



Coffee is a lifestyle, Roasting is more...

## Technical Informations

<b>Model:</b>	TKMSX-5				
<b>Batch Capacity:</b>	5 kgs of green coffee.				
<b>Roasting Time :</b>	Brown roast-10 Minutes Dark roast - 12 Minutes.				
<b>Hour Capacity :</b>	Brown Roast – 30 kg / Hour Dark Roast – 20 kg / Hour				
<b>Dimensions(h*w*l)</b>	Height : 215 cm Lenght: 148,5 cm Width:120cm				
<b>Weight :</b>	220 Kgs				
<b>Voltage :</b>	110-220-380 Volts, 50-60Hz, 1-3 Phase are available regarding to coustomer preference.				
<b>Type of Fuel :</b>	LPG / Natural Gas.				
<b>Number of Motors :</b>	4 motors				
<b>Color :</b>	<table border="1"><tr><td>▪ Black</td><td>▪ Red</td></tr><tr><td>▪ Green</td><td>▪ Other</td></tr></table>	▪ Black	▪ Red	▪ Green	▪ Other
▪ Black	▪ Red				
▪ Green	▪ Other				
<b>Body Type :</b>	<table border="1"><tr><td>▪ Chrome body</td></tr><tr><td>▪ Brass body</td></tr></table>	▪ Chrome body	▪ Brass body		
▪ Chrome body					
▪ Brass body					

### Security Systems :

- **Gas Security & Pilot System for security and electronic ignition :** Cut the gas connection
- **Mixer Security System :** To protect any injury to user from rotating cooling tray arms.

**Temperature Control :** Digital Temperature controls and Digital Temperature indication

### Other Specifications :

- Dust Room (Chaff Collector) (Cyclone ) is provided free.
- Simultaneous roasting and cooling at same time.
- Sampler and Glass window to control roasting
- Installation and start up manual for easy using
- High capacity suction for cooling fan
- Electric and Gas components are CE –UL Standards compatible
- After burner (Optional)
- Loader (Optional)
- Destoner (Optional)
- Profile System Roasting (Optional)



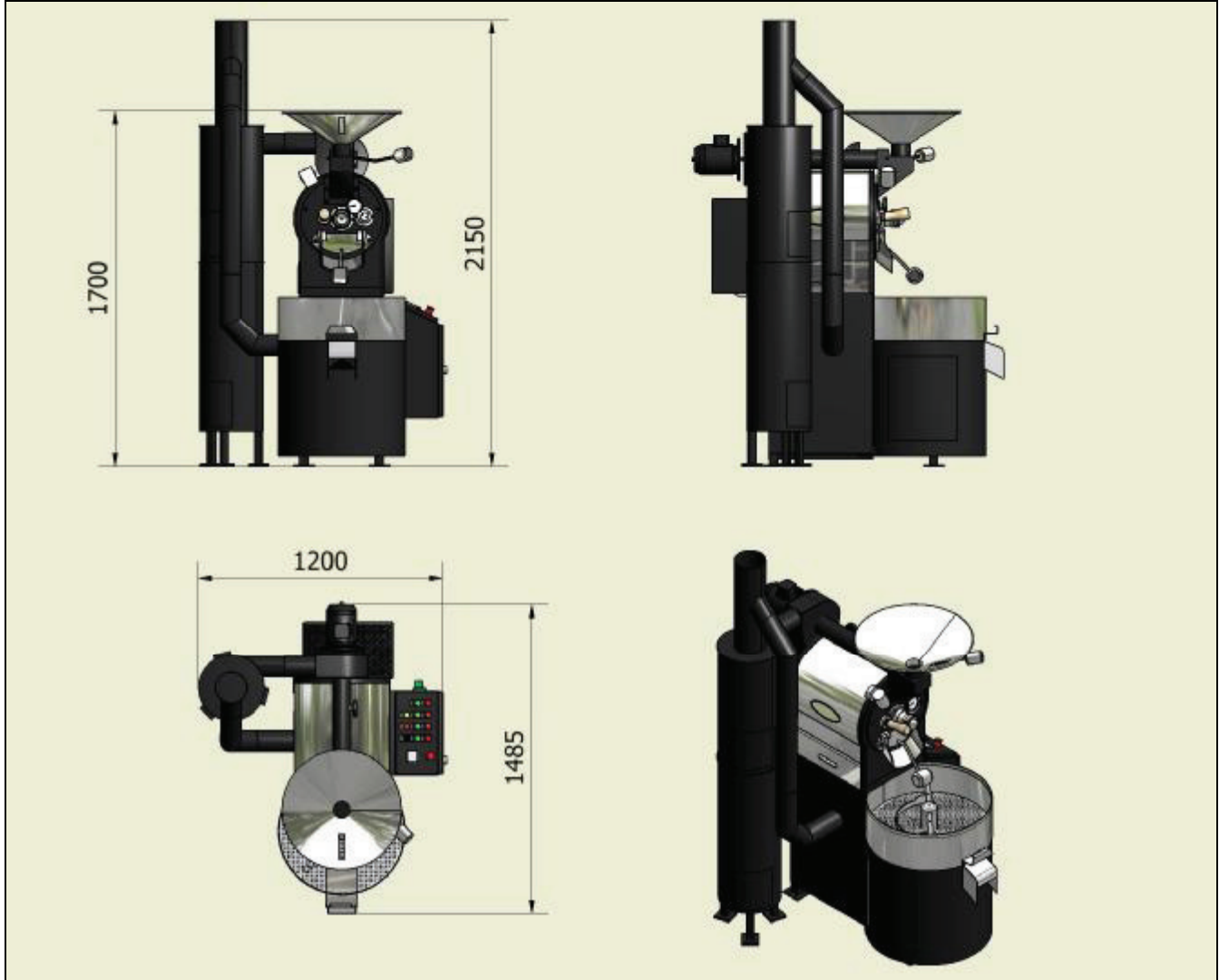
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## Schematic Diagram

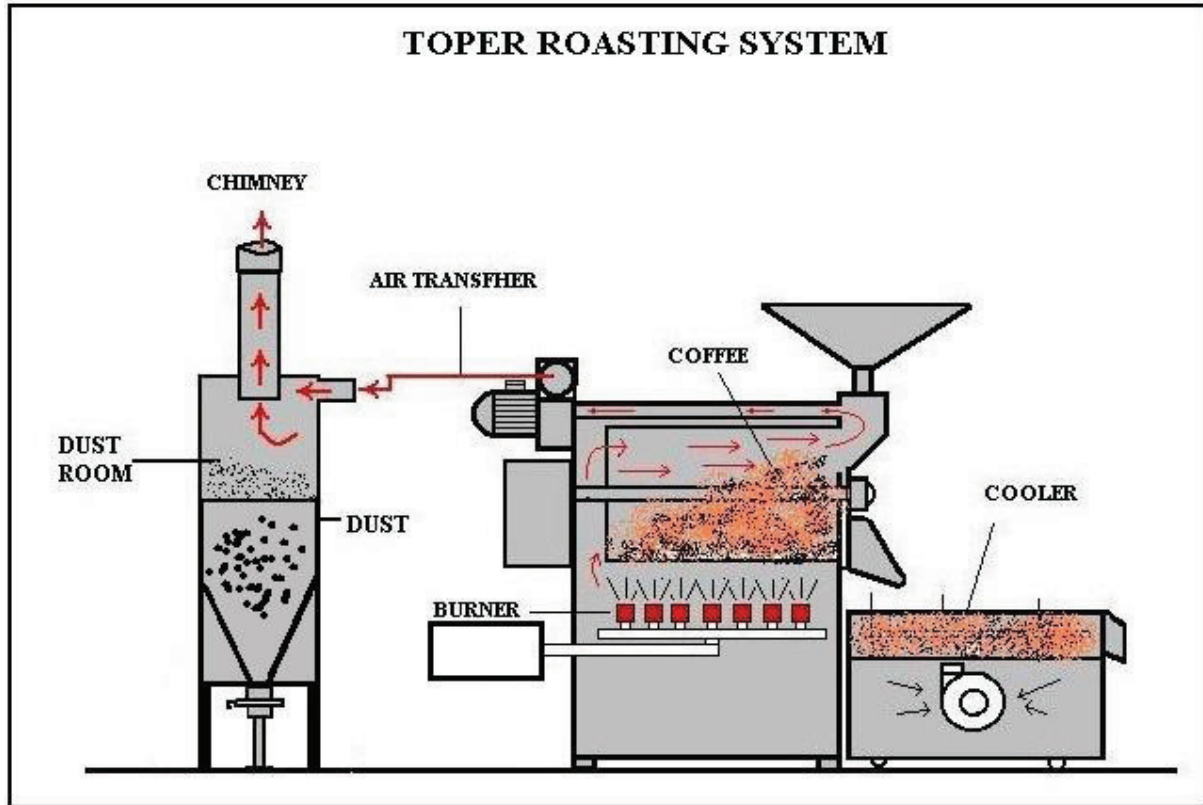


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## WORKING PRINCIPLES OF TOPER ROASTER

- Fill the green bean hopper by proper kgs with the batch capacity
- Than get the beans inside the batch after heating the roaster up
- The roasting process occurs inside the drum .
- During the process the dusts and chaffs get out through to the dust room by the exhaust fan .
- The dusts and chaffs collects and the smoke given out
- Coffee is roasted by the equal thermal heating transpher .
- The equal heat is given all the roasted coffee .
- The beans taken out to the cooling tray after roasting
- The beans get cool to the room temperature by sucking the hot ai on the coffee .
- You may roast another batch when your previous roasted coffee in the cooling tray.
- Enjoy your roast !

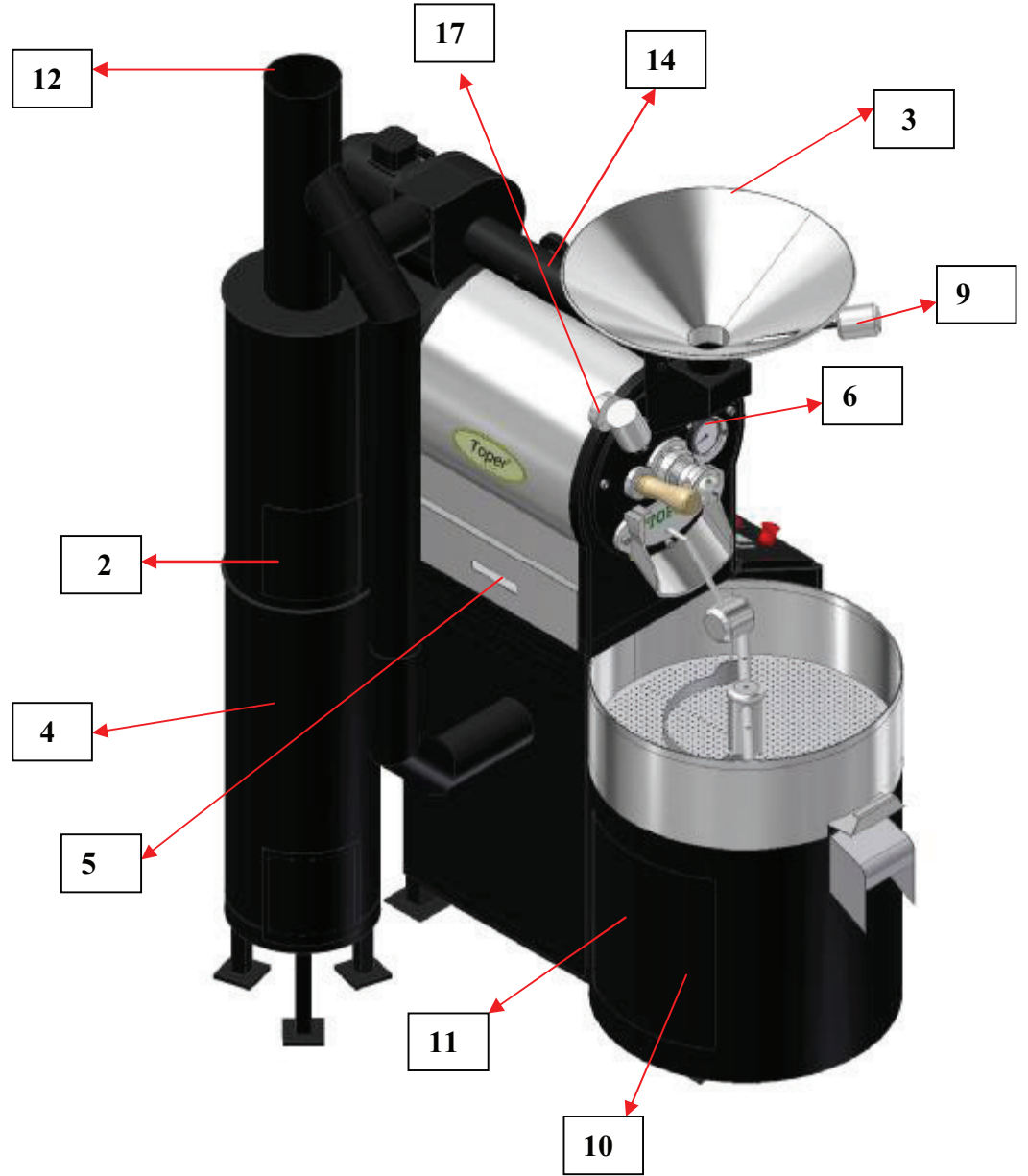


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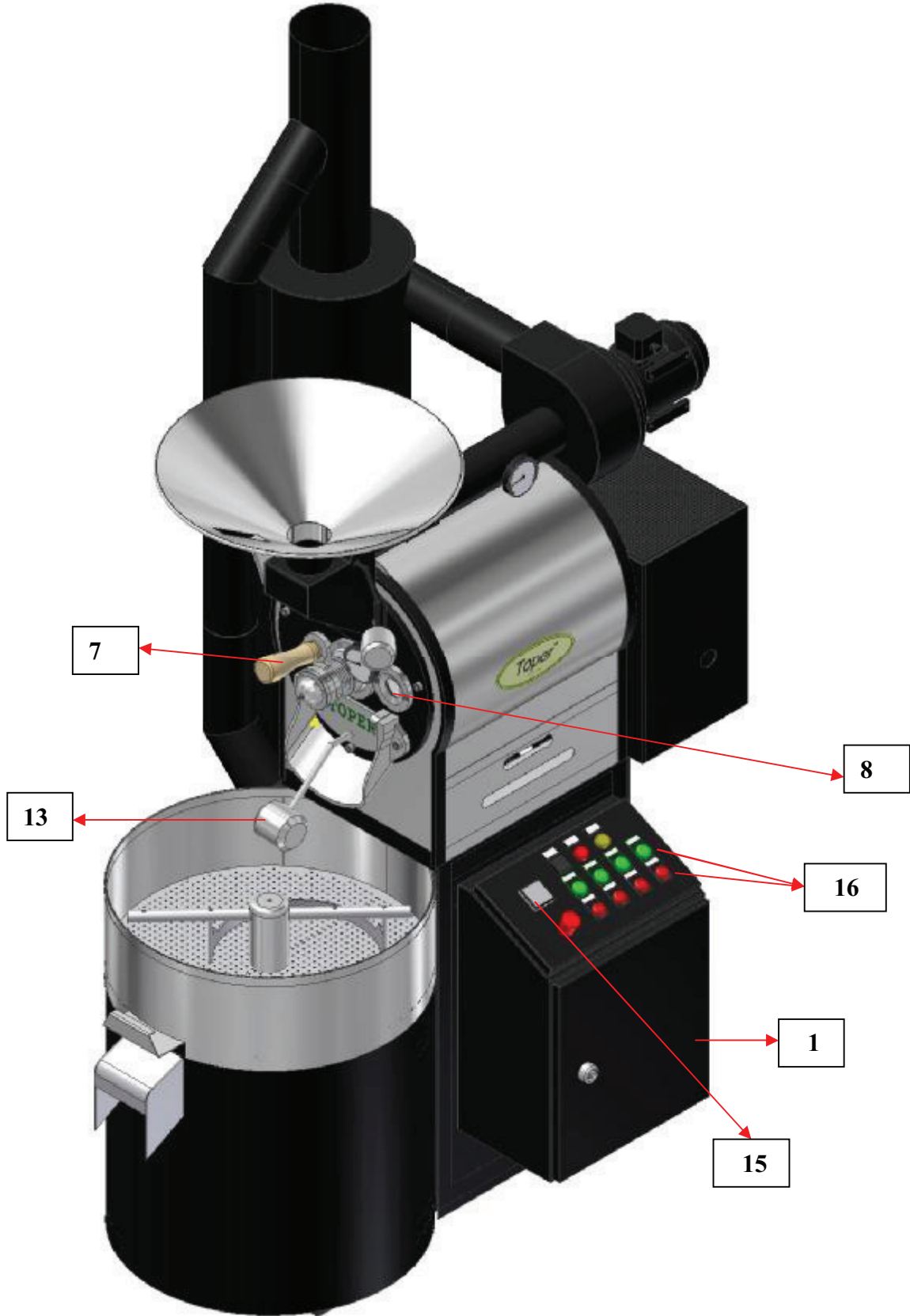


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## DESCRIPTION OF PARTS

- 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:** 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 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- **BURNER SYSTEM:** Enable to heat the machine up.
- 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 suction. 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.



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