



# The 18-Kilo Millennium Coffee Roaster up to 45 pounds

Patent Pending

**American Made and owned, Hand Built Quality**

- 18kiloMill Gas                      3-Phase / 208-240 V / 20 amps
- 18kiloMill Gas                      Single Phase / 208-240 V / 20-30 amps

**NEW FOR 2025!** Stainless or painted cooler 4" magnehelic gauges for air flow and gas pressure, digital environmental air temp gauge, air dampener control, cooler magnetic Drum speed drive. Data logging Hardware

## FRAME

- Heavy-duty stainless steel double wrapped drum, Stainless cooler screen, Magnetic in cooler discharge chute.
- Special designed Face plate and gear drive mounts for long life.
- Easy service heavy steel roaster fan and separate fan for cooler
- Removable cooler for easy cleaning, adjustable safety slip clutch
- Industrial gear drives for smooth operation of drum and cooler stirrer, with safety slip clutch for operator safety.
- Equipped with heavy duty direct drive steel-cooling fan.
- Heavy-duty motors with UL 508-A approved industrial control system and motors, adjustable overloads and contactors.
- Adjustable legs for ease of movement and cleaning
- Easy to adjust housing for the main drum bearing in designed to keep the bearing cooler and lubricated Cooler safety slip clutch.
- Grooved faceplate to seal drum and tray for less product loss
- Water jet and precision milled steel parts made in-house

## SPECIFICATIONS

18 Kilo Model (40 lb) Coffee Roaster. Four med roasts per hour. Designed for easy operation, low maintenance, and a long lifetime. Your choice of several standard colors, trim types and finishes.

- Weight: 1500 lbs.
- Total Dimensions<sup>1</sup>: 65"x31"x71" (LxWxH)
- Shipping: 1650 lbs
- Cyclone Exhaust: 6" Cooler Exhaust: 6" <sup>2</sup>
- 10,000 - 125,000 BTUs adjustable
- Averages 100,000 BTUs
- Gas Supply: 3/4" Pipe with Natural at 9" w.g. or Propane at 13" w.g.
- Quenching requires a 3/8th inch water line (for applicable mode)
- Left and right hand operation

## OPERATION

- 24 volt operator controls for safe operation.
- Even and accurate heat controls; ULc-508-a Controls
- Cast iron rectangular burners with a large venture mixer or power burners, widest range of out put,
- Free Standing cyclonic chaff collector.
- Standard lighted push button on-off switches, motor starters and overloads with fault protection.
- Two gas gauges provided for incoming gas pressure and outgoing gauge at gate valve to adjust burner output.
- Profiler model has programmable and digital control w 8" color
- All models include digital bean probe with controller and alarm and environment temp gauge. Air flow gauge. Bean light.
- Cooling fan can be located in back, cyclone can be swept back,

[1] Allow 18" clearance minimum for service. Dimensions do not include chaff collector

[2] Use Class A type positive pressure piping

[3] **Special note for Propane or bottled gas,** it is highly recommended for your safety that you purchase a quality propane regulator from a Professional source. You must have the correct regulator for the type of supply that you are connecting the roaster to. Changing supply type can or not having the regulator set to the pressure needs of the roaster or the source can be safety hazard and also damage the roaster. If you have needs for regulator please contact one of our Engineering staff for the correct one.



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|---|---|
| <ul style="list-style-type: none"> <li><input type="checkbox"/> 18-Kilo Stock Model fully equipped ready to roast \$54,350</li> <li><input type="checkbox"/> 18-Kilo Standard Model includes polished Stainless Drum and Cooler or in patterned Copper and bean light \$55,930</li> <li><input type="checkbox"/> 18-Kilo Open Frame Model includes fan speed \$56,950</li> <li><input type="checkbox"/> 18-Kilo Deluxe Model includes automation and 10" touch screen profiling and Standard model options \$60,970</li> <li><input type="checkbox"/> Power Burner ( hot air option) add \$3,290</li> </ul> <p><b>Add-ons</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Touchscreen Profiler \$7500</li> <li><input type="checkbox"/> Semi-Automatic</li> <li><input type="checkbox"/> Fingertip control</li> <li><input type="checkbox"/> Roast Helper Option is included on PLC Control</li> </ul> <p><b>Touchscreen Profiler Options</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Semi-automation with automatic roaster door and auto profile start</li> <li><input type="checkbox"/> Full automation comes with door control system and stack light system</li> <li><input type="checkbox"/> Wireless touchscreen to connect to iPhone/iPad</li> <li><input type="checkbox"/> 10 in color display ( 8 " standard)</li> <li><input type="checkbox"/> Flow meter on water quenching</li> <li><input type="checkbox"/> Smart operation of Afterburner included on Profiler</li> <li><input type="checkbox"/> Operation of Loaders or Destoners</li> <li><input type="checkbox"/> Catalytic or incinerator types of smoke abatement</li> <li><input type="checkbox"/> Cooler Smoke Abatement</li> </ul> | <p><b>Aesthetic Options</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Electric roaster door with override and auto discharge (non PLC)</li> <li><input type="checkbox"/> Polished stainless cooler</li> <li><input type="checkbox"/> Smooth or dimensional stainless or hammered copper drum wrap</li> <li><input type="checkbox"/> Dimensional patterned stainless drum wrap</li> <li><input type="checkbox"/> Hammered copper cooler wrap</li> <li><input type="checkbox"/> Pin striping</li> <li><input type="checkbox"/> NC Two tone paint</li> <li><input type="checkbox"/> Clear coat over paint with metal flake</li> <li><input type="checkbox"/> Chrome bean chute</li> <li><input type="checkbox"/> Chrome face plate</li> <li><input type="checkbox"/> Custom paint color</li> <li><input type="checkbox"/> Environmental air temperature with digital read-out</li> <li><input type="checkbox"/> NC. Magnet in cooler discharge</li> </ul> <p><b>Operational Options</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Maintenance hour meter</li> <li><input type="checkbox"/> Digital roast timer</li> <li><input type="checkbox"/> Automatic quenching for drum or cyclone</li> <li><input type="checkbox"/> Bean light included</li> <li><input type="checkbox"/> NC. Install extra bean thermocouple for customers datalogger</li> <li><input type="checkbox"/> NC Drum speed control is included on all roasters</li> <li><input type="checkbox"/> Cleaning kit</li> <li><input type="checkbox"/> Roaster controls on control head</li> </ul> |
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**About Us.** The U.S. Roaster Corp. is famous for producing the world's finest roasters that create the best roasted coffee. Partnering with specialty coffee roast masters world-wide we have developed a roaster of superior design, unmatched quality, great reliability, and ease of use. Our Millennium line of roasters provide the roast master with unlimited profile capabilities and unparalleled roast quality. By the second crack you will know why the "Quality of the Roast" comes first at U.S. Roaster Corp.

**Free One-on-one training session is provided in Oklahoma City!**

Contact us for information

1530 West Main St.  
Oklahoma City, OK. 73106  
405.232.1223.

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www.usroastercorp.com

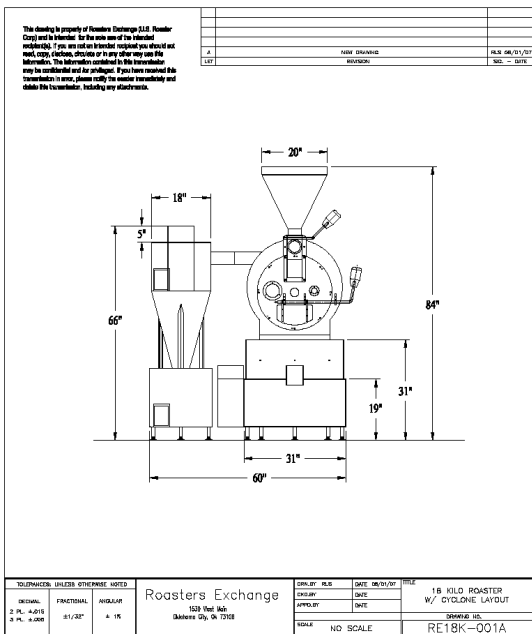
All local codes to be followed on install.

We reserve the right to make changes due to ongoing improvements.

Please ask us for disconnect and fuse sizing

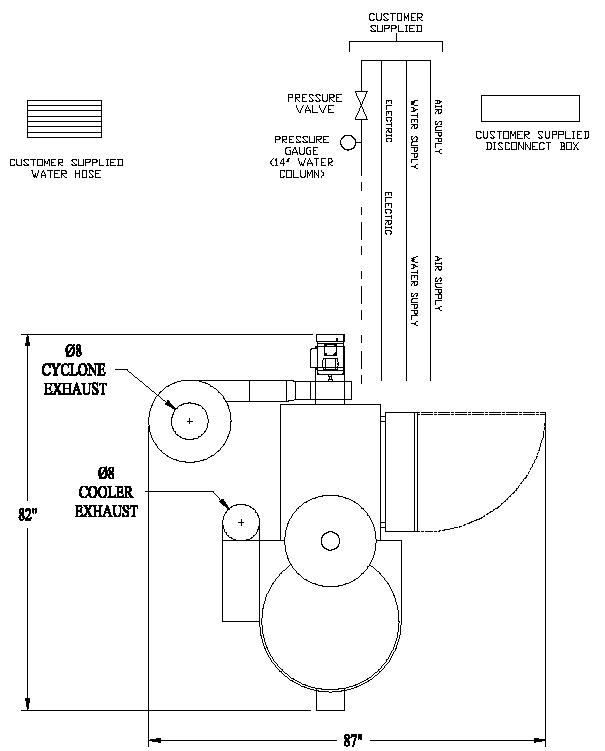
## US Roaster Corp

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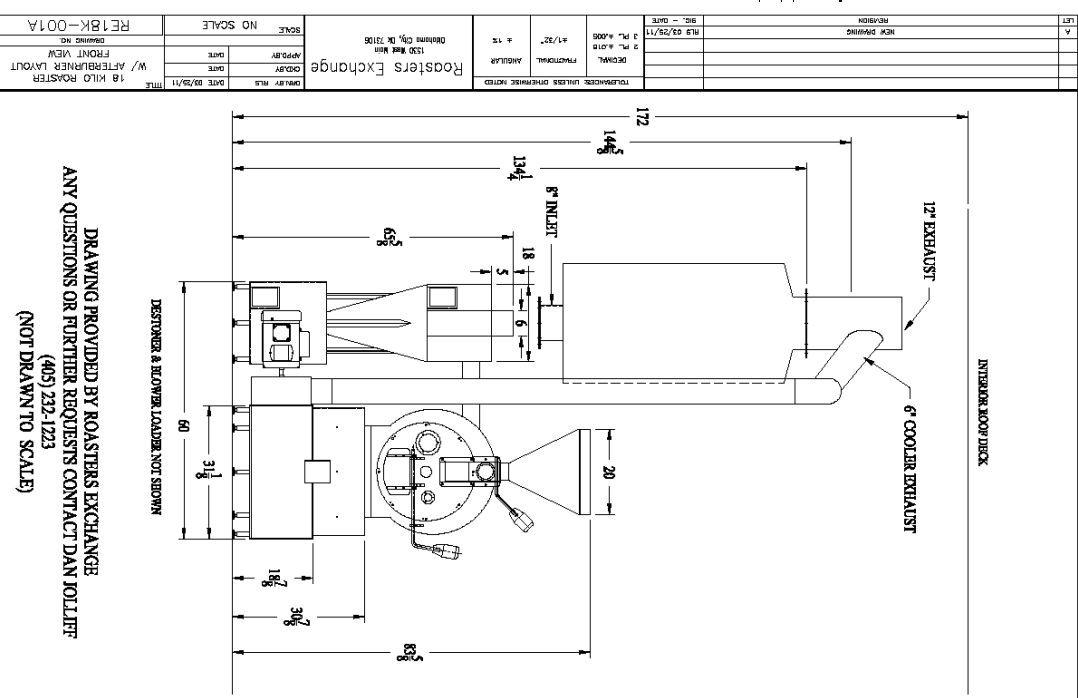


TO: ROASTERS EXCHANGE	UNLESS OTHERWISE NOTED	DATE: 08/20/11	TITLE: 18 KILO ROASTER W/ CYCLONE LAYOUT
FROM: DAN JOLLIFF		DATE: 08/20/11	
SCALE: NO SCALE			RE18K-001A

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- Connections:  
 1. 1/2" - Air Nozzles  
 2. 3/4" - Water Quench  
 3. Gas connection to be determined on site



DRAWING PROVIDED BY ROASTERS EXCHANGE  
 ANY QUESTIONS OR FURTHER REQUESTS CONTACT DAN JOLLIFF  
 (405) 232-1223  
 (NOT DRAWN TO SCALE)

We have several types of after-burners and layouts to best fit your needs Just call and lets make a plan for you, Destoners, Loaders, grinders Pack-aging.