



# The 35-Kilo Millennium Coffee Roaster

Patent Pending

**American Made, Hand Built Quality**

## SPECIFICATIONS

35 Kilo Model (77 lb) Coffee Roaster. Four roasts per hour. Designed for easy operation, low maintenance, and a long lifetime. Your choice of several standard colors, trim types and finishes.

- Weight: 2850 lbs
- Total Dimensions<sup>1</sup>: 95"x78"x90" (LxWxH)
- Cyclone Exhaust: 8", it a 90 is required go to 10" Cooler Exhaust: 6"
- 250,000 BTUs maximum
- Gas Supply: 1" Pipe with Natural at 9" w.c. or Propane at 15" w.c.
- Quenching requires a 3/8th inch water line (for applicable models)
- Models with loaders and after-burners. available

[1] Allow 18" clearance minimum for service. Dimensions do not include chaff collector with heating chamber positioned behind the roaster. Add 18" (Depth) for Power burners

[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.

- 35kiloMill Gas                      3-Phase / 208-240 V / 20-30 amps
- 35kiloMill Gas                      Single Phase / 208-240 V / 35-50 amps

**NEW FOR 2025!** Stainless cooler 4" magnehelic gauges for air flow and gas pressure, digital environmental air temp gauge, Magnetic in cooler and bean light . Speed adjustable Drum. Left or right handed operation

## FRAME

- Double wrapped stainless drum, cooler screen, and cooler
- Double insulated housing. Speed drive on Drum and roasting fan
- Easy to service roaster fan and separate fan for cooler
- Safety cooler for easy cleaning with adjustable slip clutch
- Industrial gear drives for smooth operation of drum and cooler stirrer, with no bulky belts or noisy safety hazard chains.
- Equipped with heavy duty direct drive steel-cooling fan fast cool
- 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
- Grooved faceplate to seal drum for less product loss
- Water jet and precision milled steel parts all made in-house

## OPERATION

- 24 volt operator controls for safety ULc 508 rated
- Even and accurate heat controls;
- Dual Heavy duty burners with a large venture mixer or power burner, 4" pressure gage for drum suction and burner pressure
- Free Standing cyclonic chaff collector.
- Standard lighted push button on-off switches, motor starters fuses, 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, Color 10"
- All models include digital bean probe with controller and alarm fidget output and digital environment temp gauge

## Roaster Corp

1530 West Main Street ■ Oklahoma City, OK 73106 ■ Phone: 405.232.1223  
Fax: 405.232.1255 ■ Email: dan@roastersexchange.com



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**American Made, Hand Built Quality****Models**

- 35-Kilo Stock Model \$93,350
  - 35-Kilo Standard Model (stainless or copper trim) \$94,245
  - 35-Kilo Open Frame Model \$95,920
  - 35-Kilo Power Burner "R" Model \$97,950
  - Deluxe 10" touch screen profiler option added to above.  
Standard model with trim and bean light \$99,950
- Profiler includes over temp water spray on cyclone  
And Drum, can also operate in profile mode after  
Burners,

**Add-ons**

- Touchscreen Profiler with automation of door \$8000.00
- Add Power Burner \$3950.00
- Fingertip control
- Roast Helper Option

**Touchscreen Profiler Options**

- Semi-automation with automatic roaster door and auto profile start, Includes Over drive and roast master. Included with Profiler
- Full automation comes with door control system and stack light system
- Wireless touchscreen to connect to iPhone/iPad
- 10 in color display comes standards)
- Flow meter on water quenching
- Air gates on cooler discharge or green bean hopper
- Gas saving afterburner control for several types of After-burners,

**Aesthetic Options**

- Powered roaster door with override and auto discharge (non PLC)
- Polished stainless cooler ( on all models)
- Smooth or dimensional stainless or hammered copper drum wrap
- Dimensional patterned stainless drum wrap
- Hammered copper cooler wrap
- Pin striping
- Two tone paint
- Clear coat over paint with metal flake
- Chrome bean chute
- Chrome face plate
- Custom paint color

**Operational Options**

- Maintenance hour meter
- Digital roast timer
- Environmental air temperature with digital read-out
- Automatic quenching for drum or cyclone
- Bean light included
- Install extra bean thermocouple for customers data logger
- Phidget with USB connection and two thermocouples installed included.
- Drum speed control no charge
- Cooler Stirrer Speed
- Cleaning kit
- Roaster controls on control head
- Eclipse or Maxon Power Burner Unit
- Includes Magnetic in cooler, Slip Clutch safety on arms

**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

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Oklahoma City, OK. 73106  
405.232.1223.

dan@roastersexchange.com  
www.usroastercorp.com

All local codes to be followed on install.

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

