

THE PROBAT P SERIES



THE NEW P SERIES

The new P05 III and the P12 III are the latest additions to the PROBAT shop roaster series and the first two of a whole new generation of shop roasters. They are equipped with a number of advanced technical features, such as an innovative intelligent control system with extended functionality. Multiple additional design options make the P05 and the P12 unique for every roastery.

The P25 II completes the current range of the PROBAT P series. Altogether there are three different models available, with batch sizes between one and 25 kilograms and a roasting capacity of 17 to 85 kilograms of roast coffee per hour.

The PROBATINO is specially developed for smaller businesses. With its recommended batch size of one kilogram, it is perfect for producing, testing and perfecting small quantities of roasted coffee.

HIGH-END PERFORMANCE

The PROBAT shop roaster software helps users reliably reproduce roasting results. The control system of the current P25 II is available as both a desktop version (Windows) and as a free app (Android, iOS). Roasting profiles can be recorded, stored, reproduced and directly compared with each other.

The HMI of the completely new web-based control system of the P05 III and P12 III is clearly visualized in full scope via an adjustable capacitive 15.6" touch screen. The new P05 and P12 can be optionally equipped with additional sensors for the generation of further machine and process related data. The visionary integrated control system offers many more benefits:

- recipe management with any number of user-definable recipes – all stored settings can be safely and automatically reproduced
- addition of events either during or after the roasting process
- safe transfer of recipes to other roasters while maintaining reproducibility
- control of several roasters via one surface
- connection of the control to any mobile device, regardless of the operating system (recommended display size > 9.7")
- individually grouped dashboard

ICONIC DESIGN

The outer appearance of the new P05 III and P12 III picks up the iconic PROBAT design while further design highlights and various customization options make it even more unique. The familiar silhouette of the roasting machine was consistently enhanced, now adding that extra fine touch to what was already classy before.

To meet individual preferences, the roasting machine body of all P series roasters may be painted in any RAL color. These can be smoothly matched with the appropriate hood and various individually customizable front design parts.

BENEFITS AND FEATURES OF THE P SERIES ROASTERS

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

- highly consistent roast and uniform bean pattern
- optimum mixing through a special shovel mechanism
- simultaneous roasting and cooling
- particularly high degree of separation thanks to separate cyclone
- individual customization options
- thermocouple for the product and roasting exhaust air temperature
- individually adjustable frequency converters to control the drum rotation speed and roasting exhaust air (optional)

P05 III and P12 III

- brush mounted underneath the cooling sieve for automatic cleaning
- adjustable cooling sieve outlet allows flexible installation
- significant improvement of the thermal insulation of the roaster for increased energy efficiency
- additional thermocouples for supply, ambient, and cooling exhaust air (optional)
- pressure gauge for the roasting exhaust air (optional)
- additional individually adjustable frequency converters to control the cooling air and the stirrer (optional)

	 Roasting Time (min)	 Roasting Capacity (kg/h)	 Batch Size (kg)	 Heating Type
PROBATINO	10 – 20	4 (roast coffee)	1	propane, natural gas
P05 III	10 – 20	17 (roast coffee)	1 – 6	propane, natural gas, electric
P12 III	10 – 20	40 (roast coffee)	4 – 12	propane, natural gas, electric
P25 II	12 – 20	85 (roast coffee)	25	propane, natural gas



PROBATINO

P05 III

P12 III

P25 II

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Changes and errors excepted.

