

# BACK TO THE ROOTS



## UG15 / 22 retro

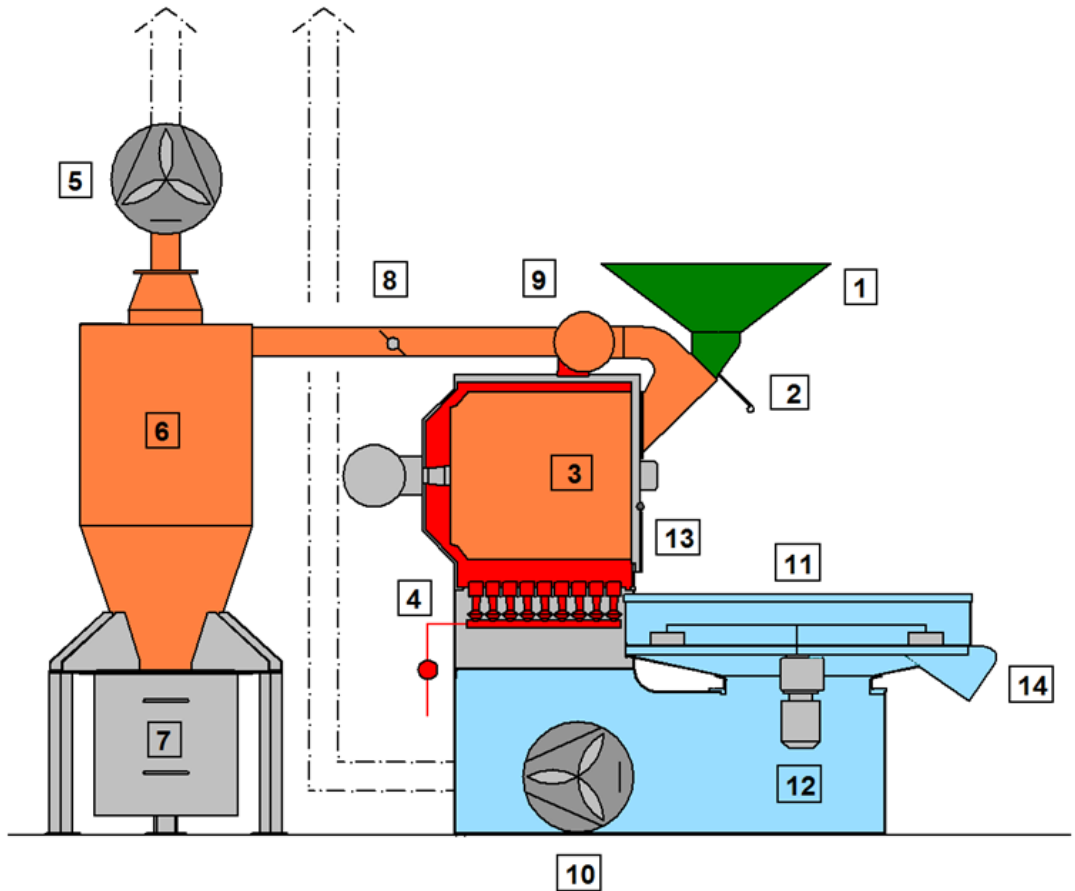
The legendary UG series: now available with state-of-the-art drives, burners, fans and control systems.



# UG22 retro in Indonesia

...with semi-automatic control, destoner and customized copper elements

## Scheme



1. machine hopper	4. gas burner	7. chaff collecting bin	10. cooling fan	13. roaster discharge flap
2. filling slider	5. roasting fan	8. manually operated flap	11. cooler	14. cooler discharge flap
3. roasting drum	6. roasting cyclone	9. aroma wheel	12. stirrer	

## Machine performances

	Batch Capacity (kg)	Roasting Times (min)	Roasting Capacity (kg/h)
UG15 retro	<b>7-15</b>	<b>10-20</b>	<b>30-65</b>
UG22 retro	<b>8-25</b>	<b>10-20</b>	<b>50-100</b>

## Aroma Wheel

EXPRESSO. hot air flow in roasting drum and also around drum



EXTERN. hot air flow only around roasting drum



AROMA. no suction out of roasting drum; no addition of heat in drum



Regulation of roasting air concerted to every particular coffee by approved rotary slide: The traditional "aroma wheel" makes it possible to completely eliminate the volume flow in the drum.

## Cooling Sieve



- stirrer with scrapers made by synthetic, food-safe material
- separated gear drive for stirrer



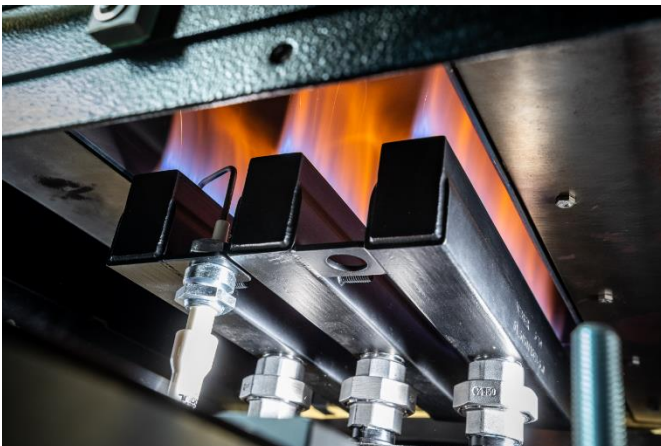
## Burners



- stepless variable by touch panel
- higher capacity – more flexibility for roasting
- with current safety features incl. gas pressure and flame monitoring
- prepared for natural gas or propane
- regulating valve operated manually or automatically
- automatically stop of burner by reaching roasting end temperature; selectable by operator
- automatic safety shutdown of burner when reaching temperature limit



Atmospheric burner



Blower burner

## Roasting Fan

- roasting fan with higher capacity
- Standard with frequency drive
- suitable for extension of exhaust gas cleaning by an afterburner

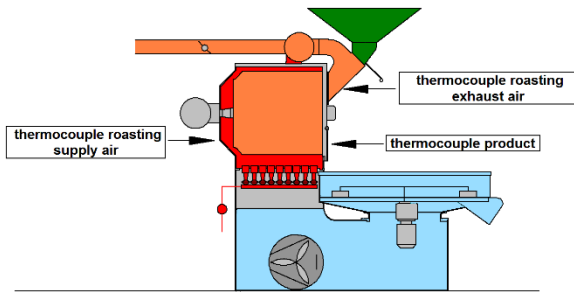
## Roasting Cyclone



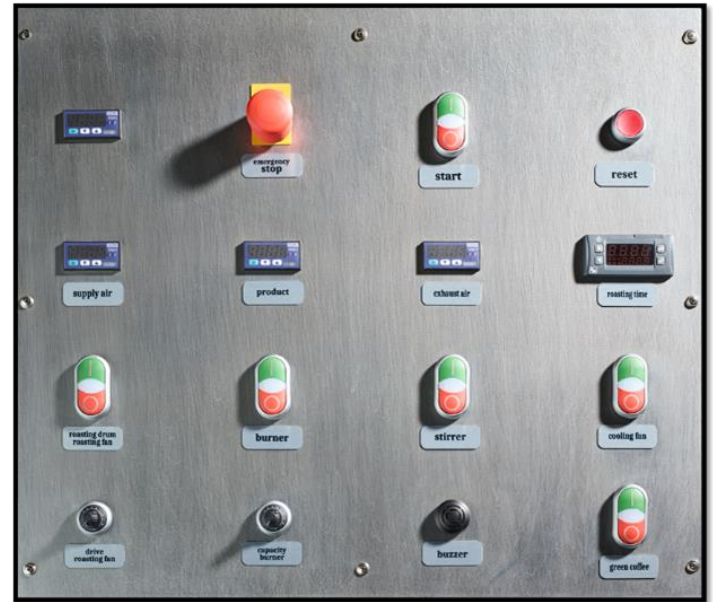
- roasting fan placed on top of cyclone, therefore higher separation grade
- large chaff collecting bin with rolls
- optional: emergency water for collecting bin

## Control Systems

- manual operation optional by touch panel
- temperature display for
  - product
  - roasting exhaust air
  - roasting inlet air



standard manual control panel



## OPTIONAL

### semi-automatic control with touch panel



- diagram for temperatures on touch panel
- recipes: possibility of saving 20 recipes
- burner control:
  - manually or automatically operation of solenoid valves
  - automatically stop of burner by reaching roasting end temperature
  - automatically safety shutdown by reaching limit temperature
- All controls (manual and semi-automatic) are delivered prewired

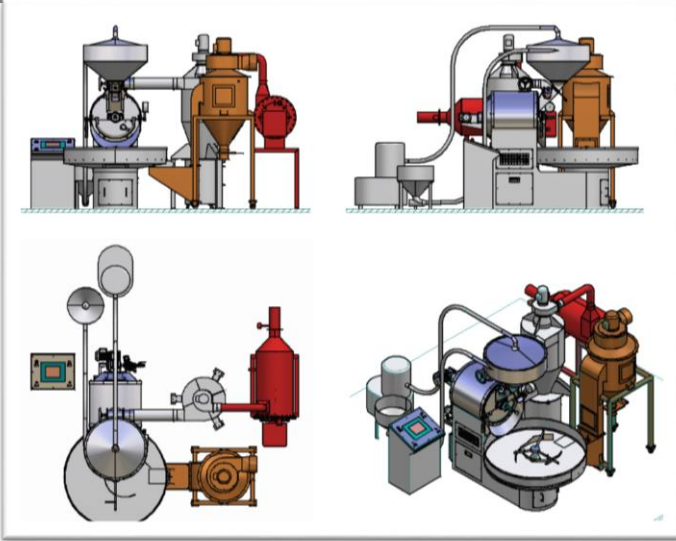
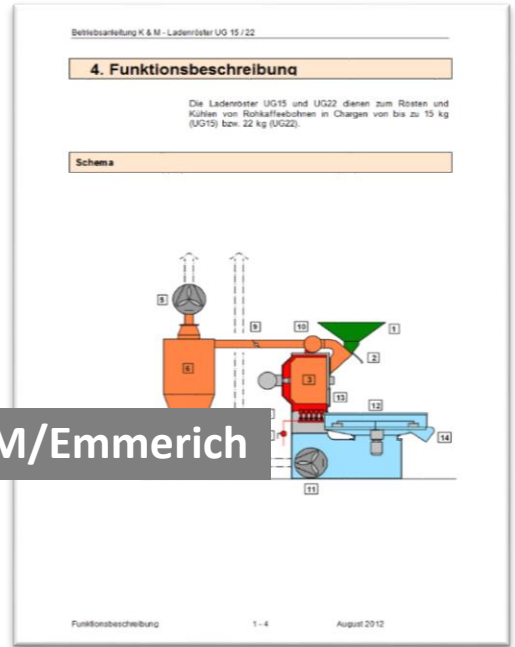
Comes with...

Operation manual

Floor plan

Assembly instructions

Protocol of test roasting in workshop at K+M/Emmerich



Options

Destoner

Green coffee supply

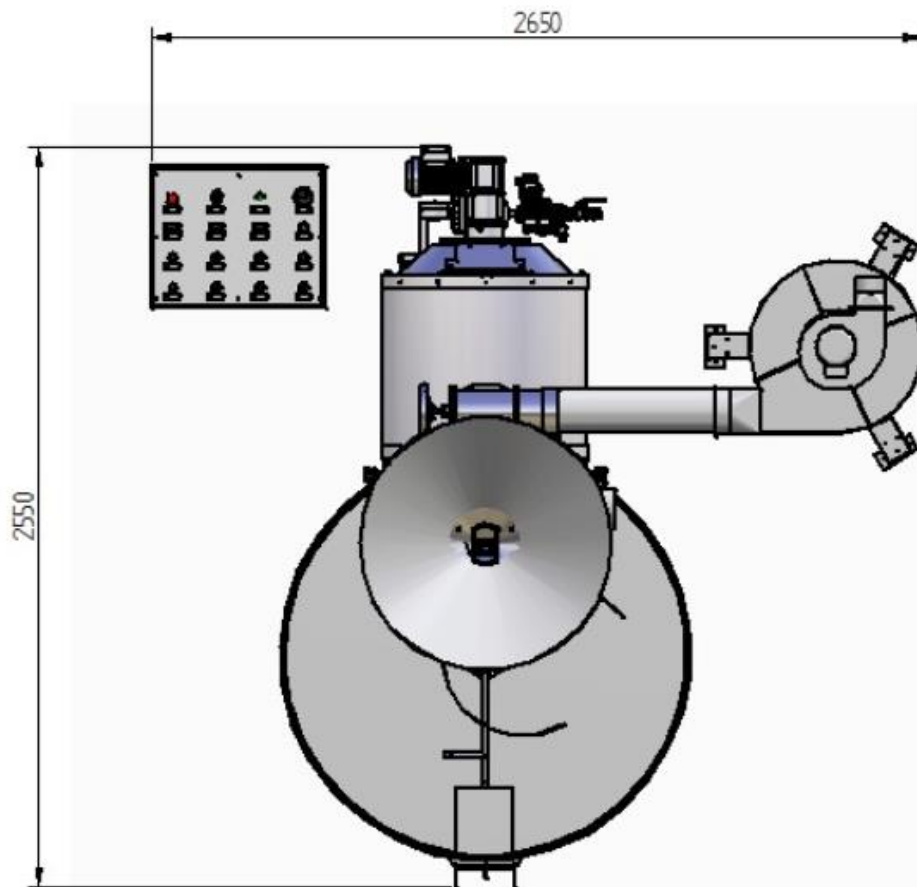
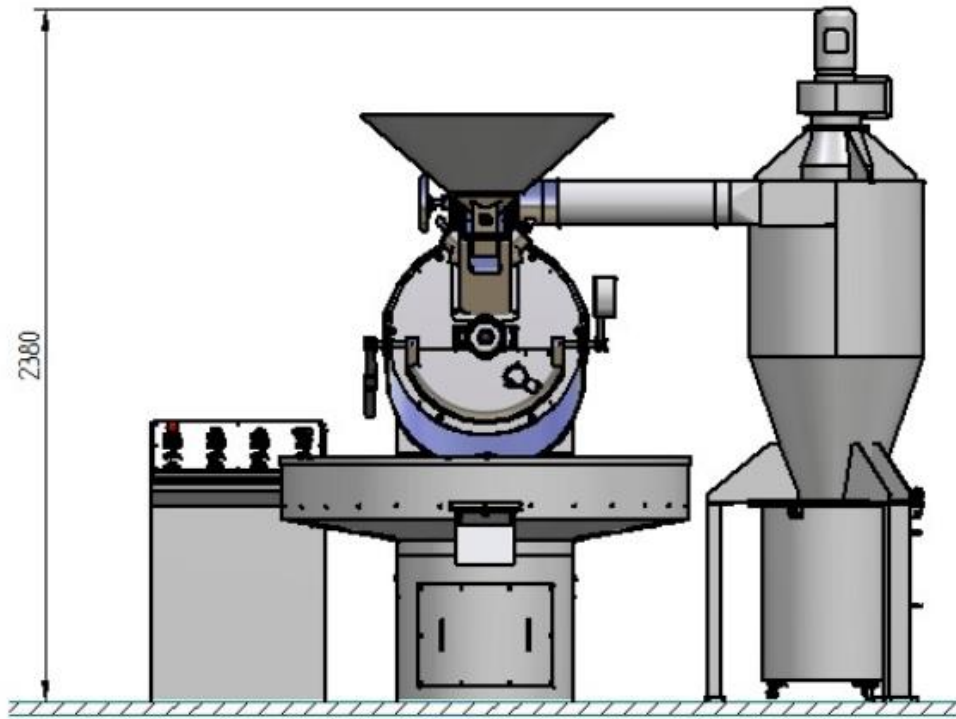
Afterburner

Packaging and transport

Assembly

Start-up

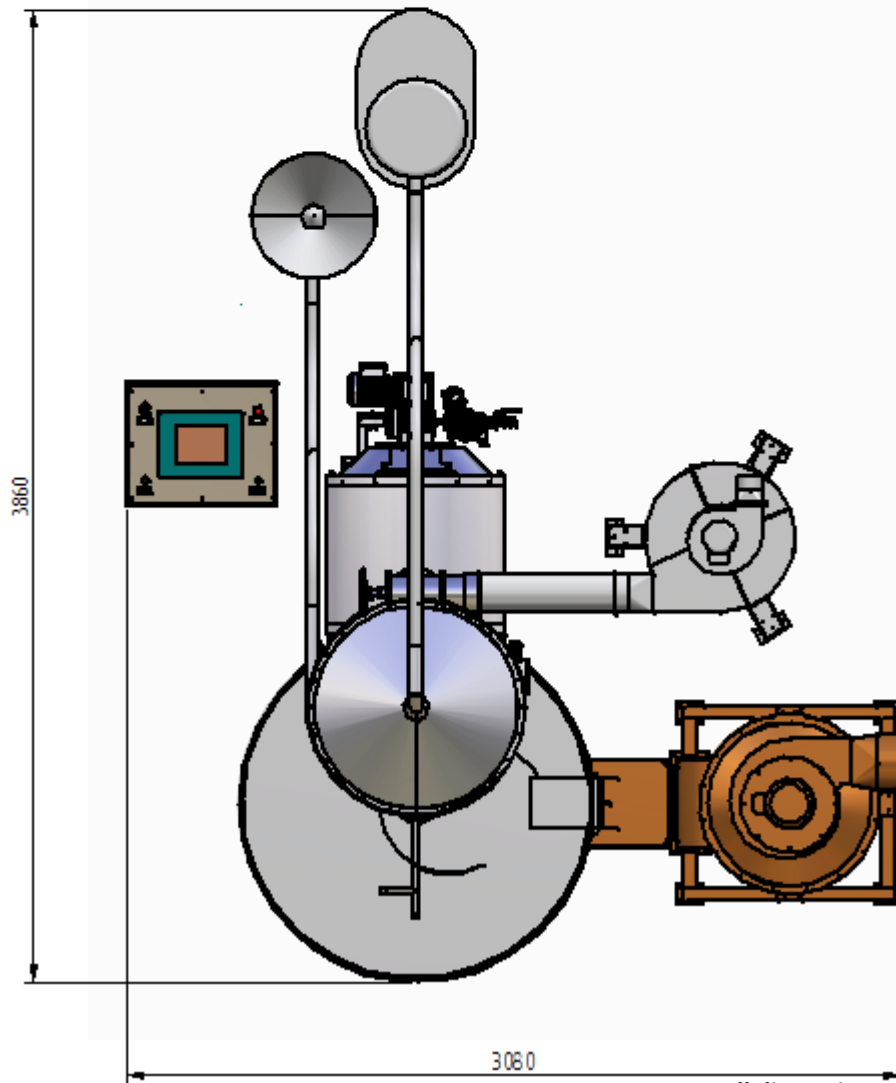
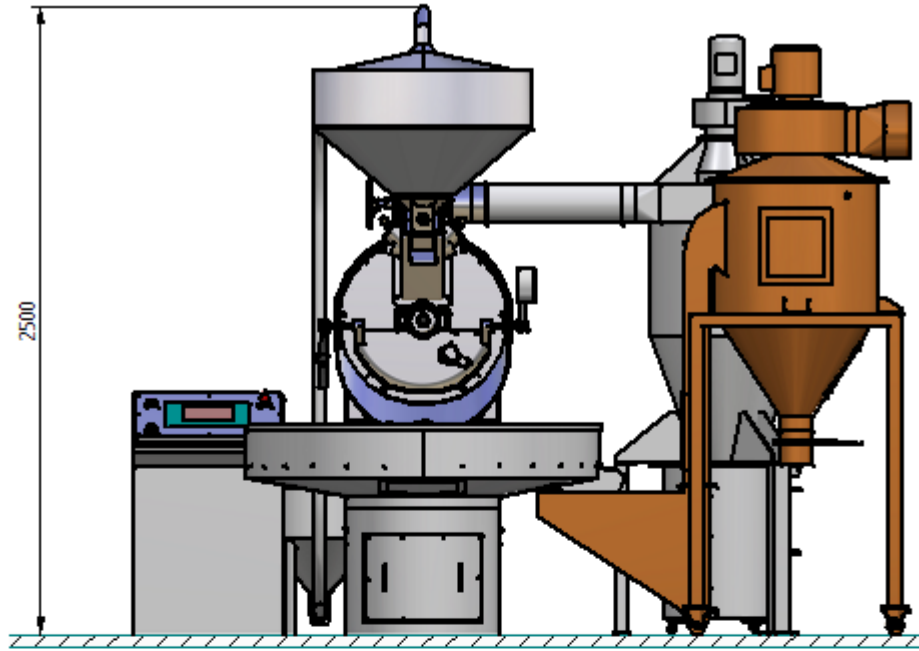




all dimensions are given in millimeters

UG 15/22  
with cyclone and semi-automatic control desk,  
green coffee conveyer and destoner

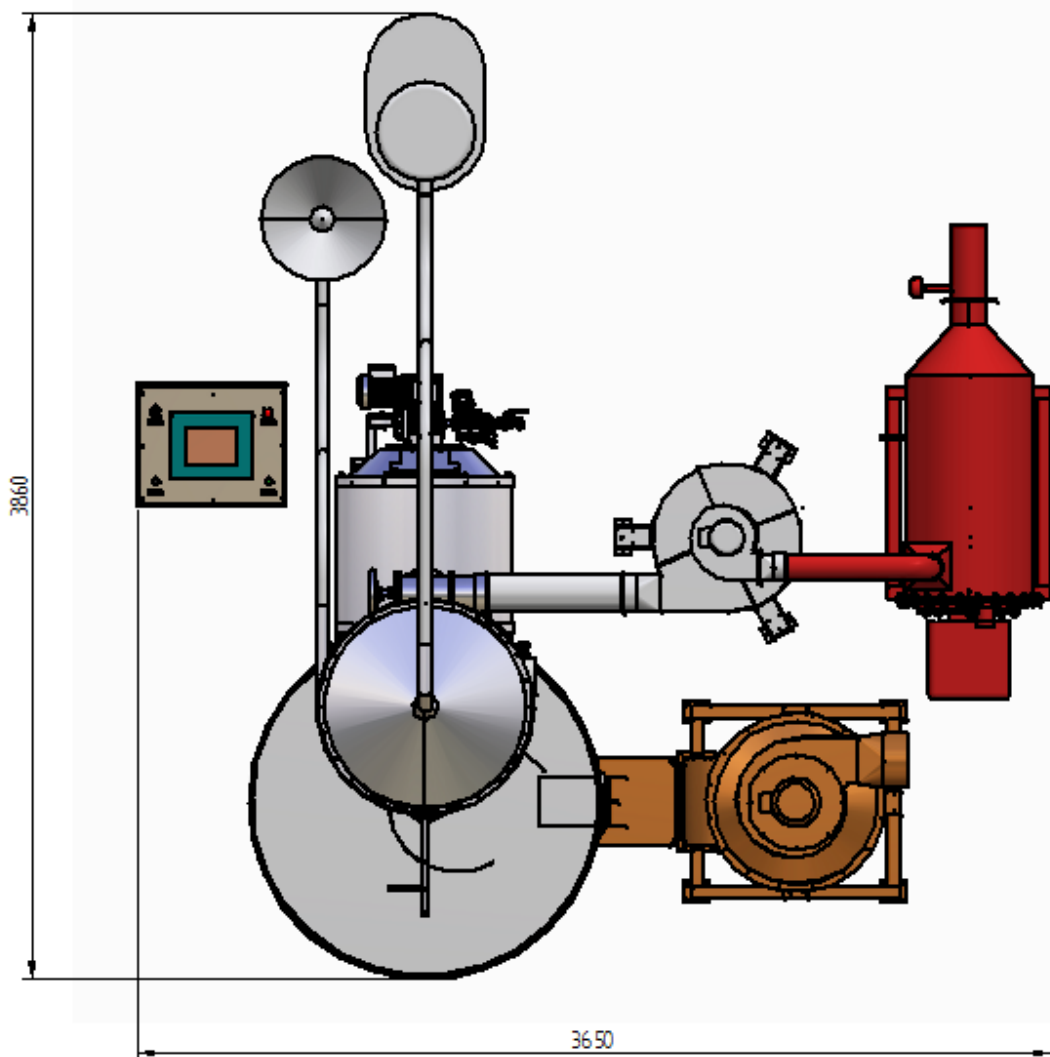
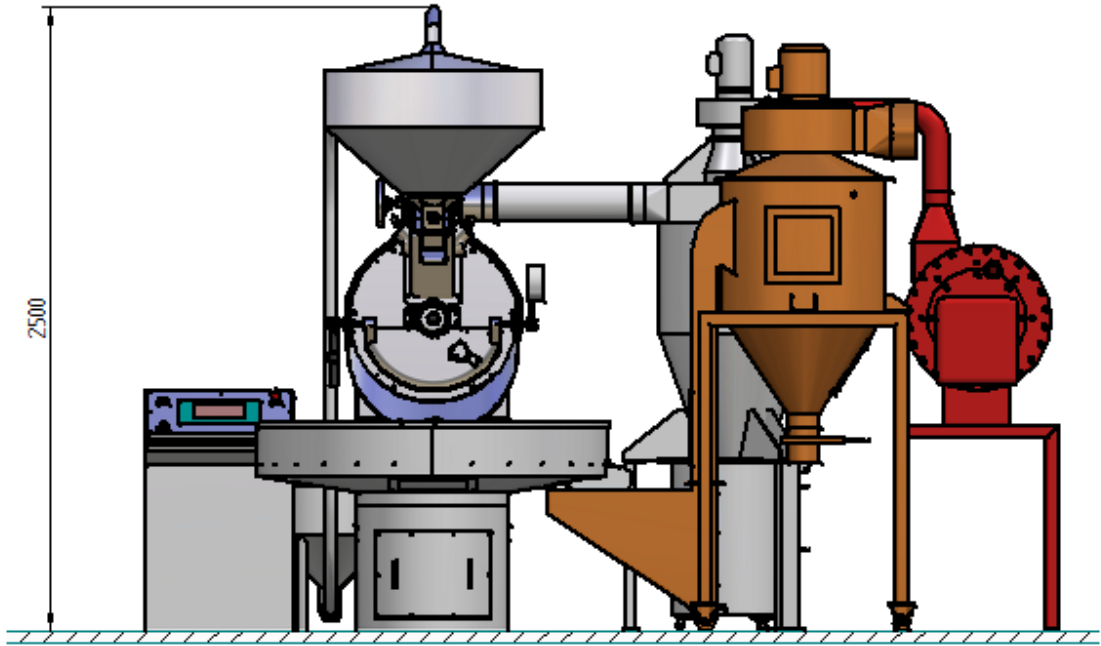
# Dimensions



all dimensions are given in millimeters

UG 15/22  
with cyclone and semi-automatic control desk,  
green coffee conveyer, destoner and afterburner

# Dimensions



all dimensions are given in millimeters

# Technical Data

<b>Roasting machine</b>	<b>UG15 retro</b>	<b>UG22 retro</b>
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<b>Machine output *</b>	Batch	kg	7 - 15	8 - 25
	Roasting time	min	10 - 20	
	Output	kg/h	40 - 65	50 - 100

<b>Power supply (three-phases)</b>	Voltage	V	230 / 400	
	Frequency	Hz	50	
	Power	kW	4,0	

<b>Burner power</b>	Natural gas / Propane	kW	55	80
		kcal/h	41.500	66.300
		MJ/h	170	282

<b>Gas consumption Natural gas*</b>	Heating value	MJ/mn <sup>3</sup>	37	
	Flow pressure	mbar	20	
	Full load	mn <sup>3</sup> /h	5,5	8,0
	Roasting operation	mn <sup>3</sup> /h	3,0	5,0

<b>Gas consumption Propane*</b>	Heating value	MJ/mn <sup>3</sup>	100	
	Flow pressure	mbar	50	
	Full load	mn <sup>3</sup> /h	1,8	3,0
	Roasting operation	mn <sup>3</sup> /h	1,0	1,8

<b>Roast exhaust air (without afterburner)</b>	Volume flow	mn <sup>3</sup> /h	300	450
	Temperature	°C	150 - 250	

<b>Roast exhaust air (with afterburner)</b>	Volume flow	mn <sup>3</sup> /h	300	450
	Temperature	°C	400 - 500	

<b>Cooling exhaust air</b>	Volume flow	mn <sup>3</sup> /h	520	750
	Temperature	°C	30 - 70	

\* Machine performance and gas consumption are dependent, among other things, on

- desired degree of color
- desired residual moisture
- desired roasting time
- desired underpressure
- desired roasting supply air temperature
- moisture of the green coffee
- green coffee variety

# INTO THE FUTURE

