



# The 500-Kilo Millennium Coffee Roaster

Patent Pending

**American Made, Hand Built Quality**

## SPECIFICATIONS

500 Kilo Model (1160 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. Drum liner and baffles are stainless.

Recirculates heat from the afterburner with a new improved and robust design devised to save energy! Includes smoke removal with new heat controls to allow for operation much like a shop roaster!

Easy to operate and to train profiles with upgradeable features including wireless communication, Data logging and PLC.

ULc-508a listed controls.

Pipe Dimensions[2]: Please check for final build!

- Afterburner: 30"      ■ Air inlet: 20"
- Heat dump: 20"      ■ Cooler cyclone: 20"
- Cooler fan 20,000 cfm   ■ Drum Fan 7500 Cfm

Roaster Dimensions[1]: 397" x 158" x 185" (LxWxH)

- 500kiloMill Gas      3-Phase / 208V /
- 500kiloMill Gas      3-Phase / 480 V /

**NEW FOR 2025!** Stainless cooler, magnetic gauges for air flow and gas pressure, Allen Bradley Control up grade available. System removes most cooler smoke also. Hand water override spray system

## FRAME

- Heavy-duty stainless steel drum, cooler screen, and cooler.
- Double insulated housings. Roaster Body is never HOT.
- Easy to service roaster fan and cooler
- Industrial gear drives for smooth operation of drum and cooler stirrer, with no bulky belts. Safety stops on cooler
- Equipped with heavy duty direct drive steel-cooling fan.
- Heavy-duty motors with ULc 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 made in-house
- End of roast heat dump allows perfect finished bean color.

## OPERATION

- 24 volt operator controls for safe operation. Low Temp on Body.
- Even and accurate heat controls;
- Full Ratio Control of power burners for even heating
- Free Standing cyclonic chaff collector.
- Standard lighted push button on-off switches, motor starters and overloads with fault protection.
- Multiple gas gauges provided for incoming gas pressure and outgoing gauge at gate valve to adjust burner output.
- Touch Screen Profiler has programmable and digital control
- All models include digital bean probe with controller and alarm and environment temp gauge
- **PLC Controls** will allow more information to be picked up on condition of many of the drives and motor relays on the Roaster, New Graphic Touch Screen interface

[1] Allow 18" clearance minimum for service. Dim's are estimated.

[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.

**US Roaster Corp**

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**American Made, Hand Built Quality****Model**

**500 Kilo Batch with 10" touch screen** with 999 recipe  
**Roaster with Cooler and Cyclones Price \$869,000**

- 500-Kilo Touchscreen Model 10" color with 999 recipe with after burner (Burns Drum / Cooler Smoke!!!) Price \$925,900
- With Destoner and Loading table Price \$979,250

**Automation Features**

- Semi-automation (automatic roaster door and auto profile start)
- Full automation (door control system and stack light system)
- Large PLC memory for 999 profiles
- Wireless touchscreen to connect to iPhone/iPad
- Air gates on Drum discharge cooler discharge and green bean hopper.
- Multi location quench system for pipes and Cyclones chaff bin.

**Aesthetic Options**

- Polished stainless cooler up grade from grained,
- Smooth or dimensional stainless or hammered copper drum wrap
- Company Logo
- Hammered copper cooler wrap

**Aesthetic Options (continued)**

- Pin striping
- NS Two tone paint
- Clear coat over paint with metal flake
- Chrome bean chute
- Chrome face plate

**Operational Options**

- NC Maintenance hour meter
- NC Automatic quenching for drum or cyclone
- NC Bean light
- NC Install extra bean thermocouple for customers data logger
- NC Phidget with USB connection and two thermocouples installed
- Flow meter on water quenching
- Cooler Stirrer Speed
- Cleaning kit
- NC Roaster controls on control head
- NC Magnet in cooler discharge
- Eclipse or Maxon Power Burner Unit

**About Us.** The U.S. Roaster Corp. is famous for producing the world's finest roasters that create the best roasted coffee.

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300K LAYOUT 120518.p

file:///C:/Users/Dan/Pictures/Sample%20Pictures/NewRoasters/300%20kilo/300%20kilo%20Layout%20072517/300K%20LAYOUT%20120518.pdf

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Technical drawing showing the layout of a 300K roaster. The drawing includes a top view, a front view, a side view, and an isometric view. Dimensions are provided in inches. Key components labeled include CONTROL, VFD, AIR & WATER, and 1.50" GAS - IN. The top view shows a width of 364.59 inches and a height of 199.56 inches. The front view shows a height of 165.08 inches and a width of 112.85 inches. The side view shows a height of 194.50 inches and a width of 364.59 inches. The isometric view shows the roaster from a three-quarter perspective.

300K LAYOUT 120518.p Pipe Dampeners.pdf 240-300K ROASTER

file:///C:/Users/Dan/Pictures/Sample%20Pictures/NewRoasters/300%20kilo/300%20kilo%20Layout%20072517/240-300K%20ROASTER%20ASSEMBLY%2091317.PDF

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Technical drawing showing the assembly of a 240-300K roaster. The drawing includes a front view with dimensions and labels for various components. Key components labeled include 1.5M BURNER, GAS HOOKUP, 2.5M BURNER, CYCLONE, WATER HOOKUP, COOLER CYCLONE, COOLER FAN, COOLER, ROASTER BODY, AIR HOOKUP, ELECTRICAL HOOKUP, AFTER BURNER, and BURNER. Dimensions include a height of 371.0625 inches and a width of 184 inches. The drawing is divided into sections 1, 2, 3, and 4.

**BURNERS-**  
 1.5 MILLION BTU TO BURNER  
 2.5 MILLION BTU TO AFTER BURNER  
 GAS SHOULD BE LOW PRESSURE

**WATER-**  
 3/8" 5 GALLON PER MINUTE FLOW AT 60PSI

**AIR-**  
 2 CUBIC FEET PER MINUTE AT 90PSI

**ELECTRICAL-**  
 RECOMMEND 208 OR 240 THREE PHASE  
 100 AMPS WITH A DEDICATED NEUTRAL

**ALL TOTALS ARE AN APPROXIMATE**  
 TOTAL WEIGHT- 22,000 LBS  
 AFTER BURNER WEIGHT- 2400 LBS  
 CYCLONE WEIGHT- 500 LBS  
 COOLER CYCLONE WEIGHT- 500 LBS  
 BURNER TUBE WEIGHT- 1500 LBS  
 ROASTER BODY AND FRAME WEIGHT- 3000 LBS  
 COOLER WEIGHT- 2000 LBS  
 COOLER FAN- 750 LBS

UNLESS OTHERWISE SPECIFIED:	NAME	DATE
DIMENSIONS ARE IN INCHES	DESIGN	9/8/17
TOLERANCES	CHECKED	
FINISHES	ENG APPR	
PROJECTION METHOD - 1ST ANGLE	INFO APPR	
THREE PLACE DECIMALS	QA	
PREPARED BY: GEORGE C. TORRES	COMMENTS:	