

**NEUHAUS NEOTEC (Ganderkesee)**

Maschinen- und Anlagenbau GmbH • Fockestraße 67 • D-27777  
Ganderkesee • Fon: +49 (0)4221-859-0 • Fax: +49 (0)4221-859-520

**NEUHAUS NEOTEC (Reinbek)**

Maschinen- und Anlagenbau GmbH • Dieselstraße 5-9 • D-21465  
Reinbek • Fon: +49 (0)40-72771-500 • Fax: +49 (0)40-72771-550

**NEUHAUS NEOTEC USA Corporation**

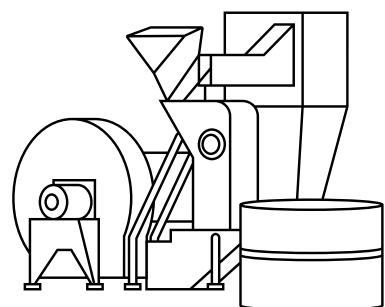
105 Hembree Park Drive • Suite L • 30076 Roswell • Georgia • USA  
Phone: +1 770-569 1407 • Fax: +1 770-521 1022

[nnsales@neuhaus-neotec.de](mailto:nnsales@neuhaus-neotec.de) • [www.neuhaus-neotec.com](http://www.neuhaus-neotec.com)



THE NEW COMPACT ROASTER  
**NEUROAST**





## COMPACT ROASTER / **NEUROAST**

- » NEWLY DEVELOPED ROASTING MACHINE FOR SPECIALTY ROASTERS AND SMALLER BATCH PRODUCTION
- » THE PROVEN PRINCIPLE OF HOT AIR ROASTING IS NOW REINTERPRETED
- » UNIQUE DESIGN FOR OPTIMAL FLAVOR AND AROMA DEVELOPMENT
- » GENTLE ROASTING FOR UNIFORM COLOR
- » EXCELLENT HEAT TRANSFER, NO MOVING PARTS
- » REPRODUCIBLE BEAN QUALITY
- » QUICK AND SIMPLY ADJUSTABLE TO VARIOUS PRODUCT REQUIREMENTS
- » FOR START-UPS, SMALL PRODUCTIONS AND SPECIALTY ROASTING
- » EASY TO OPERATE

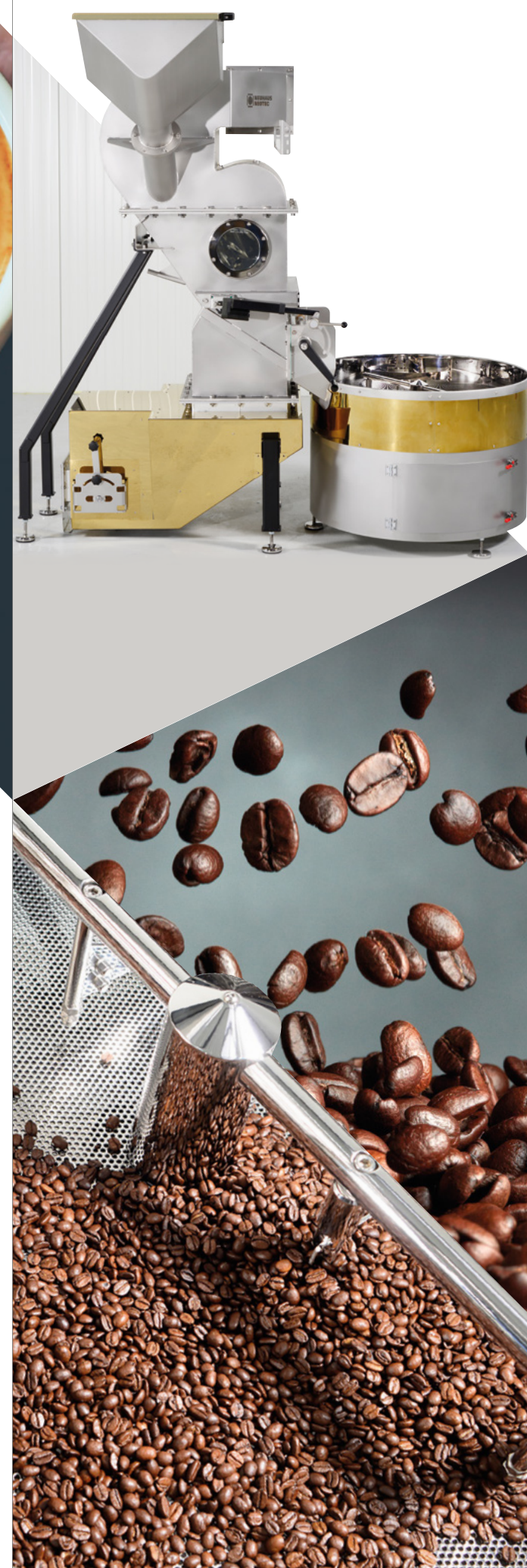
### HOT AIR ROASTING SYSTEM

The new Neuroast operates on the proven principle of hot air roasting. This allows extremely flexible production and consequently a wide product range of different coffee varieties.

Without any mechanically moving parts within the roasting chamber, the product is roasted in a hot stream of circulating air. The unique shape of the roasting chamber guarantees gentle and uniform roast throughout the batch, with optimum mixing of the product.

### SPECIALTY ROAST AT ITS BEST

In addition, the roaster offers a higher flexibility in terms of batch size. For example, Neuroast 15 is able to process between 5 kg and 17 kg. The roasting time is also more flexible and can be set from short to long-term roasting even more quickly than in a conventional roasting process.



## TECHNICAL DATA

### OPTIONS

Visualization via Tablet  
Recipe Storage

### SUPPLY

Gas and electricity



### BATCH SIZE

min. 5 kg, up to 17 kg or 30 kg

### CAPACITY

approx. 120 kg/h or 240 kg/h  
depending on product

### ROASTING CYCLES

5 – 20 min.

### DIMENSIONS (LxWxH)

approx. 2100 x 1300 x 1750 mm  
without burner, fan and cyclone