

KUBAN

COFFEE PROCESSING MASTER™

Our company, Kuban Makina, was established in 1996 by Ahmet Demirden in İzmir, Turkey. When our passion for coffee became irresistible, we decided to turn this love into a business and started to produce “coffee processing machines and equipment” for coffee-lovers all around the world.

We have expanded our product range since the beginning of our operations, and now, we serve both the domestic and international markets. Nearly 25 years of experience in the coffee industry has brought us mastery. Moreover, we constantly improve our products and services on the basis of customer satisfaction with our dynamic and disciplined team.

We pioneer this passion by using high-quality raw materials in all of our products that we produce. We stand out with our high-performance products, which are specially combined by our expert engineers. Our machines can be customized to customer demands.

KUBAN BASE 30

KBN1000M-30 INDUSTRIAL COFFEE ROASTING MACHINE



KUBAN BASE-30

Coffee Roaster Machine with 30 KG capacity. Coffee Roaster is produced to satisfy coffee shop needs. Coffee Roasters are manufactured as manually control, semi automatic and fully automatic with PLC touchscreen

Customization

Our roasters are customized in terms of colour, finishing, brand name, electric (voltage and frequency), heating source and language preferences.

KUBAN BASE 30-Technical Specifications

BATCH CAPACITY	30 KG
DIMENSIONS (W-H-D) CM	127 x 220 x 250
WEIGHT (KG)	800
VOLTAGE	380V - 415V
FREQUENCY	50 – 60 Hz
HEAT SOURCE	LPG - Natural Gas - LNG
HEATING SYSTEM	Thermal Transfer – Hot Air Thermal Transfe
NUMBER OF MOTORS	4
POWER CONSUMPTION (kW/h)	3 KW
ROASTING TIME	13-17 minutes
AUTOMATION	MANUAL / SOFTWARE+TOUCHSCREEN
CERTIFICATE	CE

KUBAN BASE 30

Technical Specifications

- **Adjustable Drum (RPM)** : The rotational speed can be set between 30 RPM and 70 RPM.
- **Single or Double Wall Drum Option**
- **Adjustable Flame Level:** It can be adjusted as desired during the roasting process.
- **Control Options** : Manual / Touchscreen & Software
- **Customizable Production:** It can be customized to any colors, electrical value, and heat source. It is offered with various PLC language options.
- **Chaff Collector**
- **Energy-Saving:** Saving on time and energy with simultaneous roasting and cooling
- **Cast-Iron Drum Front Cover**
- **Digital Heat Sink and Control Panel**
- **Powerful Fan System:** High-quality and rapid cooling

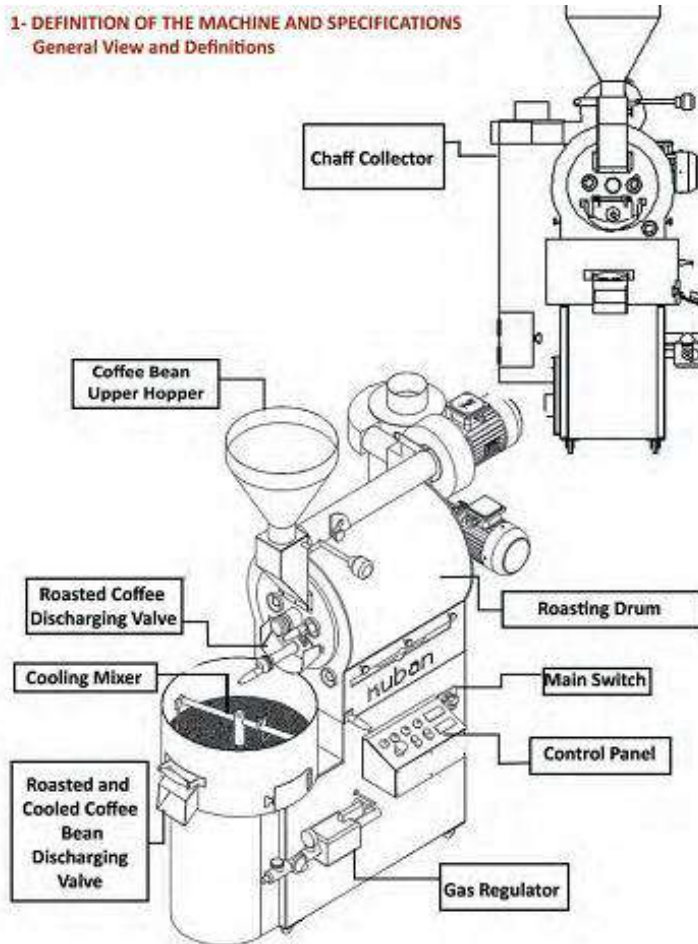


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KBN1000M-30 INDUSTRIAL COFFEE ROASTING MACHINE

■ CURRENT PARTS OF THE MACHINE

1- DEFINITION OF THE MACHINE AND SPECIFICATIONS General View and Definitions



CURRENT PARTS OF THE MACHINE

- 1- **ELECTRICAL CONTROL PANEL:** It is used for controlling all the electronic components by managing this electrical panel.
- 2- **CHAFF COLLECTOR GATE VALVE:** It is used for cleaning inside of the chaff collector.
- 3- **GREEN BEAN HOPPER:** It is used for feeding green beans to send them all from top of the roaster on top inside through roaster drum.
- 4- **CHAFF COLLECTOR:** It helps to collect all the dusts and chaffs which are arised during roasting progress from inside the drum and all these materials preserved inside this chaff collector without sending any of them to outside by exit pipes.
- 5- **BURNER:** It is heating source for roasting beans which gives enough heating to roast coffee beans.
- 6- **THERMOCOUPLE:** It helps to measure current drum temperature.
- 7- **SAMPLER SPOON:** It is used for checking the roasting results during coffee roasting progress by taking some sample beans from inside the drum.
- 8- **VIEWING WINDOW:** It is used for checking the roasting results during coffee roasting progress by having a look from the front of the drum.
- 9- **GREEN BEAN INLET VALVE:** It's the mechanism which helps you to let the green beans sent from hopper on top through inside the drum.
- 10- **COOLING MIXER:** It is used for roasted bean cooling. In this process also chaff and dust will be removed and cleaned from roasted beans.
- 11- **COOLING MIXER LID:** This lid is used for cleaning inside of the mixer.
- 12- **EXHAUST EXIT PIPE:** This is the pipe which connects exhaust and chaff collector.
- 13- **DRUM DISCHARGING VALVE:** It helps to discharge roasted beans from drum inside to cooling mixer.
- 14- **EXHAUST VALVE:** It helps to adjust current suction of the blower. You can heat the drum up easier if you switch this valve off completely. Additionally you can get different flavors if you switch it off 2 minutes before you switch of the burner for discharging the beans.
- 15- **DIGITAL THERMOSTAT:** It is used for arranging current temperature for machine. This is the electronic component which checks the current temperature accordingly and keeps it at the same set value upon your request.
- 16- **ON / OFF BUTTONS ON CONTROL PANEL:** They are used for switching on / off mode for the motors and burner which are usedon the main system.
- 17- **COOLING VALVE:** It helps to control suction process during cooling on mixer.
- 18- **LAMP:** It helps you to check the real color of the beans while checking with the sampler spoon.

KUBAN BASE 30

❑ WARRANTY

We offer 2-year international warranty and life-time support to our customers

❑ PACKING FOR SHIPMENT

Wood box for the transport for the Equipment, including pallets as well as card packing.

❑ PRODUCTION TIME

4 weeks after the first payment.

❑ OPTIONAL FEATURES

-AFTERBURNER
-DESTONER
-LOADER

-PLC touch screen
& automatic
roasting
experiment



DESTONER



LOADER



AFTERBURNER

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■ CORPORATE HEADQUARTER

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