

# NTM-610

## Far Infrared Roller Roasting Machine

### Manual Instructions



**Feli Technology Co., Ltd.**

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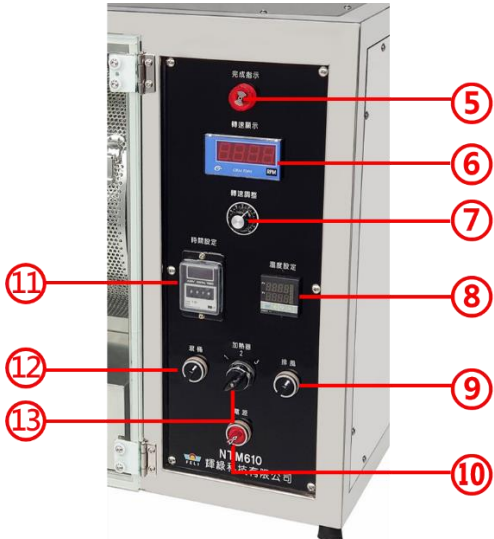
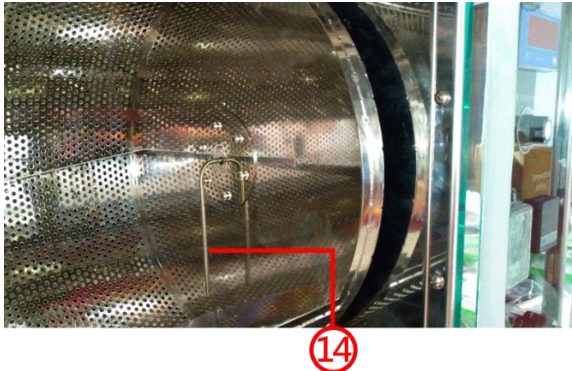


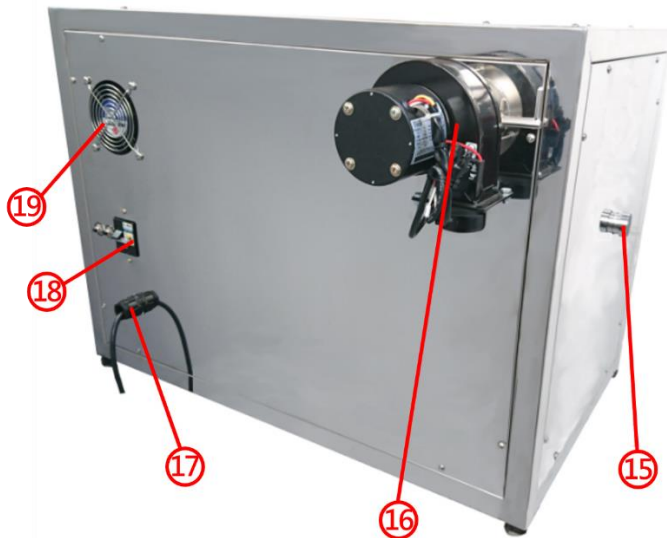

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# 1. Machine Introduction & Specification:

illustration on the main parts of the roaster

	<p><b>Front Side</b></p> <ul style="list-style-type: none"> <li>① Control Pannel</li> <li>② Drum</li> <li>③ Ingredient tray</li> <li>④ Glass Door</li> </ul>
	<p><b>Control Pannel</b></p> <ul style="list-style-type: none"> <li>⑤ Buzzer</li> <li>⑥ RPM Display</li> <li>⑦ RPM Adjustment</li> <li>⑧ Temperature Setting</li> <li>⑨ Exhausted</li> <li>⑩ Power</li> <li>⑪ Time Setting</li> <li>⑫ Roller</li> <li>⑬ Heating</li> </ul>
	<p><b>Right Side Inside the Drum</b></p> <ul style="list-style-type: none"> <li>⑭ Temperature Probe</li> </ul>

	<p><b>Back Side</b></p> <p>⑮ Material Checking Hole</p> <p>⑯ Air Exhaust Device</p> <p>⑰ General Power Cord</p> <p>⑱ Over-current Protection Device</p> <p>⑲ Cooling Fan of the Control Panel</p>
	<p>⑳ Material checking stick</p>

## ☛ Specification :

1. Voltage : 220V Single Phase
2. Machine Dimensions : L85 xW69 xH64 cm
3. Weight : 87 Kg
4. Material : Stainless Steel
5. Electrothermal Device : Far Infrared Quartz Heating Tube  
(1000W per tube, Total Power: 3000W)
6. Drum Capacity : 50 L  
(The recommended roasting quantity is under half a drum about 25 L.)
7. Rotating Speed of the Drum : 0~100RPM (rotation speed per minute)
8. Temperature Range : 0°C ~300°C
9. Roasting Time Setting : seconds/ minutes/ hours
10. Stainless Steel Stand Frame (Optional)
11. Made in Taiwan



## 2. Ready to Start

### 2-1 Assemble the Air Exhaust Device

#### [Step 1]

Unscrew the three wing screws  
counterclockwise.



#### [Step 2]

With the outlet of the air exhaust  
device facing downwards, align the  
device and screw on it clockwise with  
the three wing screws.

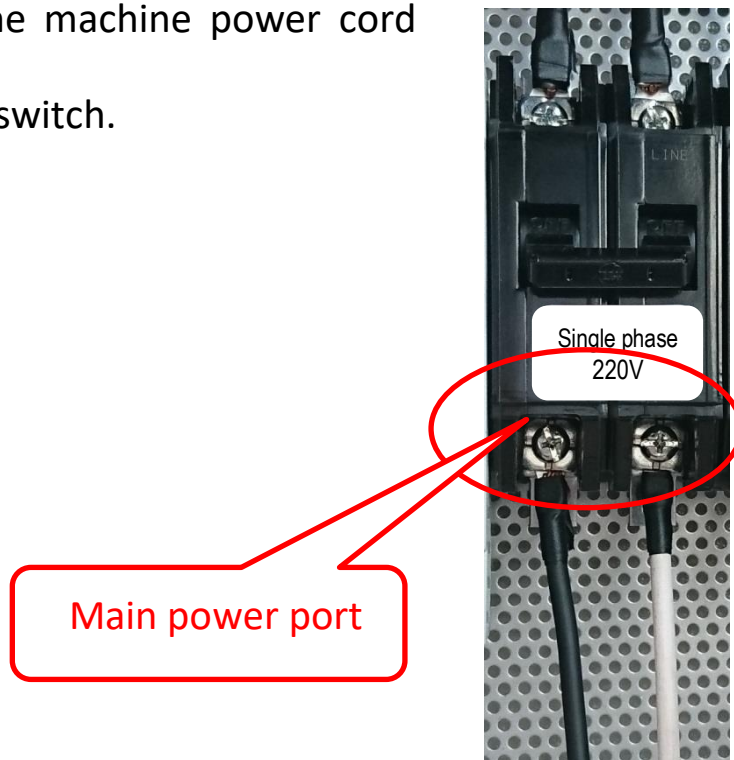
plug in the power cord.





## 2-2 Main Power Installation

Connect the machine power cord to no-fuse switch.

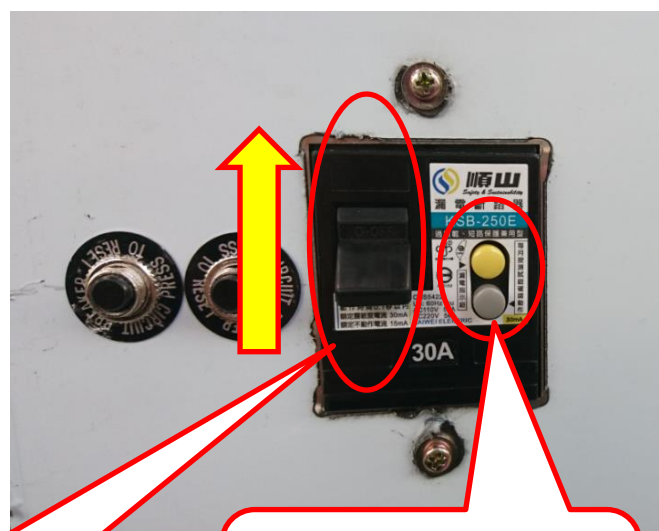


## 2-3 Main Power Operation

### [Step 1]

First, make sure all the switches are off. Then, push up the over-current protection switch located on the back of the roaster.

(This over-current protection device is specific to **high current**.)



Push up the  
over-current  
protection switch

Over-current safety  
protection device  
for high current

## [Step 2]

Turn on the Main Power located at the Operation Control Panel of the Roaster.

Turn on the main power.



★NOTE : It is important to operate the Main Power in order.

## 2-4 Safety Protection Device

Besides the over-current protection device mentioned in 2-3, there are 2 small over-current protection buttons that are specific to **low current**, such as fan, relay and etc..



Overcurrent safety protection device for low current



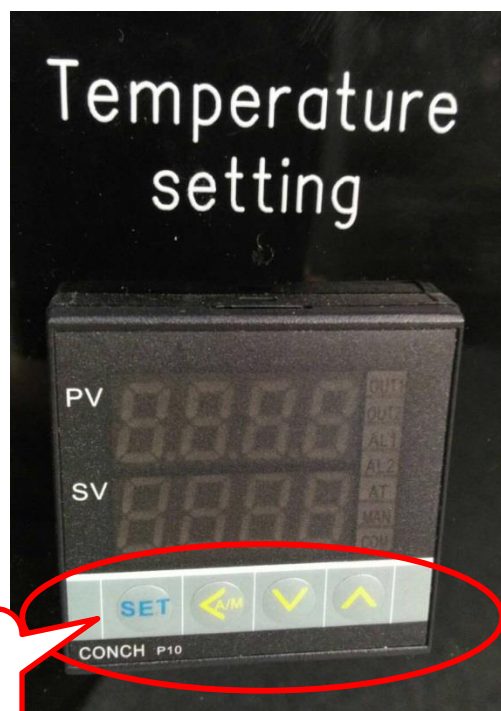
## 3. Operation Procedure of the Roaster

### 3-1 Roaster Temperature Set Up

Set up the Temperature of the Roaster  
(between 0 to 300°C)

Press on <A/M to get the digital number for adjusting, then press on ▲ or ▼ to make the number bigger or smaller. After having the right numbers, press on SET to confirm the temperature set up.

Set up the  
temperature of the



### 3-1-1 Temperature Setting

#### General Temperature Setting



"AL 1 "Have to be zero.  
(Start the timer when the  
temperature is over the  
general setting)



"At "Have to be "no"





### 3-2 Heating Time Set Up

Set up the roasting time. (It refers to the roasting time starting from the moment when the temperature in the roaster reaches the set up temperature and the roaster maintains constantly the temperature.)

★Note: It is normal that the temperature will rise a few degrees when it stops heating at the set temperature.



Setting the roasting time for the machine to roast with a constant temperature.

### 3-3 Turn On the Drum Operation



Turn on the drum.

### 3-4 Set Up the Rotation Speed of the Drum

The rotation speed of the Drum is

**0~100RPM**(rotation speed per minute).

Users can adjust the rotation speed according to their needs.



Set up the rotation speed of the drum.

### 3-5 Set Up the Numbers of the Heating Tubes

The roaster is equipped with 3 heating tubes.

The more heating tubes being turned on, the faster the heating speed will be.

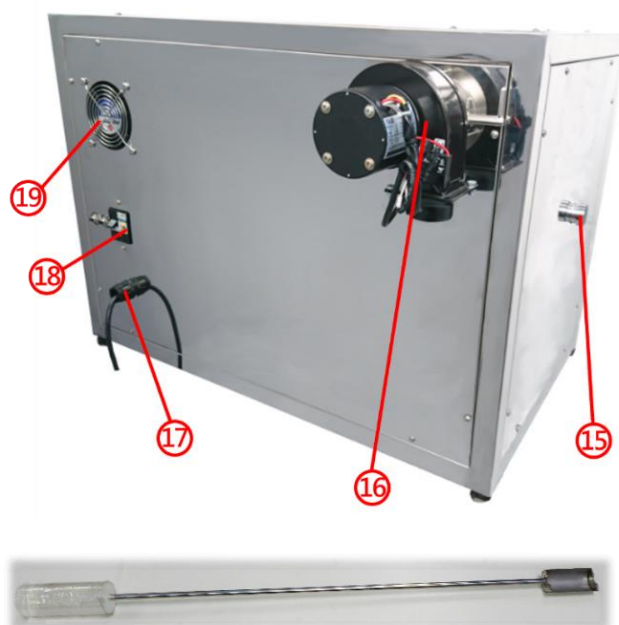
★Note: The power of each heating tube is 1kW<1000W>. The power of turning on all 3 heating tubes is 3kW<1000W>.



Set up the numbers of the heating tubes.

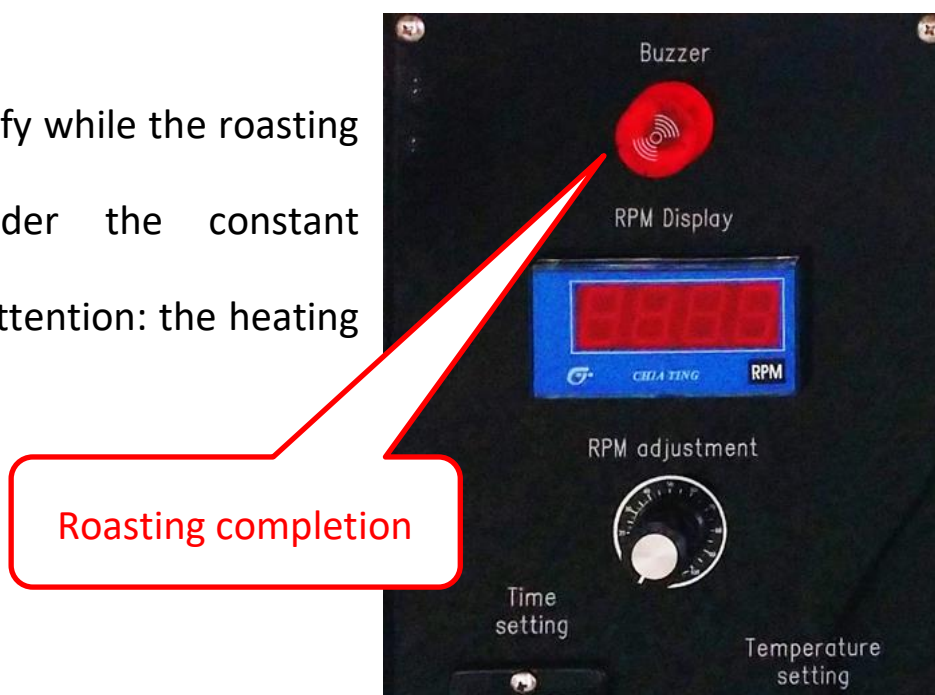
### 3-6 Use of the material checking stick

During the roasting process, the materials can be drawn from the ⑮ material checking hole through the provided ⑳ material checking stick at any time to check the degree of roasting.



### 3-7 Notify at the Completion of the Roasting

The Buzzer will notify while the roasting time is up, under the constant temperature. Pay attention: the heating system is still on.



### 3-8 Restart the General Power located on the Panel

Once the buzzer rings, turn off the General Power to release the Buzzer. Then turn on again the General Power to continue the roasting.

Turn off the power to release the buzzer. Then, turn it on again to restart the roaster.



### 3-9 Turn Off the Heating Tubes

After the completion of the roasting, turn off the Heating Tubes (switch OFF).

Turn off the heating tubes.







### 3-10 Air Exhaust

(to speed up exhausting the hot air from the interior of the roaster)

#### [Step 1]

Turn on the Air Exhaust.

The heating tubes should be off.

Turn on the air exhaust.



#### [Step 2]

Rotate the exhaust damper backward (counterclockwise) to exhaust air.

feeling hot air exhausting from the Exhaust Outlet.



Exhaust Outlet

### 3-11 Completion of Air Exhaust

Users decide when to turn off the air exhaust by feeling the heat level of the air exhausting from the Roaster.

☞ Step 1: Rotate the exhaust damper forward (clockwise) to the OFF position.

Step 2: Turn off the Exhaust on the Operation Control Panel.

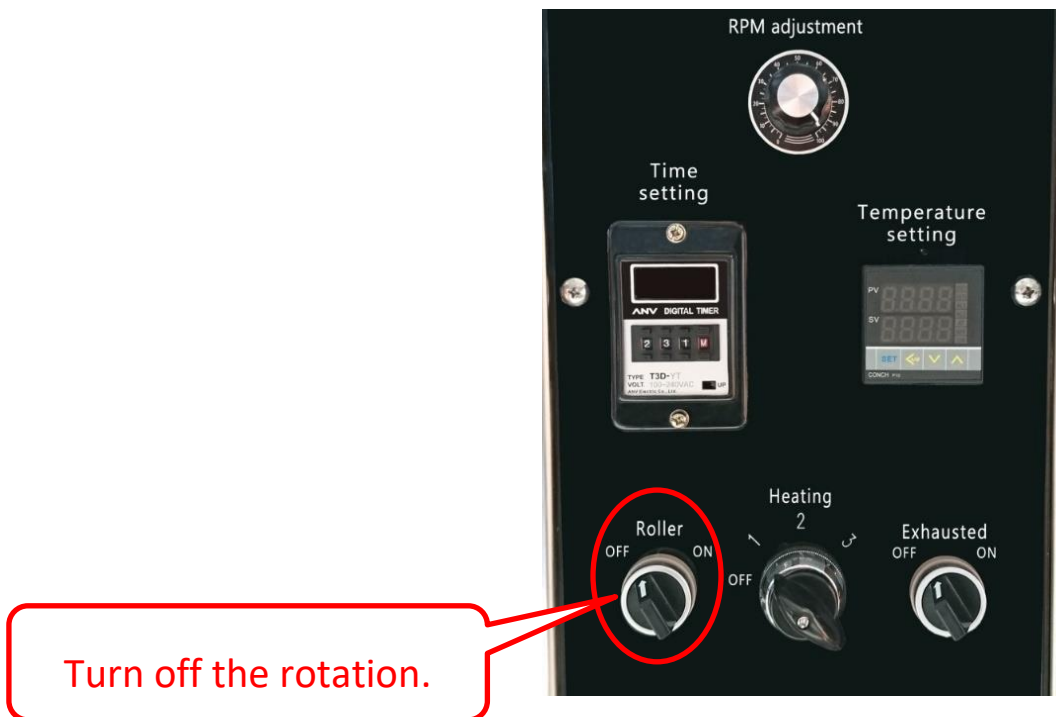


**Step 1:**  
Rotate the exhaust damper  
to the OFF position



**Step 2:**  
Turn off the Exhaust

### 3-12 Turn Off the Drum Rotation



### 3-13 Turn off the General Power

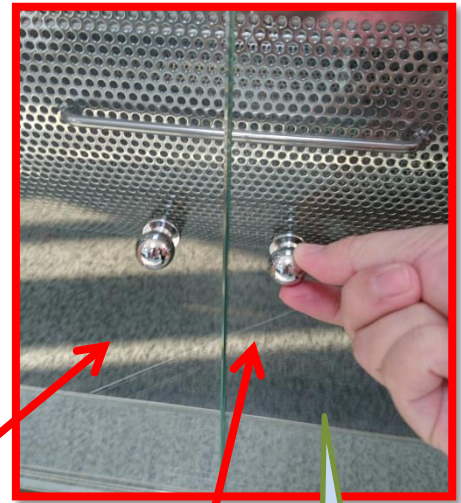
After the completion of the roasting and after exhausting the hot air, turn off the General Power.



## 4. Operation on Unloading Roasted Ingredients

### 4-1 Open the Glass Doors of the Roaster

After exhausting air or after the roaster cools down, following the roasting completion, open the glass doors to unload roasted ingredients. (The doors are hot. Be careful while opening the doors. Prepare a pair of “thick gloves” to do the operations.)



**Caution!**  
The doors  
are hot.

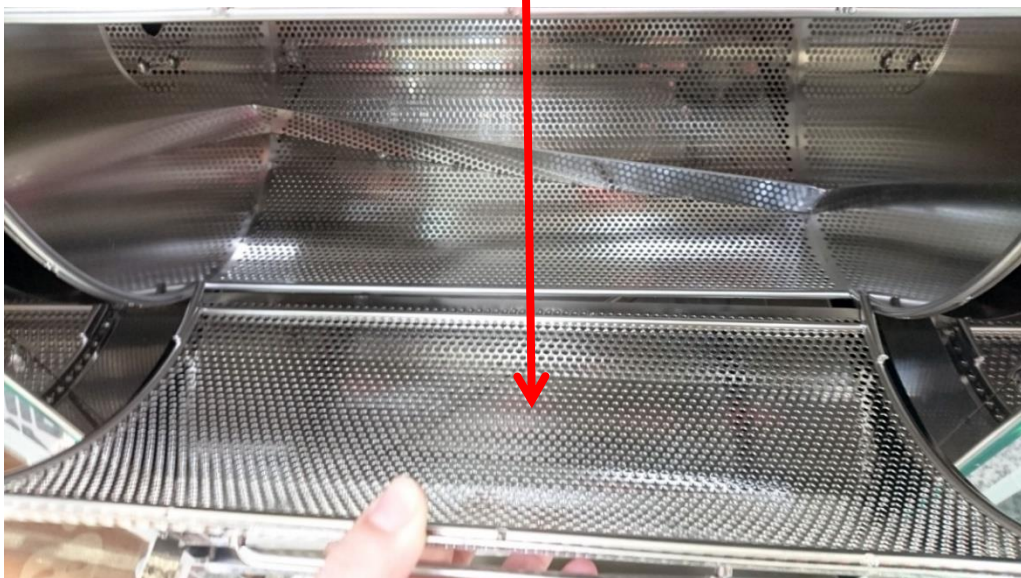
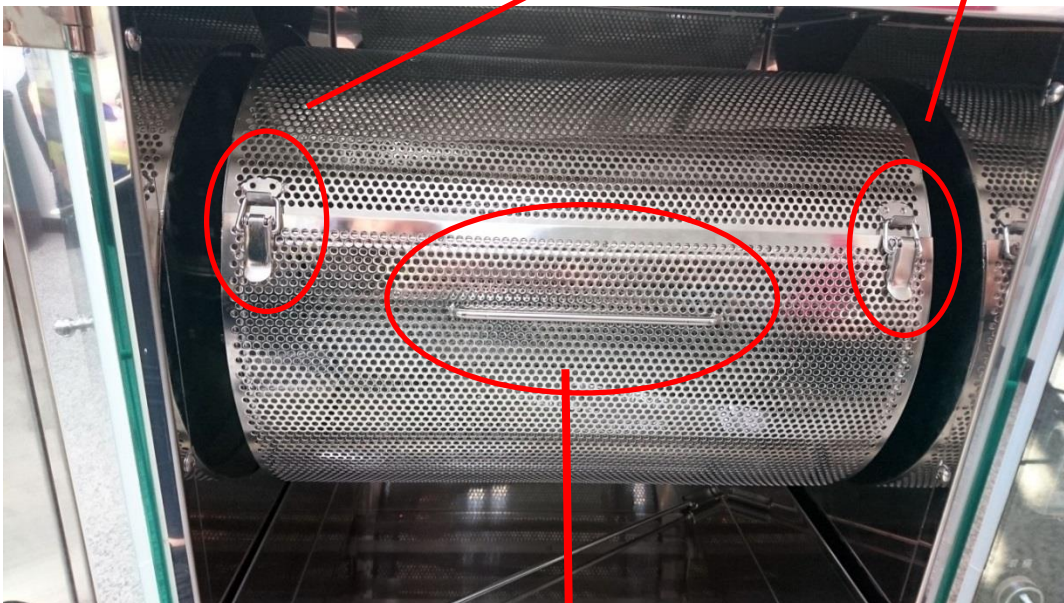
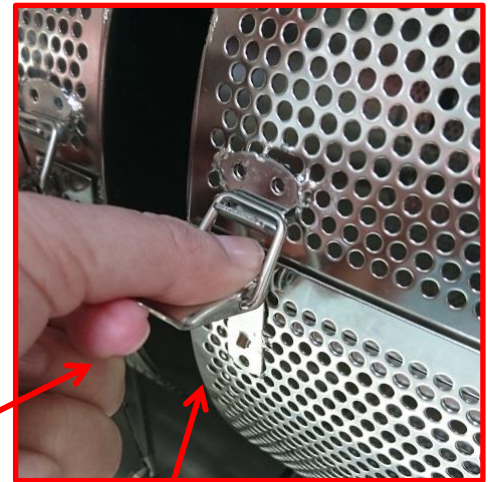




## 4-2 Open the Drum

[Please wear gloves to open the Drum]

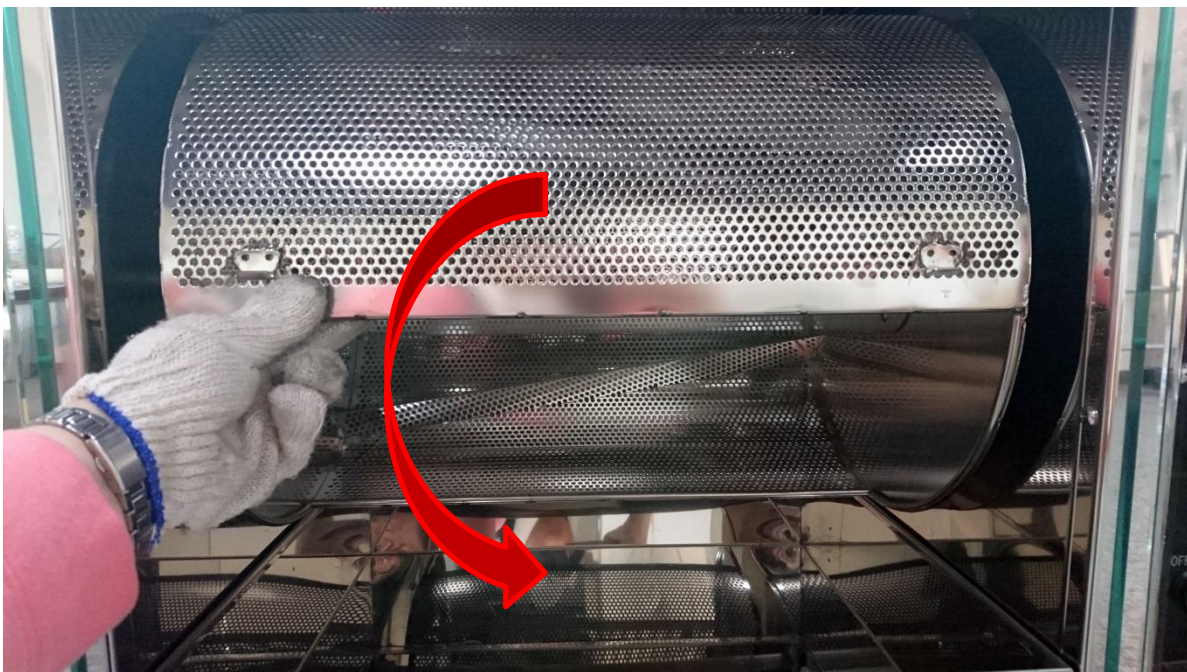
Open the latches to remove the cover.



### 4-3 Rotate the Drum to Unload Ingredients

[Please wear gloves to unload ingredients]

Rotate slowly the Drum to have the opening faced down. Unload the roasted ingredients into the tray located at the bottom of the roaster. (It is recommended to turn the Drum back and forth with the Drum opening facing down to unload all the ingredients stuck by the edge of the roaster.) After unloading all ingredients from the Drum, reinstall the cover of the Drum.



### 4-4 Completion of Unloading Ingredients

[Please wear gloves for the operation]

Take out the tray contained with roasted ingredients located at the bottom of the roaster. Pour the ingredients into prepared containers and put the tray back into the roaster. Load into the Drum with other raw ingredients for the next round of roasting.



**Thank you for your support to our company.  
If you have any questions, please contact us!**



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