

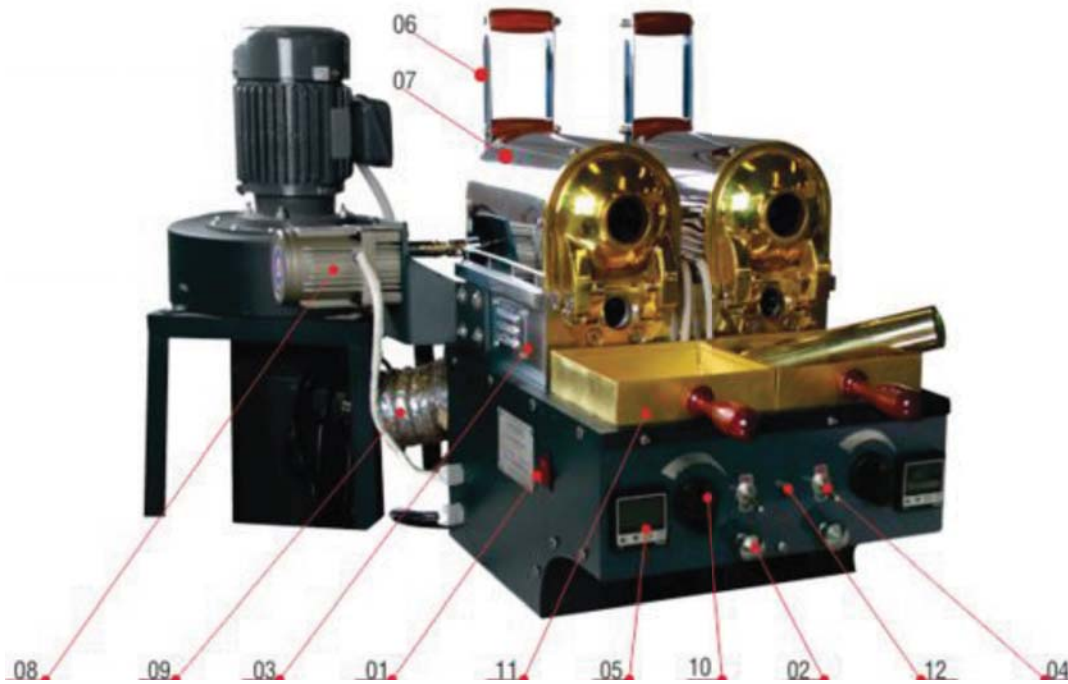
Coffee, **PRO** Direct

OPERATING MANUAL SMALL SCALE ROASTER CPD-G2



I. Introduction

The small- scale roaster CPD-G2 is used for sampling small batches of coffee and consists of 02 roasting drum with a capacity of up to 100g each (green beans). This roaster is heated by gas and is fitted with 02 cooling sieves.



II. Components

01. Main switch
02. Air adjusting knob
03. Burner tray
04. Ignition switch
05. Thermometer
06. Handle
07. Roasting drum
08. Transmission motor
09. Hot air suction pipe
10. Gas adjusting knob
11. Cooling sieve
12. Power lamp

III. Technical Specifications

- Capacity	100g/ batch /drum.
- Roasting period	04 –05 minutes per batch.
- Velocity of roasting drum	60 RPM
- Power installed	1 Phase Power source
+ Motor:	25 W
+ Suction fan:	370 W
- Dimensions sample roaster (mm)	L x W x H: 630 x 520 x 540
- Dimensions cyclone (mm)	L x W x H: 380 x 380 x 1250
- Weight of the sample roaster:	43 kg
- Weight of the cyclone:	36 kg

IV. Operation principle

Coffee beans are fed into the feeding spout of the roasting drum. Coffee beans are rotated and mixed continuously in the roasting drum and roasted evenly.

Below the roasting drum lays the gas heat source. While roasting, smoke and chaff is sucked out by the fan through a cyclone. Roasted coffee is finally discharged into the cooling sieve(s). The chaff extracted from the roasting drum is transferred to the collecting container below the cyclone.

V. Operation Instructions

- Connect the main plug and cyclone (compare machine voltages with the local supply voltages)
- Check connection of gas piping.
- Check if the drum is rotating and check the cyclone fan.



- 1.** Switch on the main switch of the roaster. Check to ensure that the roasting drum is rotating counterclockwise.

- 2.** Switch the ignition switches to “ON” position towards the right to ignite spark fire.



- 3.** Turn up the gas-adjusting knob to obtain a blue flame and even fire.



- 4.** Set the temperature to the desired temperature by pressing up “S” or down “T” (we recommend 220-230°C). The gas supply will automatically be turned off depending on the actual temperature inside the drums (in accordance to set temperature).

- 5.** Wait for about 10 minutes to prepare the first batch and wait until the temperature reaches the set temp. (220°C).



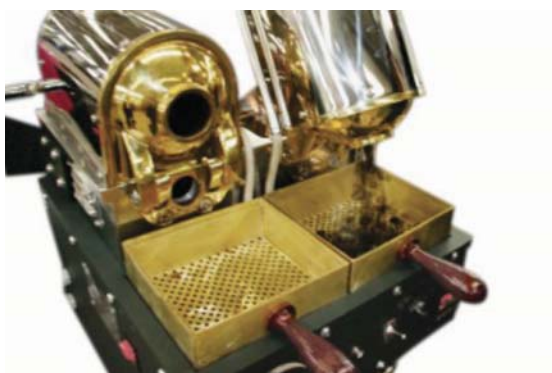
- 6.** When the temperature of the roaster indicates the desired temperature, pour a batch of green beans into the roasting drum with feeding tube through the drum's spout. (+/- 100g)



- 7.** In the event that smoke is released out of the drum's spout, switch on the suction fan to exhaust smoke or burned silver skin. By regulating the knobs, turn down the heat by enlarging the air gate

- 8.** During the roasting process, from time to time use a spoon to sample and monitor the degree of roasting from the spout.





9. After obtaining the desired result, turn down the gas knob to shut down the heat source (turn clockwise). Push in the knob. To discharge the batch, lift the drum handle of each roasting drum up and pull forward. After emptying the roasting drum, move the handle back gently.

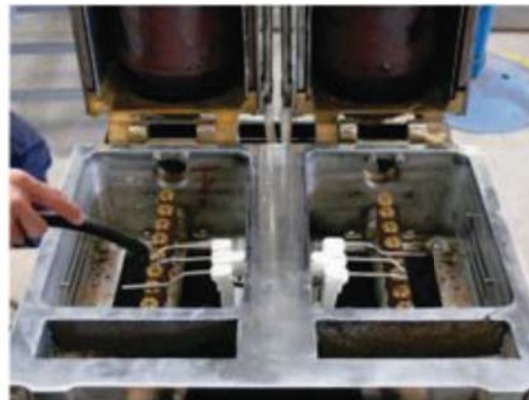
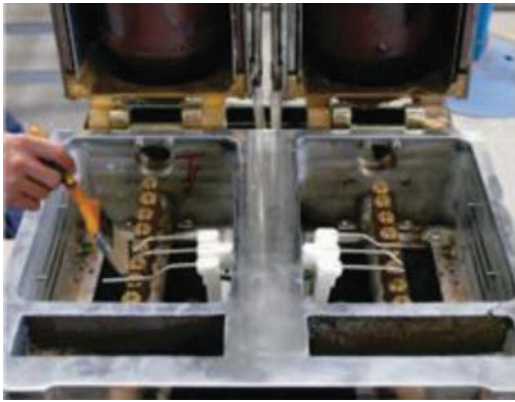
10. Pour the roasted coffee in the cooling sieve, pull the suction air adjusting knobs and evenly spread the roasted beans into the cooling sieve with a spoon.



VI. Basic Maintenance

Before carrying out any maintenance work, allow the sample roaster to cool down by starting the suction fan for a few moments.
Then unplug main electrical power supply.

- 1.** Clean the burner chambers with a flat brush or vacuum cleaner after each batch of roasting. Remove the coffee chaff from the collection container below the cyclone every 2 working days.



- 2.** Tighten the bolts at the drum hinges from time to time.



- 3.** Lubricate the cogwheels with plenty of grease when they appear to be dry or make noise.

