

SECTION 5

Specifications

MAX BATCH

3 lbs

ROAST TIME

8–14 min

ROASTER HEAT

5,200 W

The Valenta 3 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	Included chaff cyclone

POWER & VENTING

Roaster Power (US)	40-amp, 240V single phase (includes blower)
Roaster Power (International)	40-amp, 220V single phase
Exhaust System Power	Exhaust Blower included, plugs into back of roaster
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" rigid ducting Discharge: 4-5" rigid ducting