

NCM-102 Cocoa Bean Cracker and Winnower

Operation Manual 20230822



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Content

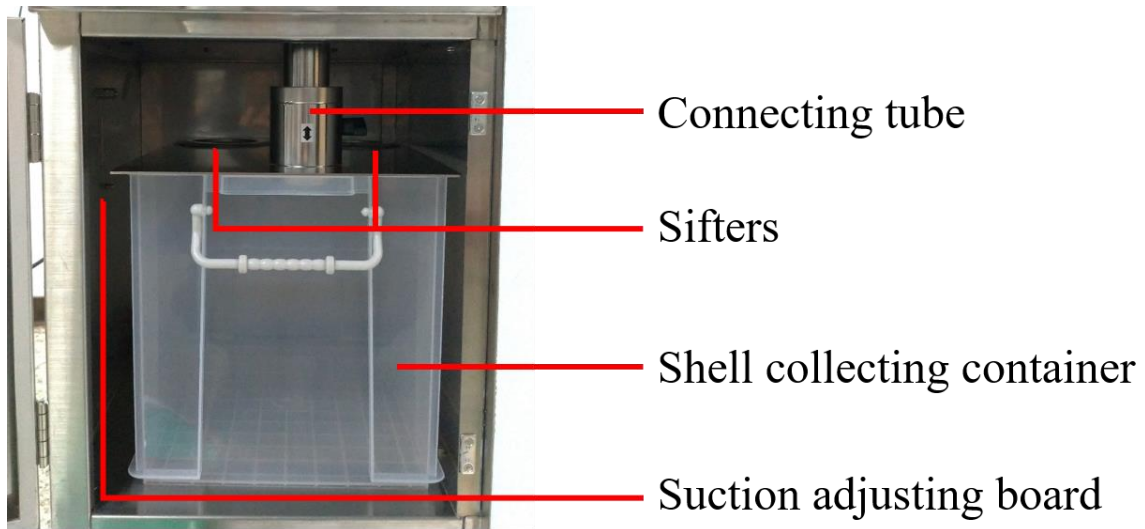
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I、 Product Description

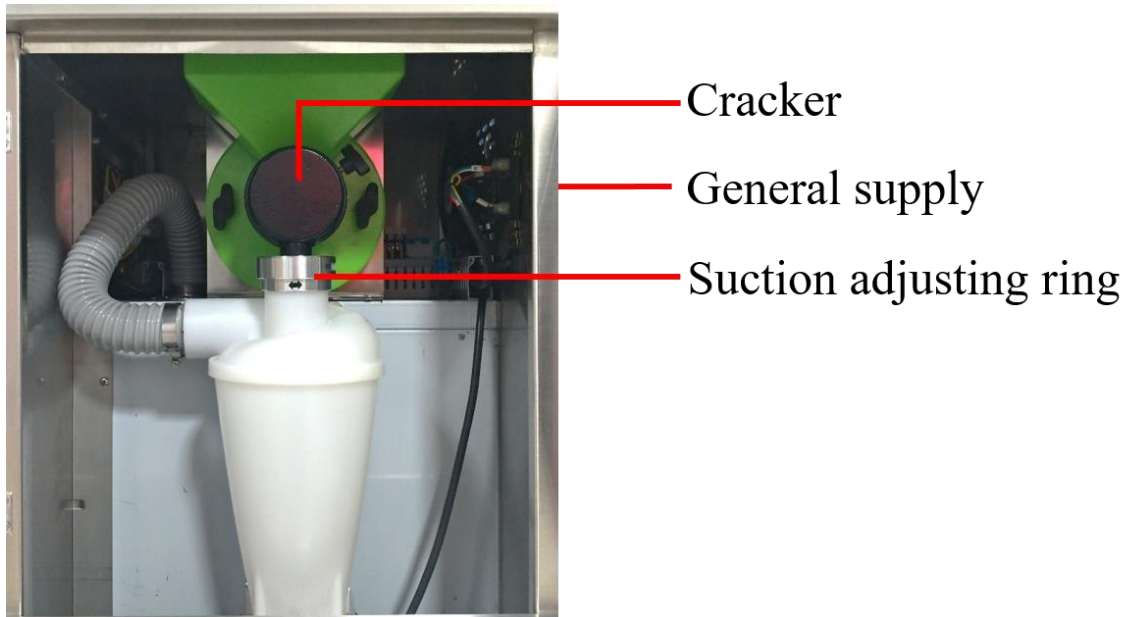
1. The main purpose of this machine is the de-shelling and winnowing of roasted cocoa beans.
2. Operation mechanism: Beans are first ground and then separated, lighter shells would transfer to the shell collecting container due to suction while the heavier nibs would go down to the nib collecting container (provide by yourself).
3. The shells and the nibs are separated into different containers.
4. Component introduction



Inside the front door



Inside the side door



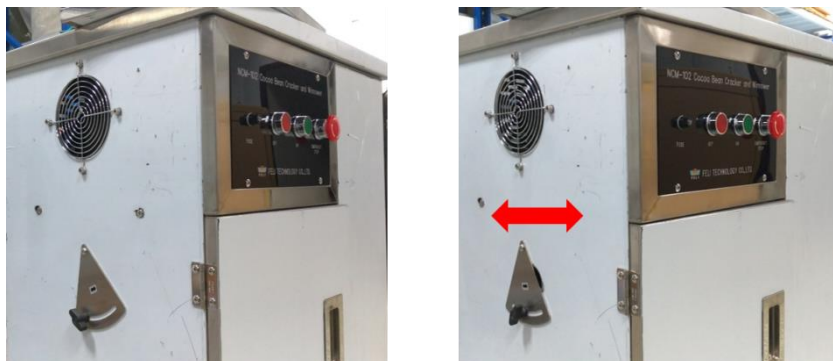
II 、 Operation Instruction

Before operation

1. Check if the power cord is properly connected, the general supply behind the machine is switched on, and the emergency stop button is popped-up.



2. Check if the connecting tube (It can slide up and down.) and the two sifters are placed firmly to the lid of shell collecting container.
3. Adjust the suction adjusting board and ring for proper suction.



*Loosen the knob and then slide the suction adjusting board to adjust the negative pressure condition inside. Start from a closed position.

4. Put a nib collecting container under the cocoa nibs outlet.

Operation Procedure

1. Press “ ON ” to turn on the machine.
2. Pour the roasted cocoa beans into the hopper.
3. Adjust the suction adjusting ring for the proper output speed of the cocoa nibs.



4. Press “ OFF ” to turn off the machine.
5. Check the nib collecting container
 - (1) If there is no cocoa shell at all, then open the front door to check whether there are too many cocoa nibs in the shell collecting container. If there are too many cocoa nibs in the shell collecting container, enlarge the opening of the suction adjustment board (reduce the suction) and re-operate. If there is no cocoa nib, then the winnowing process is successful.
 - (2) If there are too many cocoa shells, then pour the winnowed results into the hopper to operate the second time winnowing process. At this time, you can slow down the dropping speed to improve the efficiency of winnowing. Repeat the above steps until the weight ratio of cocoa shell to nib reaches the proper standard.
6. Collect the cocoa nibs. (It can make the cocoa paste or cocoa fat.)

7. Open the front door and remove the cocoa shells in the shell collecting container. (It can make cocoa shell tea.)

III 、 Troubleshooting

1. If there are too many cocoa nibs in the shell collecting container, it means the negative pressure is too strong. Enlarge the opening of the suction adjusting board, and re-pour the shells back for re-processing.
2. If the suction efficiency is low, the sifters of the shell collecting container might be blocked, or the dust container of the vacuum is full. Please clean them.
3. If there is no suction after turning on the machine please check if the vacuum is overheated and the power was cut off due to long-term use. If so, turn off the power of the vacuum first and restart it after cooling down.



IV 、 Cleaning & Maintenance

1. Turn off the power before cleaning or maintenance.
2. Please clean the residuals in the shell collecting container and sifters after each time use.
3. Please wipe the outside of the machine with water.
4. Please clean the dust container of the vacuum regularly. The dust container is washable.
5. Make sure all parts should be completely dry before installing them.



V 、 Notices

1. Please ensure the front door is completely closed while it is operating.
2. For your safety, please turn off the power before you clean and maintenance the machine.