

ICONIC DESIGN MEETS HIGH-END PERFORMANCE

P01



HERITAGE

In 1868 three German entrepreneurs from the Lower Rhine area founded the Emmericher Maschinenfabrik & Eisengießerei, nowadays known as PROBAT. Their idea was to manufacture roasting machines on a big scale. Thanks to a cosmopolitan attitude, their business was focused internationally from day one. Only three years later the first ball roaster went into production. By the turn of the century, the Emmericher Maschinenfabrik & Eisengießerei had already delivered 50,000 roasters of different kinds to destinations all over the world.

World War II brought the company a severe setback. It was almost completely destroyed and had to be rebuilt from ruins, but it then quickly rose to new heights, owing to the company leader's mission to travel the world on behalf of PROBAT. While doing so, he always paid highest priority to personal connections – a core attitude that has continued up until today. It was only in 1959 when the Emmericher Maschinenfabrik & Eisengießerei was rebranded as PROBAT, the name of the company's classic drum roaster.

Fast-forward to today, the headquarters of the globally operating PROBAT Group are still based in Emmerich, serving also as a central production site for most of the groundbreaking PROBAT coffee-processing technology. The product range covers drum, tangential, and centrifugal roasters. These can be used to create all kinds of roasts for the most specialized applications and all product segments on any scale.

With its roasting concepts for every individual need, PROBAT has revolutionized the coffee industry worldwide, thus undisputedly leading this sector for more than 150 years now.





PHILOSOPHY

Our passion for coffee and fascination for technology inspire us to perform at our best every single day. Our promise is to deliver pioneering roasting solutions that help our customers maximize their performance to create the perfect coffee, batch by batch – over and over again.

The driving force behind our daily and ardent dedication to our work is to deliver future-proof solutions for the coffee community.

THE P01

PROBAT has heralded a new era of test roasting with the release of the P01. The smallest version of the P series is ideal for roasting small quantities of coffee, such as distinctive specialty coffees. Just like its fellow members of the P series, the successor of the PROBATINO is a technological masterpiece, which embodies inspiring constructive accomplishments combined with the iconic PROBAT design.

The forward-looking intelligent control system of the P01 delivers a most precise roasting experience for optimum flavor development. Multiple design options make the smallest roaster of the P series unique for every roastery.



HIGH-END PERFORMANCE

Roasters' needs might have changed over time, but the demand for consistent and reproducible roasts has remained the same all over the world. The unique electric hot air blower of the P01 reacts as immediately as a gas burner, without any delay in reaction time: it does not need time to cool down or heat up, like conventional heating elements, which are rather sluggish in this respect.

The operator panel mounted on the side of the P01 allows for easy adjustment of the burner power. Product and exhaust air temperature, roasting time, and rate of rise are displayed on a screen. To enable roasters to get the most out of their coffee beans, the P01 comes with the completely new web-based control system of the P series, which can be connected to any mobile device, regardless of the operating system. However, a minimum display size of 9.7 inches is recommended. The visionary software supports the safe and automatic reproduction of all stored settings via a recipe management with any number of user-definable recipes, which can safely be transferred to other roasters with adjustments while maintaining reproducibility. Also, it is possible to add events either during or after the roasting process.

With the new control system, several roasters may be operated via one surface, while process data may be individually arranged on the screen display.



OPTIMIZED TO PERFECTION

The P01 upholds a deeply rooted tradition while at the same time breaking with conventions. Next to the innovative control system, it is equipped with further high-end technical features, thus getting even more from the optimum. Wrapped in a sophisticated version of the iconic PROBAT design, the P01 is both a true constructive masterpiece and a feast for the eyes, with a lot to offer:

- highly consistent roast and uniform bean pattern
- optimum mixing through a special shovel mechanism
- simultaneous roasting and cooling



ICONIC DESIGN

The outer appearance of the P01 picks up the iconic PROBAT design while topping it off with further creative highlights and customization options to make it even more unique. The familiar silhouette of the roasting machine was slightly reshaped, now adding that extra vintage touch to what was already classy before.

To meet individual preferences, the roasting machine body may be painted in any RAL color. These can be smoothly matched with the appropriate hood and various individually customizable front design parts. A fine selection of exquisite woods, for example for the sampler handle, elegantly rounds off the customizing variants of the P01.

The handles of the discharging gate, the sampler, and the feeder are available in the types of wood Zebrane, Oak and Mahogany.



The hood is available in brushed stainless steel, polished brass, brushed brass, polished black chromium-plated, brushed black chromium-plated, painted in a single color or additionally adorned with a graphic.



The sampler weight, the protection of the discharging gate, the sight glass, and the design ring are available in polished silver chromium-plated, polished brass or polished black chromium-plated.









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FEATURES

The full range of technical equipment takes the P01 to a whole new level in terms of process safety, flexibility and energy efficiency with many innovative features:

- thermocouple for supply air, product and roasting exhaust air temperature
- pressure gauge for the roasting exhaust air
- individually adjustable drum rotation speed
- removable cooling sieve
- separate cyclone for a particularly high degree of chaff separation
- significant improvement of the thermal insulation of the roaster for increased energy efficiency

 Roasting Time <i>(min)</i>	 Roasting Capacity <i>(kg/h)</i>	 Batch Size <i>(kg)</i>	 Heating Type	 Space requirement <i>min. - max. (m²)</i>	 Height <i>(m)</i>
10 - 20	4 (roast coffee)	0.8 - 1.2	electric	2 - 3	2.0



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Changes and errors excepted.

