.
- Quick access to common cleaning areas, with no tools required.



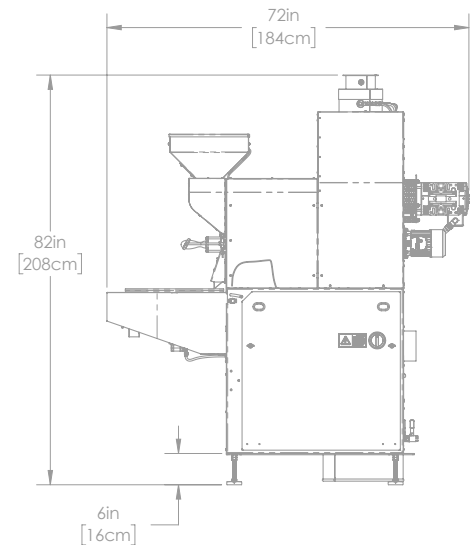
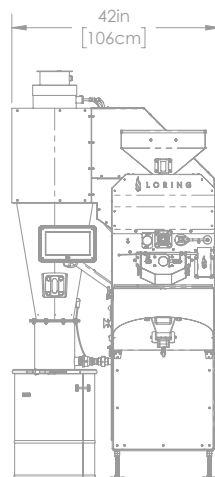
LORING™ S7 Nighthawk™

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



LORING™ S15 Falcon™

Automated 15 kg Roaster

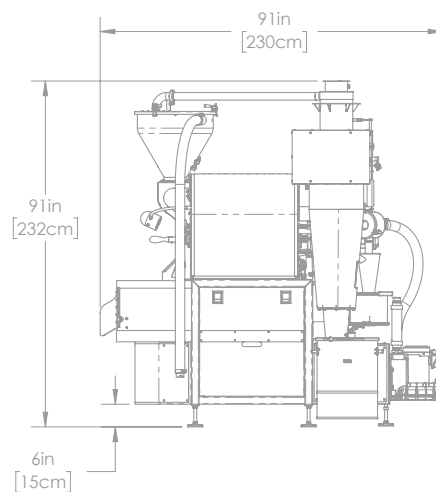
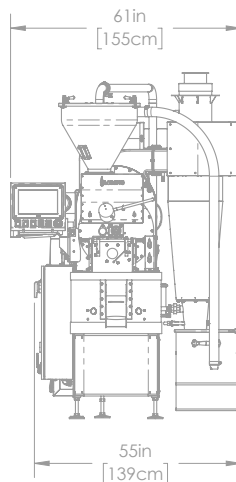


INCLUDES

- 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



LORING™ S35 Kestrel™

Automated 35 kg Roaster

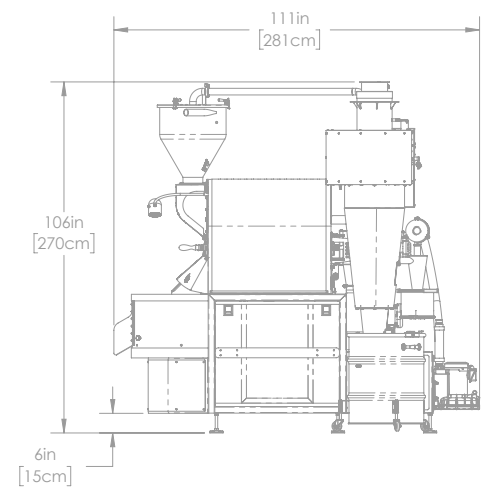
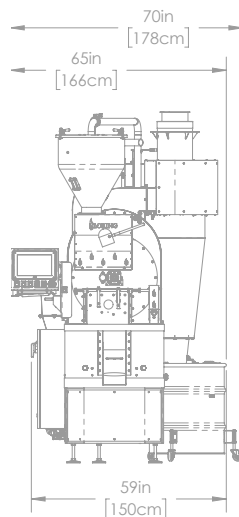


INCLUDES

- 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



LORING™ S70 Peregrine™

Automated 70 kg Roaster

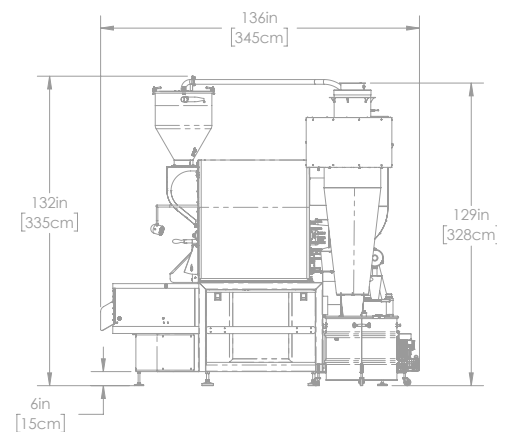
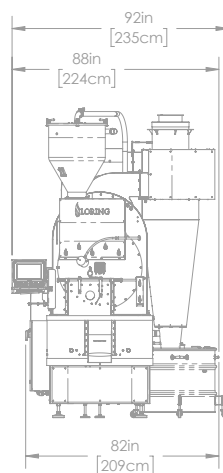


INCLUDES

- 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



DESTONERS

- Stainless steel frame, chute and hopper
- Built-in cyclone filter dust collection system
- Self-modulated feeding for unattended operation
- Perfect alignment with roaster components for fast transfer (typically 2-3 minutes)
- Variable speed settings accommodate different bean sizes and densities

CARTS

- Built-in scale
- Vacuum lift attachment
- Rare-earth magnets help separate metallic objects from beans



	D35	D70
Maximum Pre-Roast Batch Size	77lb (35 kg)	154lb (70 kg)
Typical Processing Time	125 sec	200 sec
Pairs with Loring Roaster	S35 Kestrel or S15 Falcon	S70 Peregrine
Width	37.9 in (96.3 cm)	45.9 in (116.6 cm)
Depth	48.2 in (122.3 cm)	53.1 in (134.9 cm)
Height	83.6 in (212.2 cm)	91.5 in (232.3 cm)
Weight	424 lb (192 kg)	554 lb (251 kg)
Power Options	1 Phase or 3 Phase	3 Phase

S70 with Accessories



C35 Green Bean Cart



C70 Green Bean Cart

ROASTER SPECIFICATIONS

	S7 Nighthawk	S15 Falcon	S35 Kestrel	S70 Peregrine
Maximum Pre-Roast Batch Size	15 lb (7 kg)	33 lb (15 kg)	77 lb (35 kg)	154 lb (70 kg)
Minimum Pre-Roast Batch Size	3 lb (1.4 kg)	6.6 lb (3 kg)	15.4 lb (7 kg)	30.8 lb (14 kg)
Nominal Electrical Power ¹	0.6 kW	3.26 kW	3.8 kW	8.6 kW
Peak Electrical Power ²	2.9 kW	4.33 kW	7.2 kW	17.5 kW
Maximum Operational BTU Rating	72,000 BTU/h (18,200 kcal/h)	133,000 BTU/h (34,000 kcal/h)	310,000 BTU/h (78,200 kcal/h)	620,000 BTU/h (156,341 kcal/h)
Maximum Instantaneous BTU Rating	82,000 BTU/h (20,700 kcal/h)	152,000 BTU/h (38,300 kcal/h)	350,000 BTU/h (88,300 kcal/h)	670,000 BTU/h (169,000 kcal/h)
Water Supply	2 GPM (7.6 liter/min)	2.5 GPM (9.5 liter/min)	2.5 GPM (9.5 liter/min)	3 GPM (11.4 liter/min)
Water Pressure	40 psi (275.8 kPa)	40 psi (275.8 kPa)	40 psi (275.8 kPa)	40 psi (275.8 kPa)
Compressed Air Flow	Not required	Not required	Not required	4 CFM (0.1 m³/h)
Compressed Air Pressure	Not required	Not required	Not required	80 - 120 psi (552 - 827 kPa)
Natural Gas Pressure	4-7 in WC (1.0-1.7 kPa)	4-7 in WC (1.0 -1.7 kPa)	4-7 in WC (1.0 -1.7 kPa)	4-7 in WC (1.0 -1.7 kPa)
Propane Gas Pressure	11-13 in WC (2.7-3.2 kPa)	11-13 in WC (2.7-3.2 kPa)	11-13 in WC (2.7-3.2 kPa)	11-13 in WC (2.7-3.2 kPa)
Weight ³	876 lb (397 kg)	1,543 lb (700 kg)	2,190 lb (993 kg)	4,041 lb (1,833 kg)
Height	82 in (208 cm)	91 in (232 cm)	106 in (269 cm)	132 in (335 cm)
Length	72 in (184 cm)	77 in (194 cm)	95 in (241 cm)	136 in (345 cm)
Width	42 in (106 cm)	61 in (156 cm)	59 in (150 cm)	82 in (209 cm)
Green Bean Cart	Optional	Optional	C35 Included	C70 Included

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 Uncrated weight. Exact system weight may depend on options selected.

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We set out to design a coffee roaster with unheard-of efficiency and the intelligence to produce consistently great tasting coffee. We approached the conventional machine with a fresh eye to rethink the entire roasting process. We've engineered a superior machine with streamlined parts, long-lasting material, and a single flame.

We're proud to offer each roaster to the artisan entrepreneur in every roastmaster, and excited to see just where your Loring takes you.

CONNECT WITH US

We celebrate the science of coffee around the world. Get to know the global community of entrepreneurs who depend on **#LoringRoasters**



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SCHEDULE A DEMO OR REQUEST A QUOTE AT [LORING.COM](https://loring.com)



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