

## Machine Specifications

Items	Specifications	
Туре	IHRK-007-3	
Electrical Power	3P 200-220V (50/60Hz) 125A	
Required Power Capacity	25.2kVA~3000kVA	
IH Inverter	7kw×3	
Effective Heating Area	ΟDφ216.3×L1200mm	
Temp. Control	PID Control (Up to 350°C) 3 zones	
Heating Coil	Copper Tube (water cooling: 200cc/min. required)	
Rotating Speed of Kiln	~30r.p.m (Inverter Control)	
Inclination Angle of Kiln	Max. 5 deg	
Screw feeder Speed	~90r.p.m (Inverter Control)	
Screw Feeder Capacity	120 kg/h by sesame seed case (depend on metrical)	
Machine Weight	Approx. 120kg	

<sup>\*</sup>The heated steam generator is optional.

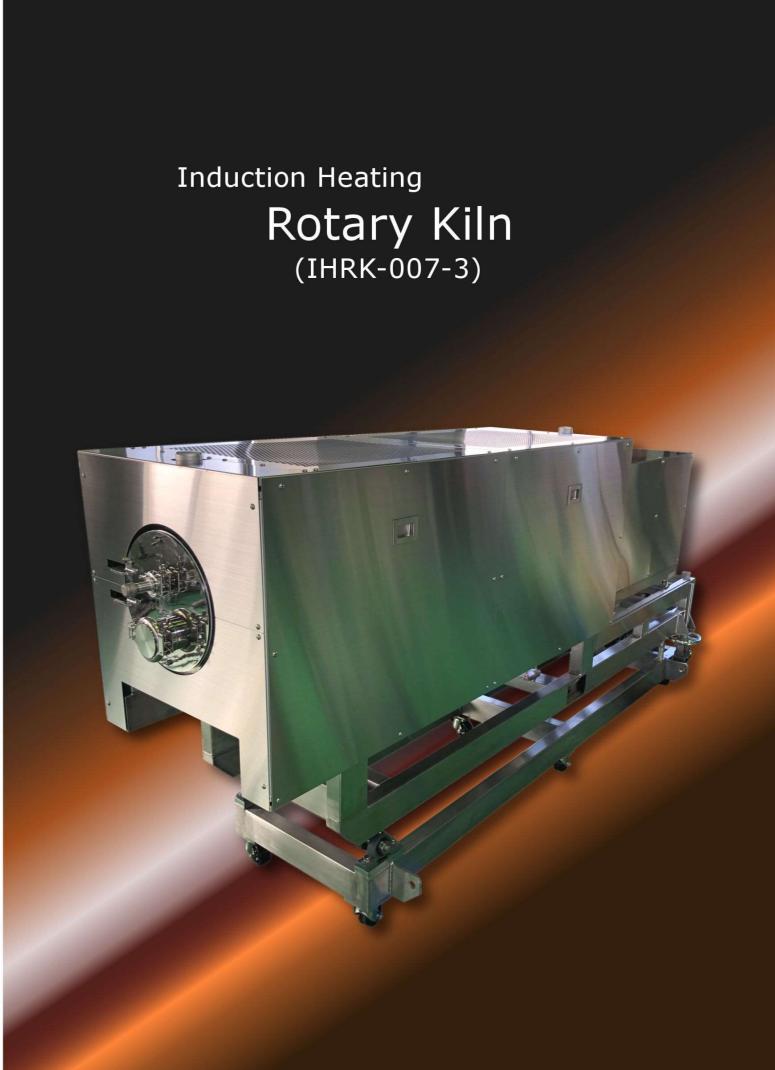


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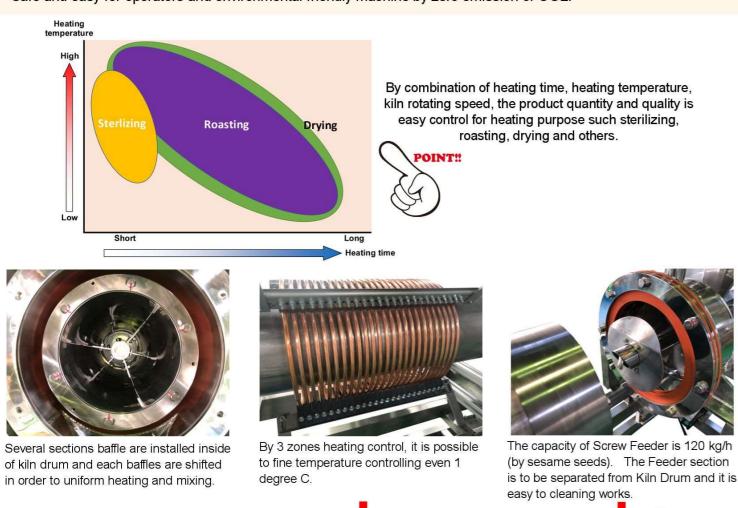
This Continues Rotary Kiln is to be applies Induction Heating technology and has a capability to add the Super Heat Steam injection.

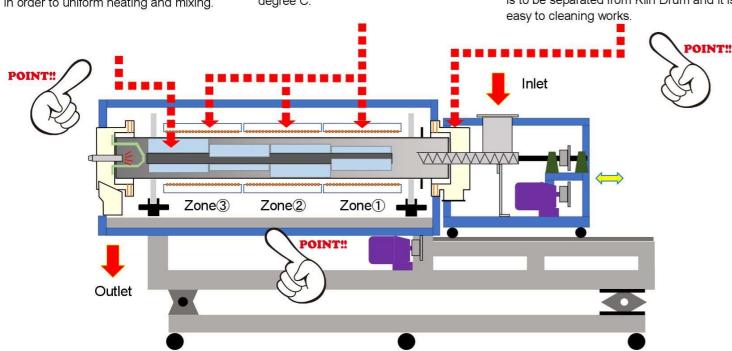
This IH heat treatment is suitable for sterilizing, drying, roasting and bulking of coffee beans, sesame seeds, nuts, tea leaves and others.

By adding Super Heat Steam, the inside of kiln is keeping less oxygen environment and the heat treatment is conducted under anti-oxidizing effect, and also safety from fire accident by oil mist.

#### [Features]

- By comparison with gas firing, Induction Heating is doing easy and accurate temperature control.
- Due to High Heating Efficiency such as more than 90%, the working environmental is keeping good conditions by less heating exhaust and it is possible to reduce air conditioning power.
- No firing and no possibility of incomplete combustion. Less possibility of fire accidents. Safe and easy for operators and environmental friendly machine by zero emission of CO2.





### [Coffee Beans Sterilizing & Roasting]

Roasting Degree	Roasting Step	Roasting Time	Flavor	Difficulty
Light	Light Roasting	Short	Acidity	Difficult
	Cinnamon Roasting			
Medium	Medium Roasting			
	High Roasting			
Deep	City Roasting			
	Full City Roasting			
Extra Deep	French Roasting			
	Italian Roasting	Long	Bitter	Easy



#### [Sesame Seeds Sterilizing & Roasting]

	Deep Roasting	Light Roasting	
Roasting Method	High Temp. & Deep Low Temp. & long time		
Color	Deep Brown	Light Golden Brown	
Flavor	Fragrant	Natural	
Temperature	more than 200 °C	160~200°C	



[Nuts Sterilizing, Drying & Roasting]

Cashew Nuts, Walnuts, Peanuts, Almond,
Pistachio and other Nuts



[Tea Leaves Sterilizing, Drying & Roasting]

Sterilizing for Tea Leaves and Roasting for fragrant flavor.
Hojicha-Tea, Oolong Tea, Du Zhong Tea, Pu'er Tea and others

