Innovations for a better world.

The new Zonda RS. Craft and gourmet roaster for nuts and seeds.
The Zonda RS craft and gourmet roaster.  
A flexible solution for nuts and seeds.

Nuts and seeds processors have outstanding knowledge of their raw materials and how to influence aroma, texture and color during the roasting process to achieve the desired result.

During the nut roasting process, care is taken to achieve the right balance between flavor development, crunch, shelf life and the deactivation of pathogens. The Zonda 100 RS was developed in order to meet all the relevant requirements. The conductive batch roasting process allows processors to enhance flavor development by using a humid atmosphere during roasting.

The advantage of this technology is a homogeneous roasting that improves flavor development and process control, as the Maillard reaction time can be prolonged. An integrated water spray system allows water to be injected during the roasting cycle, which immediately evaporates. The resulting steam results in microbial inactivation of vegetative microorganisms, such as Salmonella, of more than 4 log units.

The new Zonda 100 RS roaster enables small-scale craft roasting, with optimal recipe differentiation within a 70 – 100 kg batch process. The roasting process is strictly conductive, with a focus on recipe differentiation.

Added value for the customer:
– Reliable and flexible state-of-the-art technology for roasting with a focus on flavor
– Batch roasting enables reproducible artisan and craft-roasting profile and automatic processing
– Tailor-made nut and seed products based on recipe flexibility and the optional addition of solutions
– Microbial safety thanks to water injection (optional)
– Product development support from Bühler pilot plants and laboratories
– Worldwide maintenance and services for maximum machine utilization and efficiency
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 gourmet roasted nuts and seeds.

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 improves 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 the passion of artisan nut and seed roasting companies 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 and natural gas burner

- **Batch size:**
  - 70–100 kg per batch

- **Capacity:**
  - 100 kg/h (considering a typical roast cycle time of 60 min/batch volume of 100 kg)