# FOOD PROCESSING MACHINES

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**Product Name:**Coffee Bean Cooler

Product Code: FOOD-PROC0002



### **Description:**

Coffee Bean Cooler

#### **Technical Specification:**

Cooling hopper volume: 235 litres, 540 litres

Capacity: 400 kg/hour, 750 kg/hour

Single batch weight: 60-80 kg, 160-180 kg

Cooling time: 8-12 min, 8-15 min Electricals: 380 V 50 Hz, 380 V 50 Hz

Power: 4.1 kW, 5.2 kW

Coffee bean cooler is designed to cool coffee beans after roasting. Cooling is provided by blowing air through the product. Exhaust air, together with impurities, husk enters the cyclone. The cyclone is included in the standard scope of supply. The average cooling time is about 8-12 minutes. During the cooling process, the product is gently mixed with a stirrer.

The advantage of the coffee bean cooler is that the product immediately enters the cooler after roasting, which allows it to be cooled and cleaned as fast as possible.

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### **Foodprocessing Machines**

Website:https://www.foodprocessing-machines.com/