

A close-up photograph of coffee beans, showing their natural brown and reddish tones. The image is overlaid with a large, semi-transparent circular graphic that transitions through colors: orange at the top, green in the middle, and teal at the bottom. The text is contained within a white rounded rectangle on the left side.

The new Zonda RS.  
**Craft and gourmet  
roaster.**

# The Zonda RS craft and gourmet roaster.

## A flexible solution for cocoa nibs and beans.



Manufacturers of gourmet cocoa are intuitively skilled when it comes to selecting raw materials, in particular those that will help to produce the desired taste profile during roasting. What sets them apart is their ability to identify the special properties of the raw materials and how these will influence and enhance flavor during roasting.

Care is taken to achieve the right balance between the developed flavors and those that are dispersed or retained in order to maintain or accentuate the specific characteristics of the raw cocoa. The Zonda 100 RS was developed in order to meet these requirements. The conductive heating process allows cocoa nibs to be enhanced and the bean roasting flavor developed thanks to the use of a humid atmosphere during roasting.

The advantage of such technology is homogeneous roasting that improves flavor development and process control. The additional device available as an option provides further

possibilities for differentiation, especially during nib roasting, such as adding an alkali or a reducing sugar solution.

With regard to food safety, an integrated water injection system ensures microbial inactivation of vegetative microorganisms such as Salmonella (log 5–6 at a product temperature of 120 °C), in particular for nib roasting.

The newly developed Zonda 100 RS roaster allows craft and gourmet plants to achieve optimal recipe differentiation within a 70–100 kg batch process. The roasting process is strictly conductive, with a focus on craft and gourmet roasting.

### Added value for the customer:

- Reliable and flexible state-of-the-art technology for roasting with a focus on flavor
- Batch roasting enables a reproducible artisan and craft-roasting profile and automatic processing
- Tailor-made cocoa based on recipe flexibility and the optional addition of solutions
- Microbial safety with a validation option (inactivation of vegetative microorganisms; log 5–6 at 120 °C)
- Product development support from Bühler pilot plants and laboratories
- Worldwide maintenance and services for maximum machine utilization and efficiency



The Zonda RS craft and gourmet roaster for small and medium-sized companies

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

The Zonda RS 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-flavor chocolate.

The straightforward process control system and conductive heating allow recipes to be developed for the entire spectrum of products available on the market. Furthermore, the option of adding water or solutions during the conductive roasting process speeds up the Maillard reaction time, resulting in new artisan recipes and taste creations.

Batch sizes of 70–100 kg and an attractive price make it ideal for small-scale craft roasting. The Zonda RS roaster allows a craft brewery's passion to evolve upstream to the roasting level with industrial quality.

### Technical data

**Dimensions:**

A: 4,270 mm

B: 2,550 mm

C: 3,130 mm

**Roasting system:**

Conductive drum roasting

**Hot air system:**

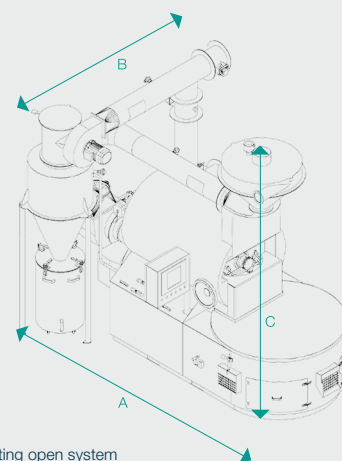
Air recirculation or non-recirculating open system

**Heat generation:** Fully variable LPG burner

**Batch size:** 70–100 kg per batch

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

- Production of entire product spectrum
- Gourmet roasting: option to prolong the Maillard process
- Easy process control
- Low installation costs



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