



THE PROBATONE SERIES

- Consistent, homogeneous roast of the coffee beans thanks to Probat-specific air-to-bean ratio and special shovel mechanism
- Fast, gentle cooling of the roasted product in generously proportioned cooling sieve
- Brushes mounted under the cooling sieve for automatic cleaning of the cooling sieve floor
- Several components made of high-quality cast iron
- Simultaneous roasting and cooling using separate exhausts for the cooling and roasting air
- Maximum flexibility thanks to infinitely adjustable gas regulation
- Reliable heating provided by cutting-edge burner technology
- Easy handling thanks to clear touch panel

OPTIONAL

- Available with Pilot Roaster Shop semi-automatic controller (see page 74)
- Thermocouple to measure the roasting exhaust air temperature
- Variable drum speed
- LED lamp to determine the roasted coffee colour



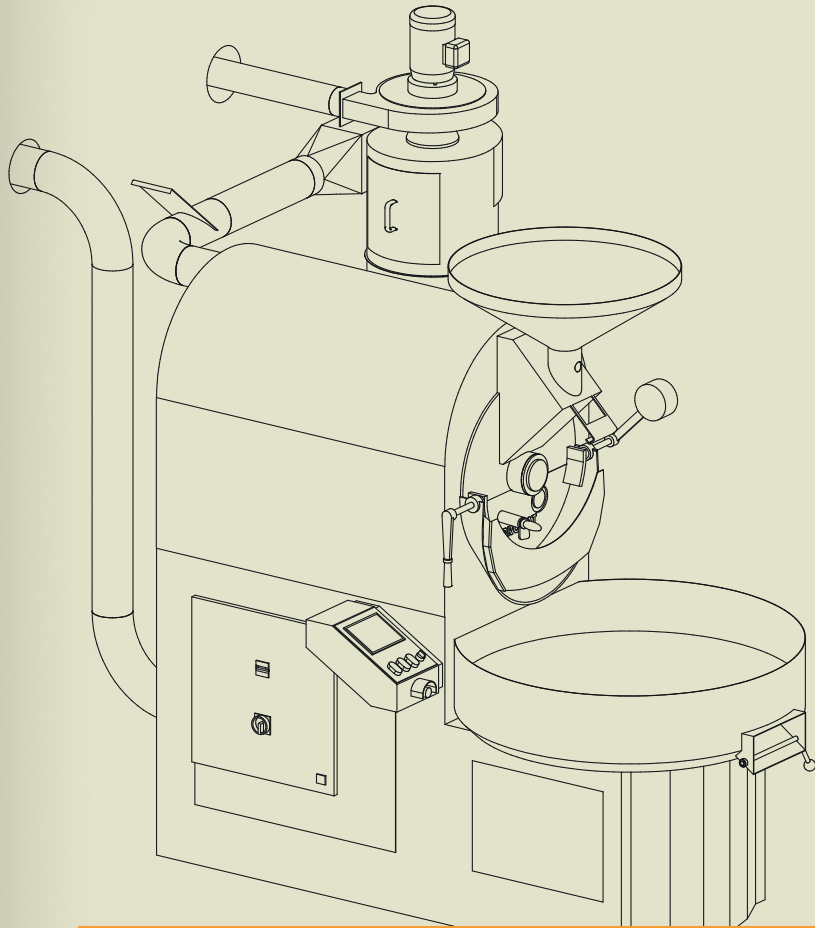
Selling **600 KILOS OF COFFEE EVERY DAY** is quite a challenge. When established blends or single origins have found their own circles of friends, the Probatone 25 is just the right machine with plenty in reserve.

Probatone25

Professional shop roasting

The ideal roaster for those who simply have no time to lose. And anyone else, too. Probatone 25 can do it all – at a gentler pace too, if needed. Like the coffee world itself: it's just how the coffee wants to be treated.

For professionals with big ambitions.



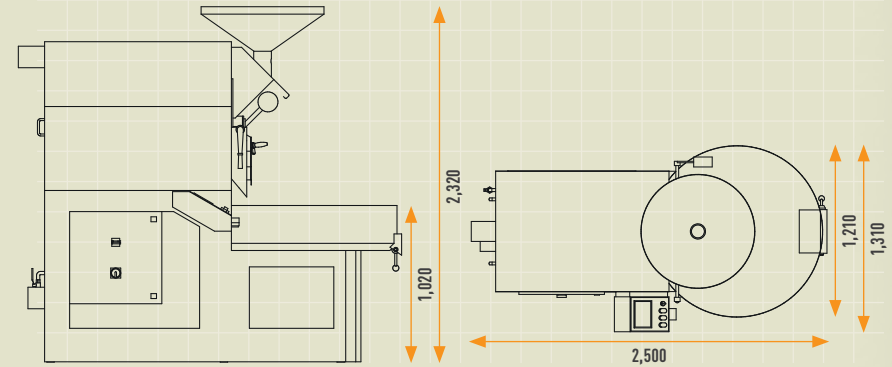
Probatone25

Dimensions and weight (approx.)

SYSTEM VOLTAGE (THREE-PHASE)	400 V/50 HZ
	230 V/60 HZ
	OTHERS ON REQUEST
CONSUMPTION PER SELECTED HEATING TYPE (AT NOMINAL OUTPUT)	NATURAL GAS < 1.38 M ³ /BATCH
	PROPANE GAS < 1.07 KG/BATCH
	ELECTRICITY -

POWER CONSUMPTION OF MOTORS	< 0.7 KWH/BATCH
LENGTH	2,500 MM
WIDTH	1,310 MM
HEIGHT	2,320 MM
MIN. CEILING HEIGHT	3,000 MM
WEIGHT	930 KG

Usage data based on empirical values.



Probatone25



Typical roasting time



12–20 Minuten

Recommended batch size



25 kg green beans

Heating type



Natural gas/
propane gas

Hourly output



Approx. 85 kg
roasted coffee

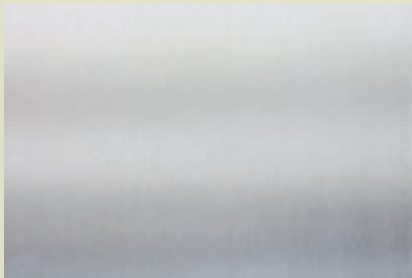
You can find up-to-date technical information online at www.probat-shoproaster.com/en/roasters/probatone-25. Scan the QR code (left) to go straight there. The dimensions, weights and outputs are approximate values. The roast master determines the batch size. Deviations from the recommended filling quantities are possible, but may require a corresponding adjustment of the settings.

The descriptions and illustrations may feature optional – non-standard – functions and equipment. We reserve the right to make modifications to designs.

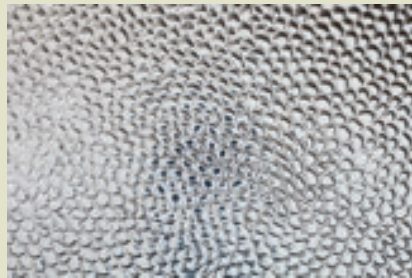
Designs

for the Probatino and Probatone 5, 12 und 25 roasters

Various high-quality metal surfaces are available depending on the roaster type. The front design is matched to the selected hood. Custom design: the standard black housing surfaces can be designed and painted in line with customer's wishes.



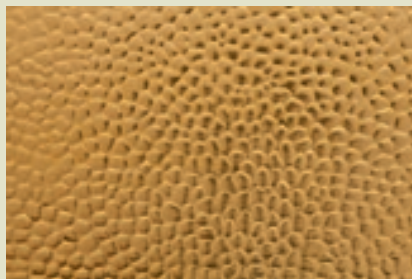
HOOD, SILVER, BRUSHED STAINLESS STEEL



HOOD, HAMMERED SILVER



HOOD, POLISHED BRASS



HOOD, HAMMERED BRASS



FRONT DESIGN FOR BRASS HOODS



FRONT DESIGN FOR SILVER HOODS

HOODS	PROBATINO	PROBATONE 5	PROBATONE 12	PROBATONE 25
SILVER, BRUSHED STAINLESS STEEL		•	•	•
HAMMERED SILVER	•	•	•	
POLISHED BRASS		•	•	
HAMMERED BRASS	•	•	•	

(The hammered pattern on the Probatino hood differs from the version illustrated.)



Pilot Roaster Shop

Controls

The best roasters need an exceptional control system. Our classic standard equipment offers everything you need to produce a top-quality coffee. With the Probatone 5, 12 and 25, it's even easier with the semi-automatic Pilot Roaster Shop.

Usually, your roaster is operated with the standard operating panel. This is designed for optimum functionality, reliability and ease of use. The high quality of Probat roastings can also be supported by a convenient semi-automatic control system. This ensures a high degree of **REPRODUCIBILITY OF THE ROASTING PROFILE**, makes operation easier and also stores your recipes. It allows you to operate your roasting machine via PC, tablet or smartphone. We will be happy to provide you with the suitable software for your system. The specially developed Probat application allows you to visualise the roasting process by means of a product temperature curve. Thus, you are always in total control of your processes.



Standard operating panel

Stress-free and consistent roasting, save and retrieve recipes – everything just the way you need it.

Pilot Roaster Shop

Controls

Pilot Roaster Shop, a control software that was especially developed for the Probatone series of shop roasters, enables you to record, edit, analyze and store roasting profiles that you can call up at any time.

Thanks to Pilot Roaster Shop, the roast master can always see relevant parameters for the roasting process at a glance, such as roasting time, product temperature, burner output or roasting profile.

The software also automatically stores every roast in a history file, enabling the user to devote their complete attention to the roasting process. In addition to these extensive history and recipe functions, the software can also be controlled directly from a computer or mobile device for convenience.

Recording Roasting Profiles / Automatic Mode

With Pilot Roaster Shop, we offer our customers added security by ensuring that the roasting results achieved with their Probatone are reproducible.

To record roasting profiles, the software stores the manual actions of the roast master in the roasting process. All changes to the burner output are stored along with a time and temperature code so that, when they are called up again, it is possible to roast the product by time or temperature

in automatic mode. Subsequently, the recipes stored in this way can be freely edited and useful information such as batch weight or the green coffee used can be added.

However, the software is not intended to replace the roast master. Roasting is still an art that requires experience and a passion for good coffee. That is why the user can constantly alter the roasting process – even in automatic mode – to achieve a completely individual result.

Available Versions

Pilot Roaster Shop is available as a desktop version for PCs with a Windows operating system and as a mobile app. The latter supports

Android smartphones and tablets as well as the Apple iPhone and iPad. It is available free of charge for our customers in the respective stores.



PC version



App version