CEROFFEE

COFFEE ROASTER

Smart Ceramic Coffee Roaster
User Manual

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User Manual

CER☕FFEE

☞ Safety Precautions

Be sure to read these Safety Precautions carefully before installing, connecting, operating, or inspecting this product. Use the product only as directed.

> ⚠ **Danger :** Violating instructions could result in serious injury or death
> ⚠ **Warning :** Violating instructions could result in minor injury or product damage

⚠ Danger

1 **This product is a coffee roaster; do not insert anything other than coffee beans.**
There is a risk of failure and/or fire.

2 **Do not use near carpet, electric board, blankets, cushions, curtains etc. and/or in areas where there are flammable substances such as gas, benzene, thinner, or alcohol.**
There is a risk of explosion, fire and distortion.

3 **Do not wash the product in water such as in sinks or baths, or use it in high humidity areas.**
Water may cause a breakdown and electric shock.

4 **Do not use the product if you find it to be faulty.**
It may cause a fire and/or electric shock.

5 **This product is only available for 220 V / 60 Hz power.**
Using power other than the specified voltage may cause a malfunction, electrical leakage, or fire.

6 **Always use a proper outlet that is above the rated current and do not plug multiple products into an outlet at the same time.**
It may cause a fire, electric shock, ignition and/or heat.

7 **Plug in the power plug firmly to prevent it from wobbling.**
Incomplete connection may cause a fire.

8 **In cases where an use of extension cable is unavoidable, make sure to use one that is above the rated current and do not use one with other products at the same time.**
It may cause a fire, electric shock, ignition and/or heat.

9 **Do not place a heavy load on the power cord and make sure the cord is not pressed under the main body of the machine.**
It may cause a fire, electric shock, ignition and/or heat.

10 **Do not bend, tie or pull the power cord too hard.**
It may cause a fire, electric shock, ignition and/or heat.

11 **Do not plug or unplug the power supply with wet hands.**
It may cause an electric shock.

12 **If the product is subjected to a severe impact or is drowned or the exterior panel is damaged, remove the plug from the outlet and contact our customer center.**

13 **Never insert metal, paper, matches, etc. into the product.**
It may cause a fire, breakdown and electric shock.

14 **If the water or any foreign substances entered the device, remove the plug from the outlet and contact our customer center.**
It may cause a fire and electric shock.

⚠ Danger

15 **Be sure to use the product in a flat area and do not move or tilt while using the product.**
There is a risk of breakdown and fire.

16 **Do not allow anyone other than a customer service mechanic to disassemble, repair or modify the product.**
There is a risk of breakdown, fire and electric shock.

17 **Use in a well-ventilated area with a ventilator as smoke and an ordor may become present during the roasting process.**
There is a risk of fire, gas poisoning, and suffocation.

18 **Because of the risk of fire due to overheating during the roasting process, be sure to place a fire extinguisher nearby and never leave the unit unattended while in use.**

- **Do not panic if green beans catch on fire; press the EJECT button, open a window, and activate the ventilator to release heat.**

- **Remove the tray while wearing gloves and cover with wet towels or spray water to put out the fire.**

- **If the EJECT button does not discharge beans, remove the chaff tray and rotate the drum with a screwdriver to remove it. If the door inside the drum is not open, you can manually open the door by pulling the manual discharge valve on the back of the roaster and turn the drum to discharge beans to the tray below.**

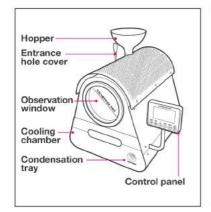- **Call our customer service center for checkup and repair.**

⚠ Warning

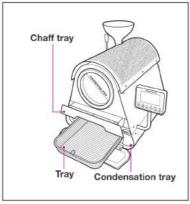**1** **Do not use it in places where the heat is too high or where there is direct sunlight.**
It may cause a failure and distortion of the product.

2 **Do not touch the cover, the chaff tray or the observation window with your bare hands before they are completely cooled down during use or after use.**
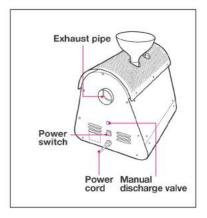It may burn your skin.

3 **Do not spray water directly on the product or wipe with benzene, sour or alcohol.**
It may cause an electric shock or breakdown.

4 **Do not use it when the outlet is loose.**
It may cause a fire and electric shock.

5 **Remove the plug when it is not in use for a long time.**
It may cause a fire.

6 **Do not use where children can touch or reach the product.**
It may cause a burn and/or injuries.

7 **Be sure to unplug the power supply when cleaning or repairing the product.**

8 **Do not subject the product to severe impact or drop the product.**
It may cause a breakdown, electric shock, or fire.

9 **Do not use this product for uses other than coffee roasting.**
It may cause a fire or breakdown.

10 **Do not use where smoke detectors are installed.**
Fire alarms may sound due to smoke that occurs during roasting.

☞ Parts and Structure

Hopper
Entrance hole cover
Observation window
Cooling chamber
Condensation tray
Control panel

Chaff tray
Tray
Condensation tray

Exhaust pipe
Power switch
Power cord
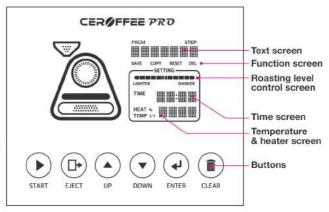Manual discharge valve

☞ Installation

1 Connect a 75 mm sized exhaust hose (100 mm for CRF-1600) to the <exhaust pipe>. (Use hose band)

2 Connect the hose to the electrostatic precipitator (optional product) or place it outside the window.

3 Connect the <power cord> to the 200Vac 10A outlet(15A for CRF-1600).

4 When the <power switch> is turned on, the <control panel> lights up.

⚠ Install as short of length of exhaust hose as possible (3m or less), so that there are no bends.
Failure to do so may result in smoke leakage or entrance of foreign substances;
it may result in poor performance if foreign substances become stuck in the exhaust fan and/or pipes.

☞ LCD Panel

CER∅FFEE PRO

PRGM   STEP — Text screen
SAVE COPY RESET DEL — Function screen
SETTING
LIGHTER   DARKER — Roasting level control screen
TIME
HEAT %
TEMP ℃ — Time screen / Temperature & heater screen

START EJECT UP DOWN ENTER CLEAR — Buttons

☞ Basic Programs

PRGM-FS PRGM-FS is a support program to help users create a profile. It proceeds with roasting using a basic profile and as a user ejects the beans at the desired roasting stage, it creates a profile.

PRGM-CS PRGM-CS is a support program to help experts create a profile. It allows a user to change heater power and holding time with ease.
When a user ejects the beans at the desired point, it creates a profile.

PRGM-01 PRGM-01 is a built-in roasting program that allows general mid-roasting; it can be copied and saved to other program numbers between PRGM 02 – 20 in LCD panel then, a user can edit profile values.

Variables of changeable processes
◉ **Temperature rising section(RP01, RP02...RP20)** : target temperature (1~220 ℃), heater power (0~100%)
◉ **Temperature holding section(HD01,HD02...HD20)** : holding time(0~600 sec), heater power (fixed)

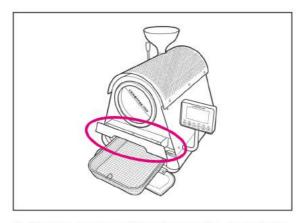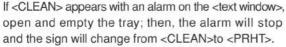## ☞ Selecting a Program

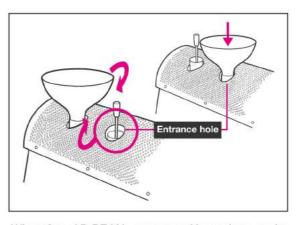**Press the <UP> or <DOWN> button to select the desired program from <PRGM 01> to <PRGM 20> on the <text window>.** Only <PRGM-01> has profile values when purchased and the rest can be created by using <PRGM-FS>, <PRGM-CS>, or copying <PRGM-01>.

☞ Chaff Tray Cleaning

If <CLEAN> appears with an alarm on the <text window>, open and empty the tray; then, the alarm will stop and the sign will change from <CLEAN>to <PRHT>.

☞ How to Insert Green Beans (300-800CC) CRF-1600(600~1600cc)

Entrance hole

When the <AD BEAN> appears with an alarm on the <text window>, open <entrance hole cover>, place the<hopper> in the slot and put green beans in. Put the Hopper back on the stand after insertion.

⚠ Check the beans before putting them into the machine to prevent them from being mixed with foreign substances less than 3mm in diameter. Failure to do so may cause a fire or failure by interfering with drum spin.
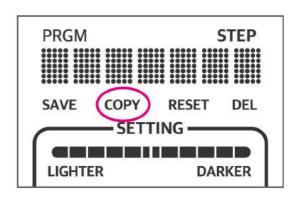
☞ Program Copy

Select a program ▶ UP+DOWN ▶ Select a program ▶ ENTER

1 Select a program using the <UP/DOWN> buttons.
PRGM-01 to 20.

2 Press the <UP> and <DOWN> buttons at the same time.
The <COPY> sign and the program number flash.

3 Select a program using the <UP/DOWN> buttons.
PRGM-02 to 20.

4 Press the <ENTER> button to save.

PRGM　　　　　　STEP

SAVE　COPY　RESET　DEL
— SETTING —
LIGHTER　　　　DARKER

👉 Discharging and Cooling
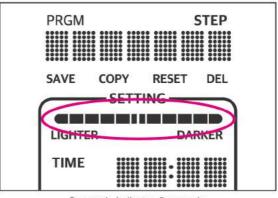
When an <EJECT> sign appears with an alarm on the <text screen>, roasted beans are discharged to a tray. When the discharge process stops, a <COOLING> sign appears to start a cooling process. To continue roasting consecutively, simply press the <CLEAR> button to stop cooling, replace the tray and press the <START> button again.

- To speed up the cooling process, you can remove the tray from the cooling chamber and cool roasted beans down using a cooler or electric fan.
- When the batch is big and/or it is dark roasting, shake the tray to spread roasted beans evenly after discharge. Beans kept in the middle may cause uneven roasting as they are not cooled well.

👉 Changing Roast Level with Ease

Select a program ▸ ENTER ▸ UP or DOWN ▸ ENTER

1 Select a program using the <UP/DOWN> buttons.
PRGM-02 to 20.

2 Press the <ENTER> button.
The <roasting level control screen> flashes.

3 Press the <UP/DOWN> buttons to select the roasting intensity (Lighter/Darker).

4 Press the <ENTER> button to save.

One scale indicates 5 seconds.

👉 Changing Program Details (PRGM-02-20)

Select a program (PRGM-02~20) ▸ UP+ENTER ▸ Select a detail process with the UP/DOWN keys ▸ ENTER to modify ▸ Change variables with UP/DOWN keys ▸ Save with ENTER key ▸ Exit with CLEAR key

1 Select a program(PRGM-02 ~ 20) you would like to edit with the <UP/DOWN> keys.

2 If you press the <UP+ENTER> keys at the same time, the text screen will show you the <Program number-RP01> and the <SETTING> sign will light up.

3 You can select a section from <Program No. – RP01> to <Program No. – HD20> with the <UP/DOWN> keys.

4 The variables(temperature, heater power, holding time) will flicker as you press the <ENTER> key.

5 After changing variables with the <UP/DOWN> keys, press the <ENTER> key to save.

6 You can go back to the initial screen with the <CLEAR> key.

- The CEROFFEE's internal structure is not optimized for less than 50% of heater power. If you want to use low heater power, use holding section(HD01~20).
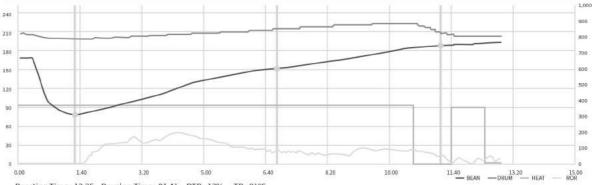
Roasting (PRGM-01~20)

• You can discharge beans at any time during the roasting process by pressing the [EJECT] button, or you can manually remove the beans by pulling the [manual discharge valve] on the back of the device.

Select a program ▶ START ▶ (CLEAN : clean the chaff tray) ▶ Add green beans ▶ End

	Text screen	Temperature screen	Function screen	Button	Status	Remarks
Program selection	PRGM 01			UP/DOWN	–	Select a program
Start	CLEAN/ 01-PRHT			START	Heater and fan are activated	At the first roasting and once every 3 times of roasting, chaff tray <CLEAN> alarm goes off. After a tray cleaning the alarm stops and the <CLEAN> switches to <PRHT>
Pre-heat	01-PRHT			–	Drum spins 10sec/min	Drum stops for 50 seconds and spins for 10 seconds repeatedly
Insert green beans	AD BEAN	165°C		–	Drum spins	Using a hopper, insert 300cc - 800cc (CRF-1600:600-1600cc) of green beans; notification is cleared at 120 °C
1st temperature increase	01-RP01	150°C		–	"	
1st maintain	01-HD01	150°C		–	"	No display for 0 seconds
2nd temperature increase	01-RP02	183°C		–	"	
2nd maintain	01-HD02	183°C		–	"	Maintain for 60 seconds
3rd temperature increase	01-RP03	190°C		–	"	
3rd maintain	01-HD03	190°C		–	"	Maintain for 30 seconds
Discharge	EJECT			–	Heater off/Outlet opened	
Cooling	COOLING			–	Outlet closed/ Drum spin off	Outlet closed 30 seconds after opening
End	01-END			–	fan off	The process ends after 5 minutes of cooling

Roasting Time : 12:25   Develop Time : 01:41   DTR : 13%   TP : 81°C
PROFILE VALUE

PH01	TEMP	165°C	HEAT	90%					
HOLDING TIME			TIME	0		TRIGGER TEMP		TEMP	120°C
PH01	TEMP	150°C	HEAT	90%	HD01	TIME	0	HEAT	0%
PH02	TEMP	183°C	HEAT	90%	HD02	TIME	60	HEAT	0%
PH03	TEMP	190°C	HEAT	90%	HD03	TIME	30	HEAT	0%

👉 How to Create a Profile Using Program FS

> ⚠ **PRGM-FS is not a roasting program, but a program to help a user create their own profiles. Be sure not to leave the unit unattended. The beans may burn or cause a fire while you are away.**

- You can discharge beans at any time during roasting by pressing the [EJECT] button, or you can manually remove the beans by pulling the [manual discharge valve] on the back of the device.

> PRGM-FS ▸ START ▸ (Clean : clean the chaff tray) ▸ Add green beans ▸ EJECT
> ENTER ▸ UP or DOWN ▸ ENTER ▸ UP or DOWN ▸ ENTER

	Text screen	Temperature screen	Function screen	Button	Status	Remarks
Program selection	PRGM FS			UP/DOWN	–	Select a program
Start	CLEAN/ FS-PRHT			START	Heater and fan are activated	At the first roasting and once every 3 times of roasting, chaff tray <CLEAN> alarm goes off. After a tray cleaning the alarm stops and the <CLEAN> switches to <PRHT>
Pre-heat	FS-PRHT			–	Drum spins 10sec/min	Drum stops for 50 seconds and spins for 10 seconds repeatedly
Insert green beans	AD BEAN	165°C		–	Drum spins	Using a hopper, insert 300cc - 800cc (CRF-1600:600-1600cc) of green beans; notification is cleared at 120 °C
1st temperature increase	FS-RP01	150°C		–	"	
1st maintain	FS-HD01	150°C		–	"	No display for 0 seconds
2nd temperature increase	FS-RP02	183°C		–	"	
2nd maintain	FS-HD02	183°C		–	"	Maintain for 60 seconds
3rd temperature increase	FS-RP03	192°C		–	"	
3rd maintain	FS-HD03	192°C		–	"	Maintain for 60 seconds
Add time	AD TIME			ENTER	"	Determine whether to add time or not, 40 seconds prior to the 3rd maintain stage/ 30 seconds will be added by pressing ENTER/ You can add up to 6 times (3 minutes) in total
Discharge	EJECT			EJECT	Heater off/Outlet opened	Press the EJECT button at desired roasting level
Cooling	COOLING			–	Outlet closed/Drum spin off	Outlet closed 30 seconds after opening
End	FS-END			–	fan off	The process ends after 5 minutes of cooling
Decide whether to save	PRGM FS		SAVE	ENTER/ CLEAR		Press ENTER to save/ Press CLEAR to discard
Change roasting level	PRGM FS		Lighter/ Darker	UP/DOWN →ENTER		Adjust roasting level with the UP/DOWN buttons and press ENTER
Select a program number	PRGM 02~20			UP/DOWN →ENTER		Select a program to save with the UP/DOWN buttons and press ENTER

- When the desired roasting level is reached during the roasting process, the program can be completed at any time by pressing the <EJECT> button.
- If you don't need to add time, simply press the <EJECT> button at the desired roasting level instead of pressing <ENTER>
- If you do not want to save the profile, you can return to the initial screen at any time by pressing the <CLEAR> button.
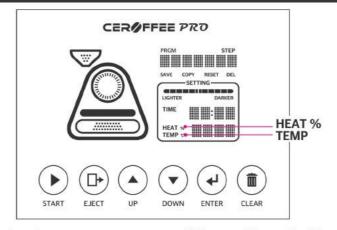
👉 **How to Create a Profile Using Program CS**

⚠ **PRGM-CS is not a roasting program, but a program to help an expert create their own profiles. Be sure not to leave the unit unattended. The beans may burn or cause a fire while you are away.**

• You can discharge beans at any time during roasting by pressing the [EJECT] button, or you can manually remove the beans by pulling the [manual discharge valve] on the back of the device.

PRGM-CS ▶ START ▶ (Clean : clean the chaff tray) ▶ Add green beans ▶ Change heater power % or maintain or raise temperature ▶ EJECT ▶ ENTER ▶ UP or DOWN ▶ ENTER ▶ UP or DOWN ▶ ENTER

• When changing the heater power

① If you touch the <UP> button in the rising temperature section(CS-RP01~19), the <HEAT%> section of the LCD screen will light up and display a % value for the heater power.

② If you touch the <ENTER> button, the % value of the heater power will flash.

③ Touch the <UP/DOWN> buttons to set the desired heater power value.

④ Touch the <ENTER> button to complete making a change.

⑤ Check the text screen to see that the rising temperature section is switched to the next stage.
Ex) When you make a change and touch the <ENTER>, it will change from CS-RP01 to CS-RP02.

• **The CEROFFEE's internal structure is not optimized for less than 50% of heater power. If you want to use low heater power, use holding section(HD).**

• When setting a holding time

① In (CS-RP01~20), touch the <ENTER> button at the desired temperature when the <TEMP> on the LCD screen lights.

② Check the rising temperature section (CS-RP01~20) in the text screen is changed to the holding section (CS-HD01~20).

③ If you want to raise the temperature again, touch the <ENTER> button on the holding section (CS-HD01~19) and it will be switched to rising temperature section (CS-RP02~20).

• **The TEMP WARNING is set for when the temperature reaches 197℃. If you wish to continue, press the CLEAR button to turn off the alarm and proceed.**

Touch the [EJECT] button at the desired point to discharge and follow the same sequence as the PRGM-FS.

• When a desired level of roasting is reached during the roasting process, the program can be completed by pressing the <EJECT> button at any time.
• Changing the heater power or creating a maintain range can only be performed in the rising temperature section(CS-RP01~20); the change in heater power will be applied to the next rising temperature section, so touch the <ENTER> button to go on to the next stage.
• If you do not want to save the profile, you can return to the initial screen at any time by pressing the <CLEAR> button.
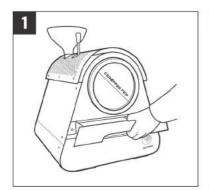
👉 Drum Cleaning

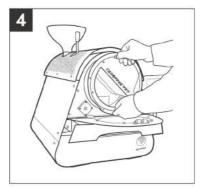* Warning : wait until the unit is completely cooled down.　　　　　※ Cleaning period : If necessary

> Half open or remove the chaff tray ▶ Open the observation window ▶
> Remove fixed bolts ▶ Remove the window ▶ Detach the drum

1　Half open or remove the <chaff tray>.

2　Put your fingers in the grooves at the 10 and 2 o'clock position to open the <observation window>.

3　Use a '+' screwdriver (or by hand) to remove the five fixed bolts on the outer sides.

4　Remove the <window>.

5　Take out the <drum>.

　　　❋ Reverse the disassembly process order to reassemble.

> ⚠ If water or liquid is used to clean the drum, the drum must be completely dried before use.
> Any remaining water may cause a breakdown.
>
> ⚠ When cleaning the drum, do not clean it with a material such as a metal scrub,
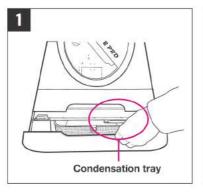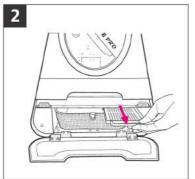> which can damage the coating layer of the drum; the drum may become rusted.

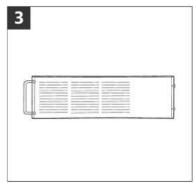## 👉 Condensation Tray Cleaning

* Warning : wait until the unit is completely cooled down.　　　※Cleaning period: every 5 uses

> Open the cooling chamber ▶ Detach the condensation tray

1

Condensation tray

2

3

4

5

1 Open the <cooling chamber>.

2 Hold the grip of the <condensation tray> and pull forward.

3 Take out the <condensation tray> entirely and clean the stained parts with a wet towel or water.

4 Dry the <condensation tray> completely and put the tray back.

5 Push it to the very end to close the door of the <cooling chamber> completely.

> ⚠ If water or liquid is used to clean the tray, the tray must be completely dried before use. Any remaining water may cause a breakdown.
>
> ⚠ When cleaning the tray, do not clean it with a material such as a metal scrub, which can damage the coating layer of the tray; the tray may become rusted.
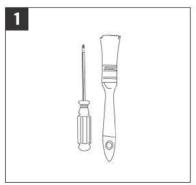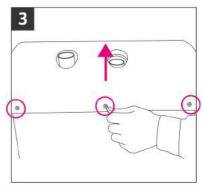
👉 Fan Cleaning (CRF-800)

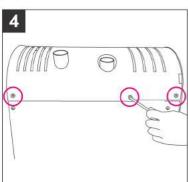*** Warning : wait until the unit is completely cooled down.**   ※ Cleaning period: when abnormal sound occurs or when the smoke is not ventilated properly
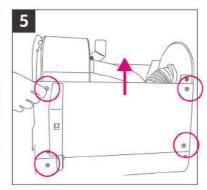
Turn the power switch OFF and disconnect the power plug ► Open the top cover ► Open the side cover ► Disconnect the exhaust hose ► Disconnect the cable ► Remove the fixed bolts
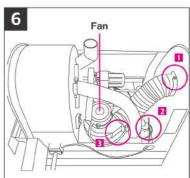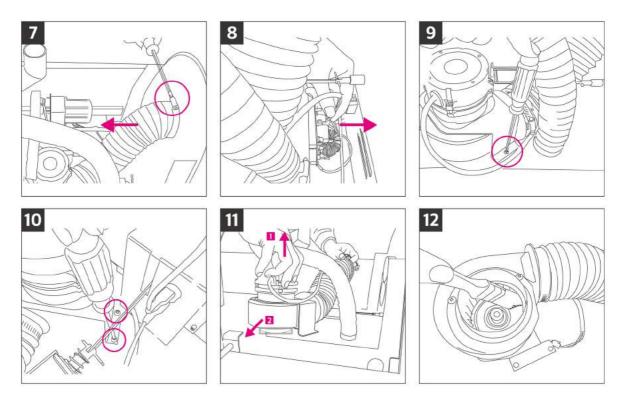

1   Prepare tools: '+' screwdriver, brush or toothbrush.

2   Turn off the power switch on the back and unplug the power.

3   Remove the 6 fixed bolts on the top cover with '+' screwdriver and detach the top cover.

4   Remove the 6 fixed bolts on the top inner-cover with '+' screwdriver and detach the top inner-cover.

5   Remove the 4 fixed bolts on the side where the control panel is with '+' screwdriver and detach the side cover.

6   Verify the places that you need to detach and the order of the detachment process.

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☞ Fan Cleaning (CRF-800)

* Warning : wait until the unit is completely cooled down. ※ Cleaning period: when abnormal sound occurs or when the smoke is not ventilated properly

Turn the power switch OFF and disconnect the power plug ▸ Open the top cover ▸ Open the side cover ▸ Disconnect the exhaust hose ▸ Disconnect the cable ▸ Remove the fixed bolts

7 Loosen the hose band from the exhaust hose using a '+' screwdriver to remove the exhaust hose.

8 Remove the terminal of the connecting cable connected to the PCB by pressing with your thumb.

9 Remove one of the three fixed bolts of the fan using a '+' screwdriver.

10 Use a '+' screwdriver to remove the two fixed bolts on the back of the fan.

11 Lift the fan up and take it out.

12 Clean any foreign substances or oil stains on the blades of the fan using a brush or toothbrush.

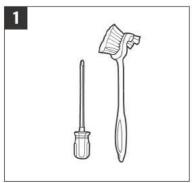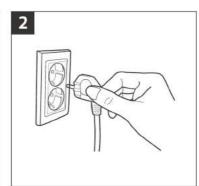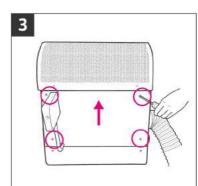   ✎ Reverse the disassembly process order to reassemble.
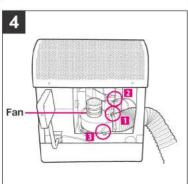
☞ Fan Cleaning (CRF-1600)

* Warning : wait until it is completely cooled down.

※ Cleaning period: when abnormal sound occurs or
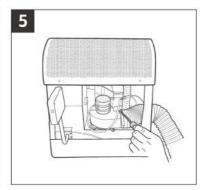when the smoke is not ventilated properly

Turn the power switch OFF and disconnect the power plug ▶ Open the side cover
▶ Disconnect the exhaust hose ▶ Disconnect the cable ▶ Remove the fixed bolt

1 Prepare tools: '+' screwdriver, brush or toothbrush.

2 Turn off the power switch on the back and unplug the power.

3 Remove the 4 fixed bolts on the side where the control panel is with '+' screwdriver and detach the side cover.

4 Verify the places that you need to detach and the order of the detachment process.

5 Loosen the hose band from the exhaust hose using a '+' screwdriver to remove the exhaust hose.

6 Remove the terminal of the connecting cable connected to the PCB by pressing with your thumb.

👉 Fan Cleaning (CRF-1600)

* Warning : wait until the unit is completely cooled down. ※ Cleaning period: when abnormal sound occurs or
when the smoke is not ventilated properly

> Turn the power switch OFF and disconnect the power plug ▸ Open the side cover
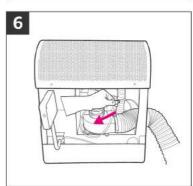> ▸ Disconnect the exhaust hose ▸ Disconnect the cable ▸ Remove the fixed bolt

7   Use a '+' screwdriver to remove one fixed bolt from the fan.

8   Rotate the fan clockwise to lift it and then remove it by pulling it sideways.

9   Clean any foreign substances or oil stains on the blades of the fan using a brush or toothbrush.

    ✿   Reverse the disassembly process order to reassemble.

👉 Error Codes

* In the event of an error, the discharge and cooling processes are performed automatically.

Error code	Details	Action
OV TEMP	Error occurred due to overheating	1. Check the cause of overheating 2. Check and replace T1 sensor
OVER VL	Error occurred due to excessive bean volume	Adjust the volume (CRF-800 : 800 cc, CRF-1600 : 1600 cc)
MTR ER	Error occurred due to drum spin malfunction	1. Check if drum is installed correctly 2. Inspect and replace the spin sensor 3. Check and replace motor 4. Check coupling and tighten bolts
TIME ER	Error occurred when the duration of each section exceeds 30 minutes	Check and replace heater
COMM ER	Communication error between LCD and the main PCB	Check and replace communication connection
VOLT ER	When the input voltage exceeds or is below the standard value 220Vac ±10% (198-242Vac)	Check the input voltage
HEAT ER	When the heater is not working	Check and replace heater
SEN1 ER	Bean temperature sensor error	Check and replace T1 sensor
SEN2 ER	Drum internal temperature sensor error	Check and replace T2 sensor
BIMT ER	Error occurred when bimetal is shorted due to overheating	Reset the components for bimetal
Smoke leaking	1. Leaking in flexible hose connections 2. Fan failure 3. Performance degradation due to fan contamination 4. Poor condensation tray cleaning 5. When the length of the exhaust hose is too long or there is a part where the hose is bent	1. Check flexible hose and replace if necessary 2. Check fan and replace if necessary 3. Cleaning the Fan 4. Cleaning the condensation tray 5. Reinstall the exhaust hose (adjust the length, modify the bent area)

👉 Customer Service Policy

1 **Customer service center :** +82-53-582-2209, 2207, 2077, 2078.

2 **Free customer service : If a customer uses the product normally but failure occurs, the customer may receive customer service free of charge with possession of warranty for a year.**

3 **Ceramic heater warranty period : Valid until 1 year or 1500 times - whichever comes first.**

4 **Customer paid repair service within warranty period.**

- In case of careless use, non-compliance with the instructions for use, improper repair, partial failure or damage caused by modification.

- In case of partial failure or damage due to natural disasters such as fire, flood damage, earthquake, lightning, etc.

- If the warranty is lost(the warranty is valid for 1 year and 6 months from the date of manufacture).

- In case the warranty does not contain the date of purchase or place of purchase, or the details of the purchase have been changed.

5 **Customer service cannot be provided.**

- In cases where a product is severely damaged due to a consumer's careless use and non-compliance with precautions.

- In cases where repair cannot be performed due to previous improper repairs or modifications.

👉 Product Specifications (CRF-800PRO)

Name	Coffee Roaster
Model name	CRF-800 PRO
Rated voltage	220Vac, single-phase, 10A
Rated power	1.6kw
Size	580(w) x 540(d) x 610(h)mm
Weight	About 40kg
Power consumption	About 0.27kw/use
Capacity	300~800cc (150~600g)
Electrical safety certification no.	JC07049-17001

👉 Product Specifications (CRF-1600PRO)

Name	Coffee Roaster
Model name	CRF-1600 PRO
Rated voltage	220Vac, single-phase, 15A
Rated power	2.7kw
Size	740(w) x 570(d) x 810(h)mm
Weight	About 60kg
Power consumption	About 0.32kw/use
Capacity	600~1600cc (400~1200g)
Electrical safety certification no.	JC07049-17002

☞ Product Warranty

- This device is insured for up to 300 million KRW in compensation for manufactured goods.
- The warranty lasts for 1 year from the date of purchase(refer to the customer service policy).
- This warranty must be presented when requesting for repair.
- This warranty will not be reissued, so please keep it safe.

Product name	Kitchen appliance (coffee roaster)	Model name	CRF-800 PRO CRF-1600 PRO
Manufacture number		Purchased date	20 . . .
Customer's name		Phone No.	
Address			

👉 Memo

☞ **Memo**

CEROFFEE = CERAMIC + ROASTING + COFFEE

· We are not responsible for any problems caused by ignoring or misinterpreting the contents of this user guide.

· Design and specifications are subject to change without notice for quality improvement.

· The discoloration inside of the drum is due to the final inspection including roasting green coffee beans before shipment.
Rest assured that it is not a used product.

· This machine is designed for domestic use only. It can be used only in the country where it was sold and may not be used in foreign countries where the power and voltage are different.

Customer Service
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○ ceroffee

Thank you for your purchase of CEROFFEE, Smart Ceramic Coffee Roaster.
Before using this product, please read and completely be well-informed
with the details of provided User Manual.