KUBAN

COFFEE PROCESSING MASTER™

SUPREME Series

Installation & Operation Manual

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KUBAN

COFFEE PROCESSING MASTER™

KUBAN COFFEE ROASTERS

SUPREME series:

SUPREME 1,8

SUPREME 3

SUPREME 6

SUPREME 12

SUPREME 18

SUPREME 24

CE

ATTENTION!

Any wrong assembly may cause service and material damage, injury, or risk of death. Please make sure you have a deep consideration by looking at this user manual!

PLEASE READ CAREFULLY THIS USER MANUAL!

Dear customer, we suggest you read all the articles in this user manual about our machine, which is built up with the latest technology for your current use efficiently. For this reason, we suggest you read all these details which are written in this manual from the beginning to the end step by step and please keep it in a safe please where you can reach easily.

DANGER

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

This user manual will help you to install your machine rapidly in a safe way.

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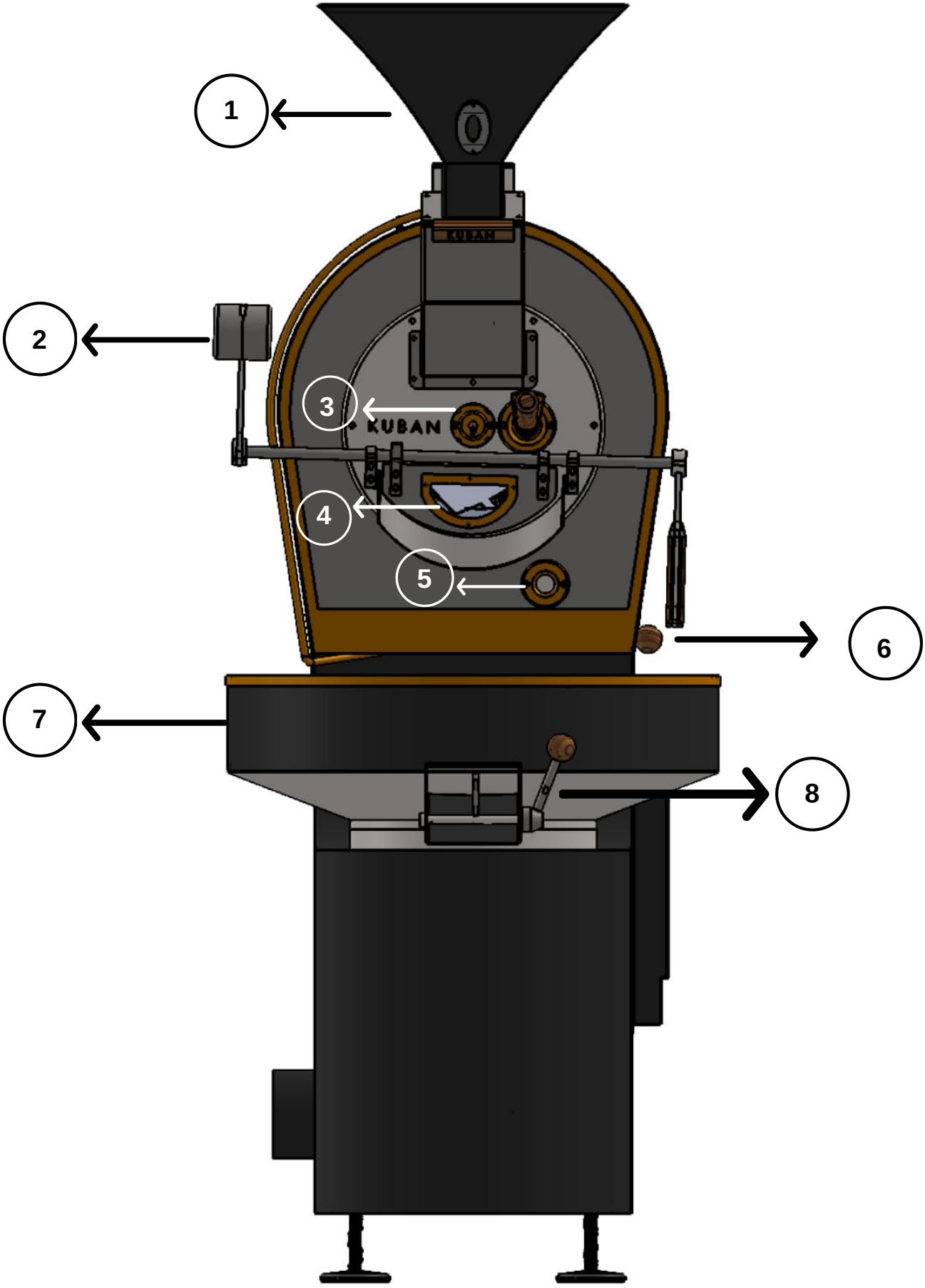

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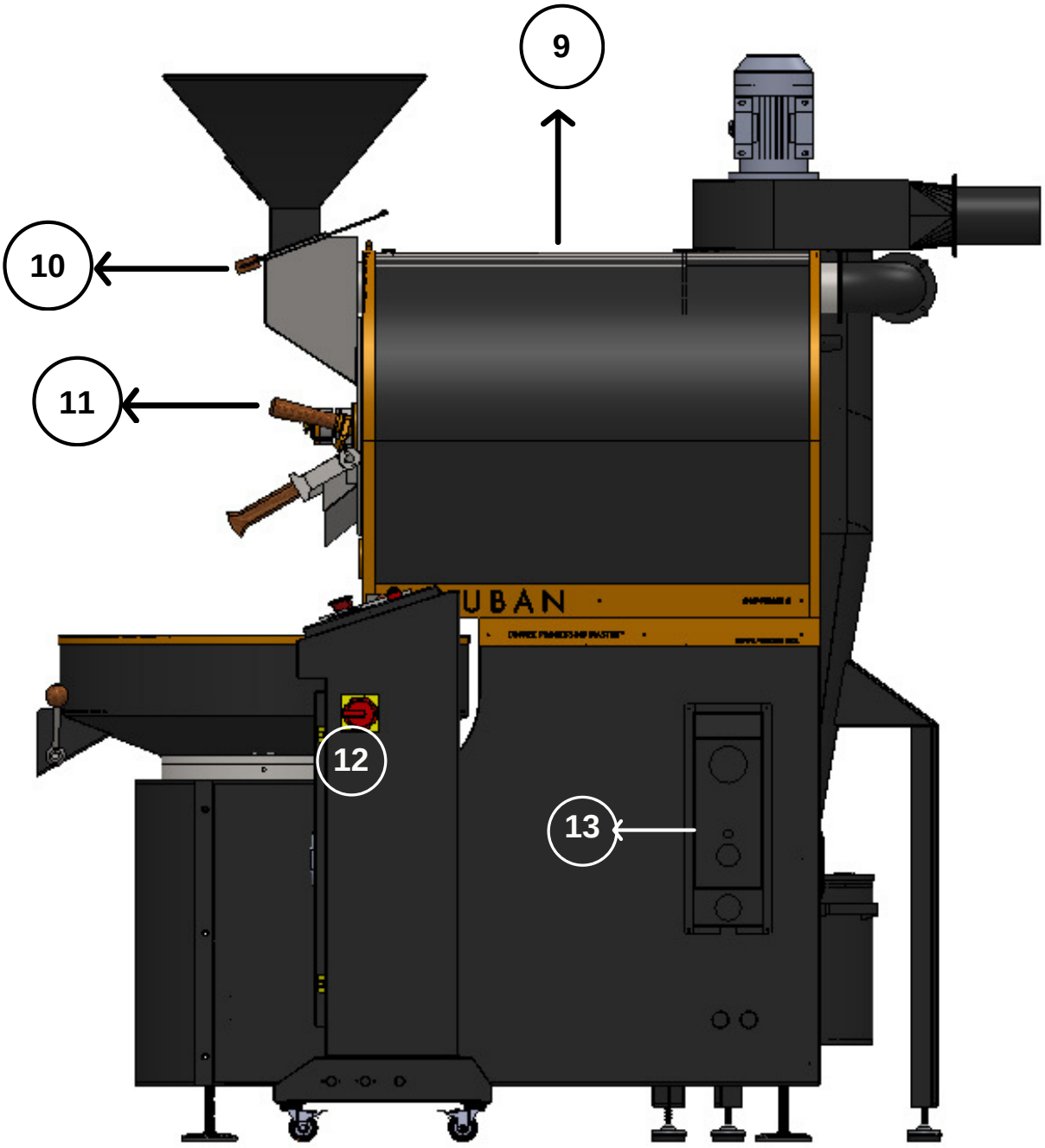

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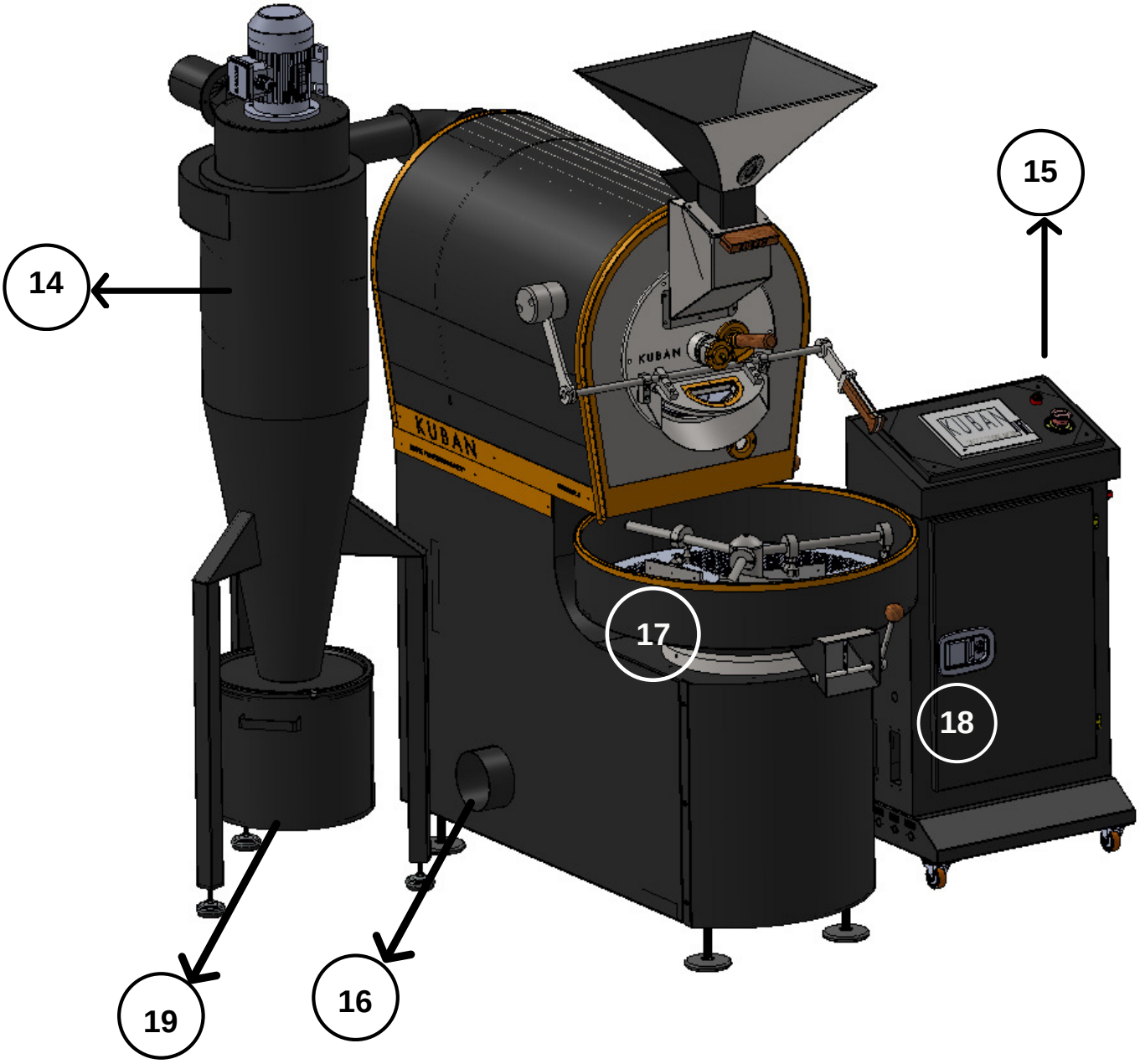

1.DEFINITION OF THE MACHINE AND SPECIFICATIONS

1.1. General View and Definitions

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1.DEFINITION OF THE MACHINE AND SPECIFICATIONS

1.1. General View and Definitions

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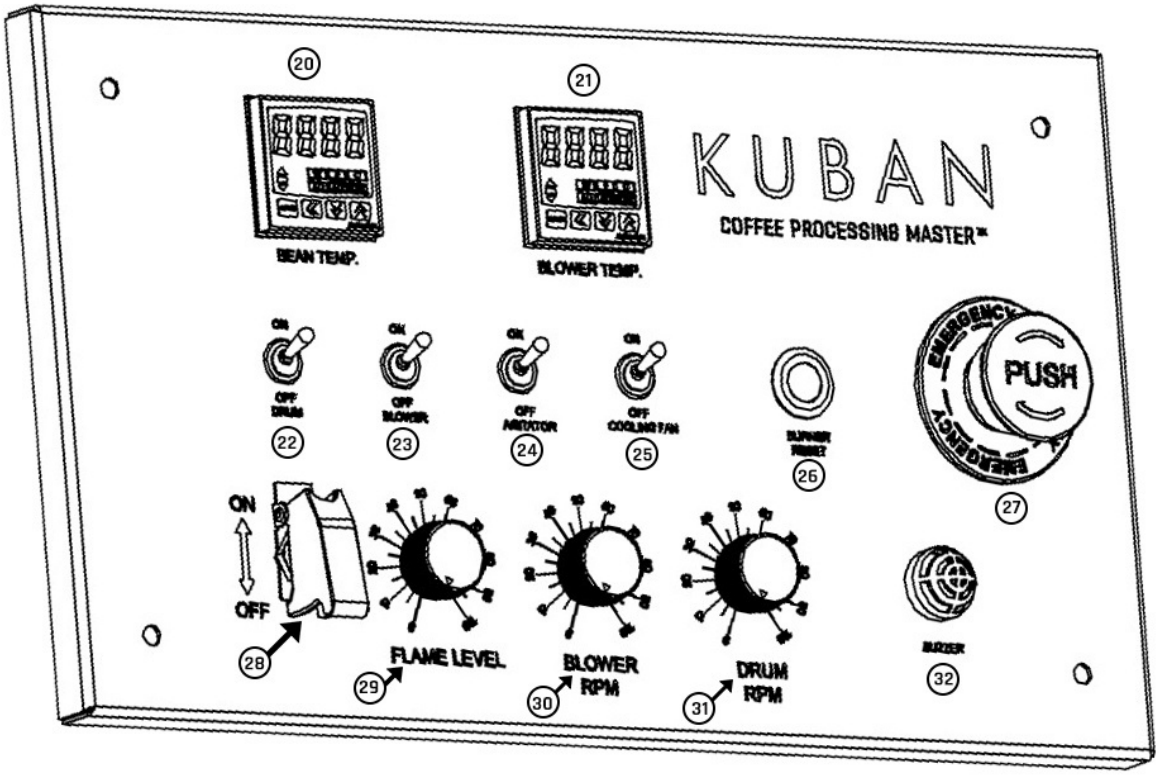

20.Bean Temperature
21.Blower Temperature
22.Drum On / Off
23.Blower On / Off
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25.Cooling Fan On / Off
26.Burner Reset
27.Emergency Stop
28.Burner On / Off
29.Flame Level
30.Blower RPM
31.Drum RPM
32. Buzzer

1.DEFINITION OF THE MACHINE AND SPECIFICATIONS

1.1. General View and Definitions

1.1.3. Definations

1.Funnel: It is used for feeding green beans to send them all from top of the roaster inside the roaster drum.

2.Drum Door lever: It is used to open/close the drum door.

3. Front Drum Bearing: It provides smooth rotation movement to the drum. At the same time, it links to the drum adjustment tool.

4. Drum Sight Glass: The roasting process can be observed through this glass.

5. Burner Sight Glass: It offers a sight to check for the flames.

6. Chaff Drawer: It collects dust and chaffs, which fall between the drum and drum door arisen from roasting progress.

7. Cooling Tray: It is used for roasted bean cooling.

8. Cooling Tray Discharge Lever: It provides discharge cooled roasted beans from the cooling tray.

9. Drum: The drum is heated by burners inside the combustion chamber. Green beans are roasted inside the drum by rotational motion.

10. Hopper Lever: It is activated to load green beans inside the drum.

11. Sample Spoon: It is located on the drum cover. During the roasting process, the user can take samples.

12. Main Switch: It applies or disconnects the power of the roaster.

13. Gas Safety Box: It contains a gas regulator and its components for security measures.

14. Cyclone: It helps to collect all the dust and chaffs, which are arisen during roasting progress from inside the drum, and all these materials are preserved inside this chaff collector.

15. Control Panel: It contains all controllable electric - electronic types of equipment and lets the user adjusting the triggers of the roasting process.

16. Cooling Tray Output: It is the gate that cooled beans are discharged through it.

17. Cooling Mixer: It helps to mix roasted beans during the cooling process.

18. Control Panel Access: It is a lockbox of the control panel.

19. Chaff Collector Bucket: It collects chaffs and dust arose during the roasting process, and keep inside of it. It is recommended to empty at the latest at the end of each roasting day.

20.Bean Temperature Indicator: The set temperature can be adjusted by this device. Users can observe current temperature changes.

21.Blower Temperature Indicator: It only shows the temperature of the exhaust.

22.Drum On / Off: The toggle used to turn on/off the drum motor.

23.Blower On / Off: The toggle used to turn on/off the blower motor.

24.Agitator On/ Off: The toggle used to turn on/off the cooling mixer.

25.Cooling Fan On / Off: The toggle used to turn on/off the fan motor.

26.Burner Reset: It restarts the gas controller when the burner gives an error.

27.Emergency Stop: It cuts all electricity and gas flow in case of any emergency.
WARNING! It is highly recommended that the electricity and the gas must be cut from their sources.

28.Burner On / Off: The toggle is used to activate/ deactivate the burner system.

29.Flame Level: It is the potentiometer that adjusts the flame level.

30.Blower RPM: It is the potentiometer that adjusts the speed of the blower motor.

31.Drum RPM: It is the potentiometer that adjusts the speed of the drum motor from 30 to 70 RPM.

32. Buzzer: It is a sound alarm that warns the users when the temperature of the drum reaches to set level.

1.DEFINITION OF THE MACHINE AND SPECIFICATIONS

1.2. Technical Specifications

	SUPREME 1.8	SUPREME 3	SUPREME 6	SUPREME 12	SUPREME 18	SUPREME 24
Capacity	1.8 KG	3 KG	6 KG	12 KG	18 KG	24 KG
Roasting Time	8 min. - 20 min.	8 min. - 20 min.	8 min. - 20 min.	10 min. -22 min.	10 min. -22 min.	10 min. -22 min.
Hourly Roast Output	7 KG	12 KG	24 KG	48 KG	72 KG	96 KG
Heating Source	LPG / NG	LPG / NG	LPG / NG	LPG / NG	LPG / NG	LPG / NG
Burner Capacity	20 Kw	27,5 Kw	32,5 Kw	42,5 Kw	82,5 Kw	82,5 Kw
Burner Type	Atmospheric / Premix	Atmospheric / Premix	Atmospheric / Premix	Atmospheric / Premix	Atmospheric / Premix	Atmospheric / Premix
Gas Consumption (NG)	2,08 m^3	2,86 m^3	3,38 m^3	4,42 m^3	8,58 m^3	8,58 m^3
Gas Consumption (LPG)	1,44 m^3	1,98 m^3	2,34 m^3	3,06 m^3	5,94 m^3	5,94 m^3
Voltage	220 V – 380 V	220 V – 380 V	220 V – 380 V	220 V – 380 V	220 V – 380 V	220 V – 380 V
Frequency	50 – 60 Hz.	50 – 60 Hz.	50 – 60 Hz.	50 – 60 Hz.	50 – 60 Hz.	50 – 60 Hz.
Mixer Motor	0,18 Kw	0,25 Kw	0,55 Kw	0,75 Kw	0,75 Kw	0,75 Kw
Exhaust Motor	0,37 Kw	0,37 Kw	0,37 Kw	0,37 Kw	0,75 Kw	0,75 Kw
Cooler Fan Motor	0,18 Kw	0,37 Kw	0,37 Kw	0,37 Kw	0,75 Kw	0,75 Kw
Drum Motor	0,25 Kw	0,55 Kw	0,55 Kw	0,75 Kw	0,75 Kw	1,5 Kw
Power Consumption (Kw / h)	0,98 Kw	1,54 Kw	1,84 Kw	2,24 Kw	3 Kw	3,75 Kw

2.WARNINGS

For your safety, be sure to discharge the compressed gas that accumulates in the roasting machine before switch it off. To discharge the compressed gas from the roasting machine, initially shut your gas supply off and wait for the burners to self-extinguish when the burners are in the flamed position. Once you ensure that burners are extinguished, check the gas pressure from the gas pressure gauge. Be sure that the gas pressure value is 0 (zero) mbar.

DANGER

For your safety, don't touch the roasting drum!

- There is a risk of burnt when touching the roaster. Keep your distance from the machine.
- Without appropriate cooling on time, the roasted products may catch fire and occurs serious accidents.
- The roaster must be emptied immediately when the target color is reached. There is a risk of fire due to the heat reactions from inside roasted product above 200 ° C. The roasted product must cool down quickly on the cooling tray. The darker the roast, the faster it has to be cooled.
- The maintenance must be done by specialists.

What to do in exceptional situations;

Fire in the roasting drum:
Leave the roasted product in the roasting drum; do not empty!
Avoid air entry.
Gas tap CLOSED.
Wait for the machine to cool down.

Fire on the cooling sieve:
Close gas tap
Main switch for electric OFF.
Extinguish roasted product with water.

In the event of a power failure:
Close gas tap.
Open drum door to discharge roasted product and lock the
arm.

2.1. Transportation of the Machine

- Please take consideration of the transportation of the machine, which is already defined in this User Manual.
- Protect the machine from any external impact risk during transportation.
- Check the machine after you unpack it for the first time, and please do not run the machine if you find any defected area or part on the machine.
- Inform the manufacturer or responsible service during the first run of the machine.
- Please be sure that the machine has to be put on a flat surface which does not take any down- row risk by fault for any hit or impact.
- Do not put the machine on a place that contains a high rate of humidity or wet.

2.2. Unpacking Crate and Physical Controlling of Machine

WARNING!

When you receive your machine, before signing the delivery note, check its crate for any damage. Open the crate with the courier and check the machine for damage. If you detect any damage such as dents, scratches, or deformation; please be sure to photograph it and advise the courier to issue a damage report.

2.3. Localization of The Roaster

Your roaster must be installed and operated on a flat and fireproof surface. Furthermore, the surface should also be appropriate to bear proper weight.The distance of walls, counters, or any other kinds of stuff from the roaster to the roaster must be at least 50 cm or more to make sure that the roaster is cooled sufficiently.

Do not install any cabinets or storage areas above the roaster or near the pipes. Ensure that all controls, access doors, and inspection panels are accessible and can be opened without restriction.

2.4. Safety for Electricity Usage

Please make sure that you are having a good conditioned or renewed electrical infrastructure before you start to use the machine. This is very important for you to use the machine efficiently and safely.

WARNING!

Your roaster must be operated with a grounding electric plug. Otherwise, the proportional flame valve cannot function. It leads to ignition fails and the burner gives an error.
The distance between the distribution board and your machine should be taken into consideration as it may cause voltage loss. If you need an extension lead, Kuban highly recommends using at least 4 mm electric cable and it should be supplied by at least 32 amperage fuse.

Kuban installs all electric and electronic devices as grounded electrically.

DANGER

Your roaster must be grounded to avoid any electric shock and any hazards related to electricity.

DANGER

Please beware of making electrical installation by yourself and receive the professional help of a certified electrician.

WARNING!

- This machine is equipped with a triple lead terminal. For this reason, you should use a triple lead electrical plug (Neutral, Phase, and Earth included) for your own safety.
- Please do not cut or remove your Earth cable from the plug.
- Cable cross-section has to be as defined below for the most suitable running of your machine;

The minimum requirement of 110V to 240V is 3*2,5 mm cable.
The minimum requirement of 380V to 415V is 5*2,5 mm cable.

2.5. Gas Warning

DANGER

- Incorrect gas connections can cause serious accidents such fire and explosion. Let only authorized specialists connect the gas line. Before the shop roaster is used for the first time, the gas installation must be checked for leaks. The line must be vented safely.
- Unburned propane gas cannot be detected by smell. Propane is heavier than air and can form explosive mixtures. Set up liquid gas cylinders following the gas supplier's safety regulations.

2.5.1. In Case of Any Gas Leakage

WARNING!

If there is a Gas Leakage;

- The environment should be ventilated by opening doors and windows .· If the gas leak is intense, it should be leaving the place to stay .
- The fire extinguisher must be made a ready case of any fire.
- Do not use electric buttons and electric devices.
- Gas must be cut off from the gas inlet of the roaster, and main valve of gas sources.
- KUBAN recommends using the gas detector if the machine utilizes in a close place.

DANGER!

It is highly recommended to check for gas leakage by soapy water or gas detectors always before operating your roaster. Do not check gas leakage by an open flame.

2.6. Some Important Notes

- Please make sure that current chimney pipe equipment is completely done before you start using the machine.

- Please make sure before you start any maintenance or cleaning process for your machine, all the electricity connection and main switches have to be changed to OFF mode to protect yourself from any electric shock risk.

- Basic interferences which the end-users can make are listed at the end of this User Manual with details.

3.INSTALLATION

3.1.General Information

Please read all these articles carefully from the beginning to the end before you start up using the machine. The installation has to be done by supporting an expert in this field.

WARNING!

Please follow the instructions step by step for your safety in use and warranty period availability as well.

3.2. Electrical Connections

- Please ask for some responsible technicians for any of the electrical components you have with this machine in case of any needs.
- Please check the main electrical line if it is suitable for using the machine first. There are many different type electrical sources which run with different voltages and Hz like 100/110/220/380/415 volt, 50-60 Hz, and Single -Three Phase options.
- Please check the electrical specifications of your machine and connect the proper plugs and components.
- It is required that the electrical connections of the building should be suitable for the power of the machine.
- When the device is operating, do not turn any machine on at the same time if it is bigger than 1000 watt and if they are using the same fuse.
- Responsibility for building's electrical installations belongs to the customer.

WARNING!

The distance between the distribution board and your machine should be taken into consideration as it may cause voltage loss. If you need an extension lead, Kuban highly recommends using at least a 4 mm electric cable, and it should be supplied by at least 32 amperage fuse.

DANGER!

Your roaster must be grounded to avoid any electric shock and any hazards related to electricity.

KUBAN installs all electric and electronic devices as grounded electrically.

3.3. Gas Connections

- Gas installation must be done by a licensed gas company or licensed specialist as well as compliance with regulations and laws.
- The size of the gas supply pipeline must be able to adapt to the total length of the operation and be able to accommodate any required elbow.
- The gas supply pipe line should be proper measure at the connection of your roaster. The burner can be set up for different gas types and pressures with special nozzles as the following table;

Gas Type	Pre - Burner Pressure	Nozzle
Natural	20 mbar	120
Propan	30 mbar	75

DANGER!

In case of fire emergency; shut off valve must be installed to a gas line to rapidly interfere.

3.3.1 Gas Regulator

- Your roaster has a gas regulator on its gas source inlet.

- Recommended gas pressures for bottled gas are 30-35 mbar; for natural gas 20-30 mbar.

- The manometer shows the pressure of the burner manifold, not incoming gas pressure comes to the gas inlet.
- The gas pipeline has an important role in the performance of the roaster. Please ensure the gas supply line is appropriate to gain maximum BTU for burners.

- Please make sure that the gas technician tests the pipeline and check for the gas system and connection of the roaster. During the test of the roaster, please ensure the technician runs the test at the full flame level.

It is highly recommended to check for gas leakage by soapy water or gas detectors always before operating your roaster.

Do not check gas leakage by open flame.

3.4. Cyclone to Roaster Connections

Kuban Supreme series roasters have separate cyclone with a separate blower that pushes smoke towards exhaust outlet.

While the roasting process, exhaust smoke carries foreign substances and oil to chimney connections, and these adhered substances may lead to fire hazards.

Cyclone is shipped apart from the roaster. Mounting screws are attached to the related screw housing of the cyclone. Please assemble the cyclone to the roaster before installing the chimney pipe and plug in to control the panel slot.

- The cylone must be assembled to the rear of your roaster. Then the recommended pipe should be used and must be attached properly to the chimney or to the outside.
- KUBAN recommends strapping each joint part of the pipe with heat resistant tape.
- The pipeline should be as short as possible and sharp deflections and should be avoided.

3.4. 1. Some Special Notes for Chimney Connections

WARNING!

Please pay attention to the required local and national regulations.

WARNING!

Please kindly ensure to get professional service and support from certified technicians to make the chimney connections of your roaster.

- Chimney connection has great importance on the performance of the roaster and must be done by authorized companies or certified technicians both for efficiency as well as avoiding some dangers.
- In order to avoid any risk of fire, it is highly recommended to use stainless steel, double-walled, positive pressure grease ducts that are resistant to at least 1000 centigrade degrees.
- Incorrect connection of the pipes and the use of pipes other than the recommended flue pipe may create dangers such as fire hazard.
- Exhaust ducts longer than 10 meters and have more than 2 pieces of 90˚ degree bends and/or horizontal sections longer than 1 meter may occur need for additional fan.

The needed air flow rate of the exhaust chimney system should be calculated by experts and the appropriate system should be installed. The most efficient system is straight pipes that are connected straight to the chimney. You may need to use elbow pipes, which can reduce the efficiency of the exhaust system. Besides, elbow pipes can cause backpressure. If the duct connection is too long, the system may also need a booster fan to assist airflow.

Danger!

Failure to clean the chimney and machine increases the risk of fire. Please follow the recommended maintenance period in article 9.1.

4.UTILAZITON OF THE MACHINE

4.1. Switching On/Off The Machine

WARNING!
Please follow carefully the below instructions;

1) Turn the main switch (12) located on the right side of the control panel from 0 to 1.

2) Toggle on respectively the drum (22), the blower (23), and the burner on/off button (28).

3) Please be sure that the bean temperature indicator (20) is set to the desired temperature level.

- Please press the mode button
- Set temperature by arrow buttons
- To confirm the selection, press the mode button

4) Pilot flame is burned automatically to fire the burner. Please check through burner sight glass (5).

5) If the burner is not activated burner reset button(26) located on the control panel blinks red as a warning. Press and hold the burner reset button for one second to activate the burner. Please do this process continuously until the burner is activated.

WARNING!
The temperature of the drum increases, the drum material may be expended. This process leads to drum steel rubs against the front frame of roaster housing. When friction sound comes out; please follow the steps in Section 10. DRUM ADJUSTMENT

6) The roaster gives an alarm when the temperature reaches to set the temperature to dload coffee beans throughout the funnel to the drum.

7) Push the hopper lever (10) located under the funnel to load green beans.

8) The drum RPM, the blower RPM, and the flame level can be set by potentiometers from 0 to 100% on the control panel for each phase of the roasting process.

9) The roasted beans can be observed through drum Sight Glass (4) and be taken by sample spoon (11).

10) Before discharging the rotated beans to the cooling tray; toggle on the agitator and cooling fan.

11) To discharge the roasted beans, lift the drum lever (2).

12) After beans cooled down, lift the Cooling Tray Discharge Lever (8) discharge coffee beans.

13) Kuban roasters have 4 separate motors to let the users roast and cool the beans simultaneously to fasten the next batch. You can follow the aforementioned steps from 7 to start a new roasting batch.

14) After the roasting process is done, to switch off the machine at end of the roasting day please follow the below steps;

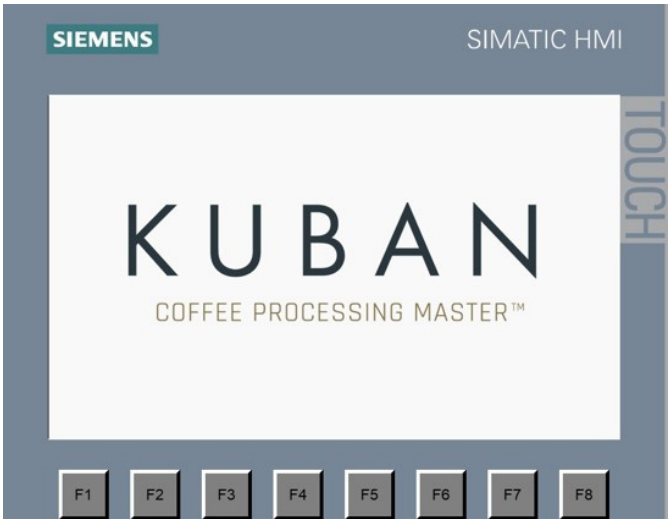
- Do not toggle off the drum and the blower buttons till the machine cools down (50˚).
- Close the gas flow from the gas source priorly.
- Toggle off the burner switch(28)
- It is recommended to set blower RPM at 100%.
- Do not leave the drum door open to let the thermocouple read temperature data inside the drum.
- Wait until the bean temperature indicator shows 50˚C. Otherwise, drum material and around may damage or be distorted.
- When drum temperature decreases to 50˚C, please toggle off the drum and blower switches.
- Switch off the main switch.
- Clean inside the chaff drawer(6) and Chaff Collector Bucket(19) completely.

5. CONTROLLING THE ROASTER BY TOUCH SCREEN

Kuban Supreme Series are also offered with PLC+Touchscreen+Roasting Software feature.

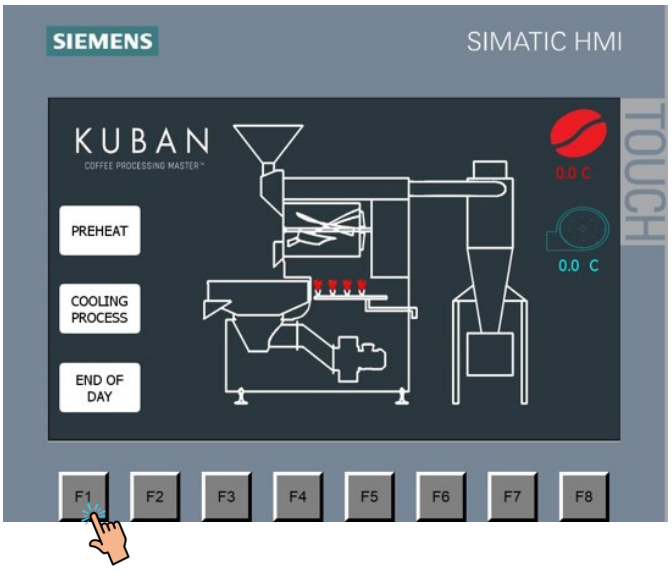
5.1. Using of Hte Touch Screen

Welcome Screen:



When the roaster is turned on, the welcome screen will appear. Please press on Kuban logo to proceed to the home screen.

F1:

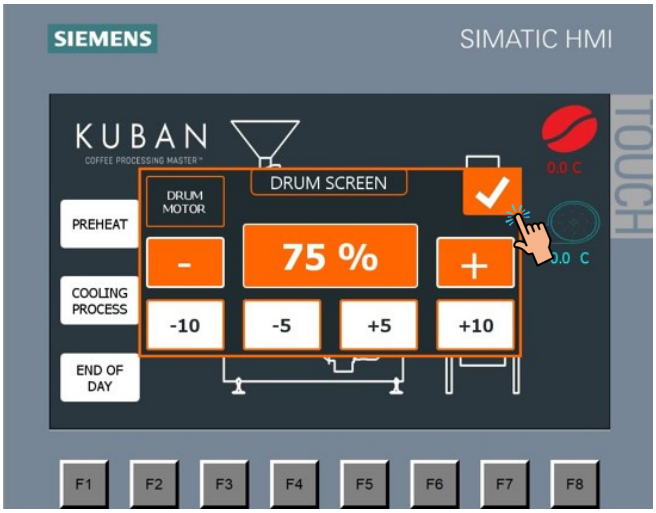


The F1 button on the panel redirects to the home screen.

Current bean temperature and exhaust temperature are shown on the upper right of the screen

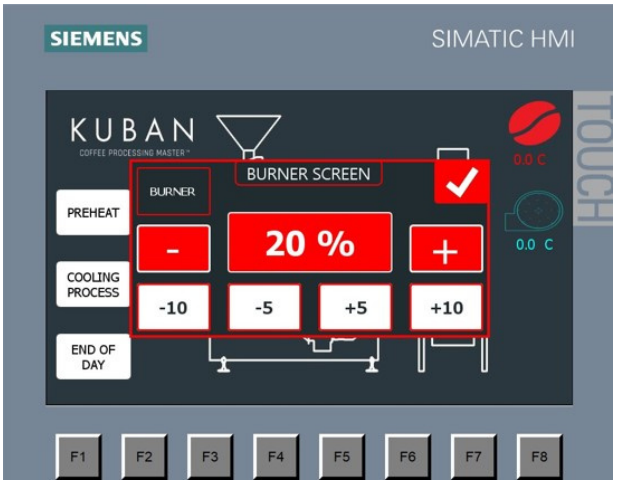
- On the home screen; preheating, coffee cooling process, and end-of-day cooling process can be adjusted.
- By pressing each part of the roaster icon such as flame length, drum, exhaust, cooling tray fan and agitator can be modified.
- Drum motor RPM-on/off, burner, exhaust motor RPM-on/off, cooling tray mixer, and cooler on-off are editable.

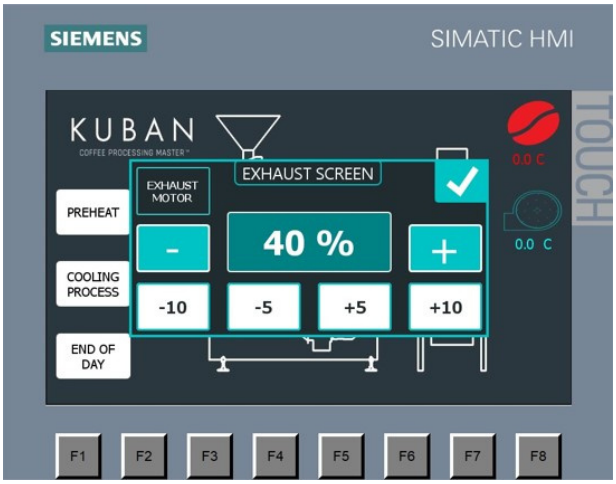
- The pop-up screen appears when the icon of each aforementioned parameter is clicked.



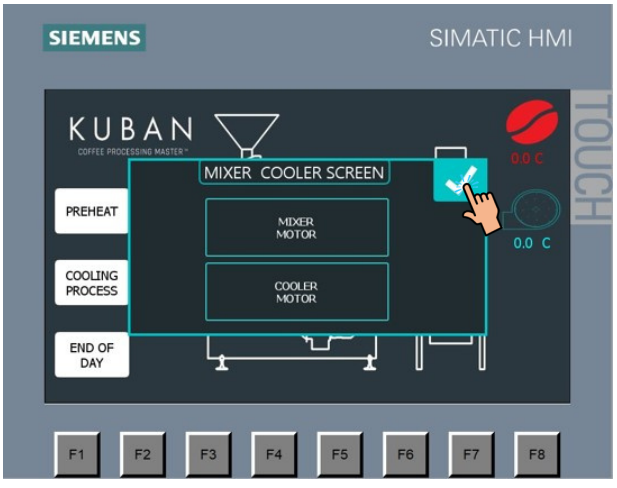
- «Drum Motor» icon= Start/Stop drum motor
- «-» = Decrease RPM by 1 unit
- «+» = Increase RMP by 1 unit
- «✓» = Approve modifications
- RPM can be adjusted by -10 , -5 , +5, +10 units.

- Other parameters are modified by following likewise.



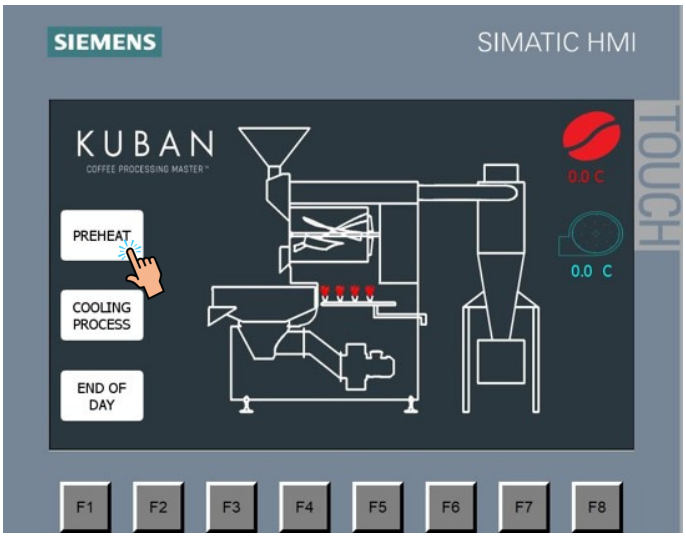


- Preference are approved by pressing «check mark»



- Agitator (Mixer-Motor) and Cooler Motor have no RPM adjusting options.
- On Mixer Cooler Screen, these motors can be activated or deactivated.

- **Preheat:** Preheat option involves set temperature, flame length, exhaust speed, and drum speed. Preheat preferences can be altered on the F7 screen.

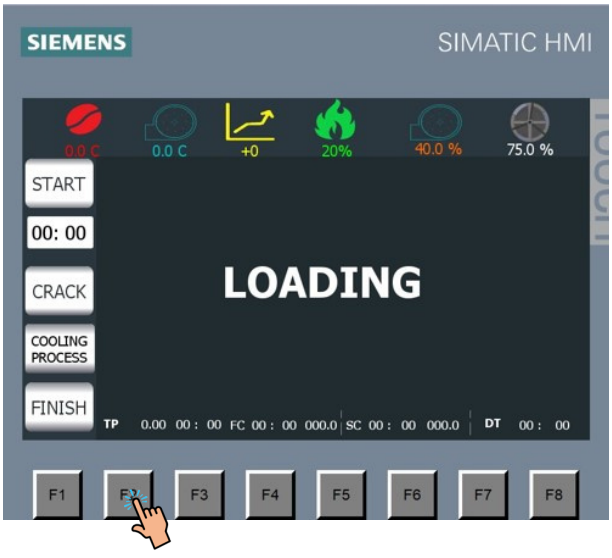


- **Cooling Process:** The cooling process involves total time, active time, and passive time. Active time refers to how long the total process proceeds; active time how long the agitator rotates and passive time refers to how long the agitator stops. In this way; the process leads to cool coffee beans down faster. The process can be altered on the F7 screen.

- **End of Day:** By activating this feature, the roaster starts the cooling process automatically. Default settings cannot be modified. The roaster turns the burner off, set exhaust RPM as %100. When the drum temperature decreases to 50˚C, it turns off the all engines. The process offers convenience for the user and prevents waiting for the machine cooling down.

F2:

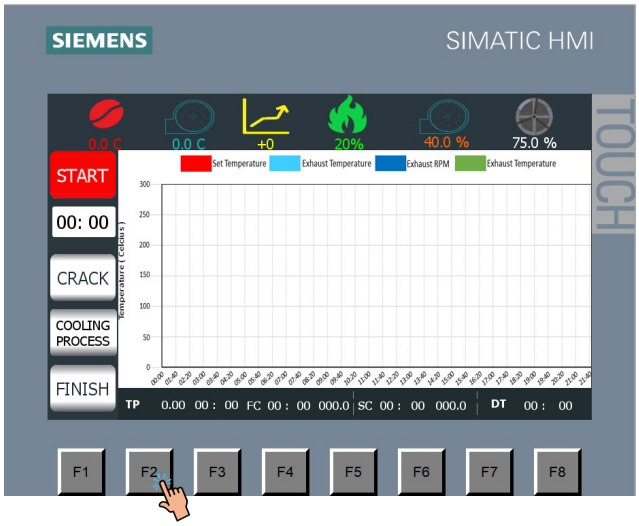
By pressing F2, the system redirects the user to manual roasting and graph observation.



By pressing the icons such as bean, flame, exhaust, and drum, you can modify each parameter.

- **Red Coffee Bean Icon:** Set Temperature
- **Green Exhaust Icon:** Exhaust Tempetaure
- **Yellow Graph Icon:** RoR
- **Green Exhuast Icon:** Exhaust RPM
- **Grey Drum Icon:** Drum RPM

- RoR value is set to receive data in 30 seconds as standard.
- Start: By clicking «start», the system starts recording the graph. The machine does not start recording automatically when setting temperature reaches to the adjusted value.
- After clicking «start», the timer begins and the temperature-time graph displays.



- **TP:** Turning Point
- **FC:** First Crack
- **SC:** Second Crack
- **DT:** Development Time

On the upper side of the graph screen; drum temperature, exhaust temperature, exhaust speed, and flame level are located. These variables are also shown on the graph as standard. The unwanted variable can be disappeared on the graph by clicking on each.

The temperature column is also counted as a percentage for each trigger. For instance, if exhaust speed is changed to %50, the trigger
remarked by the blue line is shown as 50 on the «temperature column».

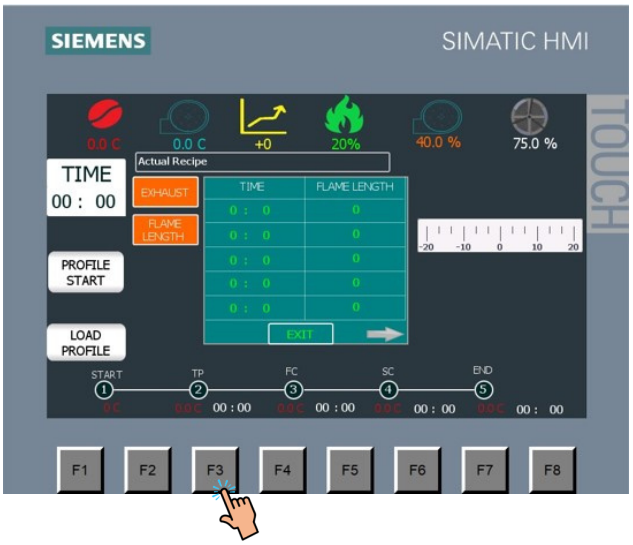
- **Crack:** User must click on «crack» to mark crack phase(s). Once it clicked; first crack is defined by FC. First crack will be shown on the bottom with time and temperature values. Clicking second time on «crack» will mark second crack and values will be shown as SC.
- **Cooling Process:** Activates the agitator and cooling tray fan.
- **Finish:** To finish recording; please click «finish». It also saves «development time» shown on the bottom as DT.
- After finish recording, please click on «timer» to reset.

F4:

- By pressing **F4**, the system redirects users to profile creating, observing, reporting, and saving the screen. Users can create new profiles or can enter the values of their own recipes.
- Report of last roasting process can be seen at F4 screen as well as current active roasting phases that can be observed on the basis of real-time data display.

To create a new recipe, please follows these steps:

- Click on «New Recipe» on the left bottom of the screen.
- Click on «Recipe Name» on the top of the screen.
- Enter the name of the recipe on the pup-up screen and press «enter»
- Click on «Create Profile» and then click yes on the pop-up screen.
- The system redirects to the recipe detail screen. «Set Temperature» can be defined.
- If the screen is filled, the user can by pressing the «arrow sign» on the right bottom of the screen to go to another page.
- To save the changes, please press «approve» on the screen. Please press F4 to return the «profile screen» and press «Save».Then the pop-up screen appears and presses «yes» to save the profile.
- To load the saved profile, press «Load». The created profile is ready to load on the «Saved Profile Screen» on **the F3**.

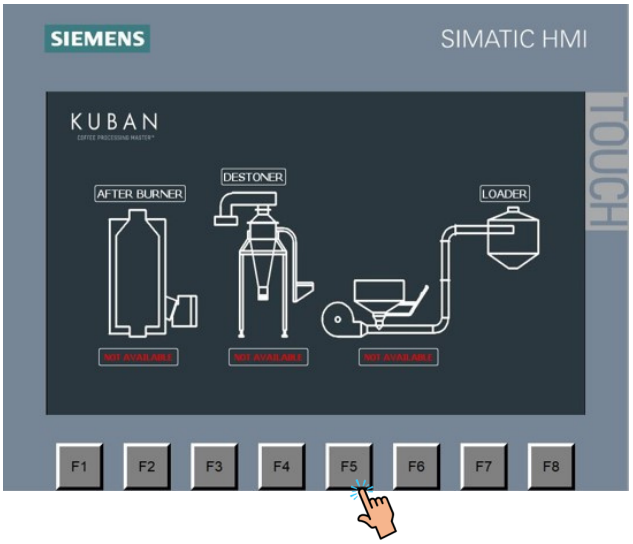


F3:

- The loaded profile will come to the F3 screen. This screen is used to compare the previous «saved profile» and the current profile.
- You can follow the «temperature deviation bar» on the right side of the screen from -20 to +20 ˚C.
- Triggers are editable while you roasting on the saved profile to eliminate deviation between the current & saved profile.

F5:

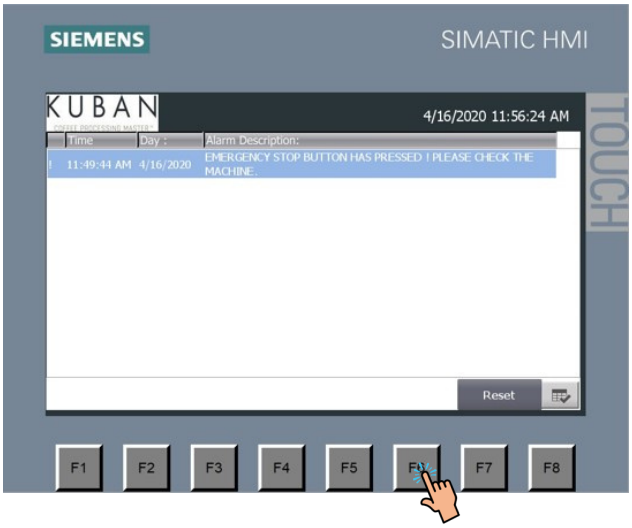
F5 screen is assigned for optional types of equipment that our customers order with the roaster.



- Afterburner, destoner and loader can be modified at this section.

F6:

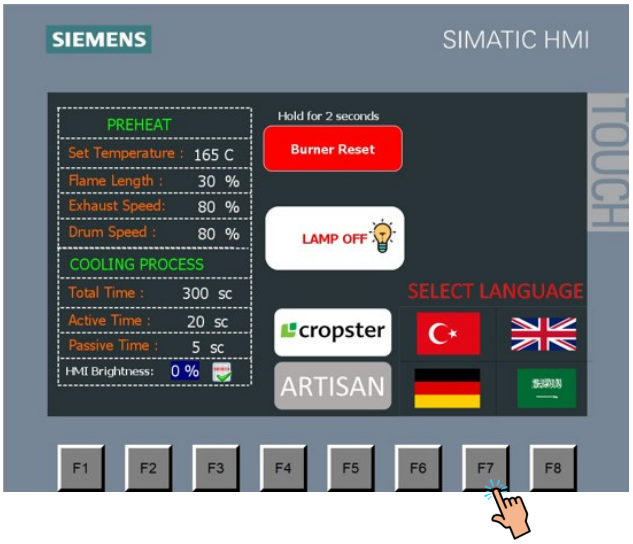
F6 screen is assigned for error screen. If there is any fault with the machine, the user can observe.



- The faults may occur because of software; it is recommended to press «Reset» a couple of times to reset error codes.
- The system reboots software in the background.

F7:

F7 screen is assigned for the settings.



- The burner can be restarted on this page. If the roaster is connected to the PC, please select the intended software.
- Language preference as well as screen brightness can also be set from the F7 screen.
- On the F8 screen; you can reach the Kuban software user manual.

6. MAINTENANCE OF THE MACHINE

6.1. Periodical Maintenance

DANGER!
Always disconnect the roaster at the electrical source before cleaning and maintenance any motor or moving components.

WARNING!
Maintenance of the gas installation must be made by qualified staff for every year.

WARNING!
Change the gas rubber washer within one year.

Please kindly look at the recommendation for the maintenance and cleaning to the machine below;

Every batch:

- Empty and clean chaffs inside chaff drawee under the drum

Every 10 batch or days after the roasting is finished;

- Empty and clean chaffs inside the cyclone
- Remove the cooling tray and clean chaffs inside the roaster. (See: 6.1.1)

Every 100 batch;

- Clean the surface of the cooling tray.

Every 200 batch;

- Clean pipes of the chimney
- Clean the burner of the roaster with a vacuum cleaner.

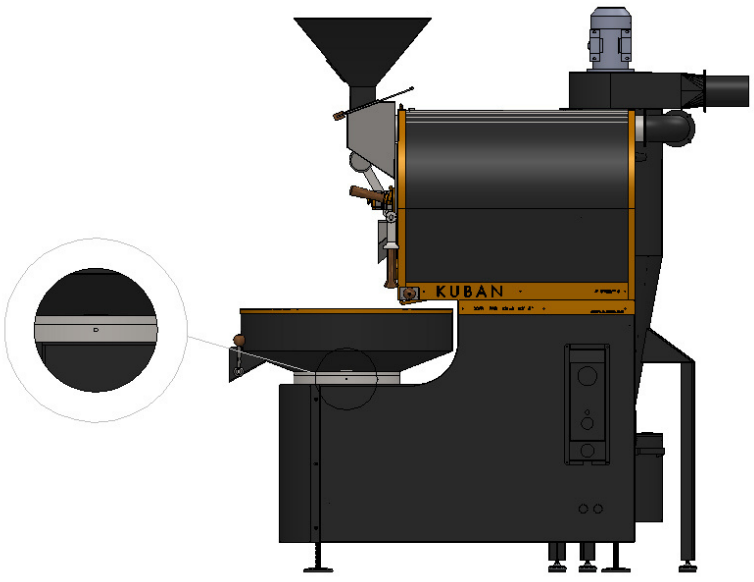
Every 2000 batch

- Inspection by a specialist according to the service instructions
- Lubricate the bearings with hot resistant grease oil.

WARNING!

To minimize the risks that could cause fire, clean and remove the coffee chaff from the lower chamber or cyclone at the end of the day's roasting.

6.1.1. Periodical Maintenance for Cooling Tray



- The rotating cooling mixer of Supreme series are removable.
- There are 2 set screws on the opposite side to each other located under the cooling mixer. Loosen the screws by 4 mm allen wrench.
- Hold the hopper firmly and lift it up. The hopper will be detached and the chaff chamber can be cleaned by a vacuum cleaner.
- To attach the cooling mixer, please reverse the process.

7. DRUM ADJUSTMENT

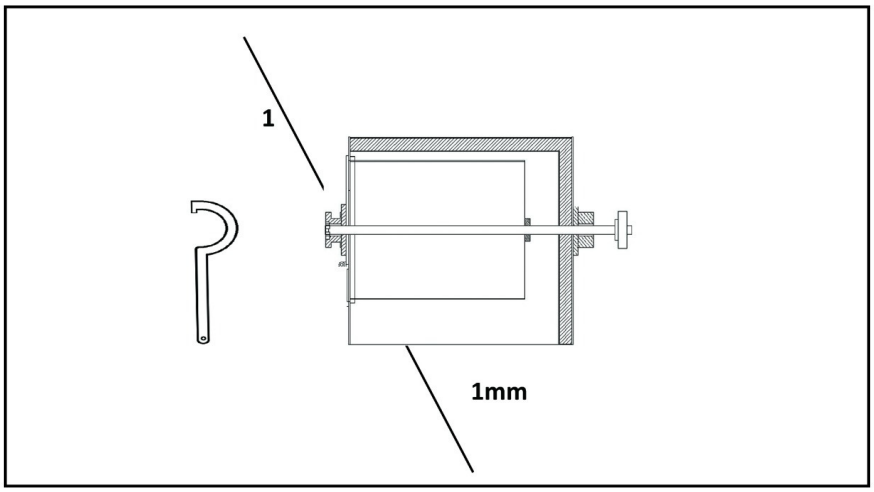
- Due to the heating and cooling process, the drum position may change and may come frontward or backward.

- The gap between the roaster drum and housing can be adjusted by turning the bearing located on the front of the drum cover.
-
- If the gap is too narrow; you may hear friction sound.
-
- The gap is too wide; coffee beans fall out under the drum through the drum door.

WARNING!

Do not operate the drum too long without adjusting the optimum level if you hear friction sound. It may lead to a malfunction in the drum motor.

During your roaster is heated up, please follow these steps;



- Loosen locknut on the drum bearing by a hook wrench provided by the roaster.
- Turn the bearing by hook wrench.
- If the bearing is rotated clockwise; the gap between the drum and housing increases.
- If the bearing is rotated counter-clockwise; the gap between the drum and housing decreases.

KUBAN

COFFEE PROCESSING MASTER™

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