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COFFEE ROASTING MACHINE

CAFEMINO

MODEL TKMSX 1E

INSTALLATION, OPERATION
MAINTENANCE MANUAL

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1- TECHNICAL SPECIFICATIONS

TYPE	TKMSX- 1E (Cafemino)
BATCH CAPACITY	1 Kg of green coffee
CAPACTY (KG/ H)	Between 3 – 4 Kgs roast per hour. Middle to Dark roast.
WEIGHT (KG)	80
LENGTH (CM)	103
WIDTH (CM)	59
HEIGHT (CM)	81
HEATER CAPACTY (BTU)	8.000 (2.000 kw)
HEATING	ELECTRICAL
VOLTAGE	OPTIONS (100-110-220 -380-415 VOLT , 50 -60 HZ)
RAOSTING TIME	20 MINUTES (Light Roasting) 26 MINUTES (Italian Roasting)

LIST OF MOTORS	KW	A
ROASTING DRUM	0,20	1.6
COOLER- EXHOUSTER	0,20	1.6
MIXER	0,02	0.3
HEATING ELEMENT	1.88	8.2

2- PART LIST

- 1 - ELECTRICAL CONTROL BOX
- 2 - DUST ROOM GATE
- 3 - HOOPER
- 4 - DUST ROOM (CHAFF COLLECTOR)
- 5 - ELECTRICAL HEATER (HEATING ELEMENT)
- 6 - THERMOCOUPLE
- 7 - SAMPLER
- 8 - VIEWING WINDOW
- 9 - HOPPER HANDLE
- 10 - COOLING AND MIXING PAN
- 11- MIXER DUST ROOM GATE
- 12- EXHAUST- COOLING AIR EXIT PIPE
- 13 - DRUM GATE HANDLE
- 14- EXHOUS VALVE
- 15 - DIJITAL THERMOSTAD
- 16 - MOTOR ON - OFF BUTTONS
- 17- COOLING VALVE



Figure 1



Figure 2

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DESCRIPTION OF PARTS

- 1- **ELECTRICAL CONTROL BOX:** All electric circuits is included inside this box. Computer is connected the connection kit which placed near the box.
- 2- **DUST ROOM GATE:** Use for to open and clean inside the dust room. There is two gate on the dust room. Above gate is not usable during the roasting. Do not open it during roasting. You can use the below gate for cleaning the dust room during roasting.
- 3- **GREEN COFFEE HOOPER:** It's used for to put green coffee inside the drum
- 4- **DUST ROOM (CHAFF COLLECTOR) :** Collects the chaffs from exhaust air and not let the chaff go off from the chimney, keeps all chaffs inside the room.
- 5- **ELECTRICAL HEATER:** Enable to
- 6- **THERMOCOUPLE:**Temperature sensor
- 7- **SAMPLER :**Enable to check the beans during the roasting
- 8- **VIEWING WINDOW:** Enable to show roasting inside the drum during the roasting.
- 9- **GREEN COFFEE HOPPER VALVE:** By opening this valve, the green beans fall the drum inside.
- 10- **COOLING AND MIXING PAN:** Enable to mix& cool the roasted coffee and clean the coffee from the last dusts and chaffs.
- 11- **MIXER DUST ROOM GATE:** To clean mixer dust room by opening this gate.
- 12- **EXHAUST AIR EXIT PIPE:** Enable to connect exhaust fan to dust room.
- 13- **DRUM GATE VALVE:** Enable to discharge the roasted coffee from the drum to cooling pan .
- 14- **EXHAUST AIR VALVE:** Enable to adjust the exhaust fan sucktion. By closing this valve getting hot the drum is faster. Before 2 minutes closing the burner, it is enable to roast different type of coffees by adjusting the air suction at the end of the roasting.
- 15- **DIGITAL THERMOSTAT:**Enable to regulate the temperature of the machine so that the machine temperature is maintained near a desired setpoint temperature.
- 16- **MOTOR ON - OFF BUTTONS:** To turn on/off motors and burner
- 17- **COOLING VALVE:**To control air suction during cooling process.

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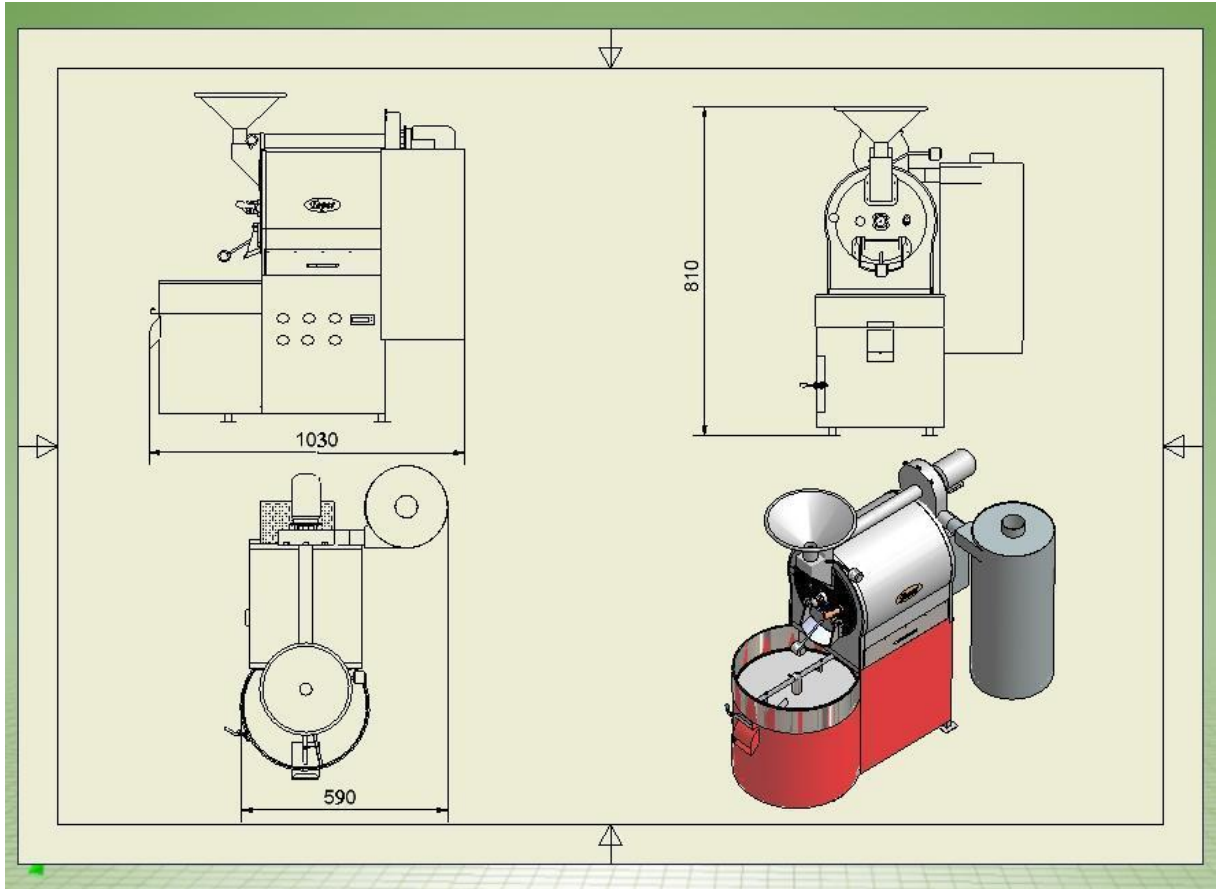


Figure 3

3- TRANSPORTATION

Always use forklift to lift and carry the roasting machine, lift at points A & B (Figure 4).

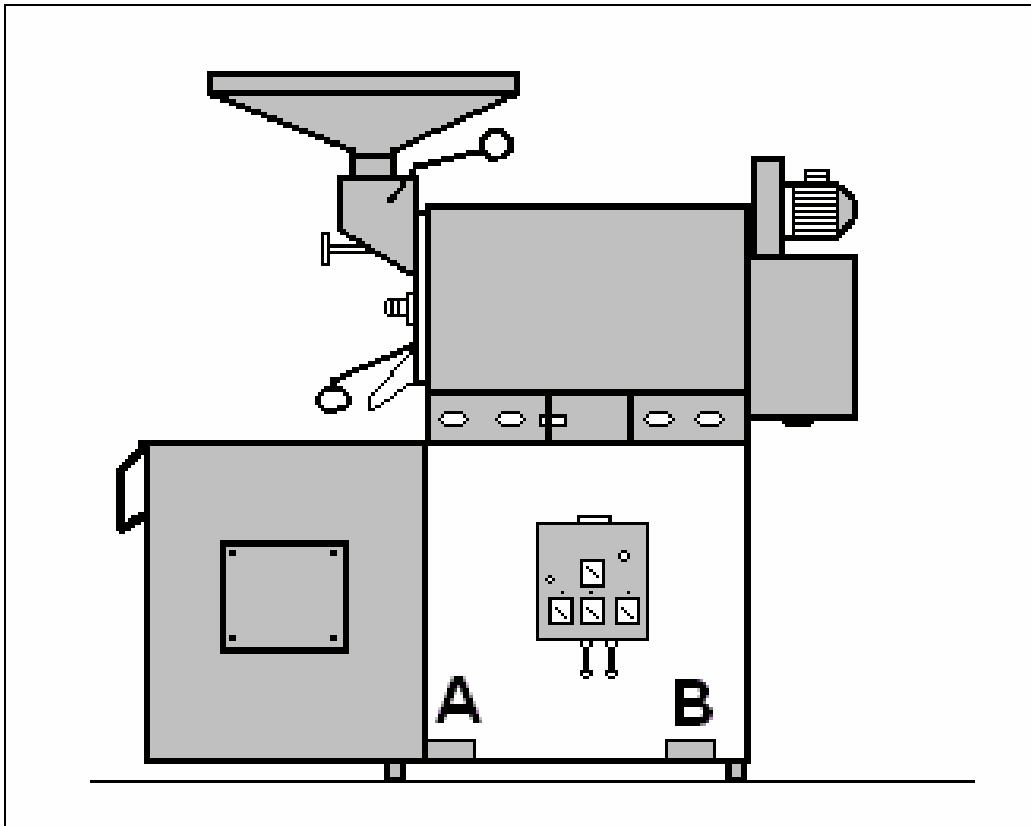


Figure 4



4- INSTALLATION

4.1- Introduction

Read this instruction book carefully and completely before installation and start up. Installation and start up should be done by experienced and authorised service people. For safe installation, start up and guarantee validation, follow the instructions given in this manual step by step.

4.2- Placing the Machine

- * Check the unit carefully after removing the packing material against the transportation damages.
- * Settle the unit on to a good, flat, heat resistant and strong place.
- * Allow suitable working area around the roaster of 1 mt.
- * Do not cover the unit with any material.

4.3-Electrical Connections

All electrical works must be performed by experienced and qualified technicians. All connections should be done in accordance with the local electric regulations and standards. Before starting the unit necessary test and measurements should be done. Main supply Line must be equipped with a fuse and there must be ground connection. Electric installation should be new, old, worn wiring and low voltage will damage the roaster.

4.4- Assembling The Parts

4.4-a Connect the exhaust pipe and cooling fan pipe to the Dust Room as shown in Figures 6

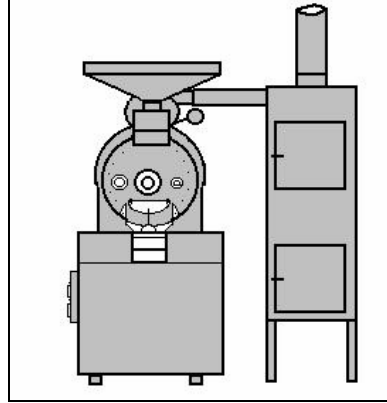


Figure 5

4.4-b Connect the Dust Room smokestack to flue of the building. It is advised to use oval corners instead of angled.

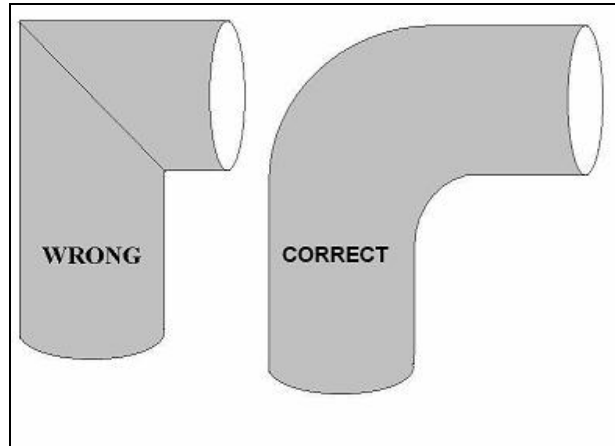


Figure 6

All connection points must be insulated with fireproof aluminium tape Figure 7.



Figure 7

5- BEFORE START UP

! Make sure these steps are followed prior to starting your new Toper Roaster

- Coffee roaster is placed on a smooth level surface,
- Electrical installation should be new and other electrical equipments should not be connected to the same source as roaster
- Coffee roaster should be in a well ventilated area
- Allow for suitable work area around roaster
- Chimney connections must be well connected and insulated
- The coffee roaster operator must be trained and read instruction manual before turning machine on
- In case of problems, you should contact an authorized service representative



6- OPERATING THE UNIT

6.1- Starting

Important : Please note down every roasting process you experience. These notes must include, roasting time, roasting type, coffee type. Those notes will benefit you for roasting different coffee types in the future.

1. Turn on The Main Swtich (look at the figure 2 and the part list)
2. Press the start buttons of Drum and Exhoust. Make sure drum is spinning in correct direction. (look at the figure 2 and part list)
3. Press the start buttons of Burner.
4. Adjust the temperature of thermostat regarding the desired roasting temperature (For temperature setting See thermostat user guide) (look at the figure 2 and part list)

Roasting Levels	Time	Temperature	Feature
Light Roasting Lightest roast	20 min	205°C	Strong acid, yellowish brown color Grain smell exits (weak flavor)
Cinnamon Roastin Light roast	21 min	205°C	Slightly acid, cinnamon color American style
Medium Roasting Light-dark roast	22 min	205°C	Acid and sweat flavors, nut color American style
High Roasting Light-medium roast	23 min	205°C	Acid is stronger than bitter.
City Roasting Medium-medium roast	24 min	205°C	Standard taste Optimal taste and flavor from New York city
Full city Roasting Dark-medium roast	25 min	205°C	Bitter is stronger than acid. Iced coffee and etc
French Roasting Dark roast	26 min	205°C	Strong bitter, rich and unique taste, French style, European cafe ore, iced coffee
Italian Roasting Darkest roast	26 min	205°C	Strong bitter without acid, black Italian espresso, cappuccino



5. Load green necessary green coffee, do not exceed the capacity of drum, to Hopper. (look at the figure 2 and part list)
6. For exampe capacity of TKM-SX 1 is 1 kilogram green coffee. You can load every portions, green coffee quantity in the drum must allow to follow roasting from sampler and viewing window, below the capacity. (look at the figure 2 and part list)
7. Before get the green bean inside , please wait the machine reached the set temperature value one or two times than open the green coffee inlet gate by hopper handle to get green beans inside the drum .
8. When green coffee is get inside the drum the temperature will fall down fastly , because of the temperature of green beans and humidity of the green beans. (look at the figure 9) Than the temperature will be higher .



Figure 9

9. Close the product inlet gate after all green coffee got into the drum . (look at the figure 2 and part list)
10. The roasting time depends on the roasting desired. Follow roasting process from viewing window and by taking samples from the sampler. (look at the figure 10)
11. When the coffee reaches desired roasting degree, start the Mixer by pressing “mixer on” button and then take coffee to cooling tray by opening drum cover (12). Open the Cooling Valve. After 30 seconds from discharging coffee to cooling tray stop the Mixer by pressing its stop button. Mixer does not have any effect on cooling the coffee, instead it may cause brakages to coffee beans by continous mixing. Let cooling fan to work.



12. If roasting will continue with new batch of green coffee, take new batch green coffee to drum after first roasted batch is taken to cooling tray and drum cover is closed. So you can roast new batch simlutenously while first batch is getting cooled in cooling tray.
13. After starting Mixer, open the discharge outlet of cooling tray and wait all coffee to be discharged. When coffee compltely discharged stop the Mixer again.
14. Roasting personel has to be carefull with coffee, experencing for first time. Because coffee shows different roasting curves. Saving data for different coffee roasting times and lose percentage will help roasting personel.

After all coffee is discharged close the cooling tray front cover.

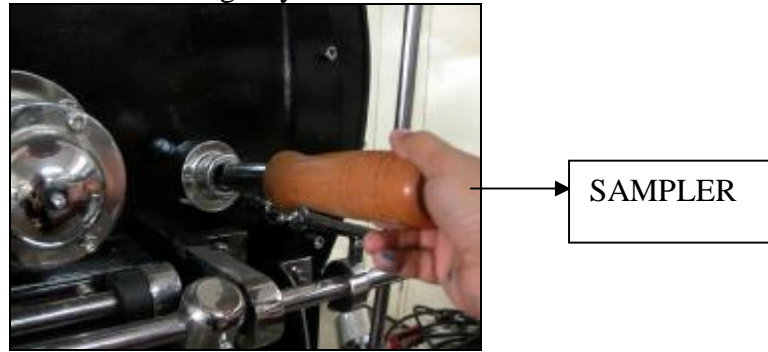


Figure 10



Figure 11

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*** Important Highlights for Coffee Roasting ;**

A) Roasting time differs because of :

- Coffee type
- Humidity of coffee
- Temperature of the environment where green coffee is stored
- Desired colour and aroma of roasted coffee

B) At First and Second roasts in the beginning of day, roasting time may be longer because of ;

- Temperature of environment where machine is running
- Machine is reaching Average roasting temperature

C) Roasting time is a process. Coffee beans unbelievably changes through roasting process. While volume of a bean gets larger its weight gets lower. Regarding to desired colour and aroma the change in the volume and weight is between 12% and 20%. For example 60 kg of green coffee in a normal jug bag, After middle roasting will not fit to the jug bag and it will require 1 ½ jug bag. Also the weight of total coffee will fall to 52 kg from 60 kg.

Thousands of different types of aromas arise. Roasting arises aroma, caffeine, sugar and roasting ratio affects aroma, caffeine and sugar degree.

D- In the roasting process, coffee first lose humidity. Then its colour starts to turn into yellow. After that point the chaff of the coffee starts to peel. Those chaffs (Dust) is taken to Dust Room (Chaff Collector) by suction fan. Through the ending time of roasting, colour of the coffee starts to get dark and its aroma starts to change. The colour steps to cinnamon, then Brown and later dark Brown. Roasting personel can follow the changes through sampler spoon and glass window. When coffee reaches desired colour and aroma, coffee must be immediately taken to cooling tray, in opposite situation current temperature of coffee keeps roasting and will make change in colour and aroma.

6.2- Turning off the Roaster

If roasting process will not continue with new batch of green coffee stop the roaster by following steps.

1. Turn off the electrical heater switch.
2. Keep drum and exhaust motors run, green coffee inlet cover closed, until temperature falls down to 60 C. If Drum and Exhaust motors are switched off before temperature falls down 180 C there is a risk of deformation in the drum
3. Switch off the drum motor and exhaust fan



4. Turn off the main switch
5. Empty the bin located under Chaff Collector

7-SERVICE

In times of failures or brakedowns, no repair intervention or part replacement must be made by user. In any trouble please contact authorised technical service, seller or manufacturer at following address ;

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8- TROUBLESHOOTING

8.1- Drum friction sound

A- If there is friction sound on drum, drum needs adjustment with regards to instructions in the adjustment section of manual or

B- Bearings are need to be lubricated or greased.

8.2- Green Bean in Dust Chamber

If green coffee bean is seen in dust chamber,

Reason : Green coffee is loaded into drum before enough heating of drum.

Solution : Load green coffee to drum after drum temperature reaches to necessary temperature.

8.3- Roasting Time Is Long

If the roasting period takes longer than it has to be,

a- Reason : Electrical voltage low.

Solution : Check the electrical systems.

b-Reason : Flue pipes are narrow and effecting burner system

Solution : Check pipes, angelic corners and narrow pipes have effect on burner performance

c- Reason : Hopper cover left open (look at the figure 2 and part list)

Solution : Cover has to be strictly closed after loading green beans to drum.

9- MAINTENANCE

9.1- Periodical Maintenance

SUGGESTED OPERATIONS	FREQUENCY
Emptying the chaff collector (look the chaff collektor clean operation)	every 5 roastings
Cleaning the sifter of the Cooling tray (Figure 16)	every 500 hours
Cleaning exhoust fan	every 500 hours
Cleaning the insides of the pipes	every 500 hours
Cleaning of the inside of the exhoust Fan	every 500 hours
Cleaning the viewing window	every 500 hours
Cleaning temperature thermocouples	every 500 hours
Checking the drum adjustment (distance between drum and head)	every 30 days
Greasing the drum slide guides and drum front bearing use molybdenum bisulphide (mos2) grease (look the figures 17 – 18)	every 4 mounths

Photos are showing uncleaned pipes :



Figure 15



Figure 16



Figure 17



Figure 18

9.2- Cleaning the Chaff Collector (Dust Room)

Emptying the chaff collector (every 5 roastings)

1. Open the Dust room gate
2. Clean the dust room.
3. Close the Dust room gate.

Note: The cleaning of Dust Room can be done while roasting machine is operating.

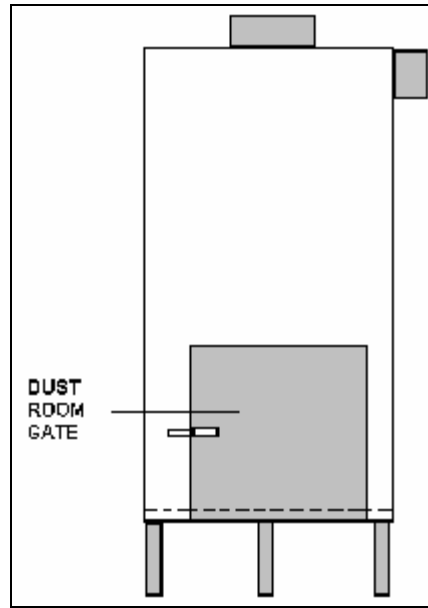
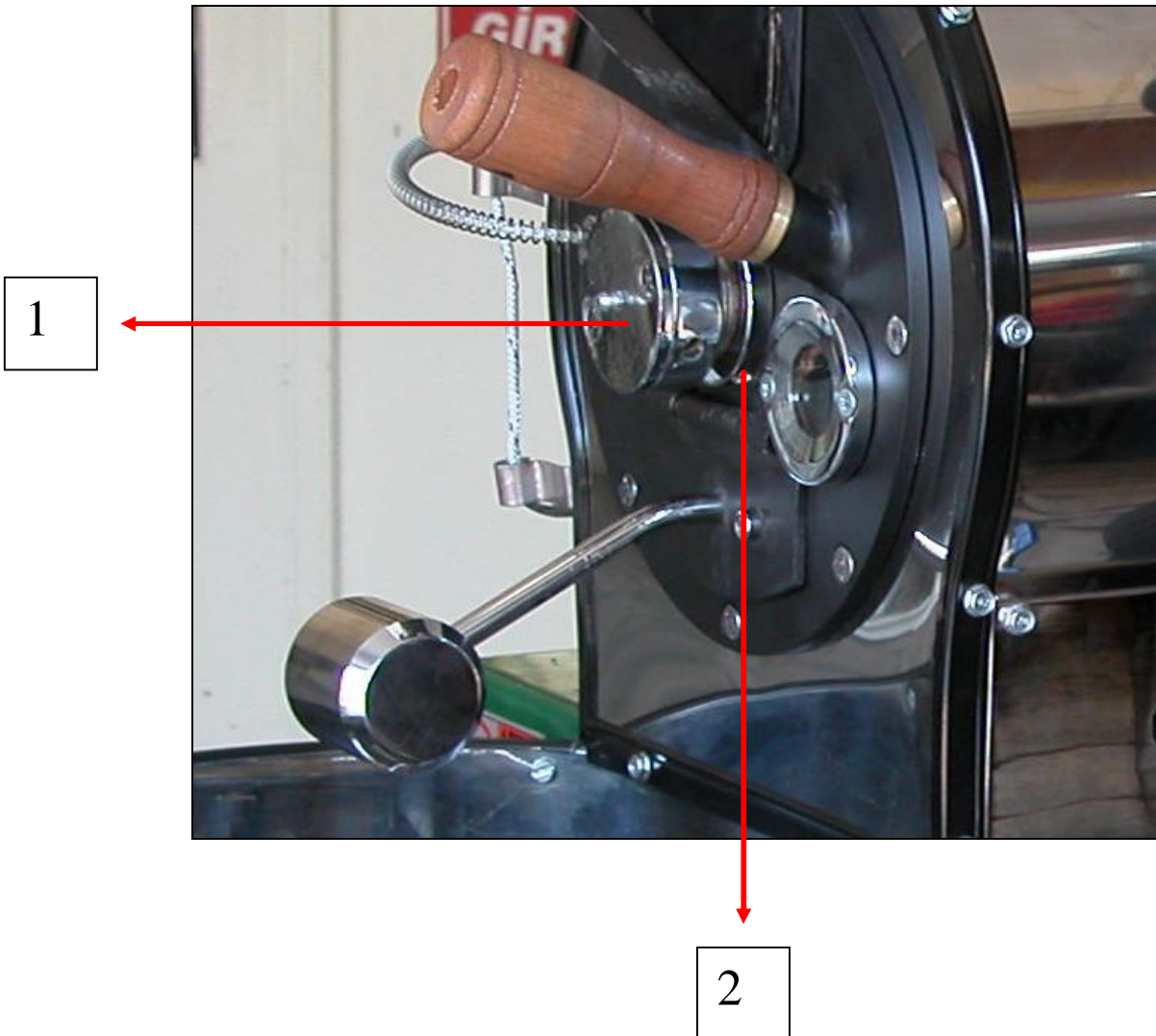


Figure 19

9.3- Adjusting the Drum

- A- Drum Adjustment ;
- 1- Run the machine
 - 2- Dont fire burners. Only drum must be spinnig.
 - 3- Loosen the screw (No 2 in photo below). This screw is to fix Drum adjustment part.
 - 4- Adjust the drum by turning adjusting part (the round metal part No 1 in photo) into anticlockwise direction. While turning Adjustment part this will draw drum near front plate and reduce the gap. When there no gap remains between you will start to hear crape and friction noise. Then return Adjusting part 1 full tour back and let some little gap to be to eliminate crape.
 - 5- Then tighten up the screw No 2 to fix drum adjustment part again

Now your drum is adjusted.






9.4- ADJUSTING THE THERMOSTAT OF TEMPERATURE


To roast different coffee different roasting temperatures are used. To adjust the roasting temperature the working temperature of the burner has to be fixed. The burner temperature can be controlled by digital thermostat by setting maximum and minimum working temperature. For example if it is set (215 C) to maximum it is the maximum working temperature of burner and when (215 C) is indicated in the digital screen the burner stops working only ignition pilot keeps burning. As factory default set the thermostat has a set points when first started and it has to be changed regarding to roasting temperature requirement.


Getting down the set point ;



1. If you push one second this  button , you see the set value which is set before . If you want to change this set value ;



2. push the  butoon for 3 second , you see the set value , If you want to set a

new value , push the  button and get the temperature down.

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Example :



A) Push the TC1311 button and you see 215 C , If you want to set the value 214;



B) Push continuous the TC1311 button , You see the degree down on the screen , stop pushing when the degree comes to 214 which you want.. This is the new set value : 214 C

Note : During the changing temperature , if you stay 5 second at same degree with doing nothing , the degree comes to set value.

Getting up the set point ;




A)Push the button and you see 215 C , If you want to set the value 216;

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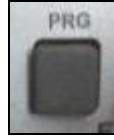
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B) Push continuous the  button , You see the degree up on the screen , stop pushing when the degree comes to 216 which you want.. This is the new set value : 216 C

Note : During the changing temperature , if you stay 5 second at same degree with doing nothing , the degree comes to set value.



Note : the  button is a special programme button so please donot touch this button.



PROBLEM	POSSIBLE REASONS	POSSIBLE SOLUTIONS
sound comes from drum	THE DRUM ADJUSTMENT BROKE DOWN	ADJUST THE DRUM
	BEARINGS NEED TO BE GET GREASY	GREASE THE BEARINGS
		PLS SEE ON MANUAL BOOK DRUM ADJUSTMENT PART
GREEN BEANS COME OUT FROM DRUM	THE DRUM ADJUSTMENT BROKE DOWN	ADJUST THE DRUM
		PLS SEE ON MANUAL BOOK DRUM ADJUSTMENT PART
DIFFERENT COLORED ROASTED COFFEE	THE ROASTING SYSTEM CANNOT BE APPLIED WELL	CLOSE THE BURNER AND CONTINUE ROASTING TWO MINUTES
	THERE MAY BE DIFFERENT ORIGIN GREEN BEANS INSIDE	BEFORE OPEN THE DRUM GATE
		ROAST DIFFERENT COFFEE SEPARATELY THAN MIX THEM TOGETHER
LONG ROASTING TIMES	GREEN BEAN DISCHARGING VALVE MAY BE OPEN	CLOSE GREEN BEAN DISCHARGING VALVE
	BURNER CAPACITY IS NOT ENOUGH (ONLY HOT AIR ROASER)	DECREASE THE BURNER CAPACITY
	EXHAUST AIR ADJUSTMENT VALVE BROKEN DOWN	ADJUST THE EXHAUST AIR VALVE
	LOW GAS PRESSURE	CHECK THE GAS PRESSURE , IT HAS TO BE 30 MBAR
	BURNER NOZZLES DONOT FIT WITH YOUR GAS TYPE	USE CORRECT NOZZLES FOR YOUR GAS TYPE
	DIRTY EXHAUST FAN	CLEAN THE EXHAUST FAN
	DIRTY CHIMNEY PIPES	CLEAN THE CHIMNEY PIPES
BURNER PILOT DONOT LIGHT	LOW GAS PRESSURE	CHECK THE GAS PRESSURE , IT HAS TO BE 30 MBAR
	BURNER FAILED	CHECK THE ELECTRICTY FOR MACHINE
	NO ELECTRIC GROUNDED	GROUND THE ELECTRICTY
	BURNER FAILED	IF YOU HAVE A RESET BUTTON , PUSH IT
	PILOT NOZZLE CLOSE WITH A DIRT	CLEAN THE PILOT NOZZLE .ADD A GAS FILTER IN TO THE SYSTEM
	PILOT ELECTRIC CABLE MAY BE DAMAGED	CHECK PILOT ELECTRIC CABLE
	GAS FILTER MAY BE STUCKED	CLEAN GAS FILTER OR REPLACE WITH NEW ONE.

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BURNER LIGHTS BUT GOES OFF	LOW GAS PRESSURE	CHECK THE GAS PRESSURE , IT HAS TO BE 30 MBAR
	ELECTRIC GROUNDED IS NOT ENOUGH	CHECK THE ELECTRICTY GROUND
	THERE IS AN OXIDATION OR LOOSEN ON THE PILOT FLAME CONNECTION AREA	TIGHTEN AND CLEAN THE PILOT FLAME CONNECTION AREA
	NO CONNECTION BETWEEN IONIZATION METAL AND PILOT FLAME	HAVE CONNECT IONIZATION METAL AND PILOT FLAME
	PILOT NOZZLE CLOSE WITH A DIRT	CLEAN THE PILOT NOZZLE .ADD A GAS FILTER IN TO THE SYSTEM
	PILOT ELECTRIC CABLE MAY BE DAMAGED	CHECK PILOT ELECTRIC CABLE
	GAS FILTER MAY BE STUCKED	CLEAN GAS FILTER OR REPLACE WITH NEW ONE.

MAIN BURNER LIGHTS AND GOES OFF	LOW GAS PRESSURE	CHECK THE GAS PRESSURE , IT HAS TO BE 30 MBAR
	ELECTRIC GROUNDED IS NOT ENOUGH	CHECK THE ELECTRICTY FOR MACHINE
	THERE IS AN OXIDATION OR LOOSEN ON THE PILOT FLAME CONNECTION AREA	TIGHTEN AND CLEAN THE PILOT FLAME CONNECTION AREA
	NO CONNECTION BETWEEN IONIZATION METAL AND PILOT FLAME	HAVE CONNECT IONIZATION METAL AND PILOT FLAME
	PILOT NOZZLE CLOSE WITH A DIRT	CLEAN THE PILOT NOZZLE .ADD A GAS FILTER IN TO THE SYSTEM
	PILOT ELECTRIC CABLE MAY BE DAMAGED	CHECK PILOT ELECTRIC CABLE
	GAS FILTER MAY BE STUCKED	CLEAN GAS FILTER OR REPLACE WITH NEW ONE.

BURNER DONOT LIGHT SMOOTHLY	THE ROASTER DRUM GATE IS OPEN	CLOSE THE DRUM GATE
	GREEN BEAN DISCHARGING VALVE IS OPEN	CLOSE THE GREEN BEAN DISCHARGING VALVE
	BURNER AIR ADJUSTING BROKEN DOWN	ADJUST THE BURNER AIR ADJUSTING
	EXHAUST AIR ADJUSTING BROKEN DOWN	ADJUST EXHAUST AIR ADJUSTING VALVE

MIXER DOESNOT TURN	MIXER CLUTCH SCREW LOOSEN	TIGHTEN THE MIXER CLUTCH SCREW
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		PLEASE SEE ON MIXER ADJUSTMENT
THERE IS UNROASTED COFFEE INSIDE THE ROASTER	ELELCTRICTY GONE OFF AND THE MACHINE COMES TO FAILURE POSITION	GET THE MACHINE FAILURE POSITION OFF
	MACHINE ELECTRIC SYSTEM COMES TO FAILURE POSITION	CHECK THE ELECTRICTY
	GAS PRESSURE DECREASE	GAS PRESSURE HAS TO BE 30 MBAR
	BURNER IS ON FAILURE POSITION	PUSH THE RESET BUTTON

DRUM MOTOR DOESNOT WORK	DRUM MOTOR IS ON FAILURE POSITION	CHECK THE ELECTRCITY VOLTAGE
EXHAUST FAN MOTOR DOESNOT WORK	EXHAUST FAN MOTOR IS ON FAILURE POSITION	GET CONTACTOR OR THERMICH ON POSITION , IF THEY ARE OFF POSITION
MIXER MOTOR DOES NOT WORK	MIXER MOTOR IS ON FAILURE POSITION	IF STILL DOESNOT WORK , CALL THE SERVICE
COOLING FAN MOTOR DOESNOT WORK	COOLING FAN MOTOR IS ON FAILURE POSITION	
	VOLTAGE GETS DOWN	

DUST ROOM DOOR GET BURN	THE DUSTS AND CHAFFS DONOT CLEAN ON TIME	CLEAN THE DUST ROOM EVERY 4 ROASTING
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ROASTED COFFEE COOLING TIME IS LONG	COOLING TRAY SIEVES GET CLOSE BY DIRT	CLEAN THE COOLING TRAY
	COOLING FAN GET DIRTY	CLEAN THE COOLING FAN
	THE PIPIES GET DIRTY	CLEAN THE PIPES

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