

Fully Automatic Shop Roaster RFB-10 Junior



Roasting and drying
of any types of product

Quick and simple adjustment
to different product requirements

Excellent heat transfer

No moving parts

Simple to operate



- Control section with:
- General function keys
 - Adjusting possibilities for roasting in dependence on time or product temperature
 - Three-stage roasting
 - Temperature displays
 - Timer for water quenching
 - Interlocked process sequence

RFB-10 Junior

For laboratories or fully automatic small-scale companies. The heart of this small roaster is the well-proven RFB roasting chamber.

Without any mechanically moving parts in the roasting chamber, the product is simply roasted in a hot air stream, without contact-heat transfer.

The unique shape of the chamber causes the roasting medium to fluidize and to rotate the product. The uniform fluidization provides an optimum mixing of the product and a gentle heat transfer during the roasting process.

In a cooling chamber of identical design the product is cooled quickly with outer air according to the same principle. Water quenching in the cooling chamber can be adjusted as required.

A high product quality is even reached in very short roasting cycles. The roasting cycles are variable between 90 seconds and 8 minutes.

Large sight-glasses allow to watch the roasting and cooling process. The exhaust air can optionally be cleaned (decolorized) with a catalyst.

The fans are optionally equipped with frequency converters allowing an optimum adjustment of the air volume to the product to be fluidized.

Due to the new Coros - CP15 programme operation of the system has become simpler and more variable.

- Exact temperature regulation
- Three-stage roasting as standard
- Adjustable product inlet time

The controls for roasting temperature and time are extremely variable and correspond in effectiveness to controls of industrial units. The RFB-10 in its compactness, simple operation, and automatic process, is an optimum device for roasting of small quantities in shops and small coffee roasting companies.

Innovations:

- Adjustable product inlet time
- Capacity increase
- Cooling with outer air possible
- Exact temperature regulation
- Three-stage roasting as standard
- Control via Coros CP15

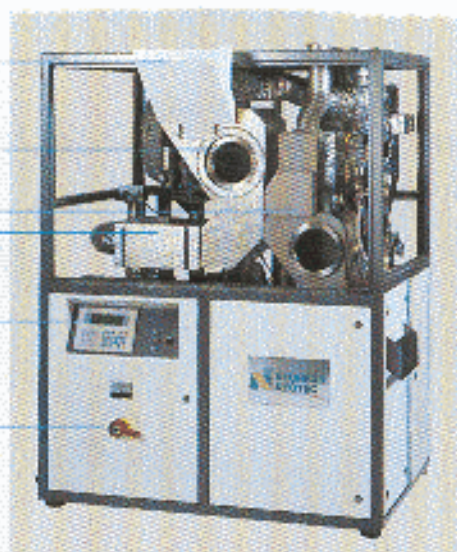
Options:

- Guck-sling closure for sight-glasses of the roasting and cooling chambers
- Product temperature measurement in the cooling chamber
- Control of the air volume by frequency converter for fan
- Volumetric water quenching
- Computer visualization

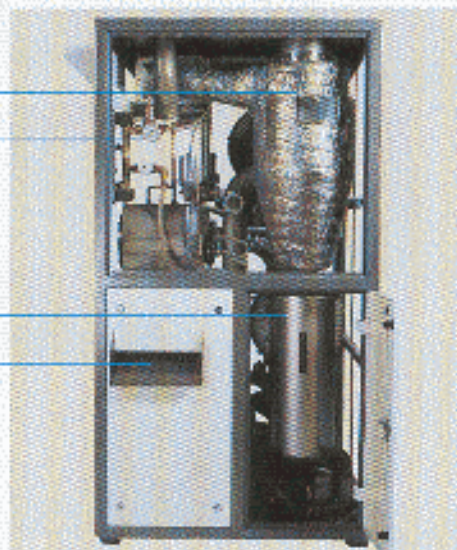
Features

- Electrical heating with short warm-up periods
- Simple operation and secure controls
- Heat transfer by convection in a fluidized bed
- Water quenching (optional)
- Catalyst for exhaust air cleaning (optional)
- Rigid, lacquered metal housing
- Ready for operation without external plant parts
- Uniform roasting with high reproducibility

1. Feed trough
2. Roasting chamber with sight-glass
3. Cooling chamber
4. Electric heater for roasting chamber
5. Control section with function keys
6. Load control



7. Separator
8. Water quenching
9. Chaff collecting bin
10. Product outlet



Technical data

- Capacity up to 100 kg/h (depending on roasting time)
- Electrical voltage 380 V AC / 50 cycles (other specifications possible)
- Connected electrical load: 63.0 kW (except catalyst)
- Roasting air volume flow: 9 m³/min
- Dimensions of roaster housing (without catalyst): width 1330 mm, depth 920 mm, height 1700 mm
- Weight: approx. 320 kg

Due to its high flexibility the RFB-10 is capable to roast a great variety of products. For the thermal treatment of products and substances the RFB can also be used because of its excellent heat transfer.

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