



PRI-2015 kg Roaster

About us 🌣

With over 27 years of expertise & experience, Primo Roasting Equipment is proud to be regarded as a manufacturing leader.

As veterans in the industry, Primo Roasting Equipment has a wealth of knowledge and expertise that's incomparable. We utilize this experience to provide both companies and individuals with quality and innovative products they can truly count on.

Includes

- Two-stage digital temp controller.
- Chaff Cyclone Collector.
- Brushed Stainless Steel Faceplate.
- Infrared Burner.

Care Free Roasting



Hand built coffee roasters that are simplified for all coffee roasters (beginner, intermediate, & advanced). Our Primo Roasting line produces some of, if not the most quality & phenomenally roasted beans.

Highest Quality Materials

Here at Primo Roasting we use the highest quality American steel possible, we build reliable coffee roasters for a life long operation.

American Craftmanship

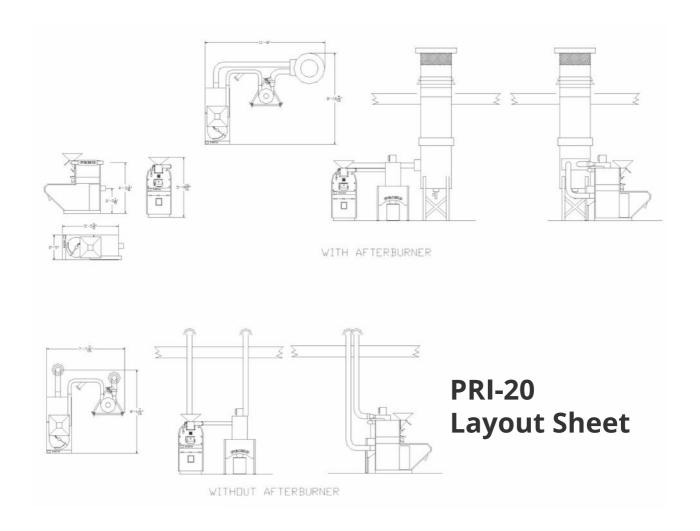


Each machine is hand built by skilled craftsman and individually tested.

Personal Attention



By purchasing a Primo Roaster, you are assured the best support from start to finish.





| Batch Capacity 18% Weigh Loss | Max Green 15 kg. / 35 lb. | Roasted. 11.33kg. / 25 lb. | | | |
|----------------------------------|---|-------------------------------|--|--|--|
| Roasted Capacity p | 45.35 kg/h | | | | |
| Crated Shipping We | 1650 lbs. | | | | |
| Dimensions | 69" High x 66" Deep x 29" Wide Not including roaster cyclone | | | | |
| Electrical | 110 V = 25.5 amps | 220 V = 14.5 amps | | | |
| CFMS | Roasting = 360 | Cooling = 1125 | | | |
| Gas Supplied 3/4" inlet | Natural | Propane | | | |
| Venting | Cooler = 6" | Cyclone = 6" | | | |

Standard Features

- Two-stage digital temperature controller.
- Speed Controller
- Chaff cyclone collector
- Brushed Stainless Face Plate
- Aluminum Trim.
- IR Burners

Upgrades Available

Contact Us

Color Options))

Customization may have additional fees. Contact us for a quote.

| 1000 | 1001 | 1002 | 1003 | 1004 | 1005 | 1006 | 1007 |
|------|------|------|------|------|------|------|------|
| | | | | | | - | |
| 1011 | 1012 | 1013 | 1014 | 1015 | 1016 | 1017 | 1018 |
| 1019 | 1020 | 1021 | 1023 | 1024 | 1027 | 1028 | 1032 |
| 1033 | 1034 | 2000 | 2001 | 2002 | 2003 | 2004 | 2008 |
| 2009 | 2010 | 2011 | 2012 | 3000 | 3001 | 3002 | 3003 |
| 3004 | 3005 | 3007 | 3009 | 3011 | 3012 | 3013 | 3014 |
| 3015 | 3016 | 3017 | 3018 | 3020 | 3022 | 3027 | 3031 |
| 4001 | 4002 | 4003 | 4004 | 4005 | 4006 | 4007 | 4008 |
| 4009 | 5000 | 5001 | 5002 | 5003 | 5004 | 5005 | 5007 |
| 5008 | 5009 | 5010 | 5011 | 5012 | 5013 | 5014 | 5015 |
| 5017 | 5018 | 5019 | 5020 | 5021 | 5022 | 5023 | 5024 |
| 6000 | 6001 | 6002 | 6003 | 6004 | 6005 | 6006 | 6007 |
| 6008 | 6009 | 6010 | 6011 | 6012 | 6013 | 6014 | 6015 |
| 6016 | 6017 | 6018 | 6019 | 6020 | 6021 | 6022 | 6024 |
| 6025 | 6026 | 6027 | 6028 | 6029 | 6032 | 6033 | 6034 |
| 7000 | 7001 | 7001 | 7002 | 7003 | 7004 | 7005 | 7006 |
| 7008 | 7009 | 7010 | 7011 | 7012 | 7013 | 7015 | 7016 |
| 7021 | 7022 | 7023 | 7024 | 7026 | 7030 | 7031 | 7032 |
| 7033 | 7034 | 7035 | 7036 | 7037 | 7038 | 7039 | 7040 |
| 7042 | 7043 | 7044 | 8000 | 8001 | 8002 | 8003 | 8004 |
| 8007 | 8008 | 8011 | 8012 | 8014 | 8015 | 8016 | 8017 |
| 8019 | 8022 | 8023 | 8024 | 8025 | 8028 | 9001 | 9002 |
| 9003 | 9004 | 9005 | 9010 | 9011 | 9016 | 9017 | 9018 |



Starting price - \$23,495.00 USD MOST COST EFFICIENT IN THE INDUSTRY.

Additional Add-on's Available

De-Stoner - Contact Us Storage Silo - Contact Us Vacuum Green Coffee Loader - Contact Us

Additional Equipment Available On Request.



The Best Equipment Warranty in the Industry

Primo Roasting Equipment warranties roasting equipment to the original user, against defects in workmanship or material. This Warranty covers electric components for two (2) years, and life time on workmanship.

Warranty takes effect on the date of your ownership and shipment by Primo Roasting Equipment or Primo's representatives. This Warranty does not apply where damage is caused by shipping or handling, if the roaster have been abused, misused or improperly maintained in a manner not consistent with the servicing or maintenance guidelines set fourth in Primo instructions of equipment has been altered in any way.

