

Direct Fire And Hot Air Coffee Roaster

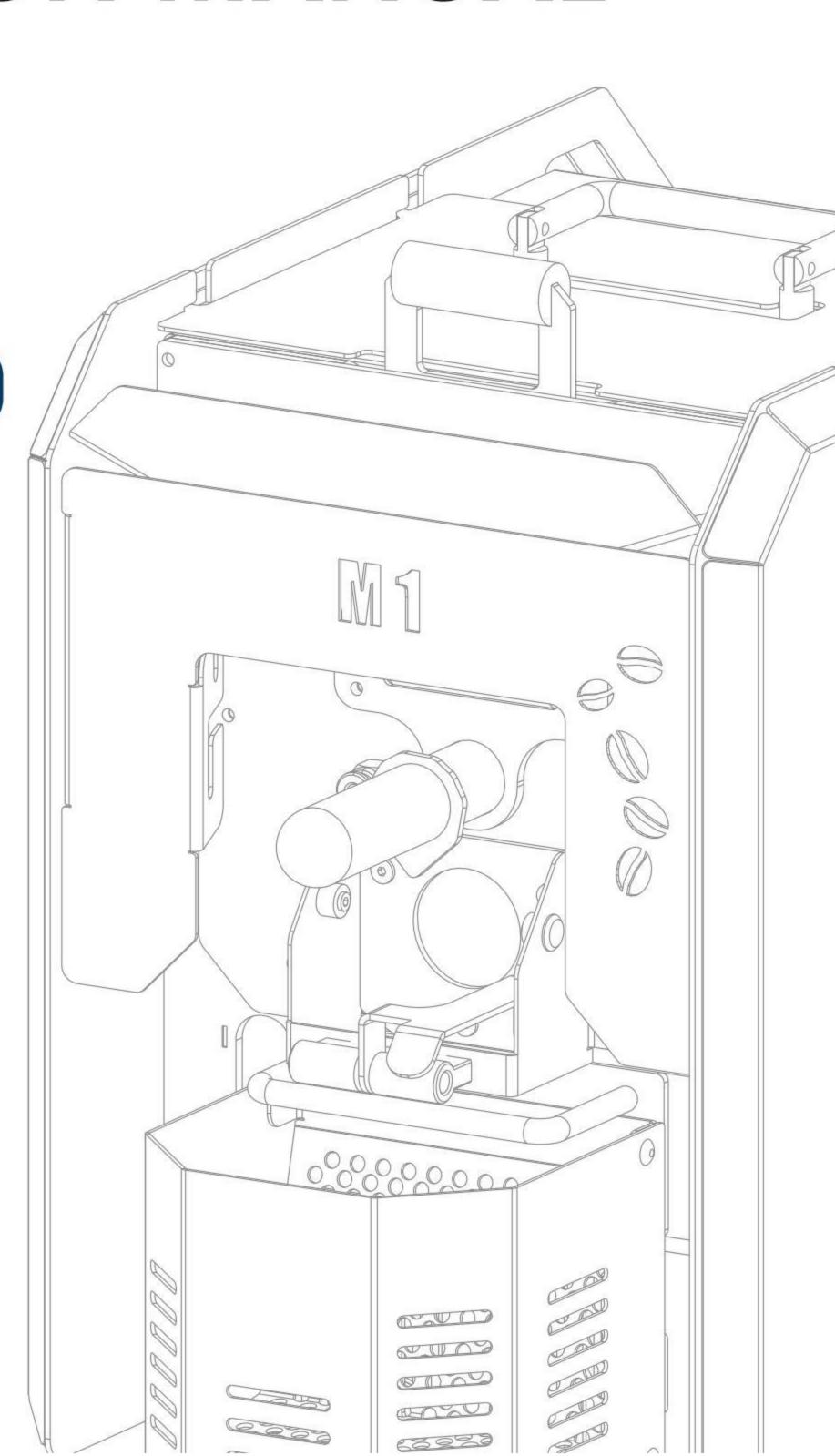
INSTRUCTION MANUAL

SNIPER M1

Carbon fiber infrared direct fire

Assisted surrounding hot air

China 3C certification



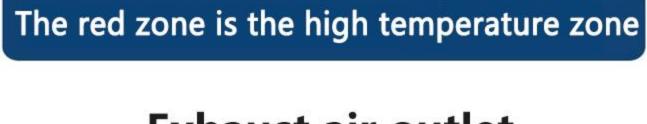
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We appreciate your purchase of a Kaleido roaster!

- Please read this instruction manual carefully to ensure proper and safe use of this product.
- Before using the product, please be sure to read the "Important Notes" and "Safety Warnings" (page 2) carefully.
- Keep this instruction manual in a safe place for future use.
- Kaleido will not be liable for improper handling of this product or failure to follow the instructions.

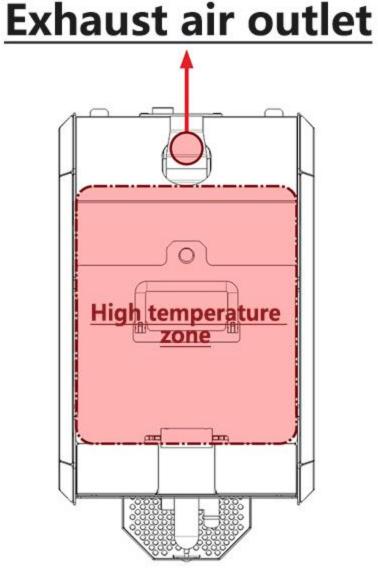
Warranty certificate attached separately





In order to ensure the safety of use and to avoid injury and property damage to you and others, please read the following precautions carefully.

- Safety warnings must be learned, no one is allowed to operate the roaster without learning them, keep children away from the roaster.
- Prohibit opening the rear cover while energized.
 Non-professionals are not allowed to carry electricity for maintenance.
- Replacement parts must be unplugged before opening the back cover. Do not plug in the roaster until the replacement is completed.
- Do not over-roast coffee beans.
- Do not wet the power socket with water, and do not leave the operator during the roasting of coffee beans! Avoid overheating and burning of coffee beans due to unsupervised roasting.
- When heating, the drum must be stirred, otherwise one side of the drum will be overheated, which will lead to deformation of the drum. The set temperature of the beans must not exceed 230°C.
- The collected coffee chaff should be cleaned up in time to avoid burning due to coffee chaff.



- The roaster must be placed in a well-ventilated place, and no flammable objects should be placed near the equipment, and the ventilation outlet should not be covered.
- When the roasting is finished, the equipment must be switched off only when the temperature of the beans is reduced to **below 50 degrees** by stirring the drum and turning on the smoke exhaust.
- During the roasting and heating period, the surface temperature of the equipment is high, please do not touch the surface of the equipment to avoid burns. The red area is the high temperature area.
- The new equipment will be with some plastic spraying process generated by the smell, roasting 2-3 ovens after the odor can be eliminated.

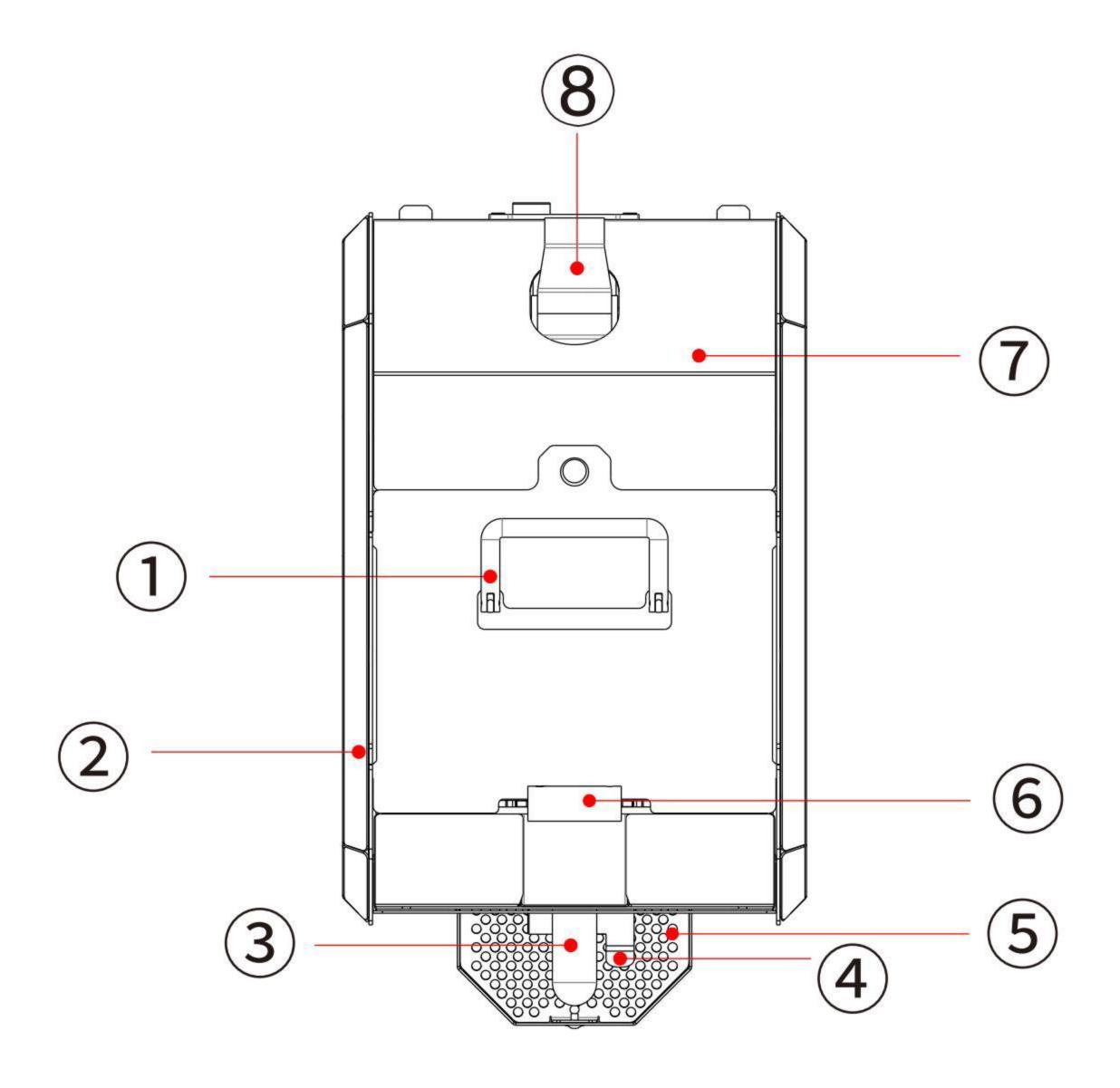
Important Note

Due to the unavoidable phenomenon of falling items during transportation. It will lead to the following problems:

- 1. Logistics and transportation of the vibration of the heating element rupture, the heating element can not work.
- 2. Logistics and transportation in the way of the need to move to cause the heating wire broken, generally use the machine 1-3 times after the heating element can not work.
- If the above situation occurs, our company promises to send a new heating element, and send a replacement video, replacement of the heating element is very simple.

Product Overview >>>

Top View

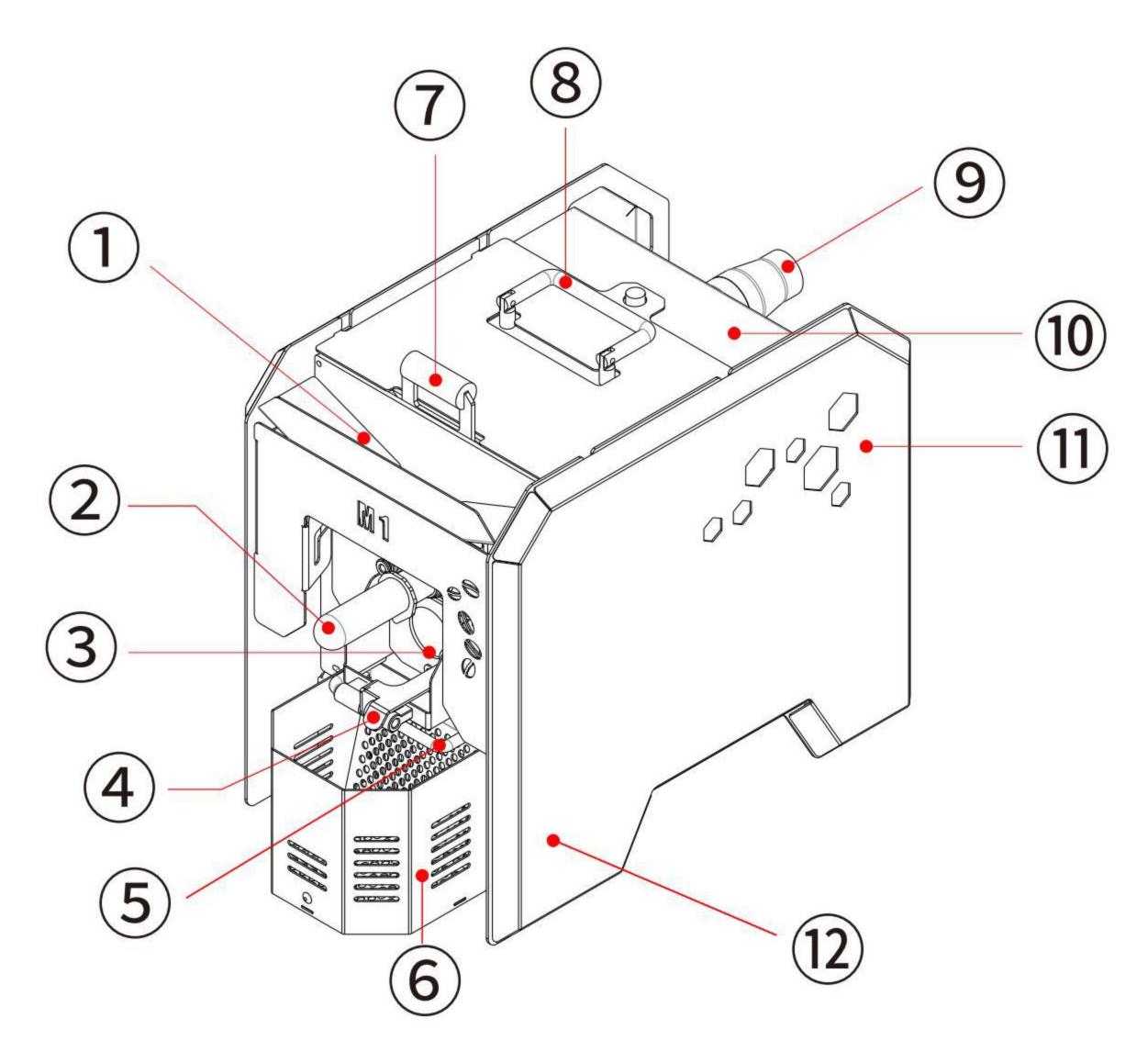


- Carry handle
- Smaple collector
- Cooling box
- Back cover

- 2 Heat shield
- 4 Bean outdoor handle
- 6 Entry bean door handle
- 8 Exhaust pipe

Product Overview >>>

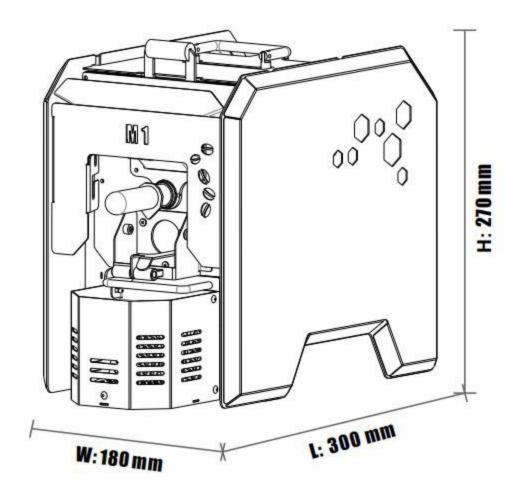
Right View



- Entry bean funnel
- Quartz observation window 4
- Chaff collector
- Entry bean door handle
- 9 Exhaust pipe
- Shell

- 2 Sample collector
- Bean outdoor handle
- 6 Cooling box
- 8 Carry handle
- Back cover
- 4 Hidden cooling fan

Performance Parameter >>>



SNIPER M1

Direct fire + hot air coffee roaster

M1 is small, powerful, and integrates many new technologies, making it a powerful tool for roasting coffee beans.

Range of application: Sample bean roasting, cup roasting, specialty coffee bean roasting, coffee training and teaching, coffee shop for own use and bean sales, home and various coffee places, etc.

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Kaleido

Roasting capacity/h:

Max 800g

Heating method:

Electric heating, plug and play

Heating capacity:

Heating element surface instantaneous 500 ℃

Chaff collector:

Patent · Automatic coffee chaff collection system

Product size(mm):

300*180*270(L*W*H)

Roasting degree:

Little light /Light roasting/Medium Roasting/ Italian mix,etc

Drum(Adjustable speed):

Patent · Stainless steel 304 drum

Model

Sniper M1

Roasting capacity:batch

50-200g

Heating power(adjustabe):

110V~220V, 1000W

Air(Adjustable):

Electronic air, air volume can ben adjusted on touch screen

Operation method:

Touch screen panel/PC

Suitable beans:

Fresh coffee beans/hard beans/aged beans/wet coffee beans, etc

Cooling:

N.W.:

10KG

2-3mins rapid cooling

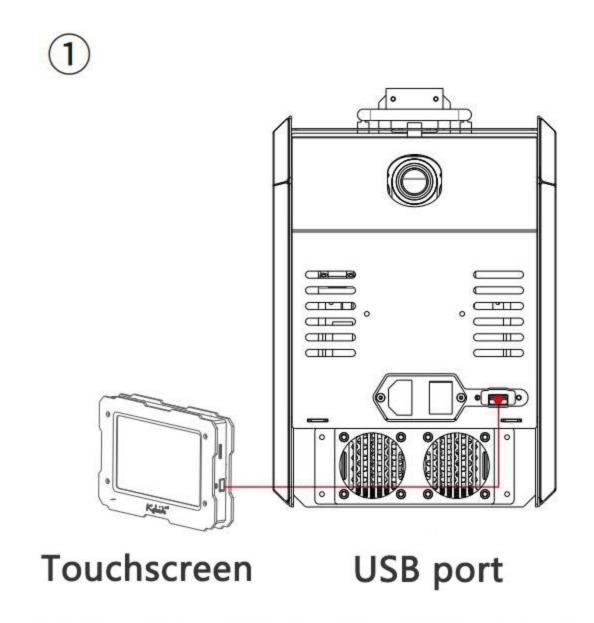
Safety protection:

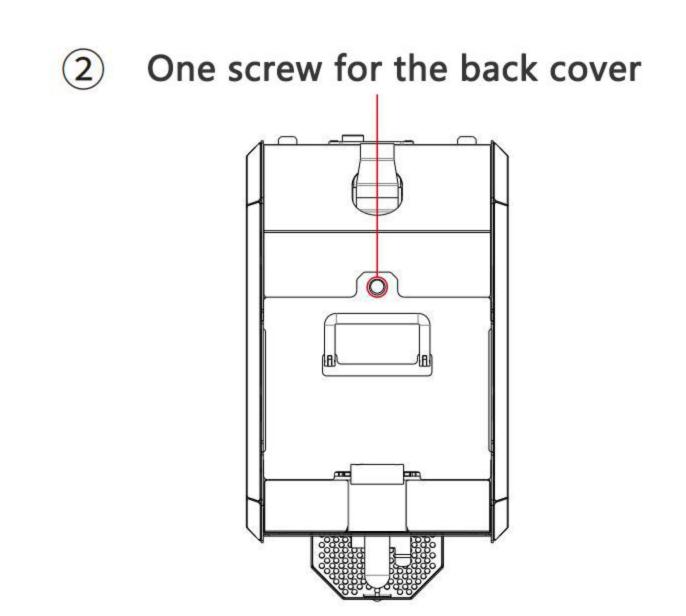
110V/220V heating element; other 12V components; Anti-leakage safety plug + internal temperature limit stop heating protection

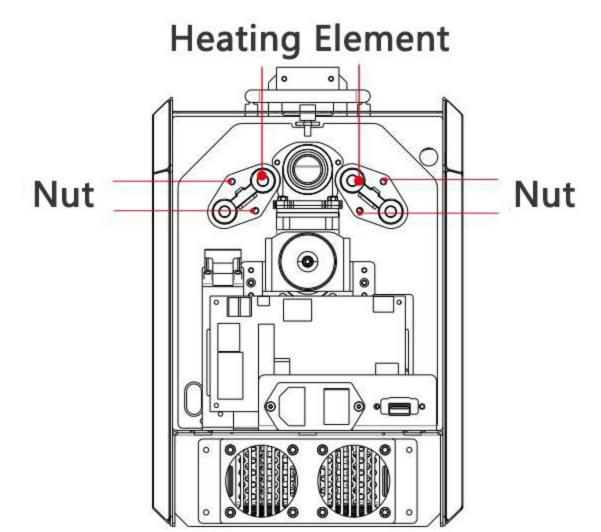
Installation Instruction >>>

Machine out-of-the-box installation and back cover removal

- 1. Out of the box, the M1 requires no installation, just connect the touchscreen to the machine's USB port, plug it in and go.
- 2.To remove the back cover, just remove one screw to take off the back cover.







Accessories Replacement

Heating Element Replacement

If the heating element has reached the end of its useful life (5000-hour life). Remove the screw on the rear cover, remove the rear cover, loosen the two nuts of the heating element, and disconnect the heating element wire, then the old heating element can be removed. Install a new heating element, screw the two nuts and connect the heating element wire and the machine is ready for use. ***Heating element wires do not have a positive or negative pole.



Important Tip: Whether you are maintaining the machine or replacing accessories, it must be unplugged before it can be operated.



BUILT FOR COFFEE ROASTING!