



# COCOA & DRY FRUITS

## INDUSTRIAL ROASTERS



*Our roasters roast dry fruits **without salt.***

Cocoa and dry fruits can be roasted manually or automatically in CRS-F models with the **BRIGUS** roasting profile system.

Our industrial roasters for cocoa & dry fruits are available in 30, 60, 120 and 240 kg batch capacity.

**Regardless of the method and capacity, we have the perfect solution for you.**

### WATER QUENCH SAFETY SYSTEM







All our industrial roasters are equipped with the Water Quench Safety System which is operated by hand and applied in the drum and roaster cyclone. This system is only for emergencies!

All Pictures shown are for illustration purpose only.  
Actual product may vary due to product enhancement.

With the same premium quality as always, preserving the old school tradition of manufacturing in cast iron, our industrial roasters are impressive when processing cocoa beans and dried fruits.



### INDUSTRIALS ROASTERS FOR COCOA & DRY FRUITS (WITHOUT SALT)

Models	 (**)	 (**)	 (**)	 (*)		
<b>CRM-F 30</b>	15 - 30 kg		3 min			Cropster / Artisan
<b>CRS-F 30</b>	(120 kg/h)					BRIGUS included
<b>CRM-F 60</b>	30 - 60 kg	12 - 20 min	3 - 4 min			Cropster / Artisan
<b>CRS-F 60</b>	(240 kg/h)			400V/50Hz/3Ph 240V/60Hz/3Ph 208V/60Hz/3Ph	Propane Gas (LPG) or Natural Gas (LNG)	BRIGUS included
<b>CRM-F 120</b>	60 - 120 kg		4 min			Cropster / Artisan
<b>CRS-F 120</b>	(480 kg/h)	15 - 20 min				BRIGUS included
<b>CRM-F 240</b>	120 - 240 kg		4 - 6 min			Cropster / Artisan
<b>CRS-F 240</b>	(960 kg/h)					BRIGUS included

(\*) Other voltages are available upon request.

(\*\*) The capacity, roasting and cooling times are estimated as it depends on the cocoa and/or dry fruits quality.

# JOPER roasters manufactures cocoa and dry fruits roasters. Our vast know-how is not limited to manufacturing coffee roasters.

Whatever fruit is going to be roasted, it needs to be carefully analyzed to make the perfect roast.

The processing of the fruit depends on several factors and the roasting process is the most important, because if the roast is not done correctly the end result will not be as expected.

When roasting cocoa or dry fruits, the roasting should be slower as these fruits are more delicate. The control of the drum speed, the power of the burner and the control of the hot air are very important to obtain the perfect roast.

## CRM-F MAIN CHARACTERISTICS

- ▶ JOPER Roasters are made with High-Quality **CAST IRON** components and hand craft individual for best roast quality, control and consistency.
- ▶ Roasting **double wall** drum with cast iron framing, special mixing paddles and speed variation ensure optimal movement and mixing for excellent roasting results.
- ▶ 4 separate **Premium Efficiency IE3** motors. All direct drive for quietness and low maintenance: Drum drive, cooling pan stir arms, roaster fan and cooler fan
- ▶ Multiple thermocouples included: cocoa beans/fruits, oven and exhaust air temperature.
- ▶ Separate cyclone with high efficiency for separation and easy elimination of the chaff.

### CRS-F → SAME AS CRM-F MODEL ABOVE WITH THE FOLLOWING ADDITIONS:

- ▶ **BRIGUS** – Coffee Roast Control & Log System developed by JOPER.
- ▶ Pressure transducer to control the gas pressure in the PLC.
- ▶ Adjustable flame modulation of gas burner 10-100% controlled automatically with our roasting profile software BRIGUS or manual control via touch panel.
- ▶ Adjustable airflow controlled automatically with our roasting profile software BRIGUS or manual control via touch panel.

**BRIGUS** controls all the operating functions and parameters of the **CRS-F** industrial roasters; control of the on-off switch, load and discharge, burner - manually or in automated mode, flow of air through the fan, roasting time, cocoa beans/fruits and air temperature and roaster maintenance record.

Additionally, **BRIGUS** will allow the roast master to define the roast profile using a roasted lot or other lot previously created in the database. You can also modify parameters such as cocoa beans and fruits temperature, burner and fan during the roasting process. **BRIGUS** will also analyze all the information from each roast and its profile stored in the data base, lot by lot or by comparing lots.



The standard color of our roasters is Black (RAL 9005) with silver details (RAL 9006). Other colors can be selected in the RAL color catalogue.

## OPTIONALS

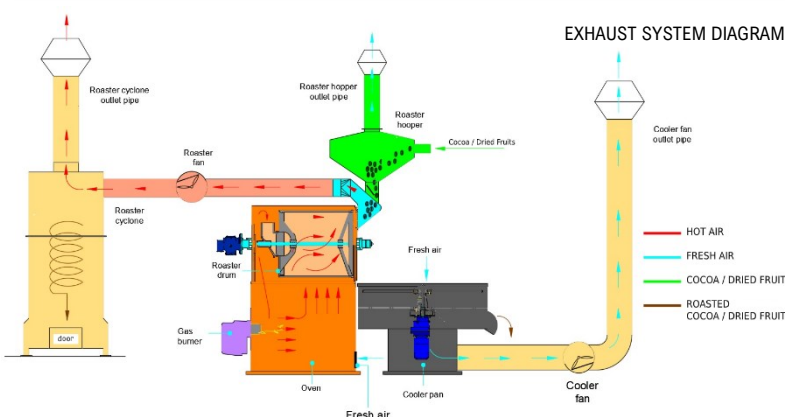
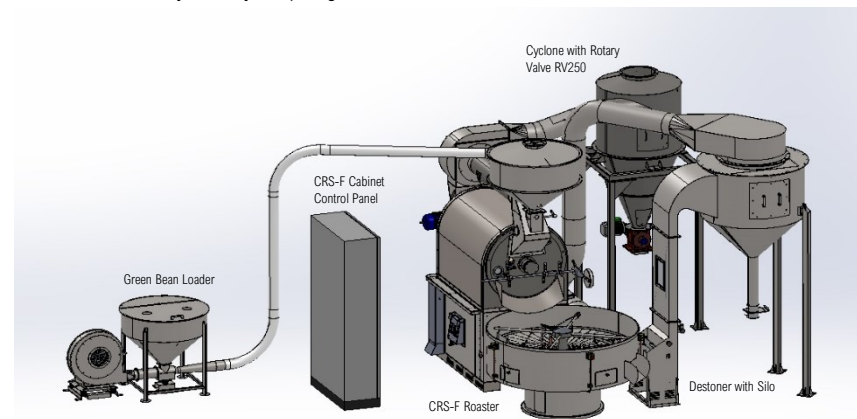
- **GREEN BEAN LOADER** - Hopper with scale and display for discharging cocoa beans and dry fruits bags with connecting pipes to the roaster's hopper with long ray curves to avoid losses.
- **DESTONER** - Column that rises the roasted cocoa beans and/or roasted dry fruits, with the same cooler fan, made through the reception base with coffee platform that collects the rocks and coffee outsider substances.
- **AFTERBURNER** - Post combustion equipment with modulation control to correct pollutant emissions into the atmosphere, thus achieving a high level of protection of the environment.
- **REMOTE ASSISTANCE** - Remotely scan and check for anomalies in the software – Only for CRS-F models.
- **OPTIONAL DATA LOGGER** - Connect our **CRM-F** industrial roasters with **Cropster** or **Artisan** software for precise roasting profile to ensure the true consistency and repeatability batch by batch.



CRM-F Control Panel



CRS-F Control Panel with BRIGUS.



**Disclaimer:** Due to constant development and technical innovations of our product range, we reserve the right to make modifications without prior notice.



Cast Iron to Perfection

**JOPER™**  
**João Rodrigues Pereira S.A.**  
 Rua Juiz Margarido Pacheco, 165  
 4410-310 Canelas VN Gaia  
**PORTUGAL**  
[www.joper-roasters.com](http://www.joper-roasters.com) – [joper@joper.pt](mailto:joper@joper.pt)



Follow us in our social media networks!