



INSTRUCTIONS MANUAL DE-STONER UNIT



Presentation

Since 1962, JOPER has produced and developed equipment for roasting and food industry.

Actually is responsible for the project and assemble of several industrial installations in the world.

We make projects considering all stages, receiving green coffee, green coffee storage, roasting, roasted coffee storage, blending and packing.

The circuit is projected and developed by specialized technicians and engineer's witch are responsible for create a fully automatic, or semi-automatic circuit, for big and average productions, controlled by PLC's with software developed regarding the client needs

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ORIGIN DECLARATION

- TYPE OF THE MACHINE: DE-STONER
- MODEL: DP 35-30
- CONSTRUCTOR: JOPER – JOÃO RODRIGUES PEREIRA, LDA
- SERIAL NUMBER: 306 / 03
- YEAR: 2013

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It contains technical data, diagrams and drawings
which cannot be copied or pass to other people,
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the builder.

DEVICE PURPOSE

The JOPER de-stoner unit was design to make the separation of little stones and residuals from the roasted coffee beans in an efficient way.

This device is to only be used on the coffee industrial sector.

This machine respects Machine Norm (Directive 2006/42/CE), likewise the national legislation.

Respects Directive, 2006 / 95 / CE.

START UP DESTONER

After receiving your equipment, unpack it and check if everything is in good conditions.

Then, compare the local voltage with the de-stoner features plate.

Connect de-stoner plug to the local electrical power supply.

When the cooling process is finished you must:

- 1.- Turn on the main switch on of the de-stoner (pos. nº 2, on page nº 5)
- 2.- Open the entrance of the de-stoner base (pos. nº 8, on page nº 5)
- 3.- Open the cooler pan discharge door.
- 4.- Regulate the air damper on the de-stoner fan outlet, this way, you can have the appropriated suction speed with no damage on the coffee beans (pos. nº 3, on page nº5).
- 5.- After having all the coffee beans inside the de-stoner silo, you may turn off the de-stoner fan motor on the switch (pos. nº 2, on page nº 5)
- 6.- Empty the coffee beans into a barrel or a bag by opening the slide gate on the lower part of the de-stoner (pos. nº 6, on page nº 5).
- 7.- After every de-stoning process, empty the residual drawer that is on the lower part of the receiving hopper (pos. nº 5, on page nº5).

When the de-stoner silo is empty you can start the de-stoning process again.

NOTE: The opening entrance of the de-stoner base can be regulated up to 3 cm in order to adjust the coffee beans suction flow.

DE-STONER SILO PARTS

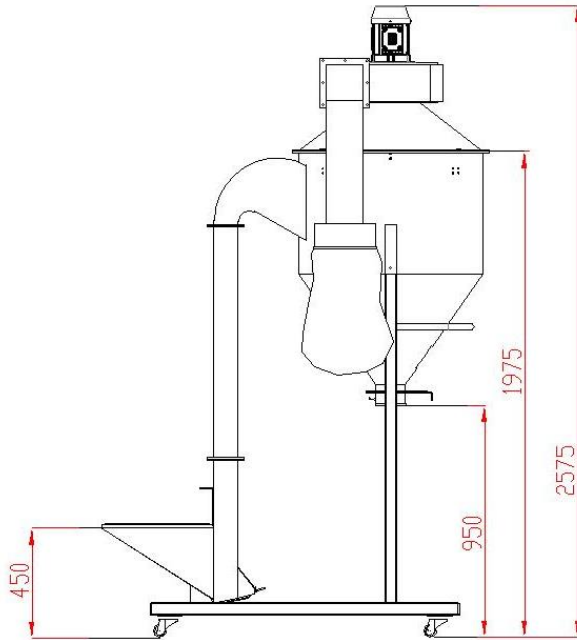


- 1 – DE-STONER FAN
- 2- MAIN SWITCH / SPEED VARIATOR
- 3 – AIR FLOW REGULATOR
- 4 - AIR FILTER
- 5 – RESIDUAL DRAWER
- 6 – SLIDE GATE

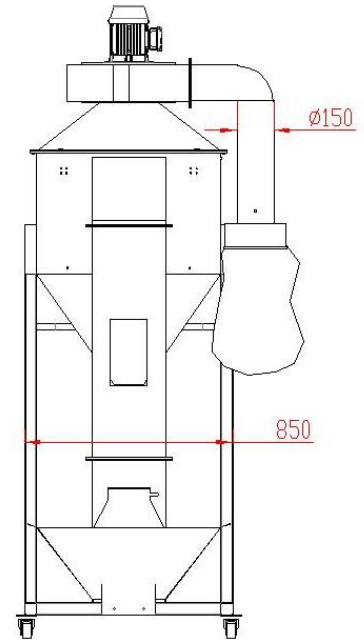
- 7 – POWER PLUG
- 8 – ENTRANCE REGISTER
- 9 – REGULATION SCALE

GENERAL DIMENSIONS

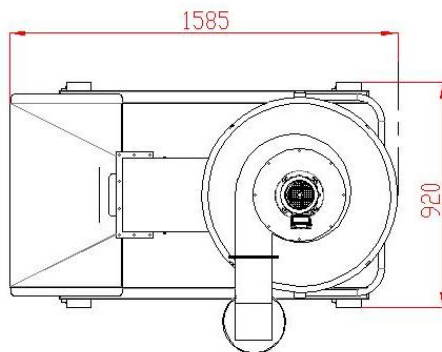
SIDE VIEW



FRONT VIEW



TOP VIEW



TECHNICAL DATA



DE-STONER TOWER DIMENSIONS (mm)	300x100
EXHAUST OF THE FAN (mm)	Ø 250
MOTOR	1,1Kw
	3244 r.p.m.
	110V
	60Hz
	10,1 A