

- The drum and the fan motor and the burner switch are operated by pressing green buttons.
- During heating the machine up itself, the upper reservoir is filled with raw coffee beans as much as machine capacity allows.
- When the temperature reaches 150°C , the upper lever is pulled in order to release the coffee beans into the drum for roasting.
- The ventilation adjustment is done by using upper fan lever. When desired color is achieved, samples can be taken with a sample control tool.
- When the roasting and sampling process finishes, cooler mixer and cooler fan are operated by pressing relevant green buttons, in the following, front gate is opened to be able to drop beans into cooling pan.
- The cooling process takes 3 to 5 minutes, after finishing cooling process, sliding arm is pulled out in order to empty coffee into the container.
- It is strongly recommended that letting coffee beans to rest for at least 6 hours prior to griding process.

NOTES

- Coffee roasting time varies from 12 to 20 minutes depending on the machinery capacity, type of coffee and moisture level.
- In case another batch is desired to be roasted in the following; Firstly, the drum gate is closed, then the cooler mixer and the cooler fan motors are stopped by pressing the relevant buttons.
- When the roasting process is finished, the front and upper gates are left open, cooler mixer and cooler fan motors are stopped, and the machine is kept operating until the temperature decreases to 80° C to prevent any mechanical or electrical fails.
- After finishing the roasting process, gas flow is cut off;
 - Firstly, from the main gas supply,
 - Then, from the gas valve placed on the machine.

4. Warnings

- Please consider and obey all warning and instruction signs placed on the machine.
- Do not put your hands inside the combustion chamber.
- Do not contact to hot surfaces on the machine body.
- Avoid contacting any rotating part of operating machine.
- Do not put your hands into cooler mixer.
- Do not open the electric control panel cover while power is on.
- Do not put any liquid on the electric control panel.
- Do not open the top cover during the roasting process.
- When the roasting process finalised swith off the gas source.
- After finished process of coffee roasting, do not stop drum and fan motors until the machine temperature decreases to 80° C .