

# ICONIC DESIGN MEETS HIGH-END PERFORMANCE

P05



## HERITAGE

In 1868 three German entrepreneurs from the Lower Rhine area founded the Emmericher Maschinenfabrik & Eisengießerei, nowadays known as PROBAT. Their idea was to manufacture roasting machines on a big scale. Thanks to a cosmopolitan attitude, their business was focused internationally from day one. Only three years later the first ball roaster went into production. By the turn of the century, the Emmericher Maschinenfabrik & Eisengießerei had already delivered 50,000 roasters of different kinds to destinations all over the world.

World War II brought the company a severe setback. It was almost completely destroyed and had to be rebuilt from ruins, but it then quickly rose to new heights, owing to the company leader's mission to travel the world on behalf of PROBAT. While doing so, he always paid highest priority to personal connections – a core attitude that has continued up until today. It was only in 1959 when the Emmericher Maschinenfabrik & Eisengießerei was rebranded as PROBAT, the name of the company's classic drum roaster.

Fast-forward to today, the headquarters of the globally operating PROBAT Group are still based in Emmerich, serving also as a central production site for most of the groundbreaking PROBAT coffee-processing technology. The product range covers drum, tangential, and centrifugal roasters. These can be used to create all kinds of roasts for the most specialized applications and all product segments on any scale.

With its roasting concepts for every individual need, PROBAT has revolutionized the coffee industry worldwide, thus undisputedly leading this sector for more than 150 years now.





## PHILOSOPHY

Our passion for coffee and fascination for technology inspire us to perform at our best every single day. Our promise is to deliver pioneering roasting solutions that help our customers maximize their performance to create the perfect coffee, batch by batch – over and over again.

The driving force behind our daily and ardent dedication to our work is to deliver future-proof solutions for the coffee community.

## THE NEW P05

The P05 is the first member of PROBAT's current P series, heralding a whole new generation of shop roasters. The drum roaster embodies inspiring constructive accomplishments combined with the iconic PROBAT design.

The forward-looking intelligent control system of the new P05 delivers a most precise roasting experience for optimum flavor development. Multiple design options make the P05 unique for every roastery.



## HIGH-END PERFORMANCE

Roasters' needs might have changed over time, but the demand for consistent and reproducible roasts has remained the same all over the world. The unique electric hot air blower of the P05e reacts as immediately as a gas burner, without any delay in reaction time: it does not need time to cool down or heat up, like conventional heating elements, which are rather sluggish in this respect.

The HMI of the completely new web-based control system of the P05 is clearly visualized in full scope via an adjustable, capacitive, 15.6-inch touch screen. To enable roasters to get the maximum out of their coffee beans, the P05 can be optionally equipped with additional sensors for the generation of more machine- and process-related data. The visionary integrated control system allows for the safe and automatic reproduction of all stored settings via a recipe management with any number of user-definable recipes, which can safely be transferred to other roasters with adjustments while maintaining reproducibility. Also, it is possible to add events either during or after the roasting process.

With the new control system, several roasters may be operated via one surface, while process data may be individually arranged on the screen display. The control can be connected to any mobile device, regardless of the operating system, whereas a minimum display size of 9.7 inches is recommended.





## OPTIMIZED TO PERFECTION

The new P05 upholds a deeply rooted tradition while at the same time breaking with conventions. Next to the innovative control system, it is equipped with further high-end technical features, thus getting even more from the optimum. Wrapped in a sophisticated version of the iconic PROBAT design, the new P05 is both a true constructive masterpiece and a feast for the eyes, with a lot to offer:

- highly consistent roast and uniform bean pattern
- optimum mixing through a special shovel mechanism
- simultaneous roasting and cooling
- fast and gentle cooling of the roasted beans in the generously dimensioned cooling sieve
- individual customization options

## ICONIC DESIGN

The outer appearance of the new P05 picks up the iconic PROBAT design while topping it off with further creative highlights and customization options to make it even more unique. The familiar silhouette of the roasting machine was slightly reshaped, now adding that extra vintage touch to what was already classy before.

To meet individual preferences, the roasting machine body may be painted in any RAL color. These can be smoothly matched with the appropriate hood and various individually customizable front design parts. A fine selection of exquisite woods, for example for the sampler handle, elegantly rounds off the customizing variants of the new P05.

The handles of the discharging gate, the sampler, and the feeder are available in the types of wood Zebrane, Oak and Mahogany.



The hood is available in brushed stainless steel, polished brass, brushed brass, polished black chromium-plated, brushed black chromium-plated, painted in a single color or additionally adorned with a graphic.



The sampler weight, the protection of the discharging gate, the sight glass, and the design ring are available in polished silver chromium-plated, polished brass or polished black chromium-plated.









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# FEATURES

The perfected design takes the new P05 to an even higher level than its predecessors in terms of usability, energy efficiency, and ergonomics as it integrates many innovative technical features:

- thermocouple for the product and roasting exhaust air temperature (optional fitting with additional sensors for supply, ambient, and cooling exhaust air)
- pressure gauge for the roasting exhaust air (optional)
- individually adjustable frequency converters to control the drum rotation speed, roasting exhaust air, cooling air, and the stirrer (optional)
- brush mounted underneath the cooling sieve for automatic cleaning
- adjustable cooling sieve outlet allows flexible installation
- separate cyclone for a particularly high degree of separation
- significant improvement of the thermal insulation of the roaster for increased energy efficiency

 Roasting Time (min)	 Roasting Capacity (kg/h)	 Batch Size (kg)	 Heating Type	 Space requirement min. - max. (m <sup>2</sup> )	 Height (m)
10 - 20	17 (roast coffee)	1 - 6	propane, natural gas, electrical	5 - 10	2.5





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Changes and errors excepted.

