

## SECTION 5

# Specifications

## MAX BATCH

18 lbs

## ROAST TIME

8–14 min

## ROASTER HEAT

15,600 W

The Valenta 18 is a complete roasting and bean-cooling system. Minimum floor space for the full system is 7' wide by 5' long. We recommend allowing 7' by 7' so there is room to work around the roaster.

## PERFORMANCE

|                       |                                                 |
|-----------------------|-------------------------------------------------|
| Batch Size            | 2 lbs to 18 lbs                                 |
| Roaster Production    | Varies based on batch size and roast time       |
| Roast Time            | 8–14 minutes                                    |
| Roast Air Temperature | Variable manual control (Fahrenheit or Celsius) |
| Bean Temperature      | Digital thermometer included                    |
| Bean Cooling          | External tray, 18 lbs capacity                  |
| Chaff Collection      | Stand-alone chaff cyclone system                |

## POWER &amp; VENTING

|                               |                                                                                               |
|-------------------------------|-----------------------------------------------------------------------------------------------|
| Roaster Power (US)            | 100-amp, 240V single-phase<br>70-amp, 208v 3-phase                                            |
| Roaster Power (International) | 100-amp, 220V single-phase<br>3-phase availability varies by country, please email to discuss |
| Exhaust System Power          | 20-amp, 230V single phase                                                                     |
| Roaster Heat                  | 15,600 watts on single-phase<br>17,300 watts on 3-phase                                       |
| Electricity Usage             | 0.4 kWh per pound (full 18 lb load)<br>1.0 kWh per pound (2 lb load)                          |