



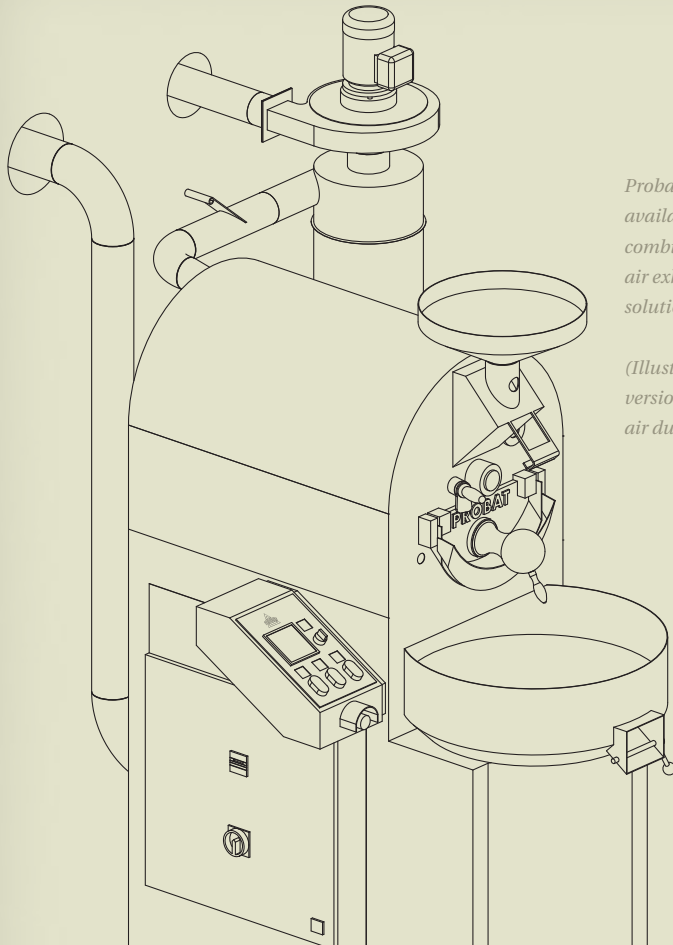
The conveniently sized **ALL-ROUNDER**. The Probatone 5 can do everything that the bigger machines can. Roasting, cooling, looking good. All at the same time. Once you've got one, you'll never want to let it go. Even if your business grows.

Probatone05

Easily manages 10 t a year

Same functions as the Probatone 12. Cooling sieve mixing with automatic under-sieve cleaning. Separate cyclone. Optimum air ducts and top-quality insulation.

Often copied, never matched.



Probatone 5 and 12 are available with separate or combined roast and cooling air exhausts. Ask us about the solutions we have on offer.

(Illustration: standard version with separate exhaust air ducts)

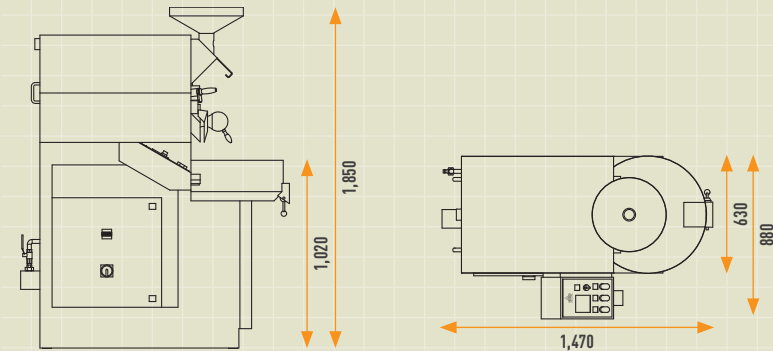
Probatone05

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 < 0.35 M ³ /BATCH
	PROPANE GAS < 0.27 KG/BATCH
	ELECTRICITY -

POWER CONSUMPTION OF MOTORS	< 0.3 KWH/BATCH
LENGTH	1,470 MM
WIDTH	880 MM
HEIGHT	1,850 MM
MIN. CEILING HEIGHT	2,500 MM
WEIGHT	340 KG

Usage data based on empirical values.



Probatone05



Typical roasting time



12–20 min.

Recommended batch size



5 kg green beans

Heating type



Natural gas/
propane gas

Hourly output



Approx. 17 kg
roasted coffee

You can find up-to-date technical information online at www.probat-shoproaster.com/en/roasters/probatone-5. 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.