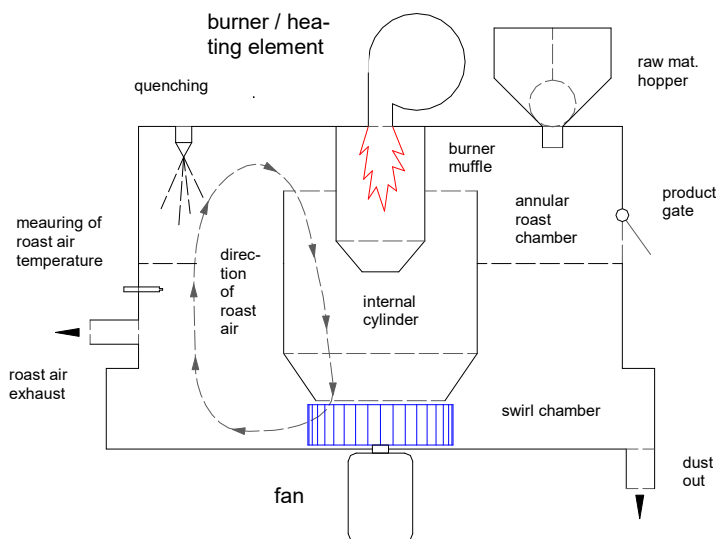


NEXUS (nut- or coffee-)roaster

The NEXUS is a new type of batch roaster. A revolutionary concept was realized by integrating all essential components. The basis of this roaster family is a unique fluidized bed with amazing features.

Process scheme



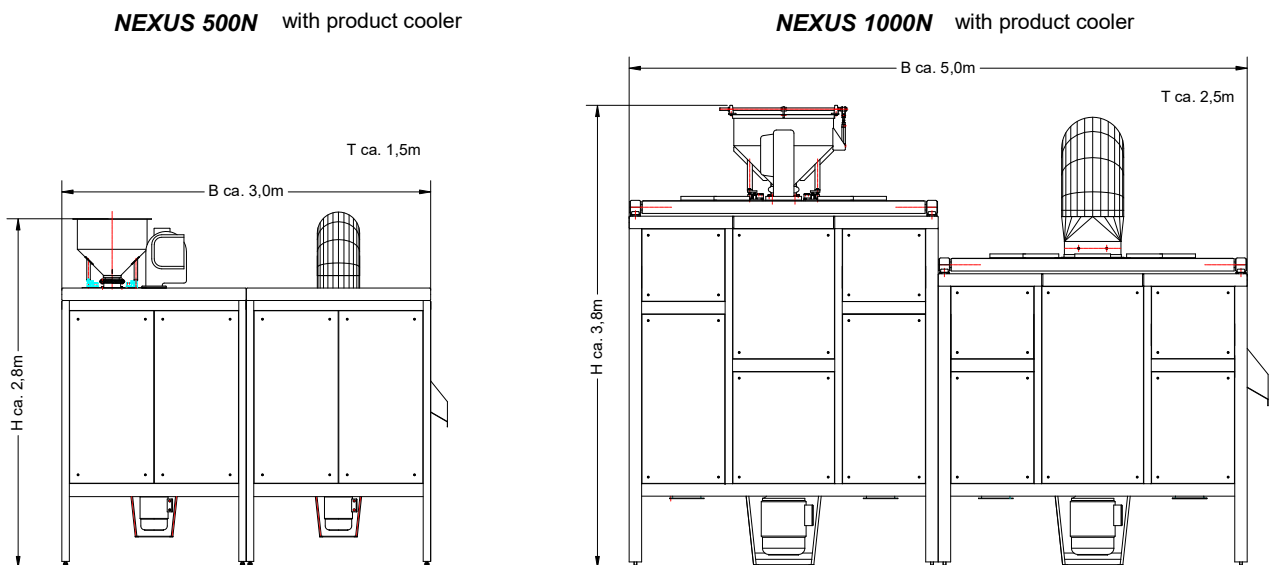
The raw product is filled into the roasting chamber via the filling hopper, where it is mixed only by the turbulent roasting air. The roasting air is blown past the muffle through the inner cylinder to the main fan, which causes a rotation movement of the air. It moves on into the swirl chamber, where particles and cuticles are deposited. A small portion of the roasting air is discharged as exhaust, while the larger portion flows through the product again. A special bottom perforation creates a unique fluidized bed, which produces an excellent final product. The emptying is carried out by opening the side-mounted outlet flap and the rotating air conveys the roasted product out of the roaster.

All major components are integrated easily accessible into the roaster. Same time the NEXUS is particularly easy to clean and maintain. Footprint and height is low, the reliability is very high. Since all roasters sizes are assembled and tested at the factory, the commissioning time is extremely short.

The result is a high quality product from a roaster of startling simplicity.

Roasting can scarcely be easier!

With NEXUS roasters most granular products can be roasted, such as Peanuts, Hazelnuts, Pistachios, Almonds, Cashews, Sunflower seeds, Walnuts, Coffee, etc. Because of the short roasting times and small batch sizes it is particularly suitable for frequent product change with small production volumes.

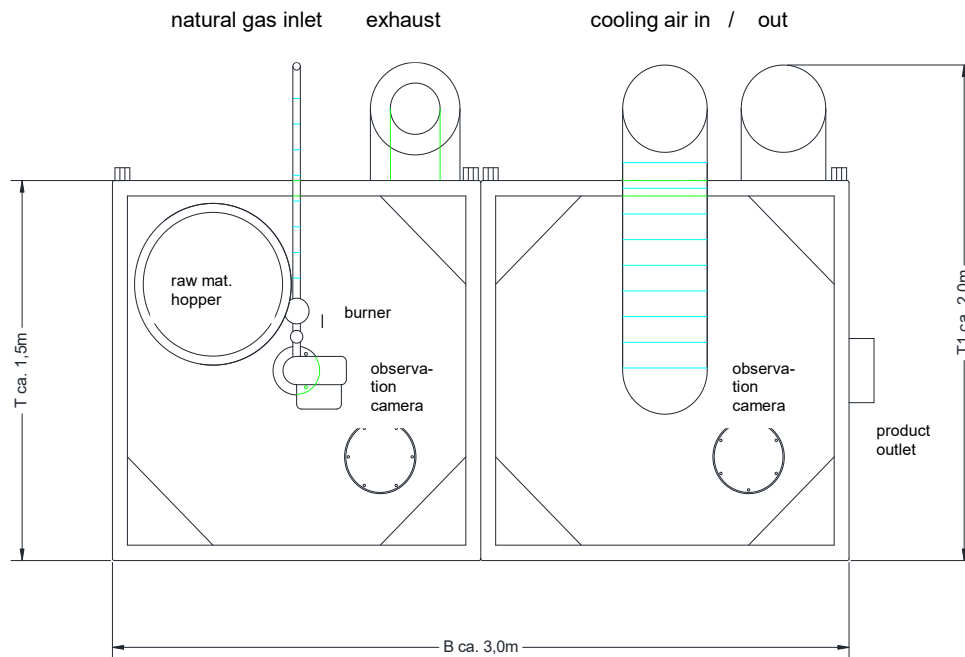


A special feature of the NEXUS method is the short roasting time at low temperatures. This results in a particularly delicate and intense flavor development with excellent durability of the roasted products.

After the highly successful production test of the Nexus 1000, we are now in the development of the roaster sizes of 300 and 500 kg / h. These roasters are - like all of the NEXUS family - ideal for roasting of nuts and seeds. Low footprint and power demands and variable roasting parameters for automatic production flow characterize this series. Particularly compact, the sizes 20 and 150. In particular, the NEXUS 20 is suitable as a laboratory or business (for example, for handcrafted coffee) roaster.

The NEXUS family, after completion of the development of our new types, is going to consist of three roasters sizes: The NEXUS 300N and 500N NEXUS for medium production levels and the NEXUS 1000N for industrial use (up to 1000 kg / h). Sample roasting can be performed in our laboratory roaster NEXUS 20.

**typical installation of NEXUS 500N
with cooler, top view**



technical data of our roasters

	NEXUS 300N (*)	NEXUS 500N (*)	NEXUS 1000N
	Production roaster	Production roaster	Industry roaster
Max. capacity	300 kg/h	500 kg/h	1000 kg/h
Batchsize	1,0..30,0 kg	1,0..50,0 kg	2,0..100,0 kg
Roasting time	2..12 minuts	2..12 minuts	2..12 minuts
Footprint roaster	150 cm x 150 cm	150 cm x 150 cm	250 cm x 250 cm
Footprint cooler	150 cm x 150 cm	150 cm x 150 cm	250 cm x 250 cm
Hight	280 cm	280 cm	380 cm
Weight (roaster and cooler)	800 kg	900 kg	3500 kg
Heating energy	6..166 kW (Gas)	11..350 kW (Gas)	13..580 kW (Gas)
Electrical connection	3~400 V, 63 A	3~400 V, 63 A	3~400 V, 120 A
Power of main fan	7,5 kW	11,0 kW	22,0 kW
Power of cooler fan	7,5 kW	11,0 kW	22,0 kW

(*) preliminary data.

Nexus 1000N twin installation



If the roasting time is longer than 6 minutes, two roasters could work at full capacity with a single cooler. This leads to a further reduction of the space required.

Further information

If you are interested, we can perform sample roasting of all kind of products for you. We also supply catalytic incinerators for waste gas treatment, handling and storage systems as well as salting- and spicing- machines.



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