

**KIRSCH+**  
**MAUSSER**

**PROBAT**

**G SERIES**




# TECHNICAL DATA

			G60	G75	G90	G120
Machine Performance*	Batch	(kg)	20–65	25–80	30–95	60–120
	Roasting Time	(min)	10–20	10–20	10–20	10–20
	Capacity	(kg/h)	100–195	125–240	150–285	240–360
Power Supply (Three-Phase Current)	Voltage	(V)	230/400	230/400	230/400	230/400
	Frequency	(Hz)	50	50	50	50
	Power	(kW)	13	13	15	15
Burner Output	Natural Gas/Propane	(kW)	160	200	230	280
		(kcal/h)	121,000	152,000	174,000	212,000
		(MJ/h)	496	620	714	870
Gas Consumption – Natural Gas	Calorific Value	(MJ/mn <sup>3</sup> )	37	37	37	37
	Flow Pressure	(mbar)	20	20	20	20
	Full Load	(mn <sup>3</sup> /h)	16	20	23	28
	Roasting Operation	(mn <sup>3</sup> /h)	8.8	11	12.6	15
Gas Consumption – Propane	Calorific Value	(MJ/mn <sup>3</sup> )	100	100	100	100
	Flow Pressure	(mbar)	50	50	50	50
	Full Load	(mn <sup>3</sup> /h)	5.2	6.5	7.4	9
	Roasting Operation	(mn <sup>3</sup> /h)	2.9	3.6	4	4.9
Roasting Exhaust Air (Without afterburner)	Flow Rate	(mn <sup>3</sup> /h)	1,100	1,400	1,800	2,200
	Temperature	(°C)	150–250	150–250	150–250	150–250
Roasting Exhaust Air (With afterburner)	Flow Rate	(mn <sup>3</sup> /h)	1,100	1,400	1,800	2,200
	Temperature	(°C)	400–500	400–500	400–500	400–500
Cooling Exhaust Air	Flow Rate	(mn <sup>3</sup> /h)	3,200	3,600	3,800	4,100
	Temperature	(°C)	30–70	30–70	30–70	30–70

\* Depending on desired color intensity, residual moisture, roasting time, negative pressure, roasting supply air temperature, green coffee moisture, type, etc.

# VERSIONS

The roasters of the G series are equipped with state-of-the-art drive, burner, and control technology, as well as a cyclone both for the roasting and cooling exhaust air. The following models are available:

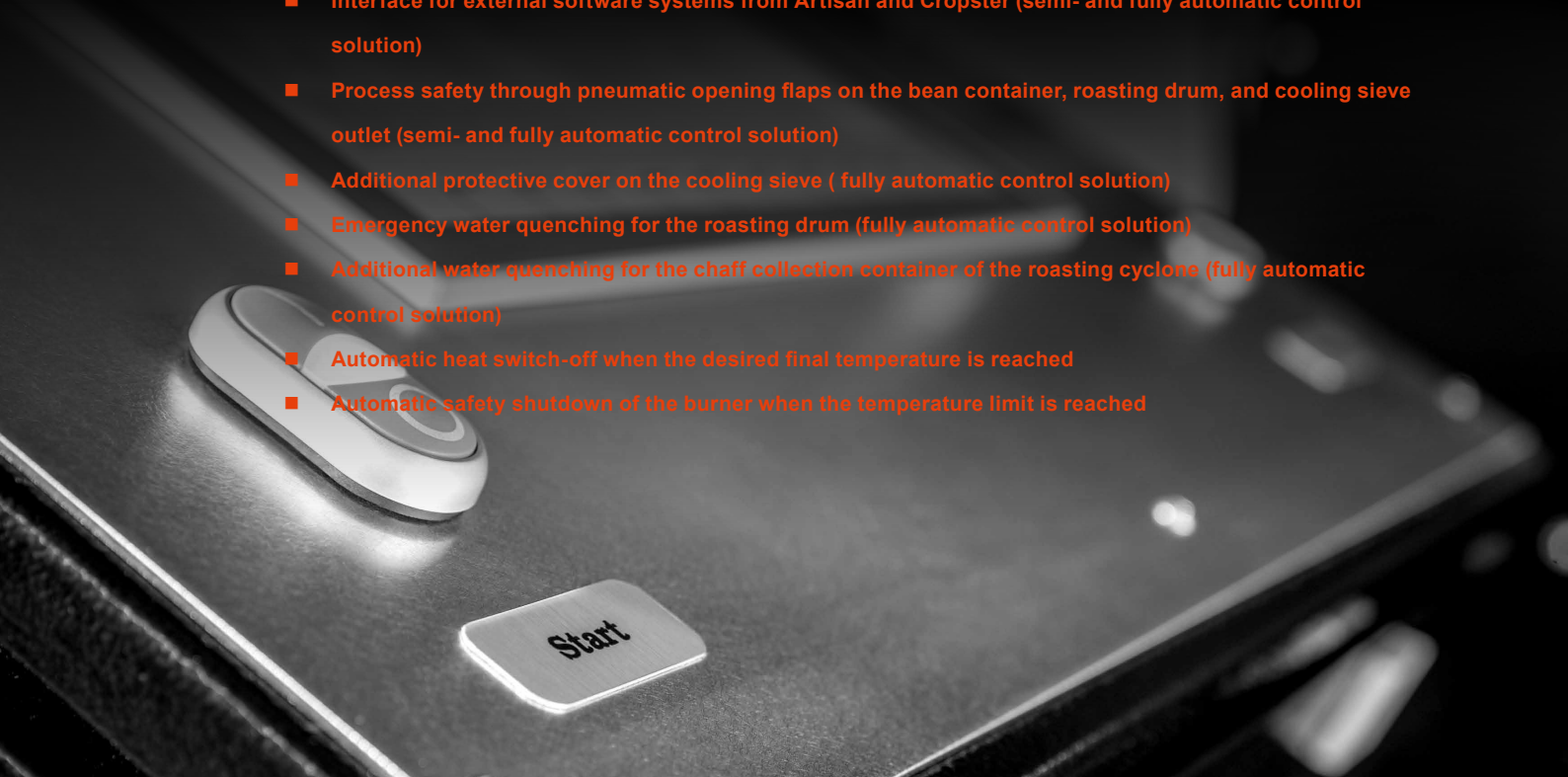
	 <b>Batch Size (kg)</b>	 <b>Roasting Time (min)</b>	 <b>Roasting Capacity (kg/h)</b>
<b>G60</b>	20–65	10–20	100–195
<b>G75</b>	25–80	10–20	125–240
<b>G90</b>	30–95	10–20	150–285
<b>G120</b>	60–120	10–20	240–360

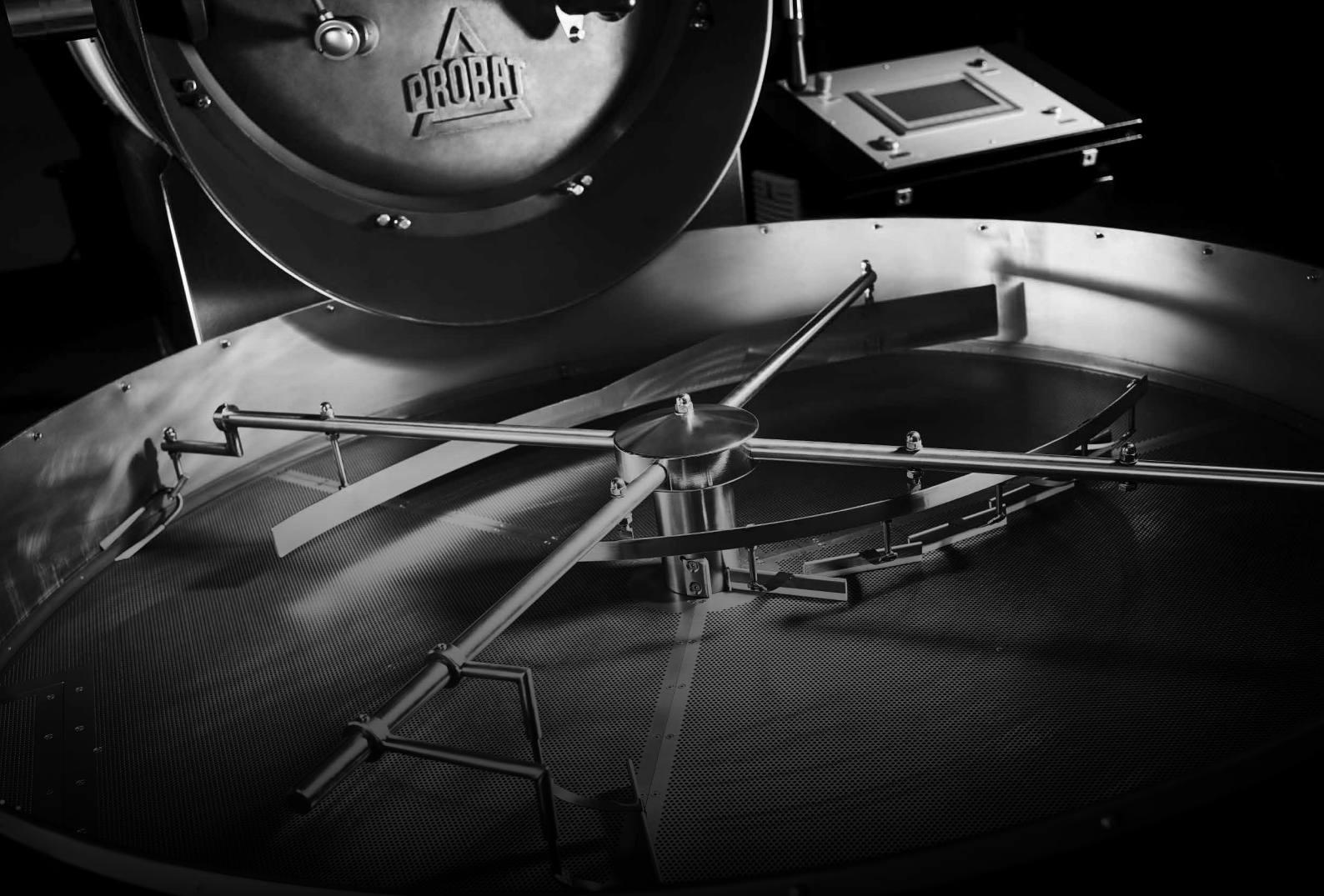


## CONTROL

The G roasters are equipped with thermocouples as standard to document the supply-air, product, and exhaust-air temperature. The basic version is controlled manually. Optionally, the G roasters can be equipped with a semi- or fully automatic control solution with a touch panel.

- **Recipe management with up to 20 user-definable recipes; saved settings can be reproduced safely and automatically (semi- and fully automatic control solution)**
- **Visualization of the roasting curve on the touch screen (semi- and fully automatic control solution)**
- **Burner output can be selected manually or automatically from a recipe (semi- and fully automatic control solution)**
- **Interface for external software systems from Artisan and Cropster (semi- and fully automatic control solution)**
- **Process safety through pneumatic opening flaps on the bean container, roasting drum, and cooling sieve outlet (semi- and fully automatic control solution)**
- **Additional protective cover on the cooling sieve (fully automatic control solution)**
- **Emergency water quenching for the roasting drum (fully automatic control solution)**
- **Additional water quenching for the chaff collection container of the roasting cyclone (fully automatic control solution)**
- **Automatic heat switch-off when the desired final temperature is reached**
- **Automatic safety shutdown of the burner when the temperature limit is reached**





Just like any other KIRSCH + MAUSSER roasting machine, the roasters of the G series are also based on the drum roasting method: special shovel blades inside a horizontally lying, rotating roasting drum ensure even mixing of the beans during the roasting process and a homogeneous product. The G roasters, with batch capacities ranging between 60 and 120 kg, are equipped with pneumatic-operated opening flaps on the bean container, roasting drum, and cooling sieve outlet as a standard. These functions allow for reliable processing of green and roasted coffee and are controlled either fully automatically or simply by pressing a button on the control panel.

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## BENEFITS FOR YOUR COFFEE

The ideal diameter-length ratio of the roasting drum of the G roasters guarantees a homogeneous heat transfer onto the beans during the roasting process. In addition, the G roasters offer the following benefits:

- **Even mixing of the coffee beans inside the roasting drum**
- **Roasting air volume can be adjusted due to the integration of a frequency converter into the roasting fan**
- **Precise air flow thanks to the traditional flavor wheel**
- **Intensive cooling**
- **Powerful fans**
- **Reproducible product quality**
- **Independent drives for the drum and mixer, as well as for the roasting and cooling fan**
- **Additional separate cooling sieve outlet**
- **Easy to clean thanks to large maintenance openings**
- **Reduced emissions thanks to additional cooling exhaust air cyclone**

# FEATURES



## BURNER

The burner used in the G roasters can be configured for use with natural gas or propane, depending on customer requirements, and stands out due to the following features:

- **High capacity**
- **Continuously adjustable for a more flexible roasting process**
- **State-of-the-art safety technology, including gas and flame monitoring**



## ROASTING EXHAUST-AIR CYCLONE

The G roasting exhaust-air cyclone features a large, wheeled chaff collection container made of aluminum, making it light and easy to empty. In addition, the cyclone offers the following features:

- **Individually adjustable**
- **Manual, emergency water quenching for the chaff collection container**



## COOLING EXHAUST-AIR CYCLONE

The G roasters come standard with an additional cyclone for the cooling exhaust air. This extra exhaust-air treatment keeps the amount of dust particles that enter the environment to a minimum.



## ROASTING FAN

Even in the basic version, the roasting fan of the G roasters is equipped with a frequency converter. Furthermore, the roasting fan stands out due to its particularly high performance and can be connected to an exhaust-air treatment system.

# ACCESSOIRES



## GREEN COFFEE CONVEYOR

KIRSCH + MAUSSER green coffee conveyors make it extremely easy to feed green coffee into the feed hoppers of the roasters of the G series.



## AFTERBURNER

To further treat the visible exhaust gases released during roasting, the roasters of the G series can be equipped with an afterburner specially designed for this process.



## DESTONER

KIRSCH + MAUSSER destoners reliably remove foreign objects with a higher specific weight than roasted coffee.

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