

SECTION 5

Specifications

MAX BATCH 3 lbs	ROAST TIME 8–14 min	ROASTER HEAT 5,200 W
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The Valenta 3 Base is a complete roasting and bean-cooling system. Minimum floor space for the full system is approximately 45" × 34".

PERFORMANCE	
Batch Size	200 g to 3 lbs
Roaster Production	Varies based on batch size and roast time
Roast Time	8–14 minutes (manually adjustable)
Roast Air Temperature	Variable manual control (Fahrenheit or Celsius)
Bean Temperature	Digital thermometer included
Bean Cooling	External tray, 3 lbs capacity
Chaff Collection	Outdoor chaff bag bracket with chaff bag (included)

POWER & VENTING	
Roaster Power (US)	30-amp, 240V single phase (blower not included)
Roaster Power (International)	30-amp, 220V single phase
Exhaust System Power	Exhaust blower not included — customer supplied and separately powered
Roaster Heat	5,200 watts
Electricity Usage	0.3 kWh per pound (full 3 lb load) 0.6 kWh per pound (1 lb load)
Venting	Intake: 4" flex ducting (provided) Discharge: 4" or 5" rigid or semi-rigid ducting (customer supplied)