

THE PROBAT P SERIES



THE P SERIES

The P series represents a whole new generation of shop roasters. All models are equipped with a number of advanced technical features, such as the new software with extended functionality. Multiple additional design options make the P series unique for every roastery. Altogether there are four different models available, with batch sizes between one and 30 kilograms and a roasting capacity of four to 85 kilograms of roast coffee per hour.

The youngest and smallest member of the P series is the P01. This was specially designed for smaller operations as well as for test roasting. With a recommended batch size of one kilogram, the P01 is ideal for producing, tasting, and optimizing smaller quantities of roast coffee. Despite its compact dimensions, it benefits from the advanced control systems of the P series.

Step by step, PROBAT is supplementing its shop roaster portfolio with electrically operated versions. The P01, P05e and P12e each have the same advanced features as the gas-heated models of the P series. The unique electrical hot air blower responds as instantly as a gas burner, without any delay in response time: it does not need time to cool down or heat up like traditional heating elements. Roasting times and flexibility are directly comparable, and roasting results from the gas-heated roasters can be transferred to the new electrical roasters while maintaining the same high quality and reproducibility.

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 HMI of the completely new web-based control system of the P series roasters is clearly visualized in full scope via an adjustable, capacitive, 15.6-inch touch screen. To enable roast masters to get the maximum out of their coffee beans, the P05, P12 and P25 can be optionally equipped with additional sensors for the generation of more machine- and process-related data. The visionary integrated control system allows for the safe and automatic reproduction of all stored settings via a recipe management with any number of user-definable recipes. Moreover, these can be safely 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. The control can be connected to any mobile device, regardless of the operating system, whereas a minimum display size of 9.7 inches is recommended.

ICONIC DESIGN

The outer appearance of the P series roasters 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 machines was slightly reshaped, now adding that extra vintage touch to what was already classy before.

To meet individual preferences, the roasting machine bodies 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 new P series roasters.

FEATURES





All roasters of the PROBAT P series are equipped with numerous high-end technical features with a lot to offer:

P01

- 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

P05, P12, P25

- thermocouple for the product and roasting exhaust air temperature (optional fitting with additional sensors for supply, ambient, and cooling exhaust air)
- pressure gauge for the roasting exhaust air (optional)
- individually adjustable frequency converters to control the drum rotation speed, roasting exhaust air, cooling air, and the stirrer (optional)
- brush mounted underneath the cooling sieve for automatic cleaning
- adjustable cooling sieve outlet allows flexible installation
- separate cyclone for a particularly high degree of separation
- significant improvement of the thermal insulation of the roaster for increased energy efficiency

	 Roasting Time (min)	 Roasting Capacity (kg/h)	 Batch Size (kg)	 Heating Type
P01	8 – 20	4 (roast coffee)	0.8 – 1.2	electric
P05	10 – 20	17 (roast coffee)	1 – 6	propane, natural gas, electric
P12	10 – 20	40 (roast coffee)	1 – 15	propane, natural gas, electric
P25	12 – 20	85 (roast coffee)	1 – 30	propane, natural gas



P01

P05

P12

P25

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Changes and errors excepted.

