

SECTION 5

Specifications

MAX BATCH

12 lbs

ROAST TIME

8–12 min

ROASTER HEAT

10,400 W

The Valenta 12 is a complete roasting and bean-cooling system. Minimum floor space for the full system is 7' wide by 3' deep (6x4 feet with Cyclone).

PERFORMANCE

Batch Size	2 lbs to 12 lbs
Roaster Production	Varies based on batch size and roast time
Roast Time	8–10 minutes (manually adjustable)
Roast Air Temperature	Variable manual control (Fahrenheit or Celsius)
Bean Temperature	Digital thermometer included
Bean Cooling	External tray, 12 lbs capacity
Chaff Collection	Stand-alone chaff canister filter system with bags, or optional Chaff Cyclone add-on.

POWER & VENTING

Roaster Power (US)	60-amp, 240V single phase
Roaster Power (International)	60-amp, 220V single phase
Exhaust System Power	20-amp, 230V single phase
Roaster Heat	10,400 watts
Electricity Usage	0.4 kWh per pound (full 12 lb. load) 1.0 kWh per pound (2 lb load)
Venting	Intake: 4" or 5" metal ducting Discharge: 5" metal ducting