



Valenta 3 Base Model

Energy Efficient Fluid Bed
Coffee Roasting System

Valenta 3 Roasting & Bean Cooling System Specifications

Roaster Production	Varies based on batch size and roast time
Roast Time	6-10 minutes (manually adjustable)
Chaff Collection	Vent kit with outdoor chaff collector fitting/bag
Bean Cooling	External 3 lbs. capacity
Roast Air Temperature	Variable manual control Fahrenheit or Celsius
Bean Temperature Thermometer	Included
Roaster Power	Single-phase 240v at 30-amps
Exhaust System Power	Blower not included
Roaster Heat	5,200 watts
Batch Size	200g to 3 lbs
Venting	Intake: 4" flex ducting (provided) Discharge: 5" rigid ducting (not included)
Minimum Floor Space for full system	32 inches long by 42 inches wide

Dimensions & Weight

Roaster	30.7" tall x 18.8" deep x 45.1" wide
Minimum Floor Space Needed	45.1" by 20"
Shipping Weight	Roaster Box 70 lbs., Accessory Box 17 lbs
Shipping Dimensions	Roaster Box 36" x 16.5" x 31.5" Accessory Box 24" x 14" x 10"

Electricity Usage

Full 3 lb. load	0.3 kWh per pound
1 lbs. load	0.6 kWh per pound

Certification

UL

CE

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