



Experience the Diedrich Difference **SPECIALTY ROASTERS**

Your Roast, Your Way—with Absolute Precision

DIEDRICH®
DiedrichRoasters.com

1.844.343.3742
Chicago, IL | Ponderay, ID
Sales@DiedrichRoasters.com



DR3-E Electric 3 kg Roaster

Hourly Capacity

Up to approx. 26.4 lbs (12 kg)

Based on 4 roasts per hour

Standard Equipment Dimensions

56.625 x 22.25 x 41.5625 in; 1439 x 565 x 1056 mm

(Overall Dimensions May Vary with Optional Items *Table Not Included)

Technical Specifications

Electric Roaster

240Vac Single Phase

The DR-3E is designed to roast
approx. 6.6 lbs (3 kg) of green coffee per batch.

EXPERIENCE THE DIEDRICH DIFFERENCE

Helping Roast Masters Craft The Best Tasting Coffee Worldwide.

- Crafted with solid carbon steel drums to distribute heat evenly.
- Diedrich uses finely-tuned infrared burners.
- Clean and efficient. Designed to prevent exhaust back flow.
- Log and store roasting data profiles via third party software.
- Ability to view roast profile data and control the roaster from any wireless device that supports third party software.
- Comprehensive Roasting Training offered at our state of the art facility in Chicago.



Handcrafted In The USA

Repeatable Roasts for small and large batches. We've gone out of our way to engineer, design, and develop high-quality roasters to help you craft the perfect roast with every batch.



Exceptional Customer Support

We provide exceptional customer service and support focusing on installation, maintenance, & technical guidance.



Hands On Roaster Training

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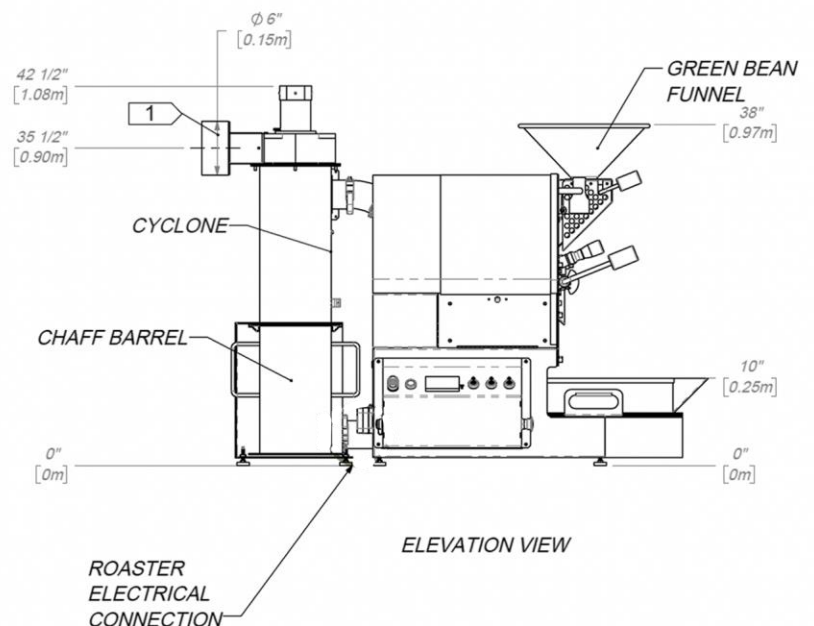
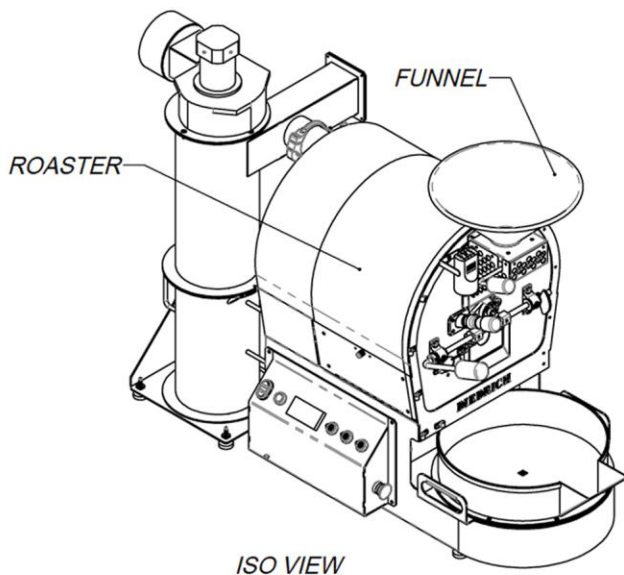
DR3-E

3 kg Batch Roaster

Up to 26.4 lbs / hr
Batch size is approx.
3 kg / 6.6 lbs
of green coffee.

General Information		
	English Units	Metric Units
Green coffee capacity approx., min-max	2.2 - 6.6 lbs	1 - 3 Kg
Dimensions, maximum L x W x H	56.625 x 22.25 x 41.5625 in	1439mm x 565mm x 1056mm
Recommended space, minimum L x W x H	92.625 x 58.25 x 59.5625 in	2353mm x 1480mm x 1513mm
Electrical Information		
Volts AC	240Vac 1PH	

*Table not included



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DR-3 Automated 3 kg Batch Roaster

Hourly Capacity

Up to approx. 26.4 lbs (12 kg)
Based on 4 roasts per hour

Standard Equipment Dimensions

54 x 39 x 68.5 in; 1372 x 991 x 1740 mm
(Overall Dimensions May Vary with Optional Items)

Technical Specifications

Natural Gas or Liquid Propane
110V - 230V / 50 or 60 Hz Single Phase

The DR-3 is designed to roast
approx. 6.6 lbs (3 kg) of green coffee per batch.

EXPERIENCE THE DIEDRICH DIFFERENCE

Helping Roast Masters Craft The Best Tasting Coffee Worldwide.

- Crafted with solid carbon steel drums to distribute heat evenly.
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DR-3

3 kg Batch Roaster

Up to 26.4 lbs / hr
Batch size is approx.
3 kg / 6.6 lbs
of green coffee.

General Information

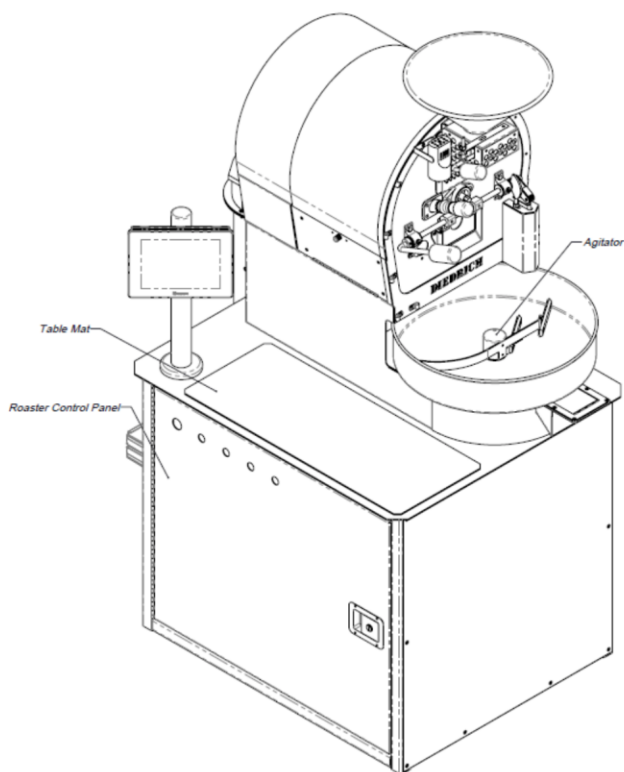
Green coffee capacity, min-max	2.2 – 6.6 lbs	1 – 3 kg
Dimensions, maximum L x W x H	54 x 39 x 68.5 in	1372 x 991 x 1740 mm
Recommended space, minimum L x W x H	120x 105 x 87 in	3.045 x 2.654 x 2.210 m

Gas Information

Gas Types (Ordered gas specific)	Natural Gas / Liquid Propane	
Inlet Pressure LP	12 – 14 inches WC	30-35 mbar
Inlet Pressure NG	8 – 14 inches WC	20-35 mbar
Inlet gas supply connection	1/2 Inch Female NPT	

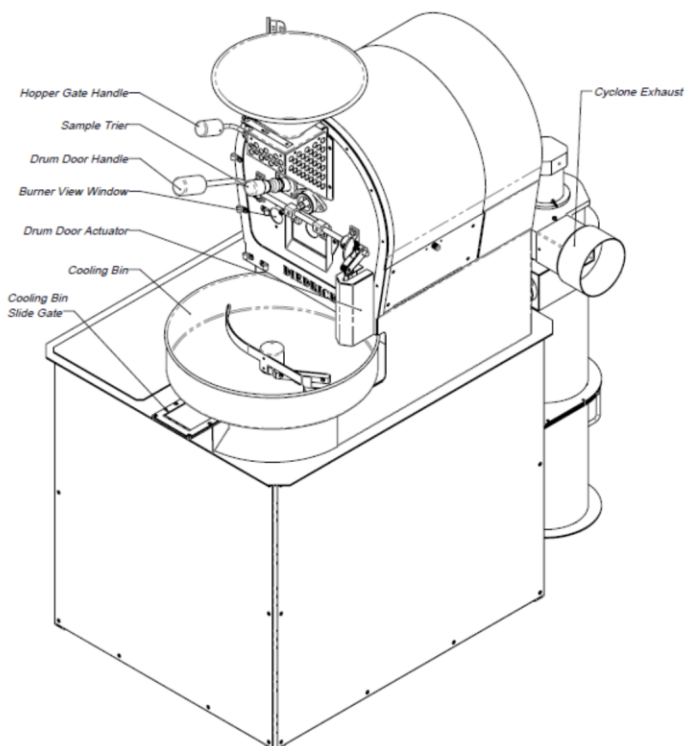
Electrical Information

Volts AC	110 V	230V
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Front Left - Isometric View

Scale 1:8



Front Right - Isometric View

Scale 1:8

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DR-5 Semi-Automated 5 kg Batch Roaster

Hourly Capacity

Up to approx. 40 lbs (18 kg)

Based on 4 roasts per hour

All Roasters are Designed to Roast Half Batches

Standard Equipment Dimensions

81 x 35 x 86 in; 1429 x 2.0574 x 0.889 x 2.184m

(Overall Dimensions May Vary with Optional Items)

Technical Specifications

Natural Gas or Liquid Propane

200 - 240V / 50 or 60 Hz Single Phase

The DR-5 is designed to roast
approx. 11 lbs (5 kg) of green coffee per batch.

EXPERIENCE THE DIEDRICH DIFFERENCE

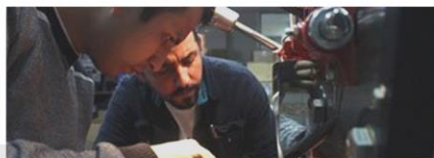
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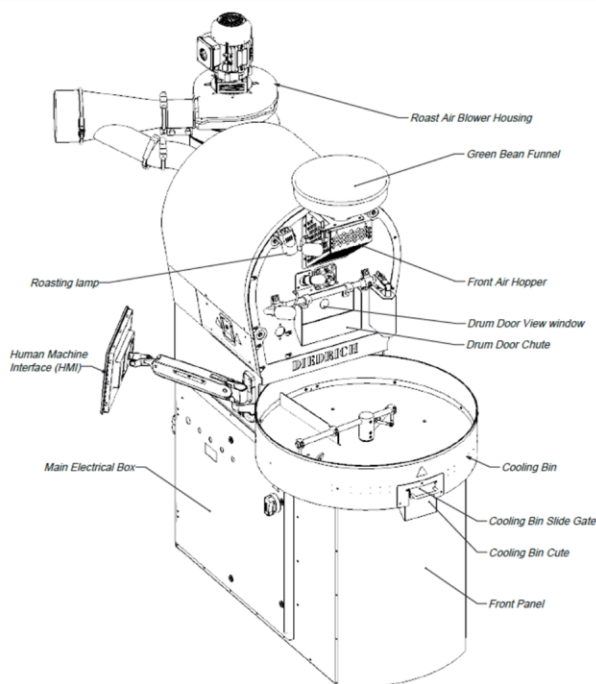
Leadership Through
Technology

DR-5

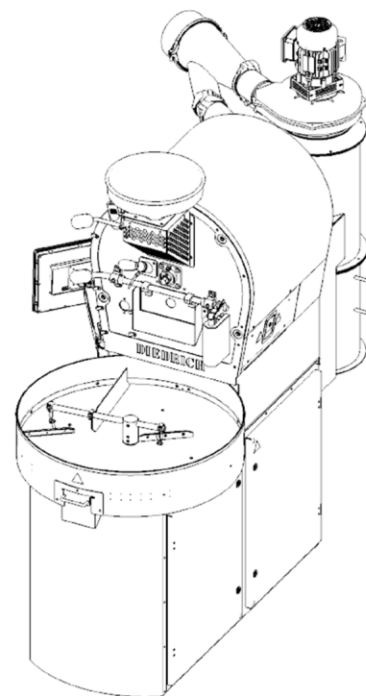
5 kg Batch Roaster

Up to 40 lbs / hr
Batch size is approx.
5 kg / 11 lbs
of green coffee.

General Information		
Green coffee capacity, min-max	5.5 - 11 lbs	2.5 - 5 kg
Dimensions, maximum L x W x H	81 x 35 x 86 in	2.0574 x 0.889 x 2.184m
Recommended space, minimum L x W x H	153 x 112 x 104 in	3.886 x 2.845 x 2.641 m
Gas Information		
Gas Types (Ordered gas specific)	Natural Gas / Liquid Propane	
Inlet Pressure LP	12 – 14 inches WC	30-35 mbar
Inlet Pressure NG	8 – 14 inches WC	20-35 mbar
Inlet Gas Supply Connection	1/2 Inch Female NPT	
Electrical Information		
Volts AC	200-240VAC 1 phase	



Front Left - Isometric View
SCALE 1:12



Front Right - Isometric View
SCALE 1:12

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DR-12 Automated 12 kg Batch Roaster

Hourly Capacity

Up to approx. 106 lbs (48 kg)

Based on 4 roasts per hour

All Roasters are Designed to Roast Half Batches

Standard Equipment Dimensions

81 x 35 x 86 in; 2.0574 x 0.889 x 2.184m

(Overall Dimensions May Vary with Optional Items)

Technical Specifications

Natural Gas or Liquid Propane

200 - 240V / 50 or 60 Hz Single Phase

The DR-12 is designed to roast approx. 26.4 lbs (12 kg) of green coffee per batch.

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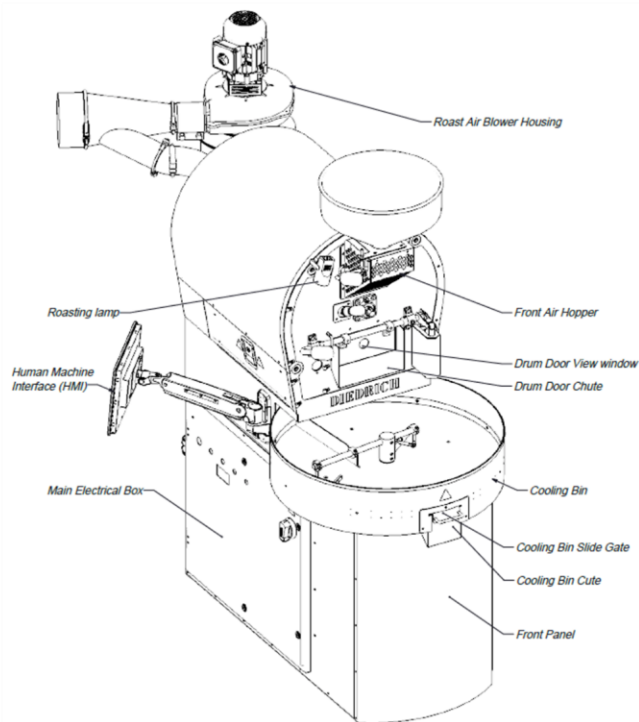
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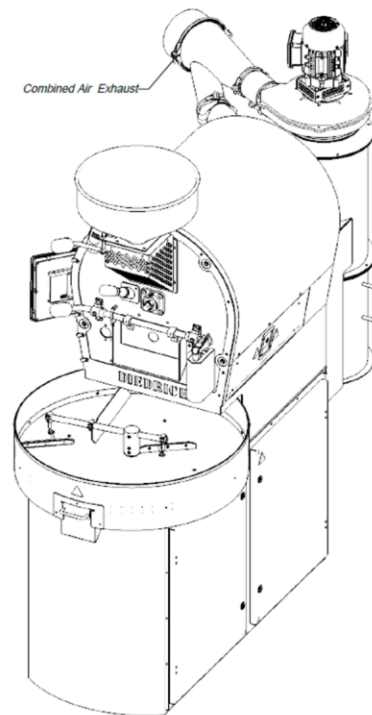


General Information		
Green coffee capacity, min-max	13.25 – 26.5 lbs	6 - 12 kg
Dimensions maximum L x W x H	81 x 35 x 86 in	2.0574 x 0.889 x 2.184m
Recommended space, minimum L x W x H	153 x 112 x 104 in	3.886 x 2.845 x 2.641 m
Gas Information		
Gas Types (Ordered gas specific)	Natural Gas / Liquid Propane	
Inlet Pressure LP	12 – 14 inches WC	30-35 mbar
Inlet Pressure NG	8 – 14 inches WC	20-35 mbar
Inlet Gas Supply Connection	1/2 Inch Female NPT	
Electrical Information		
Volts AC	200-240VAC 1 phase	



Front Left - Isometric View

SCALE 1:12



Front Right - Isometric View

SCALE 1:12



DR-25 Automated 25 kg Batch Roaster

Hourly Capacity

Up to approx. 220 lbs (100 kg)

Based on 4 roasts per hour

All Roasters are Designed to Roast Half Batches

Standard Equipment Dimensions

109 x 68 x 105"; 2769 x 1727 x 2667 mm

(Overall Dimensions May Vary with Optional Items)

Technical Specifications

Natural Gas or Liquid Propane

200 - 240V / 50 or 60 Hz Single Phase

The DR-25 is designed to roast approx. 55 lbs (25 kg) of green coffee per batch.

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DR-25

25 kg Batch Roaster

Up to 220 lbs / hr
Batch size is approx.
25 kg / 55 lbs
of green coffee.

General Information

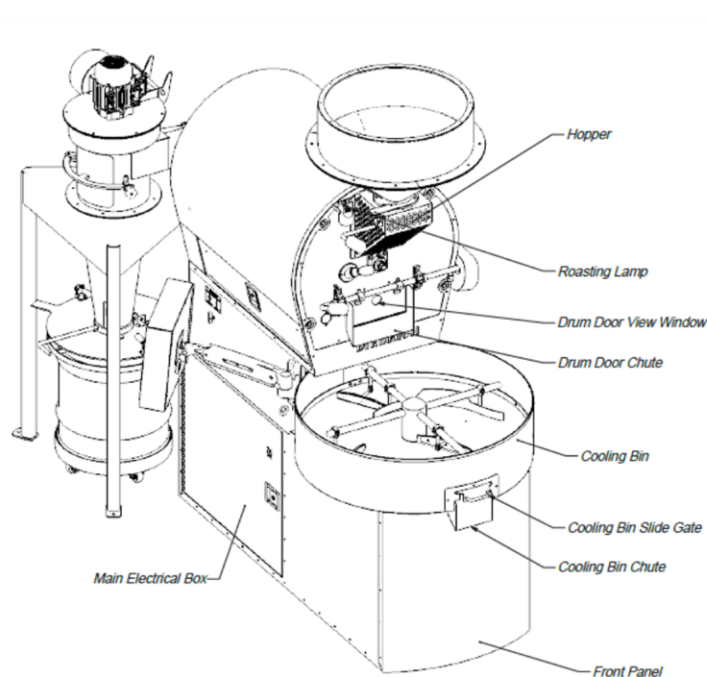
Green coffee capacity, min-max	approx. 34 - 55 lb	approx. 12.5 - 25 kg
Dimensions ¹ , maximum L x W x H	109 x 68 x 105 in	2769 x 1727 x 2667 mm
Recommended space, minimum L x W x H	180 x 104 x 123 in	4.572 x 2.642 x 2.845 m

Gas Information

Gas Types (others if pre-approved)	Natural Gas / Liquid Propane	
Inlet Pressure LP	1-5 PSI	69-345 mbar
Inlet Pressure NG	1-5 PSI	69-345 mbar
Inlet gas supply connection	½ in female NPT on the roaster	

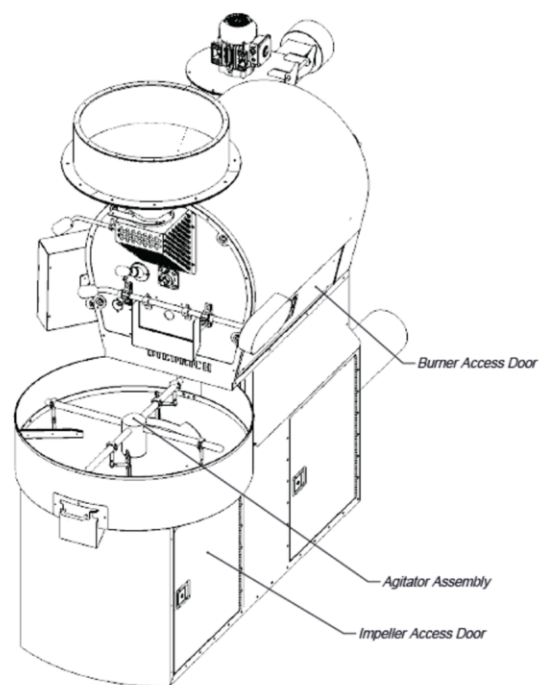
Electrical Information

Volts AC (1-Phase)	200-240V
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Front Left - Isometric View

SCALE 1 : 16



Front Right - Isometric View

Scale 1:16

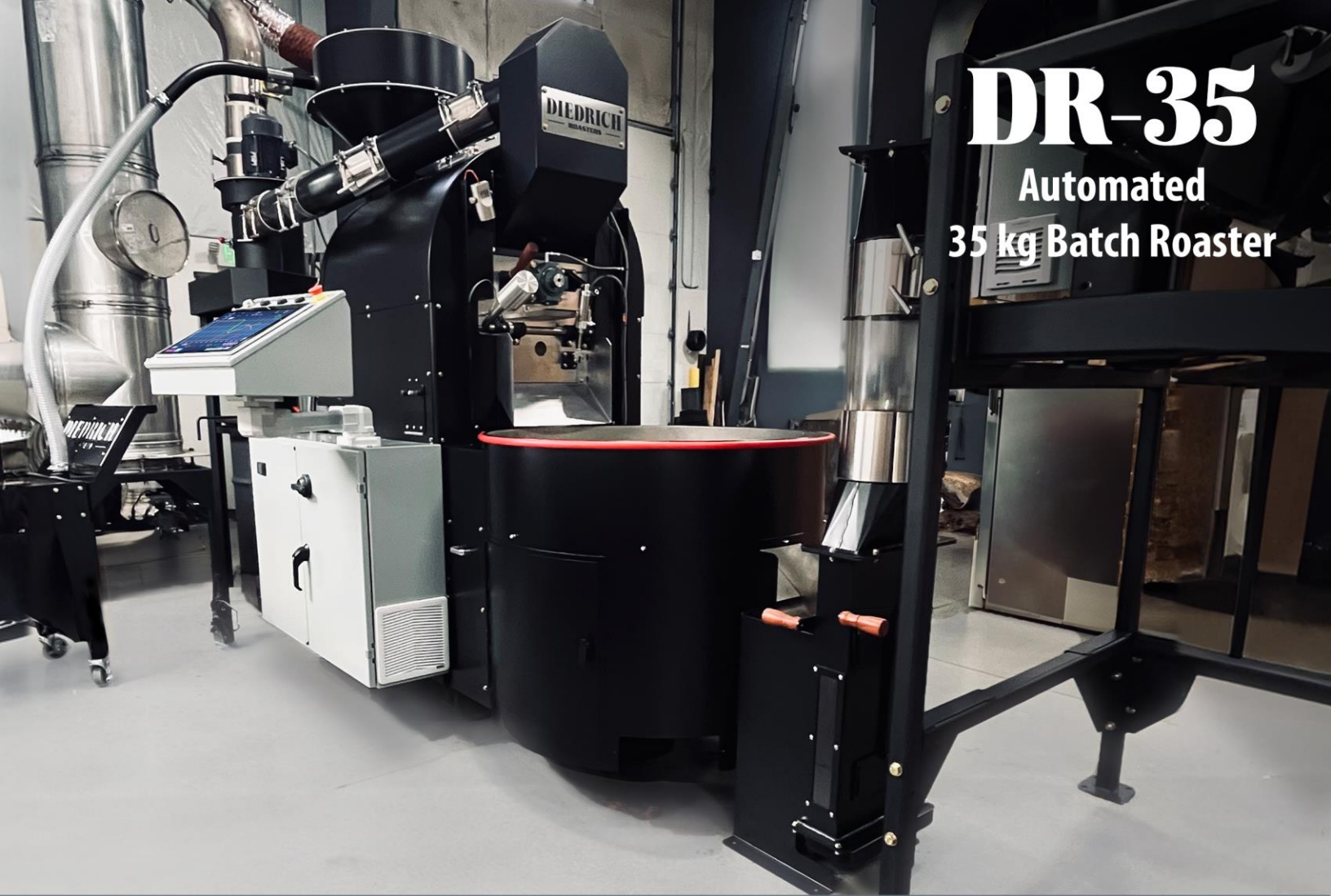
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DR-35

Automated 35 kg Batch Roaster

EXPERIENCE THE DIEDRICH DIFFERENCE

Facility Concept & Design:

Industry expertise providing solutions, guidance, and resources to grow your business.

- Crafted with solid carbon steel drums to distribute heat evenly
- Production and inventory control techniques
- Quality Control System Development
- Process project development
- Equipment specifications & procurement
- Business plan development
- Facility evaluation
- Equipment installation, startup, & commissioning



PROCESS ENGINEERING SERVICES



US-DESIGN, SUPPORT, & SERVICE



ROASTER TRAINING & SUPPORT

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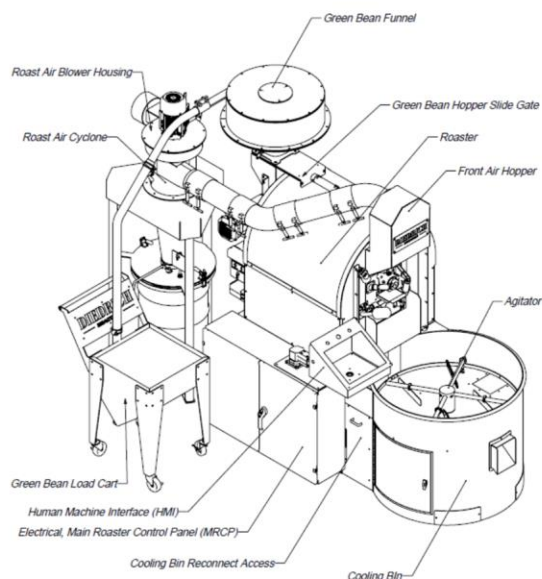
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DR-35

35 kg Batch Roaster

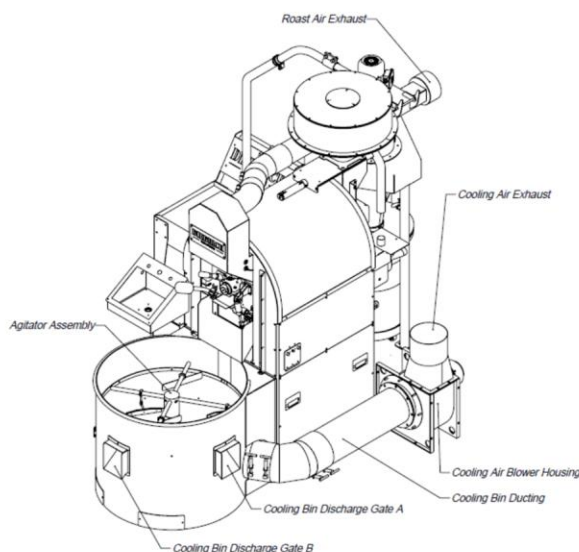
Up to 270 lbs / hr
Batch size is approx.
35 kg / 77 lbs
of green coffee.

General Information		
	English Units	Metric Units
Green coffee capacity approx., min-max	38.5 – 77 lbs	17.5 - 35 kg
Dimensions, maximum L x W x H	128 x 97 x 94 in	3.251 x 2.463 x 2.387 m
Recommended space, minimum L x W x H	200 x 140 x 112 in	5.08 x 3.556 x 2.844 m
Gas Information		
Gas Types (Ordered gas specific)	Natural Gas / Liquid Propane	
Inlet Pressure	1-5 psi	69-345 mbar
Inlet Gas Supply Connection	3/4 Inch Female NPT	
Electrical Information		
Volts AC	200-240V 1 PH	



Front Left - Isometric View

Scale 1:20



Front Right - Isometric View

Scale 1:20

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World-Class Education Facility

Hands-On Training That Will Take Your Craft to the Next Level



Chicago Training Lab

Precision Roasting, Expert Training, Unmatched Support.

Support Beyond Sales

We won't just sell you a roaster and walk away. Our US-Based team is dedicated to supporting you in every way.

Hands-On Training

Gain hands-on training and expert support from day one, ensuring you master your equipment, optimize performance, and maximize your investment.

DIEDRICH® ENVIRONMENTAL CONTROLS



US-Based Customer Support & Training

Optimize performance, prevent downtime,
and reduce operating costs.



Keeping You Roasting with Expert Support & Service

Precision roasting starts with expert support. We're here to support you every step of the way. From expert US-based technical support to comprehensive roasting education and training, we provide the knowledge, tools, and guidance you need to refine your craft and maximize efficiency.

