

Zonda.  
**Craft roaster for  
barley and malt.**

# The new Zonda craft roaster.

## Flexible solution for barley and malt.



Roasting barley and malt is an art that requires significant process expertise in order to obtain the desired end product properties such as extractable color and product yield.

For more than 50 years, Bühler Barth has been providing smart and safe technology for the signature roasting of barley and malt in order to develop individual color and flavor styles (e. g. caramel, crystal, “winter warm”, chocolate and roasted malt) with reproducible processes. Leading breweries and malting plants have been using Bühler Barth roasting systems successfully and with satisfaction for decades.

The Zonda roaster is a tailor-made solution for craft market requirements and is specifically designed for small breweries and malting plants.

Based on a unique operating principle the roasting system combines roasting and quenching for optimal color and taste development in a single machine.

The newly developed Zonda 100 roaster enables craft breweries and small malting plants to achieve optimal recipe differentiation within a 60–100 kg batch process. The roasting process is strictly conductive with the focus on craft roasting. The roaster is able to roast a wide range of products.

Specific roasting profiles enable end product differentiations with regard to flavor and dye potential, resulting in an almost boundless variety of recipe developments for maximum differentiation.

### **Added value for the customer:**

- Reliable and flexible state-of-the-art technology from the market leader in various roasting applications
- Batch roasting allowing a reproducible artisan and craft-roasting profile and automatic processing
- Tailor-made barley and malt roaster for the demands of small, medium and large breweries and malting plants
- Support in product development from Bühler pilot plants and laboratories
- Worldwide maintenance and services for maximum machine utilization and efficiency



EBC 2.5 – 3.5 (1.4 – 1.8 SRM)



EBC 3.0 – 7.0 (1.6 – 3.1 SRM)



EBC 3.5 – 5.0 (1.8 – 2.3 SRM)



EBC 14 – 16 (5.7 – 6.5 SRM)



EBC 120 (45.7 SRM)



EBC 150 (57 SRM)



EBC 300 (113 SRM)



EBC 500 (189 SRM)



EBC 900 (340 SRM)

The Zonda roaster is a result of the systematic ongoing development process of proven large-scale drum roasters. It is the small-scale answer to the market demand for signature-flavored and dark craft beer.

An easy process control system and the conductive heating allow recipes to be developed for the whole product spectrum available on the market. Furthermore, the option of water

addition during the conductive roasting process allows an increased stewing reaction time leading to new artisan recipes and taste creation.

The size of 60–100 kg per batch and the attractive price permits small-scale craft roasting. The Zonda roaster makes it possible for the passion of craft breweries to evolve upstream to the roasting level at industrial quality.



Zonda craft roaster for small and medium-sized companies

### Technical data

**Dimensions:**

A: 4,270 mm

B: 2,550 mm

C: 3,130 mm

**Roasting system:**

Conductive drum roasting

**Hot air system:**

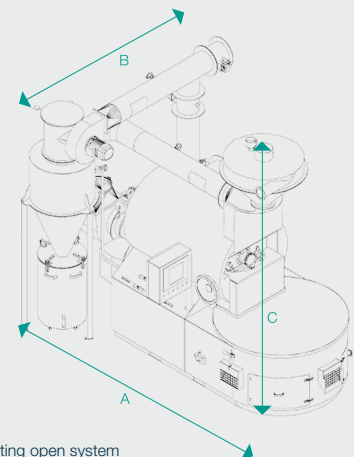
Air recirculation or non-recirculating open system

**Heat generation:** Fully variable LPG burner

**Batch size:** 60–100 kg per batch

**Optimal recipe differentiation for small-scale roasting**

- Production of whole product spectrum
- Craft roasting: Option to prolong the stewing process
- Easy process control
- Attractive installation cost



## **Bühler Barth GmbH**

Daimlerstr. 6  
D-71691 Freiberg am Neckar  
Germany

T +49 7141 705-0  
F +49 7141 705-100

[bbar.info@buhlergroup.com](mailto:bbar.info@buhlergroup.com)  
[buhlergroup.com/cocoa-and-nuts](http://buhlergroup.com/cocoa-and-nuts)

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