



CLEANING

General Machine Cleaning

Normal daily cleaning is done with a dry 2" paint brush and a regular household vacuum cleaner. Thorough cleaning is performed using a soft cloth and a stainless steel or window cleaning agent. The cleaning agent should not be applied directly onto the machine, but to the cloth. The recommended material for cleaning the machine on the outside and inside, including the duct piping is **GREEN CLEAN** [available from Coffee-Tech Engineering].

Bean Tray

Oil residues from coffee beans are, in general, less hazardous than cleaning detergents or moisture, so... The cooling pan should be cleaned only when necessary, using **GREEN CLEAN**. Never place a wet cooling pan in the machine.

Roasting Drum

Never attempt to clean the roasting drum; do not spray any materials or water into the roasting drum.

Periodical cleaning procedure

Cleaning of the space underneath the drum should be done periodically, at the least following every 5 roasting cycles:

1. Remove the cooling tray **(10)**
2. Open the cleaning drawer **(21)**
3. Clean the drawer with vacuum cleaner

Cleaning the cooling outlet screen **(22)** should be done periodically [every 5 - 10 roasting cycles], depending on the roasting profile and amount of chaff:

1. Unscrew the thumb nuts **(23)** and remove the cover of the cooling tunnel
2. Vacuum the tunnel
3. Make sure that the holes of the mesh are open

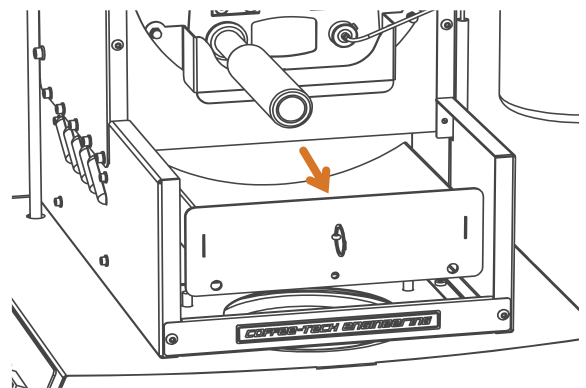
Warnings:

- The drawer is very hot, always use heat resistant gloves to open
- The machine has to be shut off and cold before performing any cleaning procedure. Operator should wait at least 10 min before opening the compartment
- The drawer can not be disconnected from the machine

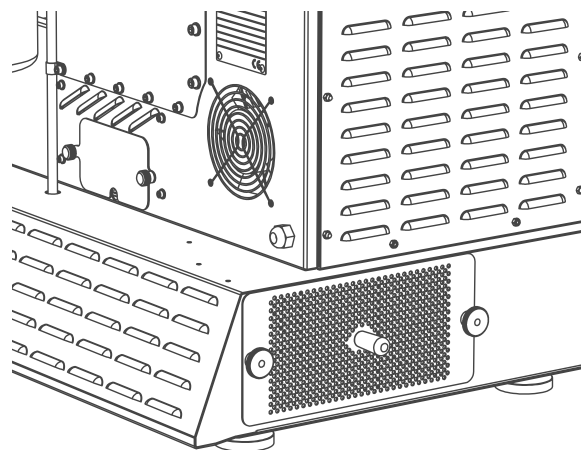
Chaff Collector

The chaff collection bucket **MUST** be cleaned every 5 roasting cycles. In any case, the amount of chaff in the bucket should not exceed more than 1/3 of the bucket's height. This is not a hygienic recommendation but a **SAFETY** precaution!

Chaff collector cleaning is performed by manually unscrewing the three thumb nuts **13** that hold the chaff collector bucket **19** in place and visually inspecting for any chaff leftovers. If required, use a vacuum cleaner, not your hands, to collect chaff.



Cleaning drawer of the combustion chamber. Do not attempt to take out the drawer



Cleaning the cooling tunnel



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Machine Exhaust Pipes

The exhaust pipes should be cleaned approximately every 100 cycles.

Pipes discussed are:

Exhaust - connects the airflow blower to the roasting drum

Chaff collector - used for separating chaff from smoke

Chaff collector bucket - used for collecting chaff while roasting

The exhaust pipes are cleaned by mechanically rubbing the inside of these pipes using a scraper and suitable rounded metal brush.

The machine's piping and entire cyclone may be soaked overnight in **GREEN CLEAN**, then rubbed and rinsed with water.

Recommended material for chimney is double walled stainless steel.



MAINTENANCE

Through proper care and use, Coffee-Tech Engineering's roasters require very little periodic maintenance, apart from the duct and combustion chamber cyclone cleaning, as described above.