

# Instruction manual

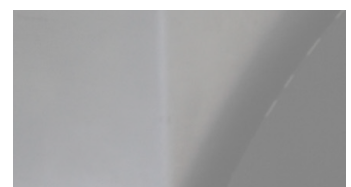
English

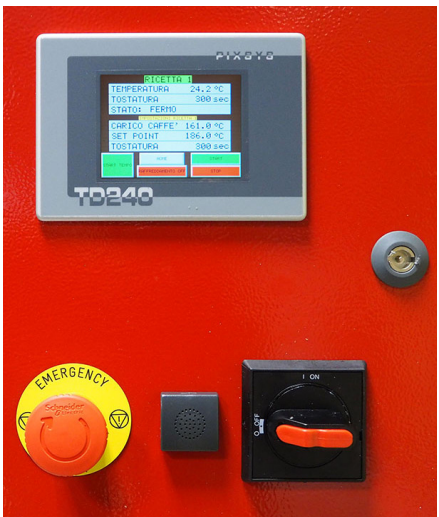


Translation of the original instructions

MIGEMMAEN03

**Gemma**  
*La signora del Caffè*





## ABSTRACT OF EC DECLARATION OF CONFORMITY

The company

**Sweet Coffee Italia Srl**  
**Via San Paolo 60, 10095 - Grugliasco (TO) - Italy**  
**Tel. +39 011 19823601**  
**info@sweetcoffeeitalia.com**

DECLARES its own responsibility that the products:

**Coffee roaster machine for professional use**

model:

**GEMMA**

to which this declaration relates, meets the specifications:

**2006/42/CE - 2006/95/CE - 2004/108/CE**

The person authorized to compile the technical file is:  
Mr. Mario Di Santo

Sweet Coffee Italia Srl  
Head of dept. technical  
Mario di Santo

This declaration will become invalid if the machine should be modified without our express permission.

## **IMPORTANT**

We congratulate with you for the purchase of this machine for roasting coffee, and we thank you for the trust and openness that has shown us.

Before starting the machine, we recommend you read carefully the instructions that explain how the use, clean and maintain the machine. We remain at your disposal for any information.

The manufacturer disclaims any liability for damage to property, persons or animals caused by any intervention on the machine by unauthorized or unqualified persons to these tasks.

If repairs are carried out unauthorized actions on the machine or the use of aftermarket parts are invalidated the warranty and therefore the company reserves the right not to recognize the most validity.

The manufacturer reserves the right to make changes and improvements to the models in question, without the obligation to provide prior notice. All the rights to this publication are reserved. Reproductions or even partial disclosure, which have not been duly authorized in writing, are strictly prohibited.

### **Technical Support**

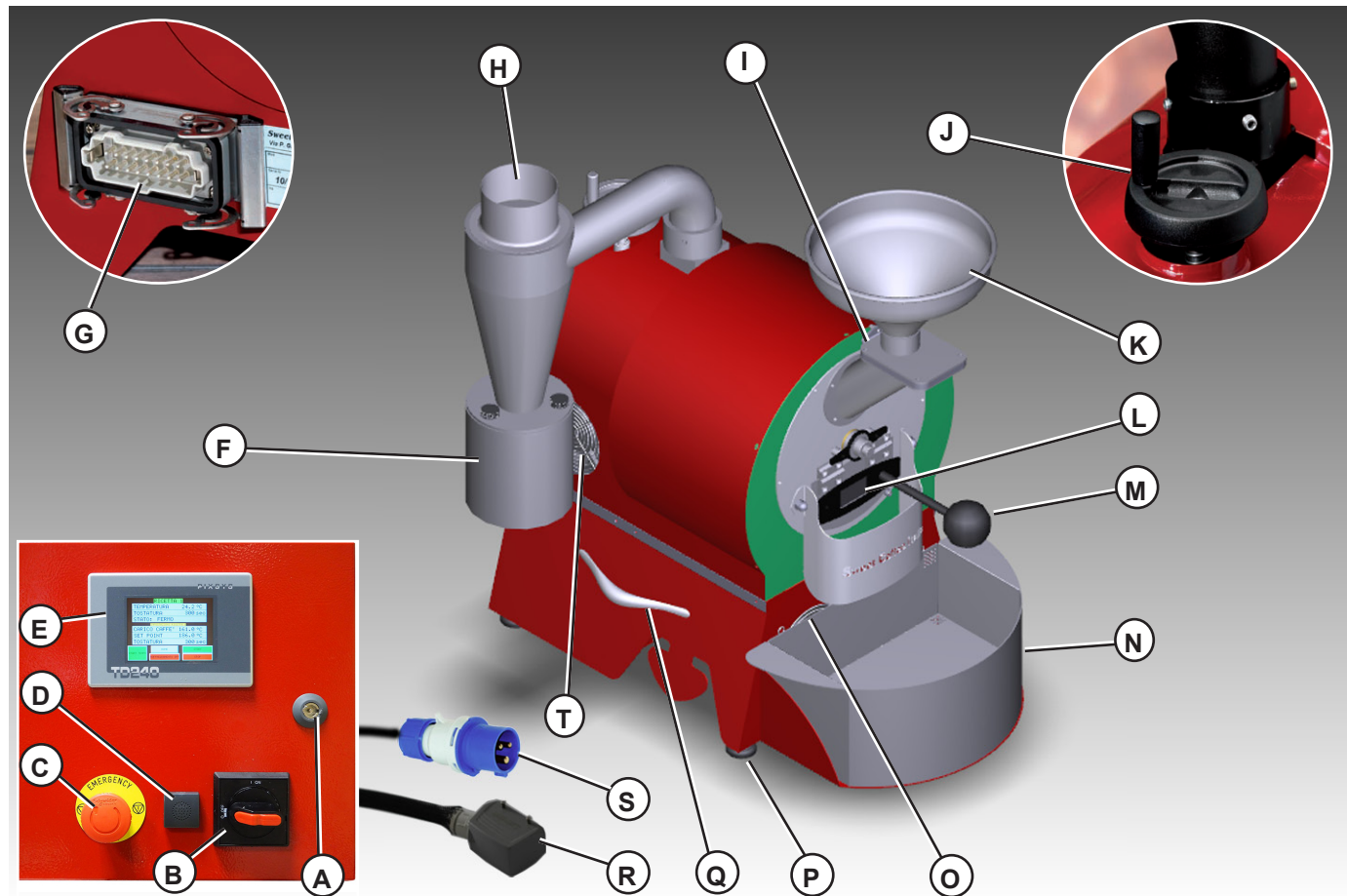
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## DESCRIPTION OF COMPONENTS

- A** lock opening electrical panel
- B** switch
- C** emergency push button
- D** warning buzzer with red light
- E** display touch screen
- F** collection container films
- G** socket connection with the electrical machine
- H** exhaust fumes
- I** slider for exhaust coffee roasting chamber
- J** handwheel manual eject coffee
- K** cargo tank coffee
- L** coffee spout
- M** lever and unloading coffee basket
- N** collection basket roasted coffee
- O** intake fans of basket
- P** adjustable feet
- Q** handle
- R** cable connection between the electrical panel and machine
- S** power cord
- T** cooling fans

### Functional Description

The coffee roaster GEMMA is a machine composed of a body connected to an electrical operating and control systems. The coffee is loaded manually into the charge tank (K). The operator selects on the display touch screen one program and start the toasting cycle.






Thanks to the presence of two electric resistances heat is introduced into the roasting chamber. The roasting chamber is in continuous rotation, thanks to the presence of an electric motor with gearbox and allows to mix the coffee during the cycle. The rotation is visible through the tree of the roasting chamber that protrudes from the front of the machine (1 - Fig 7). When the machine makes the first beep means it has reached the programmed temperature drop coffee. The operator

opens the sliding (I) and let the coffee in the roasting chamber. The toasting cycle lasts about 5 minutes, after which the electric resistances are switched off and turns on the fan which allows to cool the coffee to a temperature lower than 100° C. When the cycle ended another beep alerts the operator that the coffee is ready to be downloaded into your shopping cart. You can activate the exhaust fan of the drum in order to further cool the coffee.

## ABOUT THIS MANUAL

Even if the machine has been designed in accordance with specifications relevant European regulations and is therefore protected in all potentially dangerous parts, be sure to read the manual and safety instructions. Use the machine only for use in was designed to prevent injury and damage. Keep these instructions handy for future reference. If you want to sell the machine to other people, remember to include these instructions.

The information in this manual are marked by symbols that indicate the following:

-  Carefully read the instruction manual and safety instructions.
-  Remove power before removing guards.
-  Operations that may be performed by the user.
-  Operations to be carried out by an installer or technician.
-  Obligation to wear gloves for thermal protection.



Obligation to wear work shoes.



**Warning!**

Possible damage to persons or property.



**Warning!**

Hot surfaces.



**Warning!**

Danger of electric shock.

## INTENDED USE

You can use your coffee roaster GEMMA raw coffee beans for roasting.

The device was designed and built for use in industrial or handcraft item, indoors.

The appliance is not intended to be used in environments with risk of fire / explosion.

The machine must be used by a single operator.

This machine is designed to be used exclusively by personnel having read and understood the instructions contained in this manual so you can run the machine properly.

This machine must not be used by people with physical, sensory or mental capabilities, or deafness must be able to operate with both hands.

Any other use of the machine that is not provided by the manufacturer disclaims all liability for damages of any kind caused by improper use of the machine itself.

Improper use also determines the cancellation of any form of guarantee.

## FORESEEABLE MISUSE

Do not use the machine for toasting food other than raw coffee beans. Never put in the tank load of substances other than green coffee beans.

Do not leave the machine during the toasting cycle.

Do not tamper with the machine, and its security guards.

Do not use the machine without the alarm buzzer.

Do not try to roast coffee already roasted.

Do not use containers other than the collection basket provided. Other materials may not be suitable for food contact.

Do not put tools in the roasting chamber in an attempt to extract the coffee.

Any cleaning tools may be used, the machine is cold, with the machine switched off and disconnected from the power supply line.

## RESIDUAL RISKS

The constructive features of the machine, object of this publication, do not allow to protect the user from indirect contact with the surfaces at high temperature.



**Warning!**

Danger of burns - during the opening phase of the slide for loading into the chamber of roasting the coffee do not put your face closer to the tank. Risk of contact with hot air.

Danger of burns - during the expulsion of coffee, do not put your face and do not put your hand into the exhaust coffee. Risk of contact with hot air or hot surfaces.

Danger of burns - during the toasting cycle and in minutes after switching off the machine, do not touch the front wall of the machine. Risk of contact with hot surfaces.

Danger of burns - during the toasting cycle and in minutes after switching off the machine, do not touch the exhaust fumes. Risk of contact with hot surfaces.



All maintenance must be performed with the machine off and unplug the power cord from the outlet. Wait until all machine parts have cooled.

Use only containers that are made of material "for food".

## LIMITATION OF USE

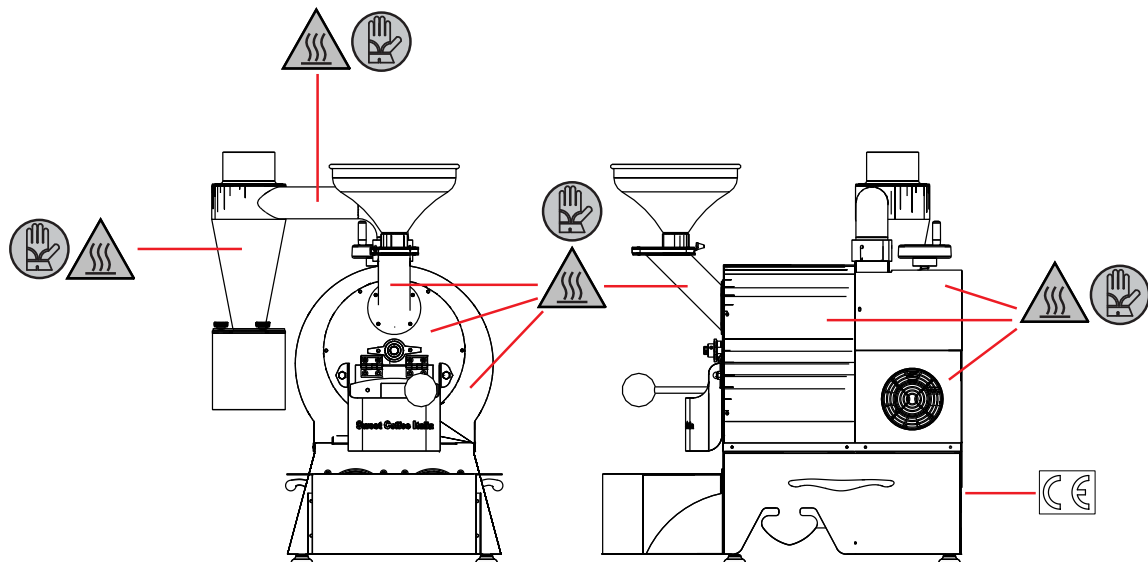
The lifetime of the machine is unlimited, provided that the following requirements for routine maintenance and repairs of the same and the means and protection devices.

Working temperature: from +5 to +40 ° C

Maximum relative humidity <50% at 40 ° C

Elevation: <1000 m s.l.m.

## Danger zones



## Safety notes

### READ THE INSTRUCTIONS CAREFULLY BEFORE USE.

- The room in which the machine is installed must be present for half the extinction of a fire.
- Do not throw water on the electrical panel.
- Use the machine only in the presence of light suitable.
- The use of extension cords is not authorized by the manufacturer may cause damage and accidents.
- Ensure that the power cord and connecting cable between electrical panel and the machine does not come into contact with hot surfaces.
- Do not disconnect the machine from the socket by pulling the power cord. Grasp the plug.
- If the power cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Never let live parts come into contact with water can cause a short circuit!
- Do not use the machine barefoot or if you have wet hands.
- Do not immerse in water or other liquids.
- In case of faults, defects or suspected defects after a fall, immediately disconnect the plug from the socket. Never operate the faulty machine. REPAIRS MAY BE CARRIED OUT BY AUTHORISED SERVICE CENTRES. We accept no responsibility for any damage caused by repair performed incorrectly.
- Do not leave the appliance exposed to atmospheric agents (rain, sun, etc...).
- For safety reasons and must be replaced immediately with original parts, worn or damaged.
- SAVE THESE INSTRUCTIONS.

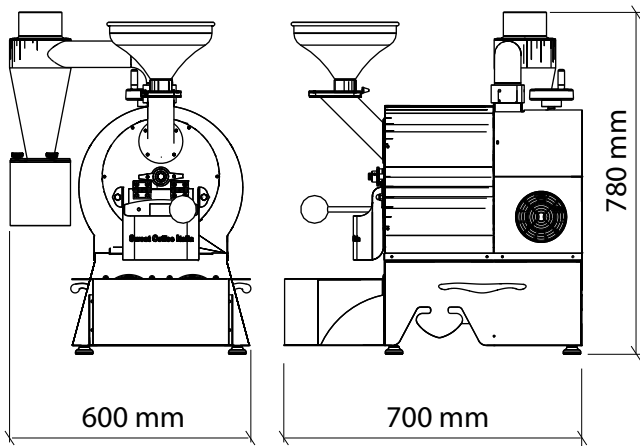
## SPECIFICATIONS

### Size and dimensions

Switchboard:

Width	300 mm
Height	300 mm
Depth	150 mm

Machine:



### Identification data

The label on the back of the machine are the following identification data:

manufacturer and CE

Model (Mod)

serial number (Serial No.)

electrical supply voltage (V) and frequency (Hz)

power input (kW)

Machine weight (kg)

ampere (Amp)

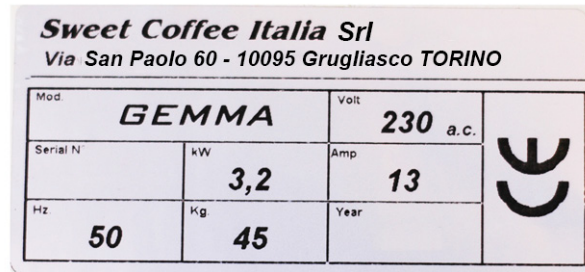
year of construction (Year)

In any requests for assistance, indicate the model and serial number.

### Specifications

Voltage	230 Volts
Power	3,2 Kw / 3200 W
Speed of rotation of the drum	28 rpm
Noise	52 dB(A)
Absorption	13 A
Maximum load capacity for toasting cycle	2 Kg
Automatic toasting cycle	Automatic
Pre-Cooling	Interior
Temperature of the exhaust fumes	190° approximately
Dimensions (LxWxH)	600x700x780
Machine weight	45 Kg
Switchboard Weight	7 kg

### CE label and other labels applied to the machine



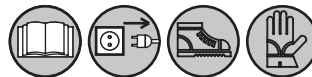
#### Warning!

Hot surfaces.



Direction of rotation of the handwheel.

### HANDLING AND TRANSPORT



#### Warning!

Before moving the machine, disconnect the power connection between electrical and machine. Disconnect the hose to the exhaust fumes from the main exhaust duct.

The machine must be moved by two people.

Lift and move the machine by means of the handles (Fig. 1)





Fig. 1

The electrical panel can be handled by one person. The machine is positioned and locked on a wooden pallet. Place the tube on the exhaust fumes. Place the electrical panel along with the cable connection to the machine. To decrease the overall dimensions disassemble the tank load and place it on the floor together with the basket. Lock all the components through nails and strapping. Close the carton with a cardboard box. To avoid damaging the surfaces of soft material inserted between the machine and strapping. Insert in the box of the filling material from packaging to avoid damage to the machine during transportation.

### Contents of the package

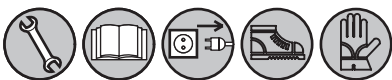
- Machine Body
- Load funnel
- Basket
- Flue exhaust
- Electrical panel and connecting cable
- Instruction Manual
- Declaration of conformity

### STORAGE

The storage of the machines must be packed in protected from weather and sun.

The storage time should be minimized (EEC or neighboring countries). For more information on delivery times and storage requirements, please contact customer service.

### INSTALLATION



#### Attention

The packing must be disposed of according to law in the country of installation.

Place the machine on a stable and level appropriate to support the weight of the machine. Choose a well-lit, clean and with easily accessible power outlet.

Do not place the machine on hot surfaces or near open flames to prevent the body can be damaged.

Leave at least 200 mm between the machine and walls so as to allow ventilation of the cooling fans.

Rotate the support feet (P) so as to stabilize and level the machine.



#### Attention

Danger of overheating. Do not place the machine attached to walls, both laterally and in the rear.

#### Allow clearance from objects the work of the machine.

The electrical panel must be wall mounted using screw anchors suitable for supporting the weight of the picture.



#### Attention

Do not install the electrical panel near a heat source.

The maximum distance from the framework of the machine should not exceed 1000 mm.

Leave space between objects by clearing the machine and the framework in order to easily reach the disconnect electricity.

Connect the electrical panel to the machine (Fig. 2). The connection cable can be inserted only one way. Do not use excessive force: when trying to turn the connection of 180°.



Fig. 2

Place the power cable and the connection between the electrical panel and the machine so that they are not a hindrance to the normal working operations: it is preferable that both are lying flat on the ground in order to avoid the danger of tripping.

Check that the power cord and connecting cable between electrical panel and the machine does not remain at odds with surfaces or sharp edges.

Wash and dry the basket and the first tank to use with cool tap water. Enter the header tank into place (Fig. 3).



Fig. 3

Place the basket into place (Fig. 4).



Fig. 4

Install the machine on the tailpipe fumes (H). The conduit must be positioned laterally (Fig. 5) in order not to hinder the maneuverability of the handwheel manual eject the coffee (J).



Fig. 5

### Connecting flue



**The machine must be installed with a special flue gas system.**

You can use the pipe already in place to install the machine or you can request a scavenging system (Optional).

The connection with an existing pipeline must include a flange for connecting the exhaust pipe of the machine with a diameter of 100 mm. Use a hose resistant to high temperatures and non-flammable diameter of 100 mm. Use a metal clamp to stop the tube on the exhaust pipe of the machine. Connect the other end of the tube to the flange on the scavenging system of the installation room. Use a metal clamp to stop the pipe flange.

The smoke evacuation system (optional) includes an intake system consisting of a hood and an engine intake.

**Mount the engine intake to a minimum distance of 3 m from the exhaust fumes. The suction motor must ensure an aspiration of 350 m<sup>3</sup> / h.**

The preparation and installation of smoke evacuation systems shall be borne by the customer and must be in compliance with applicable environmental laws on emissions in the country to use the machine. The installation must be performed by a qualified professional.

## COMMISSIONING



It is installed by the user on the supply line of the machine a protective device (circuit breaker) that is automatically activated in case of failure or overcurrent. Follow the instructions laws in the country of installation.



### Warning!

Danger of electric shock. Connect the machine to an outlet with grounding.

Before connecting the machine to check that the mains voltage indicated on the label on the back of the machine corresponds to the local system.

Try to open and close the slider located under the cargo tank of raw coffee (Fig. 6).



Fig. 6

Check the flue pipe connection with the evacuation line in the local installazione. Controllare la connessione della linea elettrica con la macchina.

Check that the voltage of the industrial network is equal to the one shown on technical data.

Insert the plug into the electrical outlet, which must be equipped with grounding.

### Security systems

The machine is provided with a switch (B) that can be used as emergency switch: turn the power switch to "OFF" to turn off the machine. On the panel there is an emergency button (C). Press the emergency button to stop the electric resistance and start the cooling cycle. After the cooling cycle reset the emergency button: rotate and pull the emergency button.

Alternatively you can grab the plug and unplug the power cord from the outlet. The PLC maintains the electrical resistances and switches off in the case of an excessive rise in temperature, thus avoiding the danger that the coffee to enter in combustion.

When the machine is on the red lights on the buzzer to indicate that the machine is running. When the machine has reached the temperature of the load and end-of-coffee roasting machine emits a warning beep.

### Checking the efficiency of securities

Turn on the machine and check for proper operation of the switch (B) and emergency push button (C). At the first operation of roasting in the applicant's work shift, the efficiency of acoustic signals. Check operation of red light located on the beeper sounds. Check the operation of the engine rotation of the chamber of roasting: check the rotation of the roasting chamber (1) Figure 7.

## INSTRUCTIONS FOR USE



### Warning!

Check at the beginning of each shift the efficiency of safety devices installed on the machine.

Do not leave the machine unattended during the toasting cycle.

Always check that the shaft of the roasting chamber (1), Fig 7, which protrudes from the front of the machine is always in rotation. The case is still off the machine immediately and contact the Service Centre.

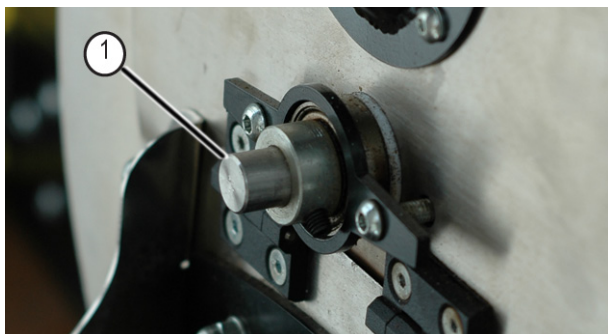


Fig. 7

### Display Touch Screen

Home page:



Fig. 8 - Home page

- 1 Roasting Program.
- 2 Button to turn on / off the fans cooling
- 3 Button to access the page of the loop counters
- 4 Restricted to authorized personnel
- 5 Restricted to authorized personnel

Default programs:

program 1: 180°C (for decaf)	
program 2: 182°C	program 7: 187°C
program 3: 183°C	program 8: 188°C
program 4: 184°C	program 9: 189°C
program 5: 185°C	program 10: 190°C
program 6: 186°C	

Program page:

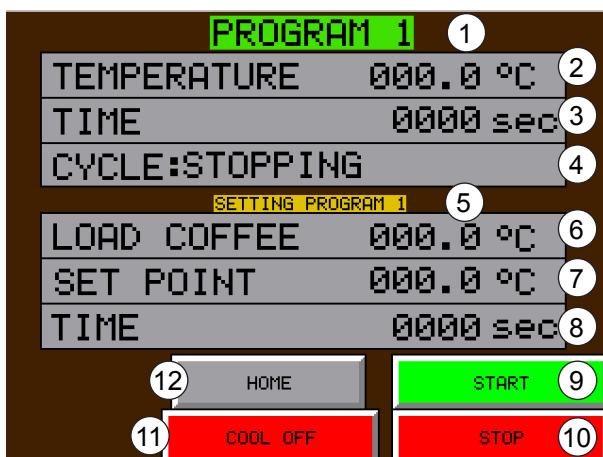


Fig. 9 - Program page

- 1 Displaying the selected program number.
- 2 Current temperature

- 3 Displays the elapsed time of the roasting cycle.
- 4 Indication of the state of the roasting cycle
- 5 View the settings of the selected program.
- 6 Button to set the loading temperature coffee
- 7 Button setting the maximum temperature roasting.
- 8 Button setting the length of the roasting cycle.
- 9 Button START program
- 10 Button STOP program
- 11 Button to turn on / off the fans cooling
- 12 Button Home page

Page of the loop counters:

Press the button COUNT. (3, Fig. 8) to see the page.



Fig. 10 - Counter page

- 1 Indication of the total number of cycles performed roasting.
- 2 Indication of the number of partial roasting cycles.
- 3 Button to reset the number of partial roasting cycles.

### Load the coffee

Check the closing slide.

Pour in the tank MAX 2 kg of raw coffee beans.



#### Warning!

If in the tank is inserted a smaller amount of raw coffee beans, it is necessary to decrease the residence time of the coffee inside the roasting chamber. See section "How to change a program".

### Starting the machine

Turn the main switch (B) to "ON" position (Fig. 11).

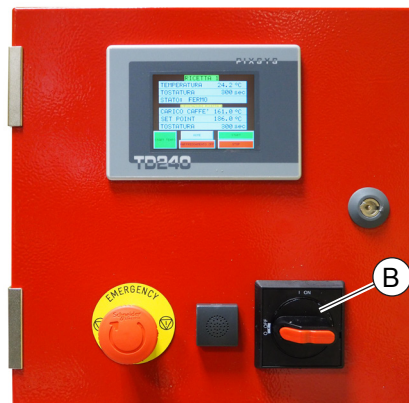


Fig. 11

Wait a few seconds on the touch screen display shows the overview on page main (Fig. 8). Select one of the preset programs (1 to 10): Press to access the setup page of the program (Fig. 9). Check that the data contained in SETTING PROGRAM correspond to those required. Press the START button to start the cycle of roasting. The roaster start

the pre-heating. The touch screen displays the temperature starts to rise, visible in the field TEMPERATURE, below PROGRAM. When the temperature reaches 160°, the machine emits the first beep: means that is ready for the loading of the coffee in the tank. Gradually open the slide (Fig. 6) and dropping in the coffee roasting chamber. Close the slide.

#### Close the slide after loading the coffee machine.

The temperature begins to drop until it stabilizes and then up again to the value stored in the program (shown in SET POINT, below SETTING PROGRAM). The temperature is maintained constant at the temperature of the program for about 5 minutes. When the electric resistances turn off, the automatic pre-cooling start: the fresh air is blown into the roasting chamber.

When the temperature drops below 100 °C the machine will make another beep to indicate that coffee can be downloaded to your basket. Wait a few seconds until it stops fan inside the roaster and then open.

#### Every 4-5 cycles of roasting is necessary to remove and empty the collection of films (see Maintenance section).

Raise the lever (M) and lower the coffee basket (Fig. 12).

In Home page (Fig. 9) it is possible to push COOL button to turn on the fans cooling and start cooling of the coffee in the basket.



#### Warning!

During the unloading of the coffee in the basket positioned in such a way that any hot air coming out from the roasting chamber does not invest the operator.



Fig. 12

#### Changing a program in progress

If we realize that we have set the wrong program, and we have already started the roasting cycle, do the following:

- From the page of the program, press the STOP.
- Press the HOME key to access to the Home page.
- Press key of the new programma.
- Check the data set into the program and press the START button.

**If we start the new cycle and the temperature in the total height is higher than the temperature of the load coffee machine emits a long beep. The new cycle has to be started when the temperature in the roasting chamber is lower than the temperature of the load coffee.**

#### How to change a program

If you want to change the temperature and roasting time stored in a program to change the aroma of your coffee, do the following:

- Go to Home page.
- Choose one of the programs to be modified (1 to 10): press the button of the selected program to change (Fig. 13).

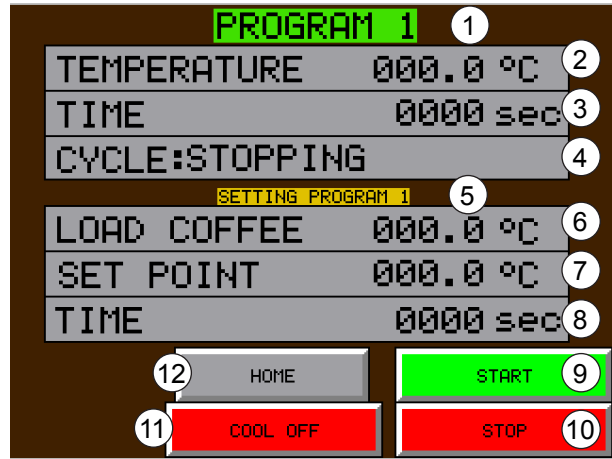


Fig. 13 - Program page

- Press the field LOAD COFFEE: you open the page with the keypad. Enter the temperature value. Press ENTER to confirm your entry.
- Press the SET POINT field: you open the page with the keypad. Enter the temperature value. Press ENTER to confirm your entry.
- Press the TIME field: you open the page with the keypad. Input the duration of the roasting cycle. Press ENTER to confirm your entry.

#### What to do in case of power failure during a roasting cycle

The machine was made for a manual system of expulsion from the coffee roasting chamber to be used in case of power failure. Intervenes when a blackout shuts down the machine. To remove the coffee from the roasting chamber to operate the handwheel counterclockwise (J) (Fig. 14) while lifting the lever (M) to allow the discharge of coffee in the basket.



Fig. 14

Restore electricity to turn on the machine. If you need to reset the emergency button: rotate and pull the button.

#### MAINTENANCE AND CLEANING THE APPLIANCE



#### Warning!

Read the safety instructions before any use or maintenance.



All maintenance must be performed with the machine off, unplug the power cord from the outlet.



In case of fire do not use water jets directly on the machine or electrical panel. Use CO<sub>2</sub> extinguishers.



Any cleaning should be performed on the cold machine.



Obligation to wear gloves to protect hands.



Must wear work shoes.

A good maintenance and regular cleaning preserve and maintain efficient machine for a longer period.

### Isolation procedure

Turn off the machine by turning the switch to "OFF" or "0".  
Disconnect the plug from the socket.  
Wait until all machine parts have cooled.

### SCHEDULED MAINTENANCE



INTERVENTION	RANGE
Efficiency control of safety	Each beginning of the shift
Cleaning the drum and the loading tank coffee	1 day
Cleaning Slide	1 day
Cleaning of the collecting container of the films	1 day
Cleaning the bench support of the machine	1 day
Control of fixation and wear of the hose connected to the exhaust fumes (optional)	1 month
Cleaning the inside of the electrical panel	1 month

### Cleaning the drum and the loading tank coffee

Place the basket in the dishwasher. Do not use metal scouring pads or harsh detergents. Dry.

### Cleaning the slide

Occasionally clean the slide with a sponge, removing the dust and coffee.

### Cleaning the container films

**Empty every 4-5 cycles of roasting the collection tank films: possible clogging of the suction pipe of the fumes.**

To remove the container films (F) with the knob to loosen the 3 screws (Fig.15). Empty the container from the film. Wipe with a damp cloth. Screw the container in the exhaust fumes.



Fig. 11

### Clean the electrical panel

Occasionally clean the inside of the electrical panel with a vacuum by removing the dust.

### Cleaning the bench support of the machine

The bench support of the machine, around it, must be cleaned with a damp cloth. Under the machine clean with a vacuum cleaner.



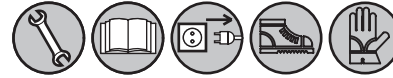
### Warning!

Risk of crushing. Do not groped to lift the machine to introduce the arms or hands to cleaning.

### Cleaning the camera body

Clean the fixed parts of the machine only with a non-abrasive cloth dampened by adding a few drops of neutral non-aggressive.

### EXTRAORDINARY MAINTENANCE



INTERVENTION	RANGE
Cleaning the roasting chamber	18 months
Cleaning the slide	18 months
Clean the intake and blowing air fan	18 months

Please contact technical support.



### Attention

Before removing the shelters disconnect the machine from the wall outlet and wait for the hot parts are cooled.

### DECOMMISSIONING

In the case of decommissioning of the machine must be electrically disconnecting it, empty the tank and clean it (see "Cleaning the machine").

In case of destruction you will be required to separate the various materials used in the construction of the machine and dispose of them according to their composition and the applicable laws in the country of use.

### Disposal



Dispose of packaging materials such as plastic and cardboard in the appropriate bins.

After using the appliance, do not throw it in the normal household waste, but hand it over to a collection site for recycling of electrical and electronic equipment. Note the symbol on the product, the instructions for use or packaging.

The materials can be used as indicated. With your help for reuse, material processing and other forms of utilizing old devices, made an important contribution to the protection of our environment.

Find out from the authorities in your area on the collection point near you.

## HELP TO SOLVE SOME PROBLEMS



### Attention

In case of malfunction, turn off the machine immediately.  
Disconnect the plug from the socket.

PROBLEMS	CAUSES	RIMEDIES
<b>Spegnimento del display</b>	Possible power outage.	Turn off the machine. Disconnect the plug from the socket. Remove the roasting of coffee from the room by performing the operation manually with the knob (Fig. 14). Turn the machine. If the problem persists, contact the Technical Service.
	Malfunction of the Display.	
<b>The machine does not heat up</b>	The spin is open	Close the spin.
	Malfunction of electric resistances or Display.	Turn off the machine. Disconnect the plug from the socket. Remove the roasting of coffee from the room by performing the operation manually with the knob (Fig. 14). Turn the machine. If the problem persists, contact Technical Support.
<b>The machine does not cool down</b>	Check the operation of electric fan.	Verify that there are no objects under the machine blocking the air passage. If necessary, contact the Technical Service.
	Malfunction of electric resistances or Display.	Turn off the machine. Disconnect the plug from the socket. Remove the roasting of coffee from the room by performing the operation manually with the knob (Fig. 14). Turn the machine. If the problem persists, contact the Technical Service.
<b>The shaft of the roasting chamber on the front does not rotate</b>	The engine is not working properly.	Turn off the machine. Disconnect the plug from the socket. Remove the roasting of coffee from the room by performing the operation manually with the knob (Fig. 14). Contact Technical Service.
<b>The coffee is roasted too light</b>	Temperature or residence time of the coffee inside the roasting chamber insufficient for the type of coffee chosen. The quantity of raw coffee roaster commissioning of over 2 kg.	Change the temperature or residence time roasting coffee in the roasting chamber as described in "how to change a program". Fill the tank with the right amount of coffee (2 Kg Max).
<b>The coffee is roasted too dark</b>	The holding tank was emptied and no film. The quantity of coffee roaster commissioning and less than 2 Kg. Temperature or residence time of the coffee inside the roasting chamber too high for the type of coffee chosen.	Change the temperature or residence time roasting coffee in the roasting chamber as described in "how to change a program". Empty every 4-5 cycles of the collection tank roasting film.
<b>The roasting takes a long time to roast (over 35 minutes of entering the coffee in-room roasting).</b>	One or more electric resistances are disabled.	Contact the Assistance





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