

Frequent maintenance

In order to ensure trouble-free operation of the coffee roasting line, frequent maintenance activities should be performed in the areas indicated. This way you will avoid unnecessary problems related to the operation of the device.

The area under the cooler



Green coffee loader flap



The area under the burner



Reduce of coffee husks collected along the entire roasting line



Air filter maintenance





Every 80 hours

Checking the transmission elements
 Checking if the flaps and other moving elements are working properly
 Cleaning and greasing the moving elements

Every 160 hours

Checking that the emergency stop buttons work properly
 Controlling the temperature indication elements
 Checking and cleaning the green coffee loader
 Visual control of the electrical cabinet

Installation check

Activities performed by persons with the required qualifications and if the regulations do not specify exactly the time period, not less often than once a year

Electrical installation - checking the short circuit loop and insulation resistance of the power cord

Gas installation - checking the gas system's tightness and correct functioning of the flame control and ignition system