

JJFTFW-000300S9

300-1200g Commercial Coffee Bean Roaster Instruction

American Standard Plug

Voltage: 110-220V

Model: HD — 600A



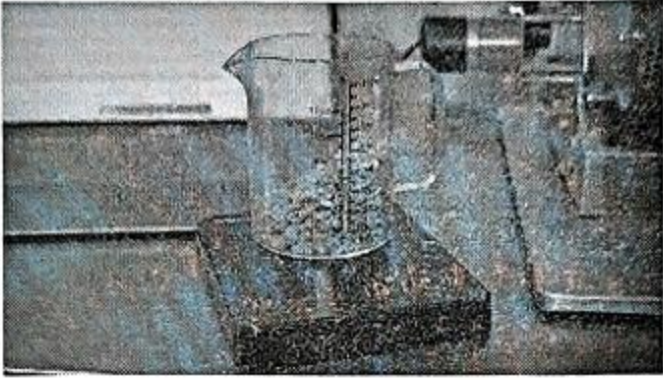
Attention: This product has updated its chassis design.

The images recorded in the user manual may differ from the actual appearance of the product. We hope you can understand.

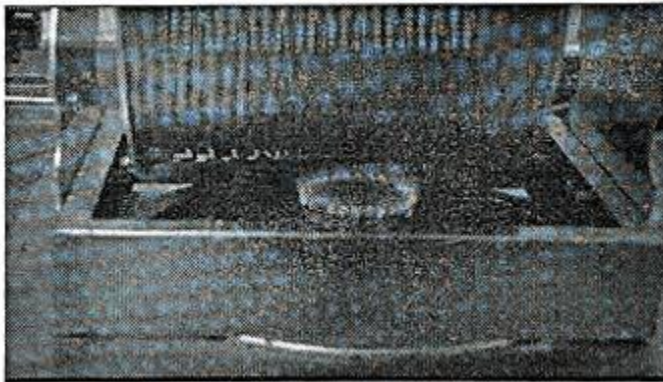
(※ The functions and operating methods have not changed.)

I. Baking Process

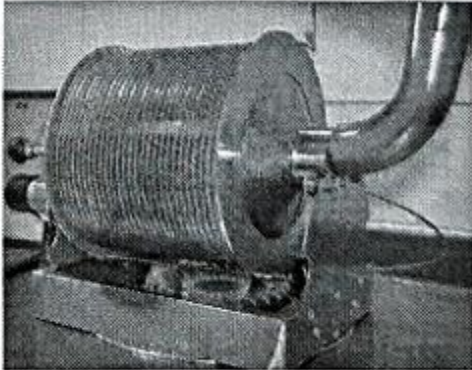
① Weigh coffee beans.



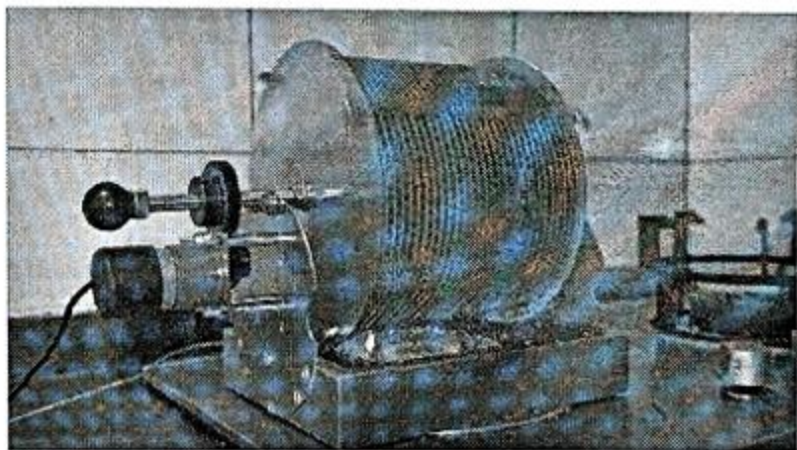
② Preheat the electric oven and adjust to the set temperature (recommended 180°C).



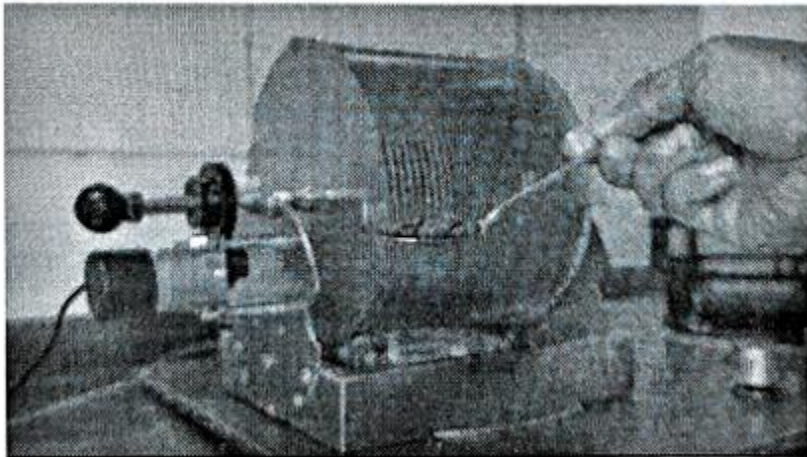
③ When the temperature of the oven reaches 180 °C, put in the measured coffee beans.



④ Roast coffee beans.



⑤ After baking to a deep color, turn off the heat and remove the coffee beans.



The color of medium deep baking is shown in the following picture.



II. Yield

The yield varies depending on the type of coffee beans.
(Taking Papua New Guinea coffee beans as an example.)

Raw Coffee Beans: 100g

Roasted Coffee Beans: 86.65g

Weight Reduction: Approximately 17.35%

The production volume varies depending on the machine.