Specialty Coffee Association

# EverROAST

everroastcoffee.com

## EverRoast ER-1.5

# EverROAST

EverRoast is a company based in Prague, Czechia and specializes in producing of high quality coffee roasters and coffee roasting equipment.

While we produce high quality machines in international standards, we always put customer satisfaction to our top priority. In order to achieve this, we do not only produce and deliver to you fully tested high quality machines, we also help you on every step of your roasting adventure!

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# EverRoast ER-1.5

EverRoast ER-1.5 is perfect solution for boutique cafes & roasteries.

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# EverRoast ER-1.5
# Technical Specifications

| | |
|---|---|
| **Batch Capacity** | 1,5 KG |
| **Roasting Time** | 9-12 minutes (depending on roasting preference) |
| **Heat Source** | LPG / Natural Gas / Electric |
| **Power Consumption (kW/h)** | 0,72 |
| **Gas Consumption (LPG / NG)** | 0.72 $m^3$ / 1.04 $m^3$ |
| **Heating Type** | Conduction / Convection |
| **Number of Motor** | 4 |
| **Number of Thermocouple** | 2 (Thickness of probe : 3 mm) |
| **Control Unit** | Manual / PLC (Optional) |
| **Voltage** | 110-220-230-380-415V |
| **Frequency** | 50 - 60 Hz |
| **Dimensions (cm)** | 87 x 127 x 115 |
| **Weight (Kg)** | 155 Kg |
| **Warranty** | 2 Years |
| **Certificate** | CE |

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# EverRoast ER 1.5 Key Features

**Fully Controllable Roasting**

**Italian Made Riello Burner**
Burner Power  (KW/H) : 10 KW
BTU: 34.121

**Schneider Electronic Components**

**Double Walled Drum**

**Phidgets 1048 Data Logging (Artisan)**

**Simultaneous Roasting and Cooling**

**External Chaff Collector**

# Control On You!

**You can control your roasting and create a consistent result.**

**Adjustable Airflow:**
It allows you to adjust airflow moving through your drum. You can increase or decrease airflow at any time of roasting process and have full control during roasting process.

**Adjustable Drum Speed:**
You can adjust drum speed on the machine and set it from 30 rpm to 70 rpm.

**Adjustable Flame Level:**
Flame level can be adjusted during roasting process. You can decrease or increase the flame level at any time of roasting process.

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# Create Your Dream Machine!

**Upon your request, we can customize the machine according to your need!**
**You can create your dream machine as you wish!**

**Colour:**
You can choose any color.

**Logo:**
You can have your company logo on drum.

If you request any kind of special design roaster or customize a coffee roaster, we are here to evaluate your request and manufacture as you desire.

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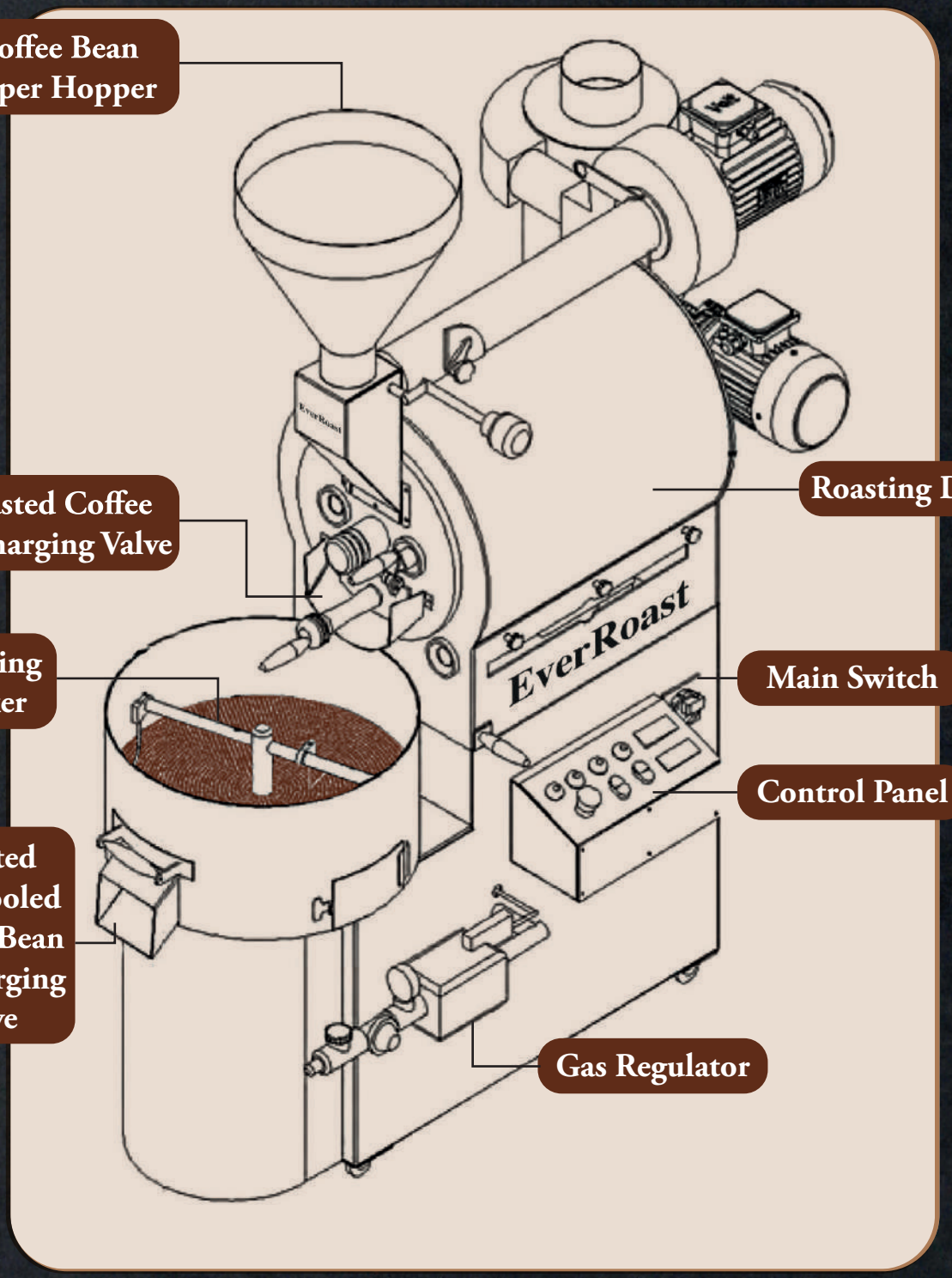
# CURRENT PARTS OF THE MACHINE

## Definition of the Machine and Specifications

### General View and Definitions



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# CURRENT PARTS OF THE MACHINE

**1. ELECTRICAL CONTROL PANEL:** It is used for controlling all the electronic components by managing this electrical panel.
**2. CHAFF COLLECTOR GATE VALVE:** It is used for cleaning inside of the chaff collector.
**3. GREEN BEAN HOPPER:** It is used for feeding green beans to send them all from top of the roaster to inside roaster drum.
**4. CHAFF COLLECTOR:** It helps to collect all the dusts and chaffs which are arised during roasting progress from inside the drum and all these materials preserved inside this chaff collector without sending any of them to outside by exit pipes.
**5. BURNER:** It is heating source for roasting beans which gives enough heating to roast coffee beans.
**6. THERMOCOUPLE:** It helps to measure current drum temperature.
**7. SAMPLE SPOON:** It is used for checking the roasting results during coffee roasting progress by taking some sample beans from inside the drum.
**8. VIEWING WINDOW:** It is used for checking the roasting results during coffee roasting progress by having a look from the front of the drum.
**9. GREEN BEAN INLET VALVE:** It is the mechanism which helps you to let the green beans sent from hopper on top through inside the drum.
**10. COOLING MIXER:** It is used for cooling the roasted beans. In this process, also chaff and dust will be removed and cleaned from roasted beans.
**11. COOLING MIXER LID:** This lid is used for cleaning inside of the mixer.
**12. EXHAUST EXIT PIPE:** This is the pipe which connects exhaust and chaff collector.
**13. DRUM DISCHARGING VALVE:** It helps to discharge roasted beans from drum to inside cooling mixer.
**14. EXHAUST VALVE:** It helps to adjust current suction of the blower. You can heat the drum up easier, if you switch this valve off completely. Additionally you can get different flavors, if you switch it off 2 minutes before you switch off the burner for discharging the beans.
**15. DIGITAL THERMOSTAT:** It is used for arranging current temperature for machine. This is the electronic component which checks the current temperature accordingly and keeps it at the same set value upon your request.
**16. ON/ OFF BUTTONS ON CONTROL PANEL:** They are used for switching on/ off mode for the motors and burner which are used on the main system.
**17. COOLING VALVE:** It helps to control suction process during cooling on mixer.
**18. LAMP:** It helps you to check the real color of the beans while checking with the sample spoon.

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