



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

COCOA & DRIED FRUITS

SHOP ROASTERS



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

Our roasters roast dried fruits without salt.

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

Cocoa and dried fruits roaster models are offered in 5, 15 and 25 kilos batch capacity.

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

OPTIONAL - Connect our roaster with **Cropster** or **Artisan** software for precise roasting profile to ensure the true consistency and repeatability batch by batch.











- ▶ **JOPER** roasters are made with **High-Quality CAST IRON** components and individually handcrafted for best roast quality, control and consistency.
- ▶ **Roasting drum with double wall, speed variation** and special mixing paddles optimal movement and mixing for excellent roasting results.
- ▶ **4 separate Premium Efficiency IE 3 motors.** All direct drive for quietness and low maintenance: Drum drive, cooling pan stir arms, roaster fan and cooler fan.
- ▶ **2 thermocouples included:** Bean temperature and exhaust air temperature.



SPECIALTY COFFEE ROASTERS

SHOP ROASTERS FOR COCOA & DRIED FRUITS (WITHOUT SALT)

Models	 (**)	 (**)	 (**)	 (*)			 KG	
BSR-F 5	2,5 - 5 kg	+/- 30 min	3 min			2075 x 1160 x 2090 mm 81.6 x 45.6 x 82.2 in	450 kg	Cropster Artisan
BPR-F 5	(10 kg/h)							BRIGUS
BSR-F 15	7,5 - 15 kg	(Depends on the dry fruit and the desired temperature of the roast)	3 - 4 min	400V/50Hz/3Ph 240V/60Hz/3Ph 208V/60Hz/3Ph	Propane Gas (LPG) or Natural Gas (LNG)	2440x1335x2305 mm 96 x 52.5 x 90.7 in	630 kg	Cropster Artisan
BPR-F 15	(30 kg/h)							BRIGUS
BSR-F 25	12,5 - 25 kg	4 min				2640x1560x2550 mm 103.9x61.4x100.3 in	850 kg	Cropster Artisan
BPR-F 25	(50 kg/h)							BRIGUS

(*) Other voltages are available upon request.

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

JOPER roasters manufactures cocoa and dried 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 dried 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.

BSR-F CHARACTERISTICS

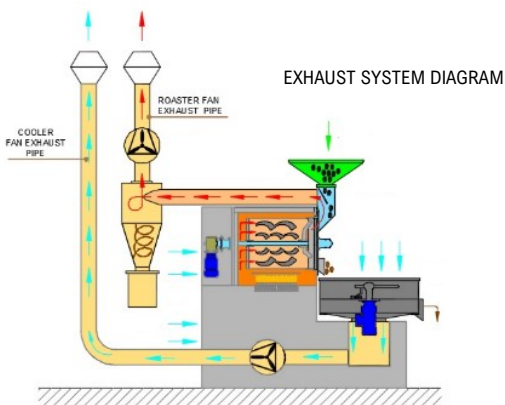
- ▶ Separate cyclone with high efficiency of separation and easy emptying of the bin for chaff.
- ▶ The flow of hot air, that allows the beans and dried fruits to be roasted via convection is controlled and adjusted by a speed variator.
- ▶ Simultaneous roasting and cooling using separate suction of the cooling and roasting fans.
- ▶ Drum bearings in cast iron housings remotely mounted away from the hot roaster wall for extra-long life. All bearings and seals are SKF brand.
- ▶ **Stainless steel cooler with large surface**, one discharge door, agitator with separate drive and high-pressure fan to quickly cool the beans/dried fruits to the required temperature to lock in the aroma.
- ▶ Easy operator control with sight glass to see how your beans are flowing inside the drum.
- ▶ Sampler trier, temperature digital controller is provided to enable the roasting process to be monitored all time.
- ▶ Atmospheric gas burner with low emissions (Low NOx) with complete gas train and all safety accessories.
- ▶ Adjustable flame modulation of gas burner 1-100% operated manually.
- ▶ Fully insulated with high temperature insulation blanket making the roaster very quiet and high energy efficient.
- ▶ Electric control board to check and control the roasting process, with temperature digital displays, On/Off switches, Emergency button and all security components.
- ▶ Gas and electric safety device with standards rules.
- ▶ Hand crank for emptying the drum roaster in case of power outages.

BPR-F → SAME AS BSR-F MODEL ABOVE WITH THE FOLLOWING ADDITIONS:

- ▶ **BRIGUS** roasting profile software developed by JOPER.
- ▶ Pressure transducer to control the gas pressure in the PLC.
- ▶ Adjustable flame modulation of gas burner 1-100% 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

BRIGUS controls all the operating functions and parameters of the **BPR-F** roasters; control of the on-off switch, load and discharge, burner - manually or in automated mode, flow of air through the fan, roasting time, bean 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 bean 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.



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



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

- **Analog gauge** – Measure the gas pressure in the burner.
- **“Y” connection set** – Single wall ducting (Roaster fan and cooler fan)
- **Cover plate** – Hammered, Squared. Standard: Brushed.
- **Angle iron** – Golden, Silvered and Chromed. Standard Black RAL 9005
- **Roasting LED lamp**
- **Client’s logo** – Made in steel.
- **Remote Assistance:** Troubleshooting and software updates – Only for BPR-F models.



BSR-F Control Panel



BPR-F Control Panel with BRIGUS.



The BSR-F and BPR-F models can be even further customized with optional equipment (see above) to increase aesthetics, and – more important! – its performance!



Cast Iron to Perfection

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