

Technical specifications L200 Ultra

The L200 Ultra redefines what's possible in professional sample roasting with faster roast times, optimized heat transfer, and output up to 3 kg/hour. Featuring dual bean temperature sensors, drum pressure, counterflow mode, and low-energy roasting, it represents the best of ROEST innovation.



TECHNICAL DETAILS

Roasting type	Convection drum roaster
Power supply	100 V – 230 V
Dimensions	W 266 x H 375 x D 410 mm
Batch size	50 - 200 g
Weight	14 - 16 kg
Temperature sensors	Air temperature Dual bean temperature NEW Inlet temperature Exhaust temperature Drum temperature

EFFICIENCY

15 full 200 g batches per hour
4 min per 200 g batch
3 kg/hour

FEATURES

Automatic roasting
Advanced manual roasting
First crack detection
Automated Between-batch protocol
Counterflow Mode **NEW**
Pressure sensor **NEW**
Separate cooling fan
High-resolution touchscreen **NEW**
Built-in chaff collector
Advanced roasting software
WiFi 5 GHz
Upgradeable design
Easy maintenance and self-service
Peli-case available for travel (extra)