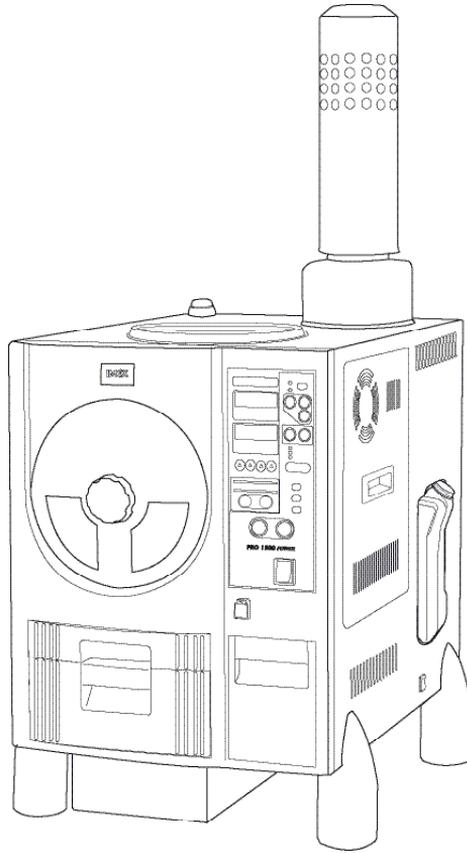


DIGIROSTO PRO 1500 POWER

OWNER'S MANUAL



 **IMEX**
CORPORATION LTD.

Dear, Customers.

Thank you very much for purchasing a DIGIROSTO PRO1500 POWER.

We are pleased to introduce you to the DIGIROSTO PRO1500 POWER, which is the latest model after 5 years of producing the 'PRO1500' series roaster.

As the most sophisticated and smallest digital roaster in the world, the PRO1500 POWER provides you with unbelievable power saving efficiency and smokeless operation. Without any previous experience or knowledge, anyone can roast coffee perfectly, straight away.

Please read the OWNER'S MANUAL carefully before first using this roaster, for safety and correct usage because this roaster uses high temperature and the most advanced digital equipment to create true gourmet coffee.

When you have read “The Important Information” which is described in chapter 6, you will be able to use the roaster without difficulty.

Please check to ensure this roaster is correct for your power supply as the PRO1500 POWER is available with 50 Hz or 60 Hz for AC120V and AC240V .

We may change the specification of the hardware and program chip of this roaster in order to increase efficiency and to improve the quality of the roasted coffee produced.

We would appreciate any comments or suggestions you may wish to send us about the PRO1500 POWER.

www.digirosto.com.

IMEX Corporation Ltd. holds international patents.



Important Safeguards

1. **Read all instructions.**
2. **Do not touch the chimney during roasting and cooling as it gets very hot.**
3. To protect against electric shock, do not immerse the power cord, plug, or roaster in water or other liquid.
4. When not in use, turn off the power and unplug the cord.
5. When in use, do not operate simultaneously with any other powerful electrical equipment and always plug the unit directly into your electric outlet.
(No multi adapters)
6. If you wish to use an extension power cord make sure it is not longer than 2 meters. (Min 16 gauge / 1.5mm cores)
7. Do not use this appliance outdoors.
8. Do not use this appliance for anything other than its intended use.
9. Leave at least 1m clearance above the chimney.
10. Do not install this roaster close to kettles or any other equipment, which produces steam or moisture.
11. After each roasting cycle, check the roasted bean drawer runners and the bottom of the roaster to see if any roasted beans remain, and remove them.

SAVE THESE INSTRUCTIONS

Major Features and Functions

▷ New Features

1. Speedy power roasting at the rate of up to 6kg an hour.
2. Continuous automatic roasting program can run during cooling of roasted beans.
3. 'Maintenance Free' concept is achieved by the simple design.
4. 8 hours continuous usage is achieved by upgraded hardware.
5. 6 stage smoke free device eliminates smoke as well as odour.(1.0kw)(5 Stage for 120V)
6. Aroma roasting and gourmet coffee taste is achieved by using the auxiliary heater. (400w)
7. Consistent roasting even under irregular voltage is ensured by automatically adjusting the temperature of roasting beans.
8. Precise preheating function ensures accurate and economic roasting.
9. Accurate problem analysis program permits simple DIY maintenance.
10. Steam cleaning function after every 5 roast cycles ensures cleanliness of the drum and reduces odours.

▷ Previous specifications continue in the following areas.

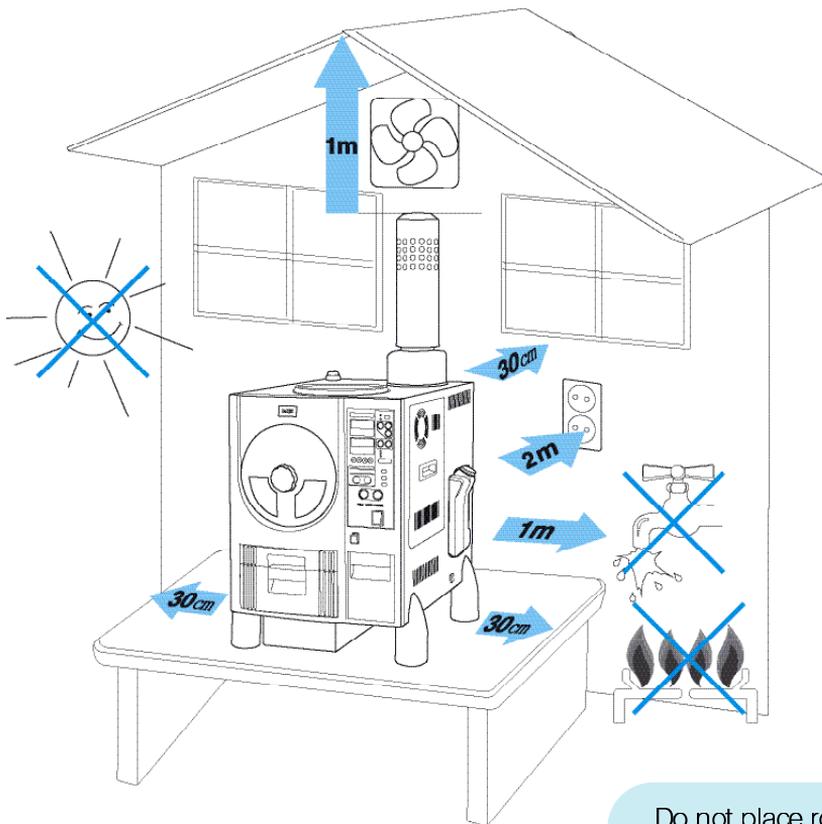
1. Fully automatic digital operating and manual mode for ease of operation.
2. The roaster can be used by just plugging it in to a regular power outlet without needing any additional, high power wiring.
3. Roasting heat is created by use of halogen lamps.
4. Built in electronic scale automatically calculates roasting temperature from the input weight of the green beans.
5. Factory created roasting program can be changed to your personal roasting program.
6. Self diagnosis program allows simple maintenance.
7. Built in fire extinguishing and water quenching programs are available in case of a coffee bean fire.
8. Easy to install compact and lightweight roaster for a professional coffee roasting service or coffee shop.
9. Environmentally friendly, smoke free device.
10. Elegant styling and easy to use design.
11. $\pm 1^{\circ}\text{C}$ temperature variation is maintained by the computer.
12. Two temperature sensors ensure safe roasting.
13. Astonishing coffee bean expansion ratio (more than 85% on average) can increase coffee flavour.
14. Optimum taste and flavour is produced by water quenching to rapidly cool the coffee beans.

Table of Contents

1. Installation	5
2. Contents of the PRO1500 POWER	6
3. Description of the PRO1500 POWER	7
4. Description of the Control Panel	8
5. Operation	9
6. Important Information	11
7. How to Use the Electronic WEIGHT SCALE	12
8. Functions of Control Unit	13
9. Displays	17
10. Auto Mode	
① Procedure	18
② How to Select the Type of Beans	20
③ Setting the Color Code	22
11. Manual Mode	23
12. Cleaning	24
13. Easy Management	25
14. TroubleShooting	27
15. Check Points before Calling Supplier	28
16. Limited Warranty	30

1. Installation

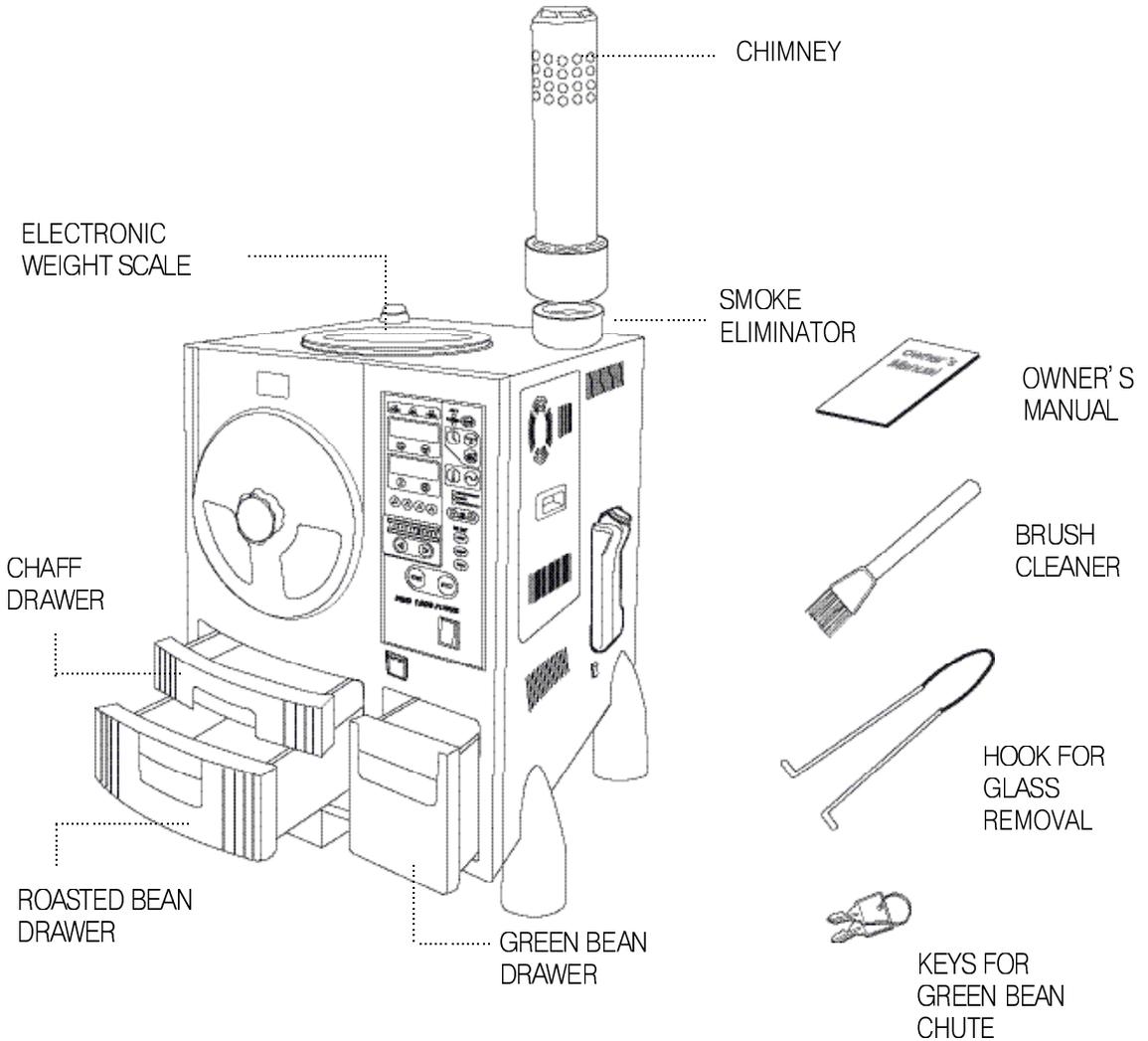
1. Power: Use this roaster within 2M of the electric outlet.
2. Ventilation: The PRO1500 POWER should be sited near a ventilation fan or window.
3. Location: Place on a level surface with 1M clearance above the chimney and 30cm at the sides and rear. Do not use within 1M of a gas or electric burner or water tap.



Do not place roaster

- Near a hot gas or electric burner or heated oven.
- In direct sunlight.
- Near water or liquid.
- In an unventilated area

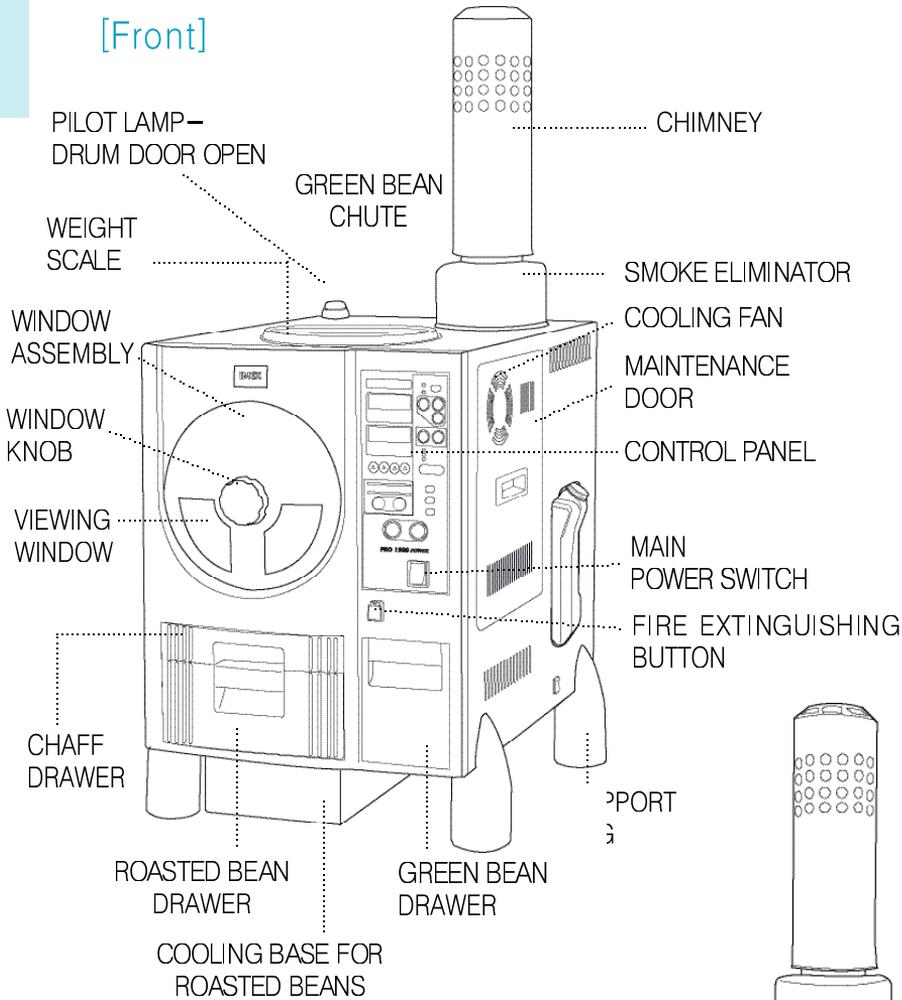
2. Contents of the PRO 1500 POWER



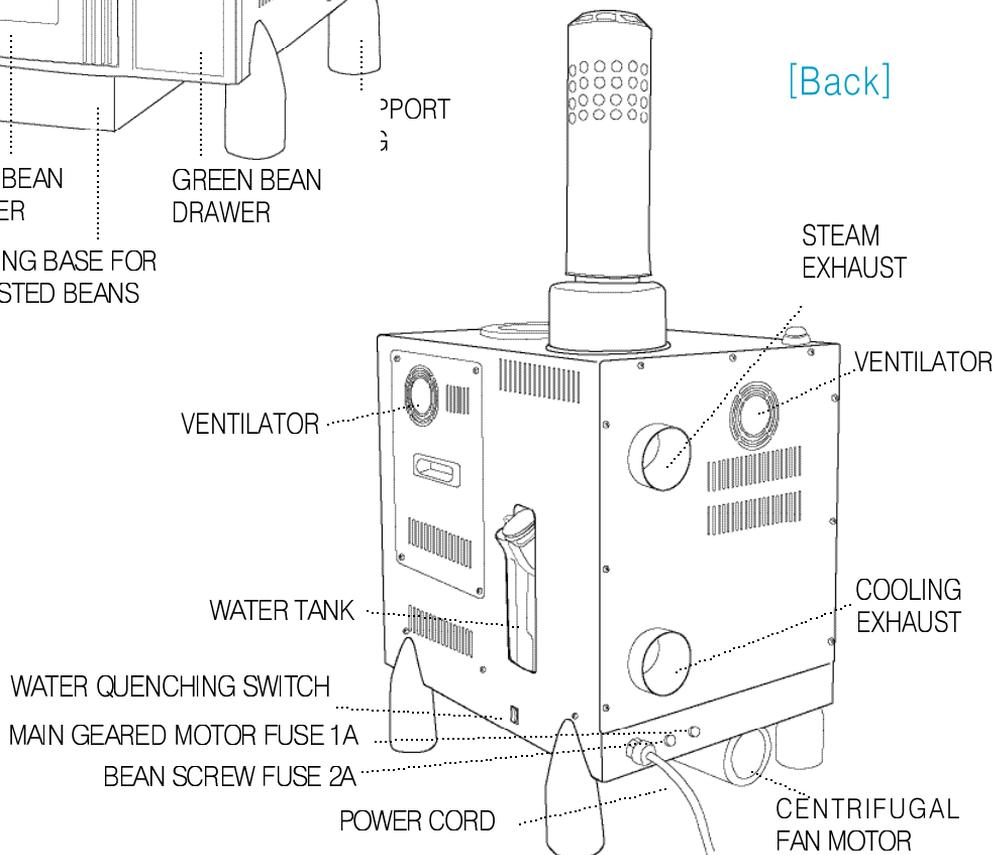
RETAIN ALL PACKAGING FOR FUTURE USE.
RETAIN OWNER'S MANUAL.

3. Description of the **PRO 1500** *POWER*

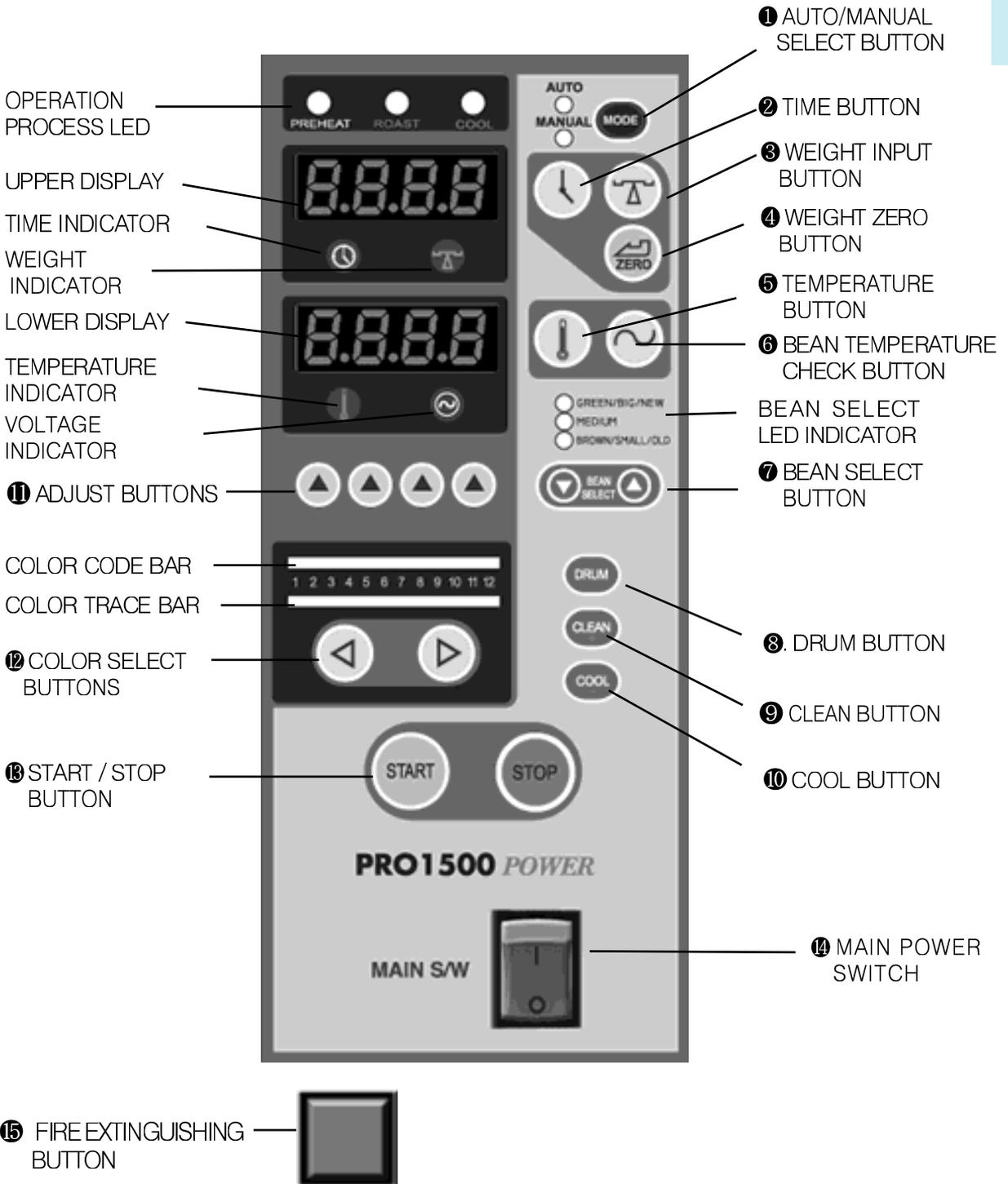
[Front]



[Back]

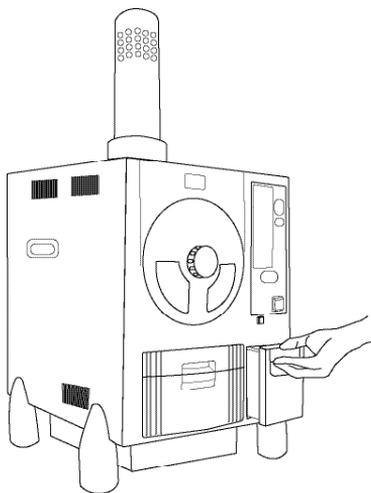


4. Description of the Control Panel

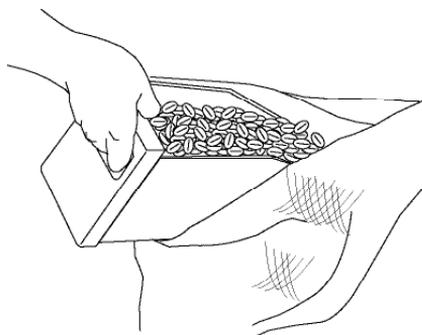


5. Operation

1 Use of the GREEN BEAN DRAWER

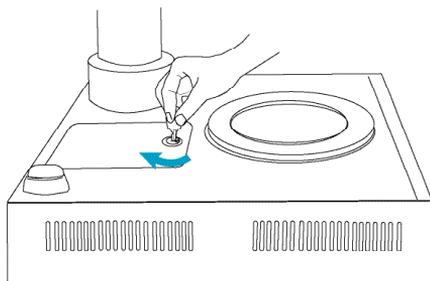


Pull out the GREEN BEAN DRAWER.

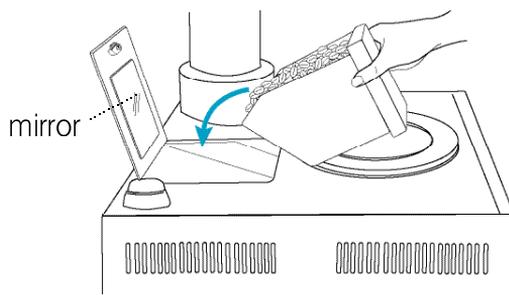


Fill the GREEN BEAN DRAWER with green beans using the drawer as a scoop.

2 Putting beans in the roaster

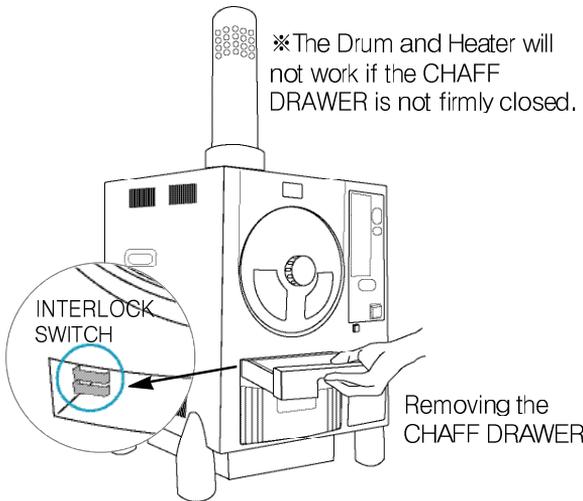


① The GREEN BEANS CHUTE DOOR can be opened after preheating is completed. After first pressing the WEIGHT INPUT BUTTON which illuminates the drum chute indicator, turn the key of the GREEN BEAN CHUTE CLOCKWISE and raise the door.



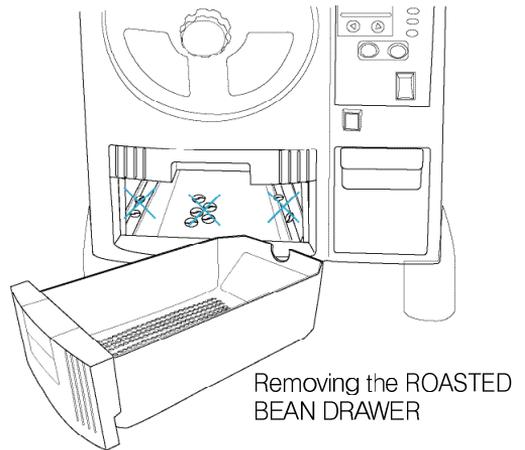
② Pour the beans slowly into the GREEN BEAN CHUTE and check in the mirror that all the beans have gone into the drum. If any beans are left on the chute smoke can occur which will result in a poor quality roast and the possibility that the door solenoid may be burnt.

3 Use of the CHAFF DRAWER



- ① Clean the CHAFF DRAWER thoroughly after each roast cycle.
- ② Ensure that the CHAFF DRAWER is firmly closed onto the SAFETY INTERLOCK MICROSWITCH which controls the main drive motor and heater.

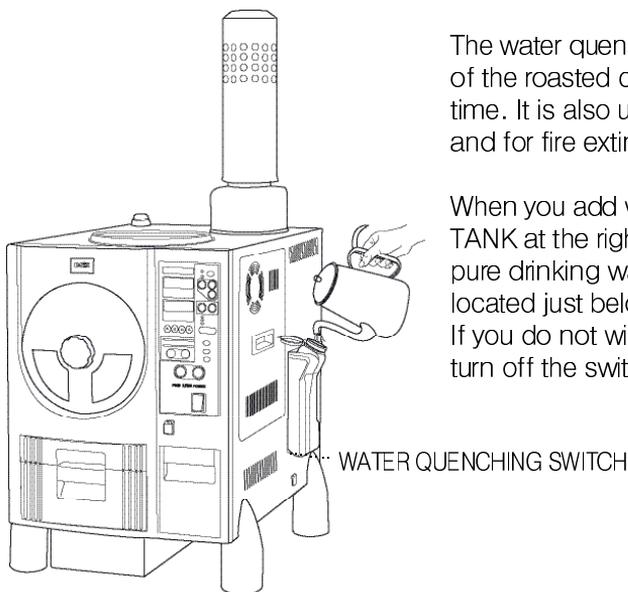
4 Use of the ROASTED BEAN DRAWER



The ROASTED BEAN DRAWER is also the COOLING TRAY.

- ① Make sure no roasted beans remain on the contact rail below the ROASTED BEAN DRAWER, (If beans remain, cooling efficiency will be affected.)
- ② Make sure that no beans remain on the COOLING FAN base plate.

5 Filling the Water Quenching Tank (1.2 Ltrs) and using the switch



The water quenching system increases the aroma of the roasted coffee beans and reduces cooling time. It is also used in steam cleaning the drum and for fire extinguishing.

When you add water to the WATER QUENCHING TANK at the right side of the roaster, use only pure drinking water. Then turn on the switch located just below the WATER TANK. If you do not wish to use Water Quenching, turn off the switch for cooling beans.

6. Important Information

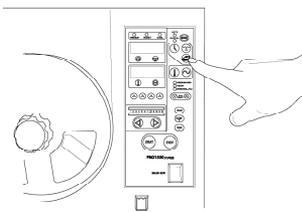
1. The electronic weight scale is used to input data for the operation of the roaster. If the scale is damaged, the roaster will not work. Do not place heavy objects (more than 5kg) on the weight scale, or cause a strong impact on the weight scale.
2. After pouring green beans into the drum, carefully check in the mirror that no beans remain on the chute then close the door firmly. If the door is left open, smoke will be emitted and the mirror will be damaged. Always keep the mirror and the chute clean.
3. The CHAFF DRAWER must be pushed firmly against the INTERLOCK MICROSWITCH at the left side of the CHAFF DRAWER compartment after cleaning. If the chaff drawer is not pushed right home, the roaster will not operate. When cleaning, ensure that the INTERLOCK MICROSWITCH LEVER is not soiled by foreign material.
4. If any beans remain beneath the ROASTED BEAN DRAWER RAILS, the cooling efficiency will decrease. Remove any beans from this area and push the drawer firmly back into place.
5. Do not extend the vent pipe or connect the chimney to an outside chimney. When making a very dark roast, it is quite normal for smoke to emit from the steam exhaust pipe as the beans are discharged from the drum into the cooling tray. To avoid any problems this smoke may cause, you may extend the steam exhaust pipe with 100mm ventilation pipe or hose. The pipe should not have any sharp bends or kinks, as cooling efficiency will be reduced.
6. Do not install the roaster within 2M of a smoke alarm sensor because the chimney emits hot air, which may trigger the sensor.
7. After five roasting cycles, be sure to run the steam cleaning program. When it has finished (approximately after 15 minutes), take time to clean around the steam exhaust shutter and replenish the water tank.
8. Install a ventilation fan within 1~2 M of the roaster and use it when the roaster is operating.
9. Before you start roasting, ensure that no roasted beans remain inside the drum by pressing the COOL BUTTON to discharge them.
- 10 Clean the shutter in the steam exhaust pipe daily to ensure that there is no build-up of residue, which could affect its operation.

7. How to use the Electronic WEIGHT SCALE

The electronic WEIGHT SCALE is accurate to within $\pm 0.5\%$. The capacity of the scale is 0~2.5kg. Do not place heavy objects on the WEIGHT SCALE. Do not cause any violent impact on the scale. Do not use the WEIGHT SCALE if it is hot because this may cause inaccurate readings.

OPERATION

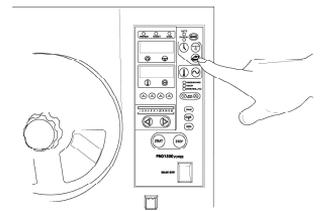
1. Press the MAIN POWER SWITCH.
2. Press the WEIGHT ZERO BUTTON .
3. Place the GREEN BEAN DRAWER on the WEIGHT SCALE.
4. Press the WEIGHT ZERO BUTTON  again.
5. Confirm the UPPER DISPLAY indicates 0.
6. Place the GREEN BEAN DRAWER containing 700~1500g of green beans on the WEIGHT SCALE.
7. Check the weight. Press the WEIGHT INPUT BUTTON  to roast.
(Computer's CPU will calculate starting temperature based on the beans weight.)
8. If you want to weigh items without the GREEN BEAN DRAWER, press the WEIGHT ZERO BUTTON  and place the item on the WEIGHT SCALE.



1. Press the WEIGHT ZERO BUTTON.



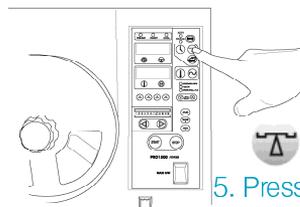
2. Place the GREEN BEAN DRAWER.



3. Press the WEIGHT ZERO Button again.



4. Place the GREEN BEAN DRAWER with green beans.



5. Press the WEIGHT INPUT BUTTON.

8. Functions of Control Panel

1. AUTO / MANUAL MODE



Choose either AUTO mode or MANUAL mode. When the POWER SWITCH “ON” AUTO mode is selected . For MANUAL mode, press the MODE BUTTON once. The red lamp indicates the MANUAL mode.

2. TIME BUTTON



Pressing the time displays the running time of individual processes. You can change the times when in MANUAL mode.

3. WEIGHT INPUT BUTTON



The WEIGHT SCALE indicates 0000 on the upper display when you switch the roaster on.

4. WEIGHT ZERO BUTTON



When you want to weigh green beans, Place the empty GREEN BEAN DRAWER on the WEIGHT SCALE and press the WEIGHT ZERO BUTTON, add green beans to the GREEN BEAN DRAWER and replace it on the WEIGHT SCALE. The display will now indicate the weight of the beans not including the weight of the GREEN BEAN DRAWER.

5. TEMPERATURE BUTTON



- ① The first Target Temperature will flash on the LOWER DISPLAY when you press the TEMPERATURE BUTTON once in the roasting process.
- ② Whilst the LOWER DISPLAY is flashing, you may change the target temperature by pressing the ADJUST BUTTON and then press the TEMPERATURE BUTTON for 1 second, for temporary use. For permanent setting when the BEAN SELECTOR must be set to MEDIUM and then press the TEMPERATURE BUTTON for 5 seconds until the buzzer sounds.
- ③ During roasting, the LOWER DISPLAY indicates the drum temperature or bean temperature .

6. BEAN TEMPERATURE CHECK BUTTON



If you press this button during the roasting, the temperature of the beans that are being roasted is displayed.

7. BEAN SELECT BUTTON



This is for setting the type of beans you are going to roast, color, size, and whether the beans are new or old. The on board computer will calculate the temperature based on the MEDIUM selection. (Green color: -2°C , Brown color: $+4^{\circ}\text{C}$) If you do not make the appropriate selection, you will not achieve the desired results.

8. DRUM BUTTON



When you press this button, the drum will rotate for approximately 1 min. 40 secs, and stop automatically. If you wish to rotate it more, you may extend the time by pressing the DRUM BUTTON again, each press will extend the time by 1 min.

9. CLEAN BUTTON



After five roasting cycles, or after a pitch dark roast (color code 11,12) has been completed, Er06 is displayed. When this occurs, press the CLEAN BUTTON once. This will start the automatic cleaning program, the drum will be steam cleaned 5 minutes after the temperature reaches at 250°C , followed by a steam clean at 260°C and then a 1 minute drying cycle.

10. COOL BUTTON



① Pressing the COOL BUTTON after completion of the cooling cycle runs the cooling cycle again.

② The COOL BUTTON can be used to remove any remaining beans from the drum and can be cancelled by pressing the STOP BUTTON.

11. ADJUST BUTTON



The ADJUST BUTTON may be used when the display IS FLASHING. Decide what you wish to adjust by first pressing the TIME BUTTON or TEMPERATURE BUTTON. The maximum temperature you can set is 265°C and the maximum time is 29 min 59 sec. If you exceed this temperature or time, it is not possible to reduce the numbers, you must reset the DISPLAY by pressing the STOP BUTTON and start again.

12. COLOR SELECT BUTTON



The left ◀ and right ▶ COLOR SELECT BUTTONS can decrease and increase the target roasting color during roasting. The last used color code number is memorized automatically even the roaster's power supply has been turned off. You do not need to enter your selection every time you roast the same type of beans.

You may check your roast by using the COLOR TRACE BAR before the pre-set color number is reached. At this time, you may decide to increase or decrease the roasting time.

13. START/STOP BUTTON



A. START BUTTON



This Button will start to preheat and roast in the AUTO or MANUAL process.

B. STOP BUTTON



The STOP BUTTON is used to cancel every process.



- ① Any process can be halted or switched to the next process by pressing the STOP BUTTON only once.
- ② Once you press the STOP BUTTON, you have to wait until the process finishes.

14. MAIN POWER SWITCH



- ① This switch turns the power off and on.
- ② Turn the power off when roaster is not in use.
- ③ Turn the power on if you wish to use the electronic WEIGHT SCALE.

15. FIRE EXTINGUISHING BUTTON



In the event of a roasted bean fire, turn the MAIN POWER SWITCH off, remove the sealing tape, lift the cover and press the FIRE EXTINGUISHING BUTTON. Water is instantly sprayed into the drum and the burning beans are extinguished easily. This system is powered by an internal battery.

16. WATER QUENCHING SWITCH



If you want to use water quenching, turn on the WATER QUENCHING SWITCH located on the side panel beneath the WATER TANK DOOR. The computer automatically calculates the quantity of water required (5% by weight) from the input weight of green beans.



Use this button only in the event of a fire.
Please check the battery's condition every 6 month.

9. Displays

1. OPERATION PROCESS LED



- 
 Cooling Process : During cooling, the light is a constant blue which flickers when the process is finished.
- 
 Roasting Process : During roasting, the light is flickers Red.
- 
 Preheat Process : During preheating, the light is a constant yellow which flickers when the temperature reaches 230°C.

2. UPPER DISPLAY



- 
 The UPPER DISPLAY indicates time and weight. During roasting, it indicates processing time.
- 
 This symbol lights when the DISPLAY indicates weight.
- 
 This symbol lights when the DISPLAY indicates time.

3. LOWER DISPLAY



- 
 When the MAIN POWER SWITCH is on, the LOWER DISPLAY indicates ambient temperature. During roasting, the LOWER DISPLAY indicates the temperature in the DRUM and the temperature of the ROASTED BEANS.
- 
 This symbol lights when BEAN TEMPERATURE is indicated.
- 
 This symbol lights when DRUM TEMPERATURE is indicated.

4. PILOT LAMP



Located at the left side of the GREEN BEAN CHUTE DOOR
 When PREHEATING is completed, press the WEIGHT INPUT BUTTON, the PILOT LAMP will light and you will be able to open the GREEN BEAN CHUTE DOOR.

10. Auto Mode

1. Procedure

- ① Turn the MAIN POWER SWITCH on. (You will not have to press the AUTO/MANUAL mode since AUTO mode is automatically selected when the POWER SWITH is ON.)
- ② Press the START BUTTON  to begin PREHEATING. 
- ③ When PREHEATING is completed (230°C) the buzzer sounds and the yellow LED flickers.
- ④ Take the empty GREEN BEAN DRAWER, put it on the WEIGHT SCALE and zero the scale by pressing the WEIGHT ZERO BUTTON. 
- ⑤ Set the color and size of the beans by pressing the BEAN SELECT BUTTON  to choose the same colour as the green beans. Once selected it is memorized, so if you are using the same type of beans for a second or subsequent time, you do not need to change the setting.

Note: you cannot change the BEAN SELECT BUTTON once roasting has started.

- ⑥ Add beans to the GREEN BEAN DRAWER and place it on the scale. Press the WEIGHT INPUT BUTTON  to input the data.
- ⑦ Since PREHEATING is completed, press the WEIGHT INPUT BUTTON and the PILOT LAMP will light and you will be able to open the GREEN BEAN CHUTE DOOR and pour the green beans into the chute, use the mirror to make sure they have all gone down into the drum, then close the door.
- ⑧ Select the type of roast you wish to achieve with the COLOR SELECT BUTTON. 

1~3	Light color
4~7	Medium color
8~10	Dark color
11~12	Pitch dark color

This selection can be changed during roasting.

- ⑨ Press the START BUTTON. 

If you do not press the START BUTTON within 30 seconds of loading the green beans, Er05 will be shown on the display, pressing the START BUTTON cancels this error code and starts the roasting process.
- ⑩ Water is sprayed onto the beans (WATER QUENCHING) when roasting is completed, then the beans transfer to the ROASTED BEANS DRAWER where cooling commences automatically. The cooling process LED flickers blue during cooling and goes out when cooling is completed.

⑫ If you want to start a new roast during the cooling process, remove the CHAFF DRAWER, clean and replace it. Press the START button, PREHEATING will commence.

(The yellow Preheat and blue Cooling LEDs are on at the same time)



⑬ When preheating is completed, the buzzer sounds and the preheating LED flickers. Repeat the roasting process from No.5 of this section.

Warning



Continuous roasting stops after 5 complete cycles and the UPPER DISPLAY shows Er06. Press the CLEAN button to perform Automatic Steam Cleaning, this process takes around 12~15 minutes. If you attempt to stop this process, Er06 will show again. Be sure to let the automatic cleaning process complete a full cycle. Then manually clean the Steam Exhaust Area and replenish the Water Tank. At this time, the drum should have cooled down to 230°C and the roaster will be ready for use again.

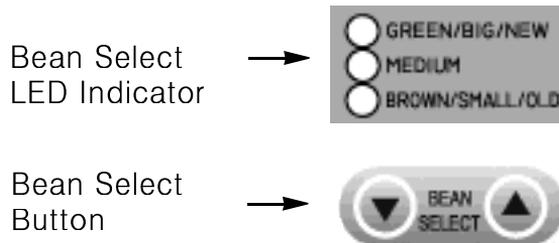
Note

To prevent incorrect use which could cause failure of the roaster, an error code may be displayed.

1. When the weight of beans is below 700g, Er01 is displayed
2. When the weight of beans is above 1500g, Er02 is displayed
3. When roasting has not started 5 minutes after preheating is completed, Er03 is displayed
4. If you do not press WEIGHT BUTTON after weighing beans on the WEIGHT SCALE, you cannot open the GREEN BEAN CHUTE DOOR. If you attempt to force this door, Er04 is displayed and the roaster will not operate. This feature is to prevent roasting taking place which is not recorded on the computer. Press the WEIGHT button and the data is entered and the GREEN BEAN CHUTE DOOR can be opened.
5. If you do not press the START BUTTON within 30 seconds of pouring the green beans into the chute, Er05 is displayed and the buzzer sounds. Press the START BUTTON and normal roasting will commence.
6. If you attempt to roast 6 time consecutively and after pitch dark roast with color code NO. 11 & 12, Er06 is displayed and the roaster will not work. To reset the roaster, press the STOP BUTTON then the CLEAN BUTTON.
The automatic cleaning process will take place after the roaster will be ready for use again.
7. If you want to roast immediately after cleaning, wait until the machine temperature drops to 230°C.

2. How to Select the Type of Beans

Carefully select the type of beans before you start, since the roasting characteristics are quite different depending on the type of beans.



After you adjust the bean selector, the selection will be memorized automatically. You do not have to change the selection if you want to roast the same type of beans that you roasted previously. However, if you want to roast another kind of beans, you will have to change the selection.

NOTE : Bean selector is normally at Medium position("0"). Green position is -2°C , Brown position is $+4^{\circ}\text{C}$. If you wish to program the roaster yourself, the Bean Selector must be at set to Medium.

Warning



You cannot change Bean Selector during roasting.

<Tips for choosing the correct bean setting >

You may not achieve perfect results initially as there are only 3 kinds of bean selections recognised by the PRO 1500 POWER. For best results, you should test with 700g using the MEDIUM setting. If the results are too dark, change the color to the GREEN setting. If the color is too light, change to the BROWN setting. If you are still not happy with the result, read section 5 (①,②&③) on page 13 about temporary or permanent TEMPERATURE ADJUSTMENT in AUTO mode.

<p>GREEN GROUP</p>	<ol style="list-style-type: none"> 1. Green color Arabica Beans. 2. Large Beans.
<p>MEDIUM GROUP</p>	<ol style="list-style-type: none"> 1. Beans that are between Green and Brown color. 2. Middle size beans. 3. Beans that were harvested a year ago or dried out during storage. 4. Beans that are a very light green color.
<p>BROWN GROUP</p>	<ol style="list-style-type: none"> 1. Beans that are Brown in color. 2. Small and hard beans. 3. Beans that are dry or have been stored for a long time 4. Beans dried by the sun 5. Robusta beans 6. Beans that looks wet and dark green and are heavier than average beans. 7. For example : Mandailing and Toraja, Indonesian beans, Papua New Guinea beans and some Tanzanian beans with wet green colors.

3. Setting the Color Code



← Color Code Bar
(Indicating the color code number)

← Color Trace bar
(You may see the last roasting process through flashing and tracing of this bar.)

- ① There are 12 numbers on the color bar. You may select the color code number you prefer.
- ② The first buzzer sounds when color code number 1 is passed, you are able to stop the roasting cycle after the buzzer sounds.
- ③ You may check the color of the roasted beans through the VIEW WINDOW. You will hear a beep one number before the set color code number; you can adjust the color code number if the color is not to your satisfaction. If you are satisfied with the color before the COLOR TRACE BAR reaches to the set number, you may stop the process. The roasting process will stop automatically when the bar reaches to the set color code number.
- ④ If you want to continue roasting, simply press the COLOR SELECTION BUTTON on the right  to increase the number and set it. And then follow the instructions above in ③.

Note

The number 10 to 12 on the COLOR CODE BAR is for very dark coffee or french roast so there will be visible smoke when the cooling process is started.

11. Manual Mode

Manual operation allows you to input temperature and time data according to your experience and skill.

1. Turn the MAIN POWER SWITCH on.
2. Press the AUTO / MANUAL mode BUTTON once. – Red light illuminates on the manual position.
3. Press the START BUTTON  for PREHEATING.
4. When PREHEATING is completed, buzzer sounds and LED flickers.
5. Put the GREEN BEAN DRAWER on the WEIGHT SCALE and press the WEIGHT ZERO BUTTON . The display will show “0”.
6. Put 150g ~ 1500g green beans in the GREEN BEAN DRAWER
7. Put the GREEN BEAN DRAWER on the WEIGHT SCALE and check the weight, adjust if incorrect then press the WEIGHT INPUT BUTTON  to input the data.
8. Press the TIME BUTTON  twice and set the roasting time using the ADJUST BUTTONS . While the display is blinking, press the TIME BUTTON again to input data.
9. Press the TEMPERATURE BUTTON  and set the roast temperature using the ADJUST BUTTONS . While the display is blinking, press the TEMPERATURE BUTTON again to input the data.
10. Press the START BUTTON. 
11. During roasting, you can adjust the TIME and TEMPERATURE if required following steps 7. and 8.
NOTE: You cannot make adjustments during the cooling process.
12. After roasting has finished, beans are discharged into the ROASTED BEAN DRAWER and the COOL and FINISH cycle will run in AUTO mode.
13. After cooling has stopped, you may remove the roasted bean drawer.
14. Remove the CHAFF DRAWER and clean it ready for the next roast.

Note

- ① During roasting in MANUAL mode, you cannot use the COLOR CODE and BEAN SELECTION BUTTONS. Therefore you should watch the color of the beans through the VIEW WINDOW and adjust the TIME and TEMPERATURE BUTTONS to suit your needs.
- ② The maximum TIME is 29 min. 59 sec. and the maximum TEMPERATURE is 265°C.

12. How to Clean

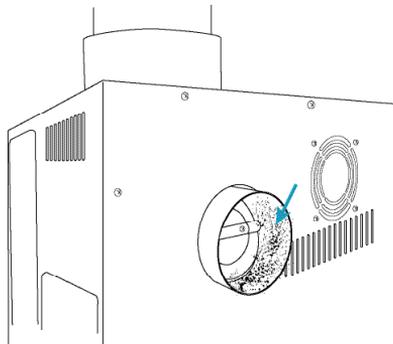
Cleaning is done automatically by pressing the CLEAN BUTTON. This starts a steam cleaning and drying program, which removes coffee oil deposits from the inside of the drum. This is much more convenient than manual cleaning and takes approximately 12 ~ 15 minutes.

1. After 5 roasting cycles, Er06 is shown on the DISPLAY and roasting cannot continue until the CLEAN BUTTON  is pressed to start the automatic cleaning program.
2. Some manual cleaning is required, the CHAFF DRAWER should be emptied and the area where the drawer is located should be cleaned after each roasting cycle. The ROASTED BEANS DRAWER should be removed and cleaned, also the area beneath the drawer and the drawer rails. The WINDOW GLASS should also be removed and cleaned once a month. See diagrams on page 24~25. Soak it in warm soapy water and scrub it to remove any oily deposits.
3. If any beans remain inside the drum, press the COOL BUTTON , the drum rotates and discharges the beans. The cooling cycle runs for 20 minutes but can be halted by pressing the STOP button if you are just discharging a few remaining beans.
4. If any beans are lodged in the drum, unplug the power cord, remove the WINDOW GLASS and remove the beans with a hook or screwdriver.
5. The front window glass has to be cleaned at 3~4 times per month after pulling it out. With the wire wool and soapy water, scrub it to remove the filth.
6. Remove sludge deposits from the exhaust shutter daily to ensure that the shutter operates correctly. See diagram below.

NOTE: To remove the WINDOW GLASS, a long handled brush and hook were supplied with the roaster.

If you manually clean the drum with detergent, be sure to run the CLEAN program to sanitise the interior of the roaster and remove all traces of the cleaning agent.

< Clean around the exhaust shutter >

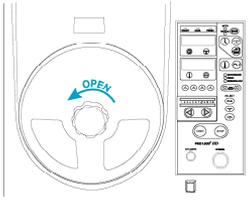


<Opening the WINDOW ASSEMBLY and cleaning the GLASS>

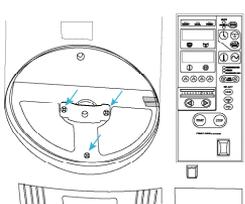
Warning



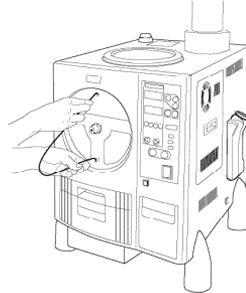
Be sure to unplug the power cord before opening the window assembly.



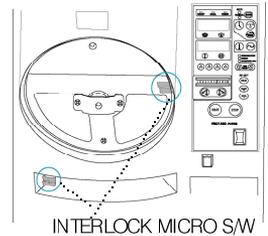
① Turn the window knob and remove the cover.



② Remove the screw by a screw driver.



③ Pull out the WINDOW GLASS with the hook and wash it in warm soapy water.



④ When replacing the WINDOW GLASS, make sure that both levers of the interlock switch are in contact with the WINDOW GLASS.

13. Easy Management

A. Confirmation of how many times the roaster has been used and how much weight of beans has been roasted.

1. To check the total number of roast cycles:

Turn on the MAIN POWER SWITCH  while pressing the left COLOR SELECT BUTTON. 

2. To check the total roasted weight:

Turn on the MAIN POWER SWITCH  while pressing the right COLOR SELECT BUTTON. 

Note

The unit of weight is grams and the non-resetable total rises from the lower DISPLAY to the upper DISPLAY.

The information about the total number of roast cycle and the total weight of beans roasted is calculated from the data input when the WEIGHT BUTTON is pressed after weighing green beans on the WEIGHT SCALE.

If the GREEN BEAN CHUTE DOOR is forced to open without first pressing the WEIGHT BUTTON, the DISPLAY will show Er04 and the roaster will not operate. This is to prevent unrecorded usage.

B. Error Code

Error codes below 10 indicate a “user error”.

Error Codes above 11 indicate a malfunction due to defective parts.

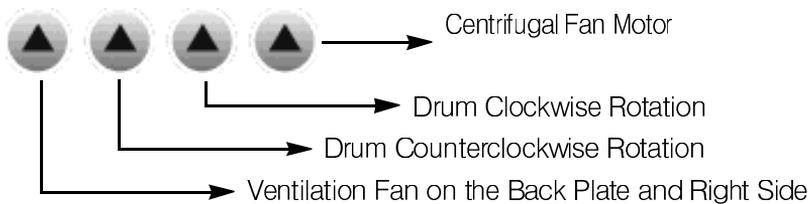
If the roaster stops working or will not operate, check the error number then find out more information in troubleshooting mode.

Error number	Cause	Solution	Remarks
Er01	The weight of Green beans is below 700g.	Press STOP button, increase weight of Green Beans and press Weight Input Button.	Must be within weight range.
Er02	The weight of Green beans is over 1500g.	Press STOP button, reduce weight of Green Beans and press Weight Input Button.	Must be within weight range.
Er03	After Preheating has finished, if roasting does not start within 5 minutes Heating is turned off.	Press STOP BUTTON and preheat again by pressing START BUTTON.	Must start roast within 5 minutes.
Er04	You did not press the WEIGHT INPUT BUTTON before pressing the START BUTTON.	Press the WEIGHT INPUT BUTTON then press the START BUTTON.	To prevent unrecorded usage.
Er05	You did not press the start button after pouring the green beans.	Press the STOP BUTTON and then the START BUTTON.	System times out.
Er06	Trying to roast more than 5 times without cleaning. After pitch dark (color code No.11,12)	Press the CLEAN BUTTON to start steam Cleaning program.	Cleaning is required after 5 roasts and after pitch dark roast.
Er11	Sensor 1 defect	Replace it with new component	DRUM Heating Adjustment
Er12	Sensor 2 defect	Replace it with new component	Bean Temp measurement
Er13	Defective Halogen Heater	Replace it with new component	
Er14	Defective Auxilliary Heater	Replace it with new component	
Er15	Defective Smoke Eliminator	Replace it with new component	

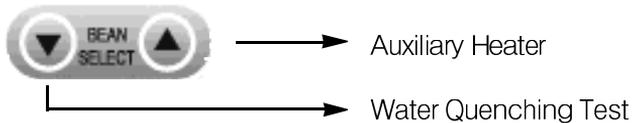
14. Trouble-Shooting

To enter Troubleshooting Mode, Turn the MAIN POWER SWITCH  ON while pressing the STOP BUTTON  then you can check out each operation by pressing the following buttons.

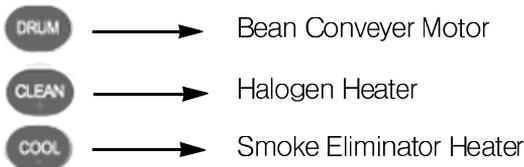
A. ADJUST BUTTON



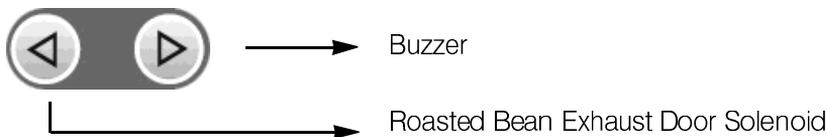
B. BEAN SELECT BUTTON



C. BUTTONS



D. COLOR SELECT BUTTON



E. WEGHIT ZERO BUTTON



F. CHECK FOR BEAN CHUTE DOOR

Switchgear for Micro Switch and Bean Chute door : Check if there is click sound when opening Bean Chute Door

15. Checkpoints before Calling Supplier

For your convenience and safety, the on-board computer controls every function of the PRO 1500 POWER. Please follow the directions in this manual carefully. If you experience a problem, use the following list of checkpoints before asking for assistance.

1. If a problem occurs, check the ERROR CODE against the list on page 26, to see if it is user error or defective component.
2. Check the function of each component by pressing the function keys indicated in the Troubleshooting chart on page 27.
3. Initial check of main components:
 - 1) If the DRUM and HEATER do not operate at the same time, check the interlock microswitches located at the left side of the CHAFF DRAWER.
 - 2) If the BEAN SCREW and the MOTOR do not work, check the fuse in the back panel.
 - 3) If the CONTROL PANEL is not functioning, check the fuse in the back panel after opening the maintenance door.
 - 4) If the roaster is completely dead, check the mains plug and fuse.
4. If you hear a vibration, check the solenoid magnet. The cause could be an unbalanced solenoid caused by one of the doors not being firmly closed, or a bean may be stuck in the DRUM.
5. If you hear a clicking noise, check the DRUM, it is likely that a bean is still in the roasting chamber.
6. Roasting too dark, or a defective smoke eliminator or low voltage may result in smoke coming out of the roaster.
7. Do not disassemble the roaster unnecessarily.

PRO 1500 POWER Specifications

1. Roasting Capacity
 - Auto Mode Roasting Capacity : 700g~1.5kg(1.54~3.3lbs)
 - Manual Mode Roasting Capacity : 150g~1.5kg(0.33~3.3lbs)
6kg/hour/4 Batch/1.5kg
2. Rated Voltage : AC120/200/220/230V/240
50 or 60Hz
3. Power Consumption : 3000W Total
 - Halogen Heater : 1550W
 - Auxiliary Heater : 400W
 - Smoke Eliminator : 1000W
 - Operation : 50W
4. Batch Consumption : 1.2kwh/1.5kg
5. Heater Type : Main Heater ~ Halogen Lamp
 - Auxiliary Heater ~ Sheath Heater
 - Smoke Eliminator ~ Open Coil Heater
6. Temperature Control : 0°C~ 265°C
7. Dimensions: 396 mm (W) x 520mm (D) x 980mm (H)
(Including 400mm height chimney)
8. Weight: 47kgs (Net)

MEMO

LIMITED WARRANTY

1. IMEX Corporation's mission statement is based on quality.
The **PRO1500** POWER has been thoroughly tested and passed by our technicians, whose only goal is to produce the world's best products. We guarantee your satisfaction.
2. We guarantee the **PRO1500** POWER for ONE YEAR from the date of purchase.
We will repair or replace, at no charge, any component that proves defective.
3. We also will repair or replace at minimum cost, even in the case of breakdowns caused by carelessness or after the expiration date of the guarantee has passed.
4. We recommend that you check the error code number and the assistance process before repairs are requested.
5. We do not accept any responsibility for breakdowns caused by user's intentional breakage or if damage was caused by self-reconditioning.
We also cannot guarantee the roaster against damage caused by a natural disaster.
6. We will maintain a stock of parts for a minimum of five years from the date of manufacture.

Date of Purchase	
Serial NO.	



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