

It seems our small notes in manuals to keep all exhaust pipes and parts clean has not been noticed by customers and many are not vacuuming fans and chaff areas regularly which could clog pipes and burn out fan motors and void warranty. Therefore please send this update to every customer and future customer. We will update manuals with more details in the coming months.

## **PROPER MAINTENANCE OF ROASTERS INCLUDE DAILY & WEEKLY CLEANING OF ALL EXHAUST- ESPECIALLY THE EXHAUST OFF ROASTER THAT PULLS CHAFF**

Coffee roasting produces a great deal of smoke, moisture and chaff. That mixed together during the roasting process creates a need to keep all ductwork and venting cleaned regularly. Failure to keep all internal parts of roaster clean could result in safety hazards and equipment failure. Failure to maintain your unit properly could result in voiding warranty and damaging many other components in roaster. Therefore follow these steps to avoid problems:

- 1. CLEAN CHAFF EACH DAY OR AFTER EVERY ROAST:** EVERY 2-3 ROASTS OR MORE OFTEN IF COFFEE PRODUCES EXCESSIVE CHAFF. CLEAN CHAFF FROM: A: CHAFF UNIT B: DEBRIS TRAY IN OR UNDER BURNER ROOM (THIS IS VITAL AFTER EACH ROAST. ESPECIALLY ELECTRIC MODELS THAT HAVE PERFORATED DRUMS AND DROP MORE DEBRIS AND CHAFF INTO BURNER ROOM DURING ROAST) C. CHAFF AREA UNDER COOLING TRAY: YOU MAY HAVE A DOOR THAT POPS OPEN TO CLEAN CHAFF OR ON SMALL MACHINES YOU MAY SIMPLY LIFT COOLING TRAY AND CLEAN- ALSO CLEAN VENTING GOING TO FAN SO IT DOES NOT CLOG.
- 2. CLEAN FAN VENTING WEEKLY WITH A VACUUM OR SOFT BRUSH:** SOME CUSTOMERS ARE FORGETTING THIS MOST IMPORTANT AREA. YOU MUST LIFT FAN OFF CHAFF UNIT IF ATTACKED AND CLEAN VENT UNDER FAN. FAILURE TO DO SO WILL RESULT IN REDUCED AIR FLOW WHICH CAN CREATE MANY OTHER PROBLEMS. SEE EXTREME PICTURES BELOW WHERE VENT WAS NOT CLEANED FOR WEEKS. IF YOU ROAST 8 HOURS A DAY THEN CLEAN THIS DAILY WITH A FAN OR SOFT BRUSH: WHILE OPEN CHECK AND CLEAN WALLS OF CHAFF UNIT. IF VENT HOLES IN CHAFF UNIT GET CLOGGED CHAFF UNIT WILL NOT WORK PROPERLY. (SEE EXTREME PICTURES BELOW)
- 3. USE PERMANENT PIPES:** SOME UNITS COME EQUIPPED WITH TEMPORARY FLEXIBLE PIPING. THESE PIPES ARE JUST FOR INITIAL SETUP AND TEST OF YOUR ROASTER. YOU NEED TO USE PERMANENT PIPING AND SET IT UP SO A PIPE BRUSH CAN BE RAN THROUGH IT SEMI- MONTHLY OR MORE OFTEN TO CLEAN AVOID BUILDUP OF FIRE CAUSING

