

# Continuous Cocoa Bean Roasting Machine

This industrial machine roasts cocoa beans in a continuous process. It is equipped with a cooling system to rapidly cool the roasted product and maintain quality.



## ADDITIONAL IMAGES



## Overview

### Continuous Roasting and Cooling Solution

This industrial-grade continuous roasting machine integrates both roasting and cooling functions into a single efficient system. Designed for high-volume food processing, it utilizes hot air convection to ensure uniform heat distribution, resulting in consistent product quality. With intelligent digital temperature control and adjustable belt speeds, it offers precise operation for a wide variety of nuts and beans.

## Technical Specifications

### Material Specifications

Parameter	Value
Material Thickness	0-60mm
Material Width	1200mm

Model Number	LHE8500A
Processing Capacity	700 KG/H
Machine Weight	5700 KG
Dimensions (LxWxH)	9350 x 2050 x 2100 mm

## Performance Metrics

### Power Breakdown

**0.55 kW**

Transmission Motor

**9 kW**

Thermal Cycle Fan

**3 kW**

Cooling Fan

**115 kW**

Heating Tube

## Applications

### Compatible Products

Cocoa Beans, Peanuts, Cashew Nuts, Hazelnuts, Melon Seeds, Almonds, Chestnuts, Broad Beans

## Key Features

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- Integrated roasting and cooling system
- Hot air convection for even roasting
- Intelligent digital display with precise temperature control
- Frequency conversion motor for adjustable belt speed
- Durable stainless steel construction