

RFB-S

Fully Automatic Lab-Roaster for Coffee

- With the Wellknown and Proven Rotating Fluidized Bed Principle (RFB)
- Variable Roasting Times from 90 Seconds to 6 Minutes
- Flexible Size Batches from 100 g to 500 g



This small roaster model RFB-S can be used as Lab-Roaster to develop blends of coffee and to simulate industrial roasting cycles. Alternatively the RFB-S is a good tool to offer consumers a "freshly" roasted coffee in retail shops. The complete roasting and cooling system is installed in a compact insulated housing with a separate operating panel.

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Lab-Roaster Model RFB-S

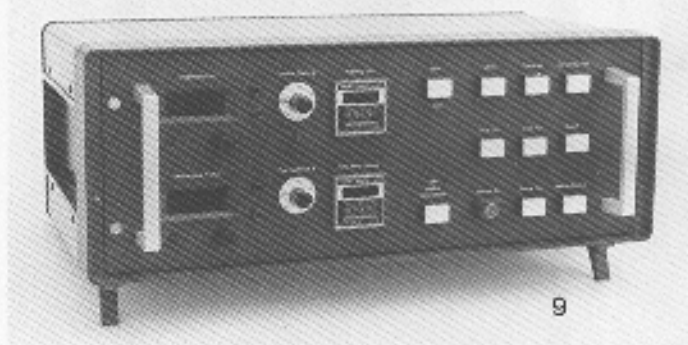
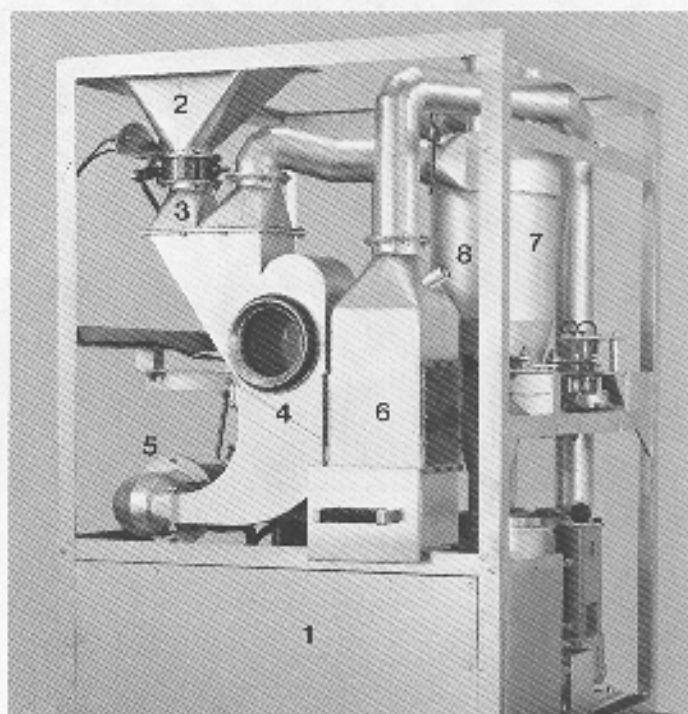
The heart of the lab-roaster is the industrially well-proven RFB-Roasting chamber.

The typical shape of the chamber together with the circulating airstream create the Rotating Fluidized Coffee Bed. The uniform rotation of coffee beans also offers an optimum of mixing different coffees. At the same time a gentle heat transfer is guaranteed. The result is a high-quality roasted coffee even at short roasting times.

Through a lighted sightglass the roasting process can be watched. Most of the roasting medium is recycled. The exhaust air from the roasting chamber can be cleaned and deodorized with an optional catalyst.

Special electronic controls provide easy and secure operation.

The RFB-S Lab-Roaster offers the possibility to roast individual coffees and to develop blends with varying components as well as to simulate respective industrial roasting conditions. The roaster is ideal also for retail shops to offer their clients "freshly" roasted coffee, in fact with the consumer as witness.



Legend:

- | | |
|--|------------------------------------|
| 1 Lab-Roaster model RFB-S without housing | 8 Water-Quench |
| 2 Infeed hopper | 9 Control Panel with: |
| 3 Infeed valve | - general controls |
| 4 RFB roasting chamber with sightglass | - settings for roasting by time |
| 5 Electrical heating unit for roasting chamber | - roasting by product temperature, |
| 6 Cooler with discharge draw | temperature displays, |
| 7 Separator cyclone with draft collecting bin | - timer for water quench |
| | - interlocked process |

Features

- Electrical heating unit with short warm-up time
- Simple operation and secure controls
- Sturdy painted carbon-steel housing
- Convective temperature transfer through Rotating Fluidized Bed Roasting
- Water quenching optional
- Catalyst for roasting chamber exhaust optional

Subject to alterations

Technical Data:

- Electrical input 380 V AC, 50 Hz. other electrical input optional
- Power connection 12.0 kW
- Air volume flow of roaster and cooler 2,7 m³/min each
- Overall dimensions of cabinet: W 705 mm, D 725 mm, H 985 mm (without catalyst)
- Weight: Roaster cabinet 140 kg/310 lbs
 Operating panel 15 kg/ 33 lbs