

# NEXUS Batch Roaster

**NEXUS 20**



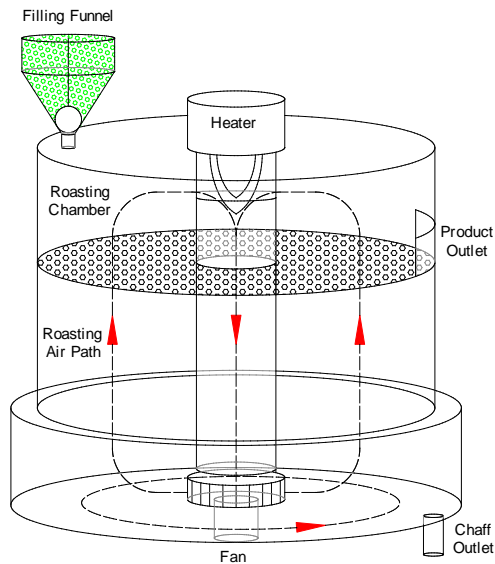
Compact  
 Energy Efficient  
 Flexible  
 Transportable

**NEXUS 150**

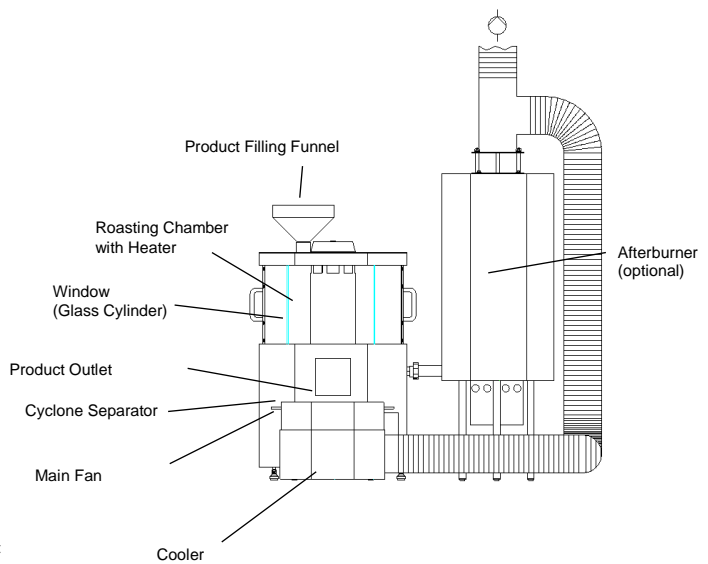


Our **NEXUS** is a batch roaster for granular products with a revolutionary concept that integrates all essential components. The basic principle of this roaster-family is a unique **fluidized bed** with amazing characteristics.

**Process Scheme**



**Example: NEXUS 20**



**Roasting** with this machine is particularly **gentle for your products**. The roasting parameters are **variable**, (low or high temperature, long or short time) you can adjust and save them **corresponding to your recipe**. The raw product is filled into the roasting chamber through the inlet funnel. In there, it is mixed thoroughly only by the whirling hot air. This roasting air is driven by the fan located at the bottom, conducted through the perforated bottom of the roasting chamber, redirected along the heat muffle, through the inner cylinder back to the fan.

Because of the rotation of the fan, the air is twisting and driving the product in the roasting chamber as well as the little particles and skins in the cyclone chamber. A small amount of the roasting air is exhaust gas, the greater part circulates through the product.

All essential components are integrated and easily accessible, which makes the **NEXUS** very easy to clean and maintain. It needs only small space and headroom and it is very reliable. All roasters, no matter which size, are designed, made, assembled and tested in our workshop. That's why the time to put the roaster into operation at your site is extremely short.

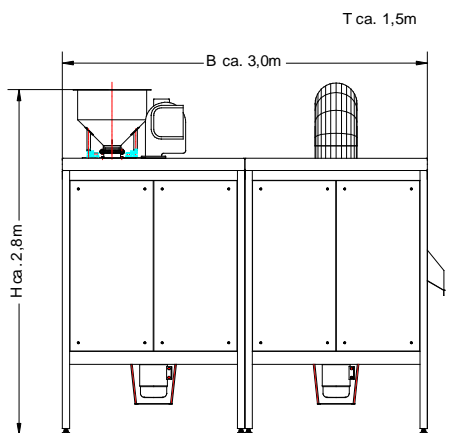
**Are you planning to operate the roaster visible for your customers? If so, we could talk about another appearance of the roaster.**

**Your yield is a premium product, made by you, by means of an amazingly easy-to-handle roaster.**

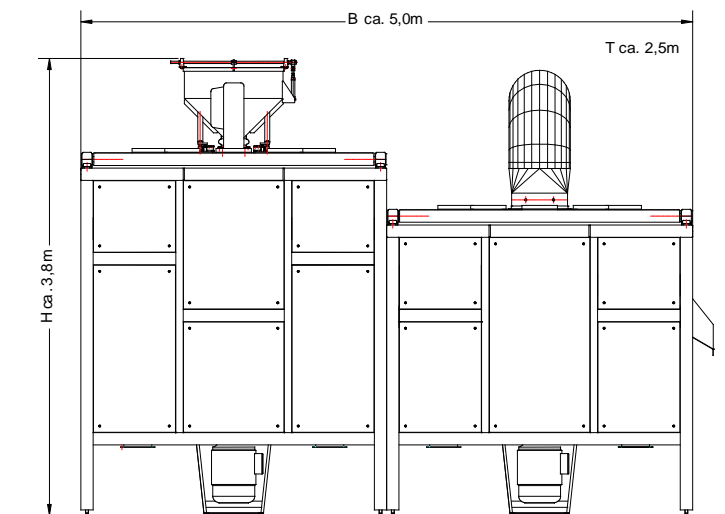
**Roasting can hardly be easier!**

#### Examples of views of installations

**NEXUS 300 with Cooler**



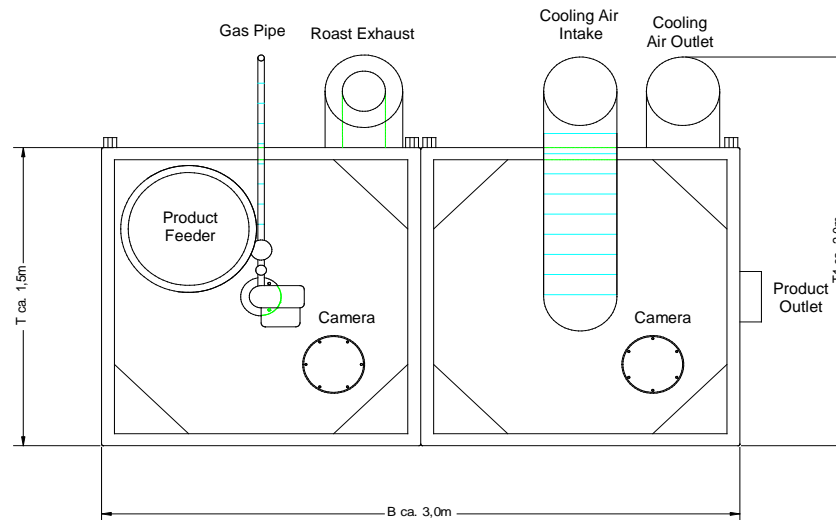
**NEXUS 1000 with Cooler**



Another special feature of the **NEXUS** is roasting with particularly low temperatures. This allows to create an **especially fine and intensive aroma** and same time **excellent shelf life** of the roasted product.

All the **NEXUS** roasters in our portfolio are the optimal solution **for nuts and kernels, malt, grain or coffee roasting**. Small footprint and low energy consumption as well as variable roasting parameters and automatic roasting procedure are outstanding features.

### Typical Setup with **NEXUS 300** with Cooler - Top View



The **NEXUS** family at the moment consists of five roaster sizes: The **NEXUS 20** is a Shop- or Experimental kitchen roaster for quantities up to 20 kg raw coffee per hour, the **NEXUS 150** for Specialty roasting (up to 100 kg/h), the **NEXUS 300** and the **NEXUS 600** for the middle size production and the **NEXUS 1000** for the industrial processing (up to 1000 kg/h). The middle- and big sizes are available in twin configuration.

### Technical data of our Coffee Roasters in comparison

	<b>NEXUS 20</b>	<b>NEXUS 150</b>	<b>NEXUS 300 (*)</b>	<b>NEXUS 600 (*)</b>	<b>NEXUS 1000</b>
	Experim.kitchen/Shop	Specialty	Production	Production	Industry
Max. Capacity	20 kg/h	150 kg/h	300 kg/h	600 kg/h	1000 kg/h
Batch size	0,1..1,5 kg	0,5..10,0 kg	1,0..30,0 kg	1,0..70,0 kg	2,0..100,0 kg
Roasting time reccmnd.	2..12 Minutes	2..12 Minutes	2..12 Minutes	2..12 Minutes	2..12 Minutes
Footprint roaster	48 cm x 48 cm	110 cm x 110 cm	150 cm x 150 cm	200 cm x 200 cm	250 cm x 250 cm
Footprint cooler	48 cm x 30 cm	110 cm x 90 cm	150 cm x 150 cm	200 cm x 200 cm	250 cm x 250 cm
Hight	115 cm	220 cm	280 cm	320 cm	380 cm
Weight (Roaster + Cooler)	75 kg	400 kg	800 kg	1500 kg	3500 kg
Heating energy	0..10,7 kW (electrical)	6..60 kW (Gas) 0..55 kW (electrical)	6..166 kW (Gas)	11..350 kW (Gas)	13..580 kW (Gas)
Electric supply	3~400 V, 16 A	3~400 V, 16 A	3~400 V, 63 A	3~400 V, 63 A	3~400 V, 120 A
Power main fan	0,75 kW	3,0 kW	7,5 kW	11,0 kW	22,0 kW
Power cooler fan	0,1 kW	3,2 kW	7,5 kW	11,0 kW	22,0 kW

(\*) preliminary data.

If the roasting time is longer than six minutes, the twin configuration is possible: Two roasters produce full power together with one single cooler. This leads to a **small use of space even at double performance**.

You can use much longer **roasting times**, of course – **absolutely corresponding to your own recipe!**

Example for two roasters with one cooler:

### **NEXUS 1000 Twin Installation**



#### **Further information**

If you are interested, we could carry out test roasting of different products for you. Upon request, we could provide with a **NEXUS 20** for test in your own workshop.

We also supply catalytic exhaust gas treatment and conveyor and buffer -systems.

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