

Destoner

Coffee -Tech's Destoner works on a gravity principle by using the relatively light weight of the coffee beans to detect other foreign objects that might be found, such as stones and metals.

De-stoner is equipped with an adjustable large volume air blower, creating a vacuum tunnel for separating the coffee beans from heavier weight foreign particles.

Consequently, we receive a clean product containing 100% pure coffee, without risking our customers or their equipment.

Coffee-Tech's Destoners are built specifically to achieve such operation with the highest accuracy.

Thanks to its clever design and engineering, a correct ratio between the beans' screen, their surface area and quantity of air is maintained, making the Destoner very sensitive to the smallest stones that might be found hidden in the coffee.

The user regulation interface is performed using a digital frequency inverter for consistency, repeatability and accuracy, and with a resolution of 0.1Hz you can be certain that your Destoner will perform its task to guarantee perfect results.

Integration

The Destoner is fully integrated into your roaster, connected directly to the beans' exit from the cooling pan.

Evacuating the cooled beans directly to the stoner without a middle stop in the process so, the cooled beans are evacuate directly to the de-stoner without a middle step.

All you need to do is open the cooling group door and push the De-stoner button. The operation switch, de-stoner power alimentation and frequency inverter interface are all integrated into the machine and need no extra infrastructure or installation.

Small footprint

Like all our products, the Destoner excels in a small footprint to save floor space at your roastery.

User-friendly

We are always thinking about the roastery day-to-day routine and performance and how we can improve and achieve higher efficiency.

That's why we integrated the Destoner's operation from the main control panel of the roaster.

As a roast master, working at the roastery you would be multi-tasking all day long. This includes operating the roaster, preparing the next batches, and making sure you are keeping your roaster working continuously.

These batches won't be preparing themselves, so operating the gear from one central point is something that you will enjoy, without the need to move between different control boxes and switches.

Why you need a Destoner

From the moment the coffee beans are picked until they reach the consumer's serving cup, it takes a long road with several stopping points where the beans need to be processed and sorted.

These processes include harvesting, picking, conveying, carrying, drying, washing, pulping, sorting, bagging, and transporting to the green beans' warehouse.

Coffee, as with many other natural commodities, contains a minor percentage of such particles such as small stones, falling pieces of metal from machinery, wooden sticks, and similar bits.

Despite the sorting and bagging process, some foreign objects find their way into the coffee bag and the beans inside, and eventually end up landing inside the coffee roaster's drum.

All coffee beverages require roasting and grinding before preparation.

If a stone or a similar foreign object reaches the grinder, it might cause severe mechanical damage, or even complete dysfunction of the grinder itself.

Moreover, it can endanger the roastery's reputation and harm the brand value in the eyes of the consumer.

The purpose of the Destoner is to separate these stones and particles from the roasted coffee, before the roasted beans are bagged or ground.

Technical Specifications

Materials:

Stainless steel/Carbon steel

Dimensions:

74(w) X 40 (d) X 1950(h) cm

29(w) X 16(d) X 768(h) inch

Weight:

100 kg / 220 lb

Electrical specifications:

Single phase 220-240V AC

50/60hz, 1500W

Holding capacity:

30 kg (66 lb)



Blower Speed Control

