

Cleaning



General Machine Cleaning

In order to keep your Solar Roaster properly and safely working, cleaning the machine is a crucial and essential procedure and must be followed and performed periodically without exceptions.

Cleaning the machine is performed while the machine is cold. Normal daily cleaning is done with a dry 2" paint brush (not provided) and a regular household vacuum cleaner. **Thorough cleaning is performed using a soft cloth and a stainless steel brush** (not provided with **the machine**). **The cleaning solvent 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 your distributor).

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. **Cleaning of the space underneath the drum should be done periodically according to the following every 50 cycles or once a week, which ever happens first**

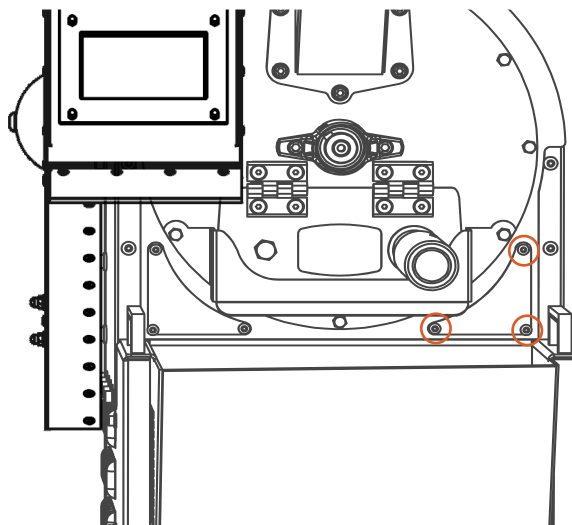
Using 3mm Allen key (not provided) unscrew and remove the front service covers. **Then vacuum the chamber area underneath the drum** (see picture on the right).

Use a flexible bristle brush (not provided) for cleaning the heating elements.

Chaff Collector

The chaff collection bucket **MUST** be cleaned every 2-5 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 **18** 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.



Machine Exhaust Pipes

The exhaust pipes should be cleaned at least once every 50 cycles. You can clean them more often if necessary.

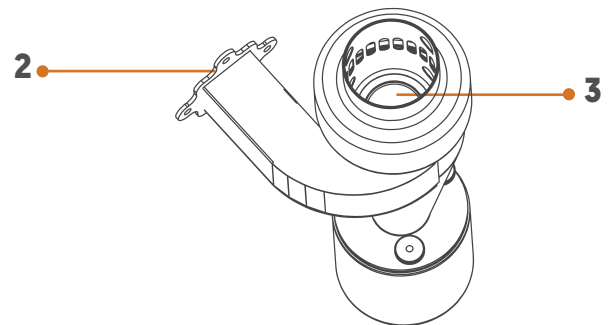
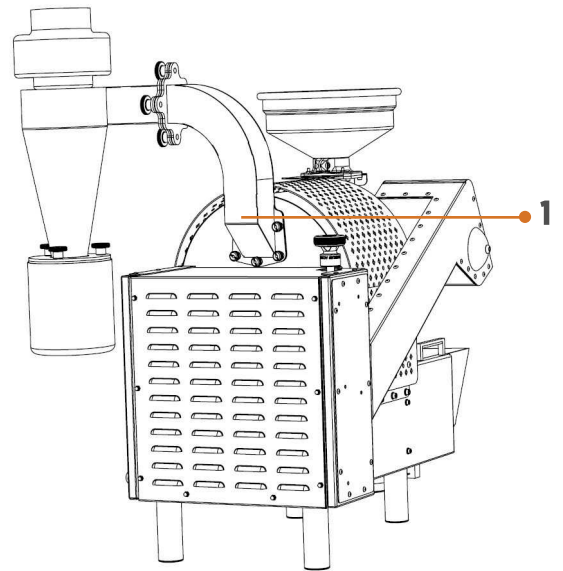
Pipes discussed are:

- 1 Exhaust tunnel from the drum to the cyclone
- 2 Cyclone's inlet tunnel
- 3 Cyclone's inner pipe

Note that this procedure is extremely important for the machine's airflow and necessary for optimal roasting conditions.

The exhaust pipes are cleaned by:

- Disconnecting the exhaust tunnel and the cyclone from the machine and mechanical rubbing the inside of these pipes using a scraper and a suitable rounded metal brush.
- Soaking piping and entire cyclone overnight in GREEN CLEAN and then rubbing and rinsing with water.



Periodical maintenance



The Solar **Eco** roaster requires periodical service and parts' replacement. Contact your local seller to inquire about these scheduled procedures.