AIR-MOTION
ROASTERS™ USA



AIR-MOTION 3



AIR-MOTION 6



AIR-MOTION 12

User Manual

AIR-MOTION 3
AIR-MOTION 6
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For Your Safety

Air-Motion Roasters™ has taken every possible precaution to ensure safe operation and an efficient machine. The incorporated safety devices protect operators and authorized technicians.

Carefully read this manual before installing, starting, and using the machine. Failure to observe these instructions may cause damage to the machine, poor performance, and risks to health or personal injury.

This manual is an integral part of the machine and must always be available to the user and/or maintenance technician. In case of loss or if you require further information, contact the manufacturer.

This manual reflects the state of technology at the present time and cannot be considered inadequate for any subsequent updates. The manufacturer reserves the right to modify the manual without the obligation to update previous versions, except in exceptional cases.

Air-Motion Roasters™ USA

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Part 1:
Safety Standards

PART 1: Safety Standards

Read First!

1. Before installing the Air-Motion Roaster™ (Roaster), check that the dedicated area can accommodate the machine's size and weight. See the Appendix for roaster specifications.

2. Do not install the Roaster near heat sources.

3. Do not use the Roaster with wet hands or bare feet.

4. Before cleaning and/or servicing the Roaster and before removing any guard, **check that the main switch is set to OFF** so that power to the Roaster is cut during the operation.

5. The purchaser's power supply system must be fitted with an automatic breaker upstream of the roaster's main switch and a suitable grounding system that meets all accident prevention regulations.

6. If you need to operate on or near the main switch, cut the power to the line to which the main switch is connected.

7. **Do not remove any safety devices.**

8. To prevent personal risk, use only suitable tools compliant with national safety standards.

9. In case of the Roaster malfunctioning or damage to the components, contact our Air-Motion Roasters™ USA team. See contact information at the end of this User Manual.

10. These safety standards integrate or balance local safety regulations.

11. If in doubt, always request intervention from the specialized technician provided by Air-Motion Roasters™ USA.

12. **Any electrical/electronic or mechanical tampering with the Roaster by the user and negligent use of the Roaster relieve the manufacturer of all responsibilities. The user is solely responsible to the competent bodies for preventing accidents.**

Prohibited Actions:

1. **DO NOT** operate the Air-Motion Roaster™ (Roaster) without observing the safety rules in force in the country of installation.

2. **DO NOT** operate the Roaster unless it is connected to a suitable grounding system. Failure to do so may result in electric shock.

3. **DO NOT** remove or replace the safety decals or data plate affixed to the Roaster. They are required for proper installation and use.

4. **DO NOT** place your hands or arms inside the Roast Chamber during operation. Roaster parts are hot and can cause burns.

5. **DO NOT** remove or tamper with any part of the roaster or make arbitrary modifications. If necessary, contact the authorized and specialized technician provided by our Air-Motion Roasters™ USA team.

6. **DO NOT** pull the power cable to disconnect the power/plug.

7. **DO NOT** use adaptors, multiple sockets, and/or extensions.

8. **DO NOT** use the Roaster if any of the cables are frayed or damaged.

9. **DO NOT** let children or unqualified/untrained persons use/operate the Roaster.

10. **DO NOT** expose the Roaster to atmospheric agents (sun, rain, etc.).

11. **DO NOT** leave the Roaster in places where the ambient temperature is equal to or below 32˚F, as the residual water in the dousing system could freeze and cause damage.

12. **DO NOT** install the Roaster in places where water jets that could reach the Roaster are used.

13. **DO NOT** operate the Roaster if all the doors (chaff collector, exit chute) or panels are not properly closed.

14. **DO NOT** insert any objects other than coffee beans into the Roast Chamber or inner parts of the Roaster.

15. **DO NOT** operate the Roaster without the required electricity, water, or extraction system in place.

16. **DO NOT** obstruct the vents; install the required extraction system and leave at least 24 inches of space between the roaster and any walls on either side to allow proper ventilation.

For Proper Functioning, Use:

• Only raw coffee beans.
• Only fresh mains water supply.
• Only original Air-Motion Roaster™ spare parts.

Failure to comply with these instructions will void the warranty, and the manufacturer or maintenance technician will decline all responsibility.

Air-Motion Roasters™ and Its Dealers Decline All Responsibility in the Following Cases:

• If the Roaster is used in ways different from those described in this User Manual.
• If the safety and maintenance rules are not complied with.
• If original Air-Motion Roaster™ spare parts are not used.
• If the **INSTALLER** or **MAINTENANCE TECHNICIAN** is not authorized or specialized.

Installer/Maintenance Technician Responsibilities

The INSTALLER or MAINTENANCE TECHNICIAN must:

- Inform the manufacturer of POSSIBLE MALFUNCTIONS or MISUSE that could affect the original safety of the system.
- Check the condition of the components and, if defective, stop the installation and request replacement.
- Disconnect the power and turn off the water supply (if connected) if the Roaster is not to be used for a long period of time.

1.1 Machine Description

The main features of the Air-Motion Roaster™ are listed below:

• **Roast Chamber** houses blowers and heating elements for elevating coffee beans, heating them up, and roasting them.
• **Exit Chute** dispenses roasted coffee beans into a cooling tray.
• **Cooling Tray** cools down the beans to room temperature after they have been roasted.

• **Direct water connection and dousing system** stops and cools beans after a roast.
• **Cyclone, Chaff Collector, and Extraction System** remove dust, chaff, and smoke from the Roast Chamber during the roast, dispensing the chaff into a Chaff Collector for dispersal and extraction for dispersing diluted smoke and heated air out of the roasting room.
• **Touchscreen and Control Panel** control the roast profile, record information, and graph the roast profile in real time.

1.2 Intended Use

The Air-Motion Roaster™ has been designed and constructed for professional operators and solely for the roasting of coffee beans from their raw state to a roasted state. **It may only be used for this purpose; any other use is improper and, therefore, dangerous.**

1.3 Incorrect Use

The Air-Motion Roaster™ has been designed and constructed exclusively for the roasting of coffee beans. It is therefore prohibited to:

• Introduce any liquids to the Roaster other than that provided for in the dousing system.
• Heat other food items or non-food items, or any other substances.
• Introduce ground substances/coffee to the Roast Chamber.
• Place objects other than raw coffee beans into the Roast Chamber.
• Place cups or containers containing liquids on any part of the Control Panel or Roaster.
• Obstruct vents with cloths or other materials.
• Touch or place hands and arms into the Roast Chamber while operating the Roaster.
• Use the Roaster if it is wet or standing in water.

IMPORTANT!
THE ABOVE LISTS ONLY A FEW REASONABLE FORESEEABLE MISUSES. THE ROASTER MUST, IN ALL CASES, BE USED ACCORDING TO THE INSTRUCTIONS GIVEN IN THE PARAGRAPH “INTENDED USE” (1.2).

1.4 Preparation by the Purchaser

Preparation of Installation Location
The purchaser must prepare a proper support surface for the Roaster.

Electrical Preparation
The electrical system must comply with national regulations in force at the installation site and have an effective grounding system. **Size the power cables according to the maximum current required by the Roaster, so the total voltage drop at full load is less than 2%.**

Water Supply Preparation
Prepare a water main supply as required by the Roaster specifications, with a shut-off valve located upstream of the machine.

1.5 Emergency Operations in Case of Fire

In case of a fire in the Roast Chamber, switch the MODE dial from ROAST to OFF, or the WATER dial to ON. This will turn the elements off in the Roast Chamber and douse the beans. If it is an electrical fire, do not use water but extinguish the fire with a suitable fire extinguisher. **When the Roaster is powered, do not extinguish a fire with water.**

1.6 Risk of Explosion

The Roaster is unsuitable for use in environments with any risk of explosion.

1.7 Operator Areas

The Roaster is designed for one operator to stand in front of it between the Control Panel and the Roast Chamber to operate it safely and easily.

1.8 Areas with Residual Risk

Residual risk areas are areas that cannot be protected because they serve a specific purpose; for the Air-Motion Roaster™, these are the following:

• The Roast Chamber for roasting the coffee beans. **This area poses a burn risk.**

1.9 Hazardous Areas

Hazardous areas are all the areas inside the Roaster protected by safety guards where the technician may operate during repairs. Only a technician may access these areas.

This concludes PART 1:
Safety Standards

Part 2:
Roaster System Setup

PART 2: Roaster System Setup

Step 1: Test Water Supply
Test the yellow override switch to ensure the water mains are on. Pull the Roast Chamber forward and place a small container underneath the dousing nozzle. Then turn the yellow override switch on and off to confirm water is present.

Step 2: Adjust Water Dousing
On the Touchscreen:

- Press the SETTINGS icon (the wrench) to open the SETTINGS window.
- Press the WATER DOUSING button to adjust the water dousing to the correct time required:
    - 20 to 25 seconds should be adequate for the 3 kg and 6 kg roasters
    - 30 to 35 seconds should be adequate for the 12 kg roaster

To deactivate the water dousing feature, set the WATER DOUSING OPTION button (just above the WATER DOUSING icon) to 0. (Set to 1 to re-activate.)

Step 3: Check Graph/Save Setting
Remain in the settings window and ensure the graph/save setting is set to 1. This activates the SAVE OR VIEW graph that appears after the roast.

Step 4: Save Your Settings
You may now close this window by pressing the BEAN icon.

Step 5: Control Extraction Airflow
To control the airflow and direct it to the Extraction Hood, move the wooden handle 90 degrees to the right, away from you. Then, move the wooden handle on top of the Cooling Tray ducting where it attaches to the Cyclone to face you.

Place your hand under the Extraction Hood to ensure suction. When the roast is over, and you've dumped the beans into the Cooling Tray, reverse this procedure to direct airflow to the Cooling Tray.

Step 6: Touchscreen Applications

Your Touchscreen is Bluetooth-ready, with the icons appearing in the bottom left of your Touchscreen.

Helpful Tips

The coffee beans continue to lose weight due to chaff and moisture loss during the roast cycle, so they get lighter during the roast. Keep an eye on the beans and continually

lower the airflow in the Roast Chamber by turning back the BLOWER dial. This lowers the beans in the Roast Chamber and prevents them from blowing out.

PRO TIP #1: Always turn the BLOWER dial up or down by looking at the blower percentage on your Touchscreen and lowering the airflow by 1-2% at a time — instead of lowering the airflow by eye or watching the beans lift or drop. This dial is quite sensitive, so if you overshoot, you might panic and either drop your beans completely or turn up too quickly, and the beans will end up on the floor.

PRO TIP #2: Before you start roasting, switch on the CYCLONE, put your desired amount of beans in the Roast Chamber, and without switching the Roaster to ROAST mode, practice lifting and lowering the beans in the Roast Chamber until you get used to it. You may even want to simulate the beans dropping in the Roast Chamber. You can do this by turning the BLOWER dial to “0” to simulate this. Follow the instructions above a few times to practice before you start your first roast.

You are now ready to roast! Please proceed to the next section, Roasting Procedures.

This concludes PART 2: Roaster System Setup

Part 3:
Roasting Procedures & Refining Your Roast

PART 3: Roasting Procedures on the Air-Motion Roaster™

View Instructional Video

After completing your Air-Motion Roaster Setup, you are now ready to begin your roast. Roasting on an Air-Motion Roaster™ couldn't be more simple or more straightforward.

You are the 'pilot' of your roast. A pilot navigates a plane in two ways: by sight and by using instruments. At different points in a flight, the pilot can look through the window for familiar landmarks, or they'll rely on equipment to monitor progress. The same applies to your interaction with your roast on an Air-Motion Roaster™.

With our patented Open Chamber Roasting, you can control and adjust your roast by sight. The touchscreen Interface's real-time tracking and graphs allow you to plot your roasting course.

While you have full creativity over your unique roasting technique, if you use the tested and proven roasting procedure below as your flight path, we guarantee you'll 'land the plane' with a consistent, clean roast.

Quick Note About Preheating

Air-Motion Roasters™ DO NOT require preheating and are designed to start a roast from a normal ambient temperature. Air-Motion Roasters™ roast with instantly heated air and are specifically built with a highly efficient bank of heating elements, an airflow system, and a stainless-steel Roast Chamber. These specially designed elements react instantly when turned on, turned up, or turned down, providing heat instantly when the roast starts and switching off instantly when needed.

In colder ambient temperatures, you can switch the MODE dial to PRIME mode to bring the Roast Chamber to a double-digit temperature prior to roasting.

Step 1: Check Control Panel

Make sure all dials on the Control Panel are in the OFF or ZERO position.

Step 2: Turn On Roaster

Turn on the Roaster using the main ON/OFF switch on the left-hand side of the Roast Chamber.

Step 3: Set Target Temperature
On the Touchscreen control, set the desired target temperature to end the roast automatically.

Step 4: Check Roast Chamber
Use the handle on the Roast Chamber console to pull it forward and gain access. Verify the Exit Chute discharge door is closed and that the Roast Chamber is clear.

Step 5: Turn On Cyclone
Set the CYCLONE control dial to the ON position.

Step 6: Turn On Blower
Turn the BLOWER control dial to 10%.

Step 7: Load Your Beans
Pour your green beans into the Roast Chamber.

Step 8. Place Roast Chamber Screen
Place the Roast Chamber Screen onto the Roast Chamber.

Step 9: Return Roast Chamber Console
Push the Roast Chamber console back so it sits directly under the Extraction Hood.

Step 10: Clean the Beans
Turn the BLOWER control dial up gently so that the coffee beans lift to a height where they touch the Roast Chamber Screen.

Step 11: Turn Up the Heat
Turn the HEATER control dial to the initial setting, normally between 90% and 100%.

Step 12: Reduce Blower Speed/Lower Beans
Gently lower the beans in the airflow by reducing the Blower speed to a comfortable height so you can remove the Roast Chamber Screen.

Step 13: Replace Bean Retainer Handle
Replace with the Bean Retainer Handle. When you become more confident in your roasting and establish a comfortable roast height, you may choose to roast without the Bean Retainer Handle and roast by sight.

Step 14: Begin Your Roast
Switch the MODE control dial to the ROAST position, passing through the PRIME position, in order to start the roast and activate the graphs on the Touchscreen. Your roast has now started.

Step 15: Keep Your Beans Lifted
Keep the beans lifted in the airflow at all times. Beans become lighter during the roast, so you must reduce the Blower speed to maintain proper height.

Step 16: Prepare for First Crack
When the coffee beans reach first crack, they produce a sound like popcorn popping. As soon as you can hear 3 to 4 consistent pops in a row, press the BEAN icon on the Touchscreen, and the Roaster will start recording the following information: First Crack Temperature, First Crack Start Time, Development Percentage, and Development Time. For more details on managing your roast, see the next section, Refining Your Roast.

Step 17: Reduce Bean Height
Before reaching the target temperature, if using the Bean Retainer Handle, slightly reduce the bean height in the Roast Chamber so you can comfortably remove it. This also allows the water dousing (if activated) to occur without obstruction.

Step 18: End of Roast
Once the target temperature is reached, the roast will end automatically.

Step 19: Prepare Cooling Tray
When the water dousing stops, place the Roast Chamber Screen onto the Roast Chamber. Switch on the Cooling Tray. Divert airflow away from the Extraction Hood to the Cooling Tray.

Step 20: Dump Your Beans
The beans may now be dumped into the Cooling Tray via the Exit Chute.

And that's it! May you have many successful roasts ahead with your Air-Motion Roaster™.

Most importantly, don't forget: it's all in the taste.

Tip: To Reset Roaster for Next Roast…
- Turn the BLOWER control dial to 100% to cool off the Roaster.
- Turn the HEATER control dial to 0%.
- Switch the MODE control dial back to the OFF position and wait 60-90 seconds. (The Roaster needs to be cooled to less than 176 degrees Fahrenheit)

Refining Your Roast

The Air-Motion Roaster™ (Roaster) has amazing capacity and power, letting you play with your roast profiles by dialing back the temperature to create more development in different roasting phases.

As you control the temperature at different phases, remember these two guidelines:

1. **Do not dial back more than 30%.** Your roast will likely stall if too much cold air is sucked into the Roaster. We recommend not letting your beans' Rate-of-Rise (RoR) drop below 35°-37°F. If your RoR does drop lower than that, then dial up the heat again to get the beans back on track.

2. **Do not dial back too early.** This will leave the Roaster without enough energy to complete the roast. As you experiment, you'll find your sweet spot.

The bean time and temperature parameters our Air-Motion Master Roaster provides may serve as a helpful guide, but remember, they're only that. Don't worry if your Roaster doesn't perform the exact same. You have a lot of control over your roast, so experiment to define your own parameters based on the roasting profile you prefer.

TIME (IN MINUTES)	TEMPERATURE	ROASTING PHASE
1:00 - 3:00	Steady rise to 212°F	Start of Roast
3:00 - 3:20	212°F	Drying/Yellowing begins
3:20 - 5:00	Steady rise in temp	Drying/Yellowing
5:00	Steady rise in temp	Drying/Yellowing ends
5:30	284°F	Browning
5:30 - 7:00	Steady rise in temp	Browning continues
7:00	320°F	Maillard Reaction
7:00 - 9:30	Steady rise up to 379.4°F	First Crack at 9:30
9:30 - 12:00	379.4°F	Roast development/2nd Crack
12:00	379.4°F	End of roast

This concludes PART 3:
Roasting Procedures and Refining Your Roast on the Air-Motion Roaster™

Part 4:
Roasting Phases

PART 4: Roasting Phases of the Air-Motion Roaster™

Phase 1: Turn-Around

There's no turn-around on an Air-Motion Roaster™ (Roaster), so there's no need to preheat the Roast Chamber. When cold beans are dumped into the hot roast chamber of a drum roaster, this causes a dip in the roast chamber temperature.

When the beans and drum roaster's roast chamber reach the same temperature, the temperature moves from a negative Rate-of-Rise (RoR) to a positive RoR. This 'turn-around' time may take between 1 and 2 minutes.

However, when you start a roast on an Air-Motion Roaster™, the Roast Chamber and beans immediately increase in temperature, eliminating the time needed to heat up the Roast Chamber and for turn-around to occur.

Phase 2: Drying

Raw coffee beans contain 12-14% moisture. When you turn on the Roaster with raw beans in the Roast Chamber, it may look like nothing is happening for the first few minutes. However, be assured that the beans *are* warming up. They'll start to expand slightly and shed their thin, papery skin, or chaff. A large amount of energy is required for this first part.

About 2-3 minutes into the roast, the water inside the beans begins to evaporate. As this happens, the bean changes from bright green to yellow. This drying phase may also be called the 'yellowing phase.' The aroma coming off the beans at this stage resembles yeast or fresh-baked bready notes.

Phase 3: Browning

In this phase, the coffee beans dry out and go from bright yellow to caramel to tan before turning brown. The aroma at this stage becomes sweeter and resembles pancakes or waffles. This phase is also known as the Maillard Reaction, where sugars, amino acids, and other compounds begin to react.

Phase 4: First Crack

As the coffee beans brown and the Maillard Reaction begins, gases (particularly CO2) and water vapor build up inside them. When this pressure is released, the beans begin to emit an audible cracking sound, similar to popcorn popping.

At this point, the coffee beans have been roasted enough to make coffee. However, depending on your preferred roasting profile, you decide when to stop roasting.

Light roast coffee is usually stopped on or just after First Crack, and you'll usually get the bean's true flavor at this point. However, the acidity might be quite high, and you may get a lot of sourness — especially when making an espresso.

Phase 5: Roast Development

This phase is where the delicate art of coffee roasting comes into its own, due largely to roaster preference. The final flavor is mainly determined by how long the beans are heated after First Crack.

Longer roasting time produces a less acidic, sweeter bean because the sugars and acids caramelize. Think about the sweetness of simple syrup compared to caramel or molasses. As heat is applied to sugar, sweetness decreases. The same is true inside the coffee bean.

The coffee bean becomes browner and smoother. There are various terms to describe the roast level during this phase: From 'Cinnamon' to 'City' to 'Full City' — this is essentially the medium-roasted phase, and the coffee undergoes a transformation into something wonderful!

Phase 6: Second Crack

At the end of the development phase, the beans begin to crack again. This time, it's a sharper, cracklier sound, like a bonfire, and it signals that the bean's structure is beginning to break down. The beans become darker, oils appear on the surface, and they start to look much shinier.

The French or Italian roast stage follows First Crack, and the coffee's original, unique flavor is essentially lost. The bitterness is high because the coffee has essentially been burnt.

If you want to explore the different flavors of each origin, then these dark roasts may not be for you. The uniqueness has gone, and a coffee from Brazil will taste very similar to one from Ethiopia.

Phase 7: Degassing and Resting Period

After the coffee has been roasted and cooled, place it in a storage container. During the first 2-3 days, the coffee releases CO2 gas and degasses. After that, it is recommended to store the roasted beans for up to 10 days to let the coffee settle and fully develop its final flavor.

Phase 8: Tasting Your Coffee

This is definitely the bonus phase! It's time to make yourself a delicious cup of coffee and enjoy the efforts you have put into it. Enjoy and remember, with Air-Motion Roasters™, it's all in the taste!

This concludes PART 4:
Roasting Phases of the Air-Motion Roaster™

Part 5:
No Pre-Heating Procedure

PART 5: No Pre-Heating Procedure

View Instructional Video

An Air-Motion Roaster™ is NOT a drum roaster. Drum roasters require pre-heating before commencing a roast. Air-Motion Roasters DO NOT require pre-heating.

During winter, when ambient temperatures are in the lower single digits or negative degrees, you can use the PRIME function to heat the Roast Chamber to a double-digit temperature before roasting.

In our No Pre-Heating Procedure video, the ambient temperature prior to roasting was 26.6 degrees Celsius (79.9 degrees Fahrenheit). We then deposited the beans into the Roast Chamber at ambient temperature. For the video, we set the element power to 90%.

- The roast began, and within one minute, the element/air temperature had risen to over 163 degrees Celsius (325.4 degrees Fahrenheit).
- By 1:30 minutes, the element/air temperature rose to over 200 degrees Celsius (392 degrees Fahrenheit), and the temperature kept rising.

The Air-Motion Roaster™ features a highly efficient bank of heating elements, an airflow system, and a stainless steel Roast Chamber. These specially designed elements react instantly when turned on, turned up, or turned down—providing heat instantly when the roast starts and switching off instantly when needed.

In our video, the roast reached all required parameters: First Crack started at 191.1 degrees Celsius (375.9 degrees Fahrenheit) — a development percentage of 19.1% in 2 minutes, 18 seconds — and the roast ended at 12 minutes. The outcome was fantastic, with good bean development. The Maillard Reaction and development phases were stretched, reducing acidity and increasing sweetness.

The Air-Motion Roaster™ is designed to start a roast from normal ambient temperature with no required pre-heating or charging of the Roast Chamber. Remember, we roast with instantly heated air at a pace that moves the coffee bean through the different phases of roasting in the right amount of time, allowing enough bean development in each phase. This is definitely a different technology from drum roasting technology.

The Air-Motion Roaster™ gives the coffee bean the attention and love it needs throughout the roasting process, resulting in a great cup of coffee.

This concludes PART 5:
No Pre-Heating Procedure

Part 6:
Power Failure Procedure

PART 6: Power Failure Procedure

View Instructional Video

In case of power failure:

SCENARIO
Power has just been cut, and your Air-Motion Roaster™ has stopped roasting. Beans will drop into the Roast Chamber, which could cause them to burn.

STEP 1:
Don't panic. Open the Exit Chute door and drop the beans into the Cooling Tray.

STEP 2:
The beans will pile up at the Exit Chute within the Cooling Tray. Have an aluminum scoop handy to spread the hot beans into the Cooling Tray and prevent them from spilling out.

STEP 3:
Some beans will not have exited the Roast Chamber, as the blowers must blow them out of the Exit Chute door. These beans will have been in contact with the hot Roast Chamber and could start smoking.

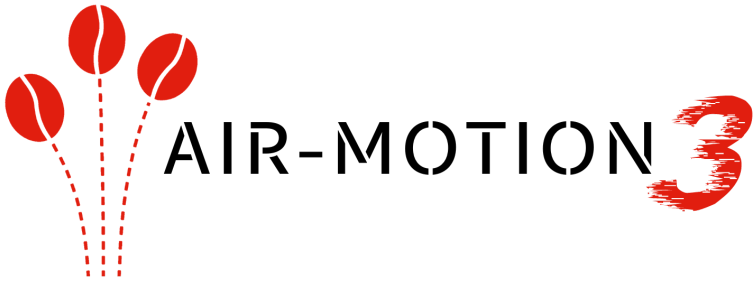
In this case, turn on the water override switch for only a few seconds, letting the fine mist of water cool the beans and stop them from smoking. PLEASE DON'T KEEP IT ON FOR MORE THAN A FEW SECONDS. WE DON'T WANT WATER FLOWING INTO THE ELEMENT CHAMBER.

STEP 4:
Use the aluminum scoop to remove the remaining beans from the Roast Chamber through the Exit Chute door.

Done! As simple as that.

This concludes PART 6:
Power Failure Procedure

Part 7:
Appendix



3 KG Specifications

AIR-MOTION 3 QUICK SPECIFICATIONS

Overview:
- Operator has total, full-variation control of convection and conduction heat transfer via a patented "Open Chamber Roasting" fluid-bed 3 kg air-roasting chamber.
- All electric. No fuel or afterburner needed.
- Extremely low emissions. Environmentally smart.
- Clean, consistent roast every time.



AIR-MOTION 3

CAPACITY/OUTPUT

Batch Size: Max 3 kg roasting capacity (6.5 lbs of green beans)

Roast Time: 8-12 minutes (dependent on roast level)

Output: Max 25 lbs/hour; 200 lbs/day (based on 8-hour day)

DATA LOGGING

Internal: 5 real-time graphs: bean temp, heater temp, RoR bean temp, RoR heater temp, and saved profile curve line

CONTROL POINTS

- Integrated touchscreen control panel
- Presetting profile parameters
- Fast-reacting thermocouples
- Quick-response heat transfer
- Speed controller to adjust bean lifting height during roasting

ELECTRICAL REQUIREMENTS

Single-Phase: 208v // 63 Amps -OR- 240v // 56 Amps

Three-Phase: 208v // 40 Amps -OR- 240v // 33 Amps

COMPONENTS

Air Flow: High-efficiency 2 kW heater blower

Cooling: Optional 30-40 second water dousing system for high-speed bean cooling

Extraction: Centrifugal type extraction fan (2.2 kW 1ph, 1.3 kW 3ph) immediately moves dust, smoke, and chaff from roast chamber

Heating: 10.5 kW Nichrome plated electrical spiral elements

Roast Chamber: Stainless steel construction, durable, easy cleaning

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Visit **www.air-motionroastersusa.com/financing/**

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AIR-MOTION ROASTERS™ USA
www.air-motionroastersusa.com

DIMENSIONS AND WEIGHT: **AIR-MOTION 3** ROASTER COMPONENTS

To allow for best space planning, measurements account for the widest, tallest, and deepest parts of components (e.g., touchscreen arm, casters, etc.).

COMPONENT	RAW UNCRATED WEIGHT	DIMENSIONS (L x W x H)
Roast Chamber	156.5 LBS (71 KG)	28.3" L x 32.6" W x 48.3" H (2.4' L x 2.7' W x 4.03' H)
Cyclone	178.5 LBS (81 KG)	41.2" L x 27.2" W x 75.5" H (3.4' L x 2.3' W x 6.3' H)
Cooling Tray	77.2 LBS (35 KG)	27.4" L x 24.6" W x 14.6" H (2.3' L x 2.05' W x 1.2' H)
TOTAL	**412.2 LBS (187 KG)**	

DIMENSIONS AND WEIGHT: **AIR-MOTION 3** ROASTER CRATING

CRATE	CRATED WEIGHT	CRATE DIMENSIONS (L x W x H)
Crate #1	See note below.	81" L x 49" W x 37" H (6.8' L x 4.08' W x 3.08' H)
Crate #2	See note below.	35" L x 31" W x 52" H (2.9' L x 2.6' W x 4.3' H)
TOTAL	**551 LBS (250 KG)**	

NOTE: Weight provided is total weight for both crates. Individual crate weights will be received prior to shipping.

DIMENSIONS: **AIR-MOTION 3** FOOTPRINT

FOOTPRINT: 55.3" L x 52" W x 75.5" H
CLEARANCE: 31.5" L x 31.5" W x 20" H
ROASTER HEIGHT: 75.6"
MINIMUM CEILING HEIGHT: 81"

AIR-MOTION 3 CYCLONE VENTING DIAMETER

Exit Pipe Diameter: 147mm
Outside Diameter of aluminum flex pipe: 150mm (3mm wall thickness)
Purchase ducting from **Nordfab** or **Selkirk**.

MAINTENANCE

The only maintenance required is the emptying of the Chaff Collector Bucket every couple of days depending on the frequency of roasting and the wiping down of the Roast Chamber with a wet cloth after completion of roasting schedule for the day.

SERVICING

No servicing is required other than the Maintenance Schedule as listed.

REPLACEMENT PARTS (IF NEEDED)

The only parts that may need to be replaced due to natural wear and tear:

- Blower fan
- Element bank

Contact Air-Motion Roasters USA to purchase replacement parts.

WARRANTY

AMR provides a 2-year warranty on all machine parts.

DECIBEL READING

85 dB

EMISSION TESTING

Emission testing report included in User Manual.

CERTIFICATIONS

CE approved and built to UL standards, IEC (International Electrotechnical Commission)

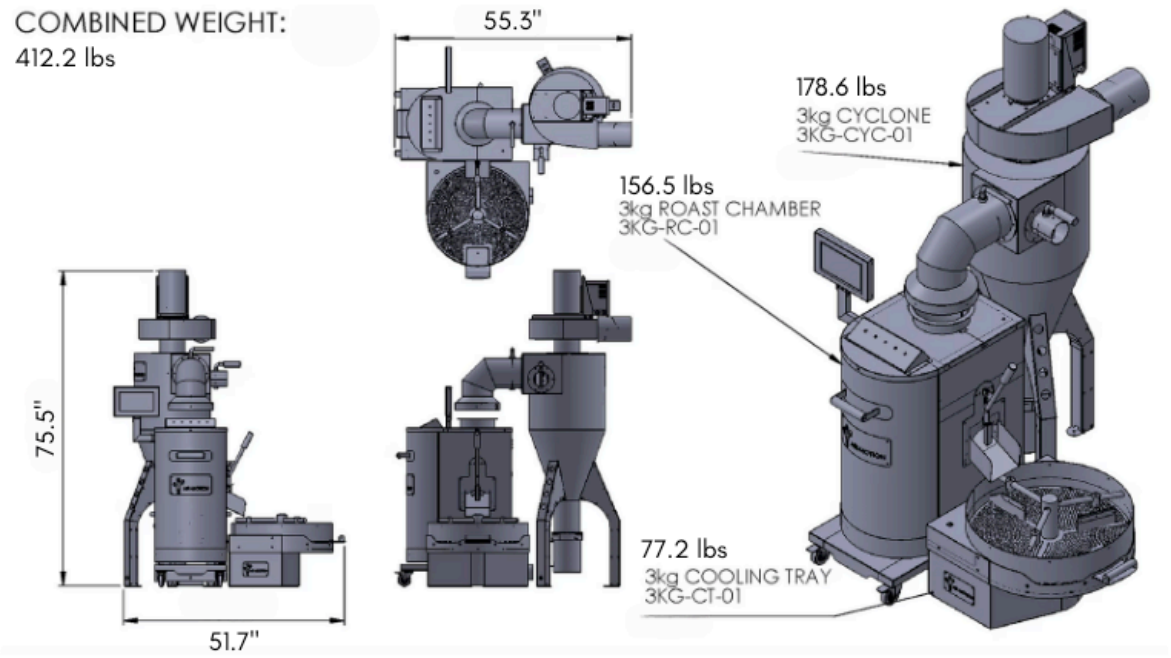
REQUIRED CLEARANCES

Position roaster at least 24" from walls or other equipment, and allow for at least 48" in front of roaster for user operation.

AIR-MOTION 3 ROASTER LAYOUT

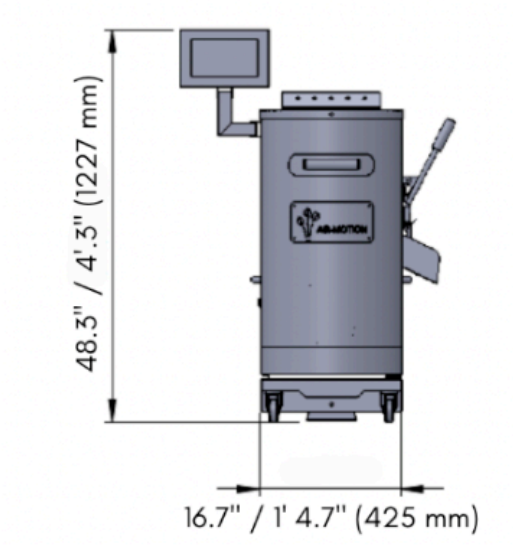
See next 4 pages for 3kg AMR roast chamber, cooler tray, and cyclone footprint, weight, layout, and dimensions.

AIR-MOTION 3: FOOTPRINT

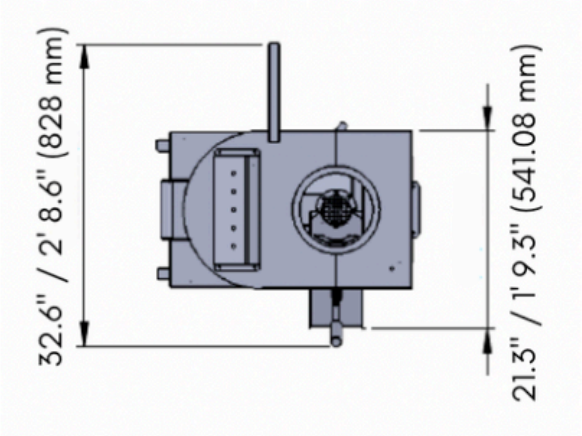


AIR-MOTION 3: ROAST CHAMBER

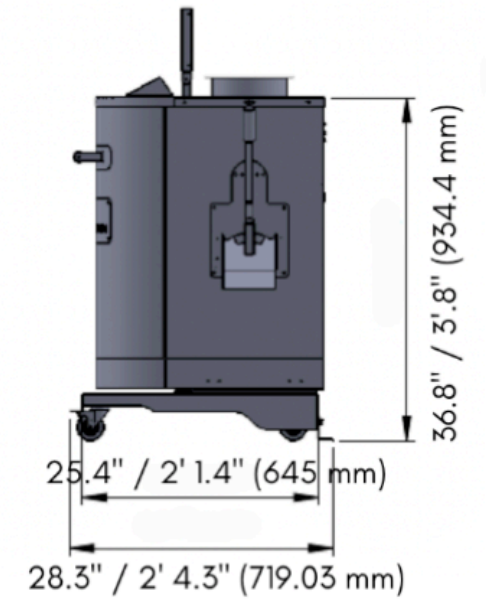
WEIGHT: 156.5 lbs (71 kg)
NOTE: The AMR 3 roaster comes on casters to allow for easy positioning and cleaning.
Below measurements are provided in inches, feet, and millimeters (mm).



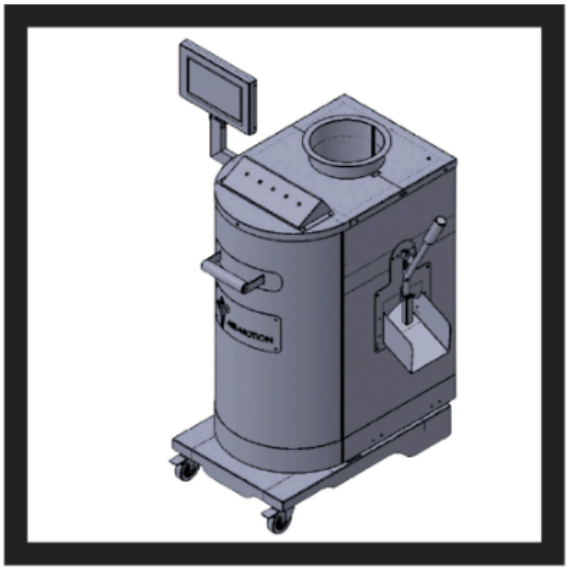
FRONT VIEW



TOP VIEW

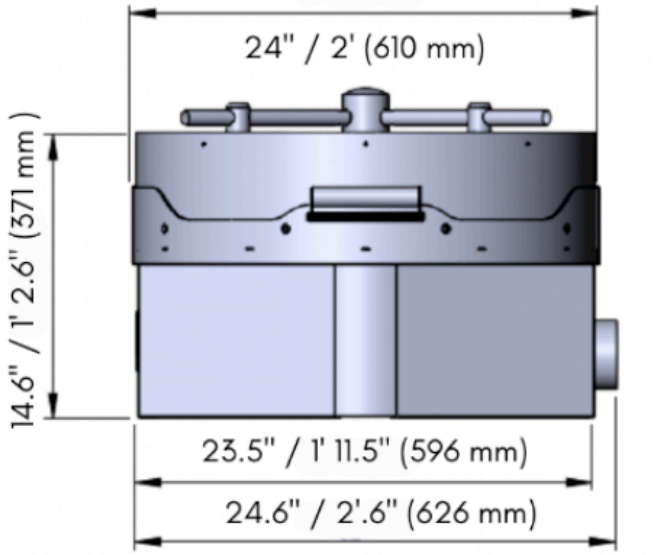


SIDE VIEW

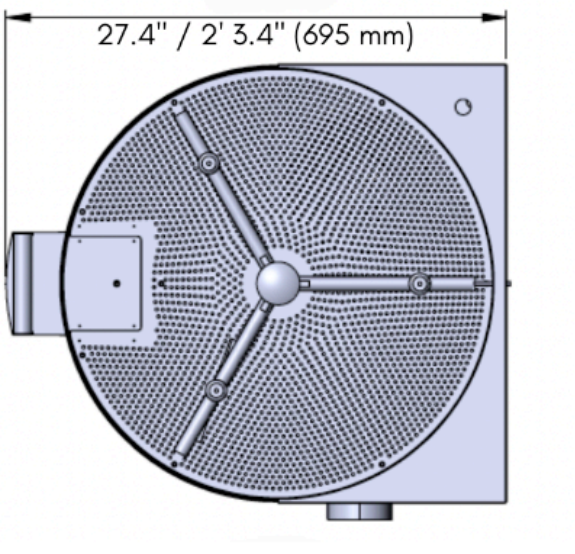


AIR-MOTION 3: COOLER TRAY

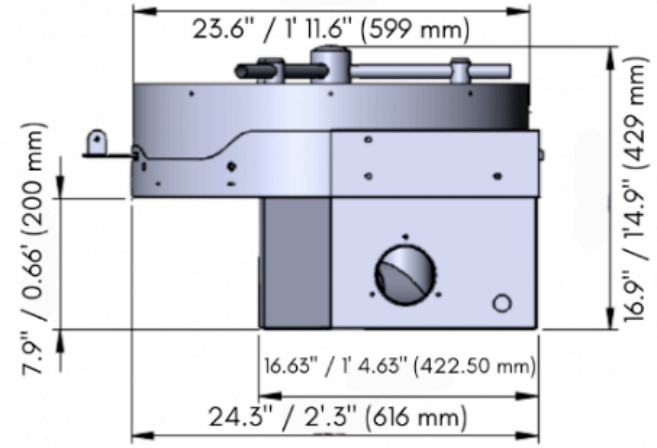
WEIGHT: 77.2 lbs (35 kg)
Below measurements are provided in inches, feet, and millimeters (mm).



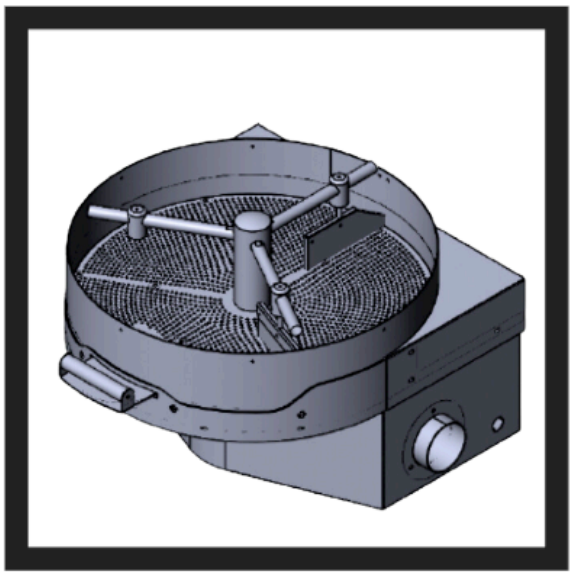
FRONT VIEW



TOP VIEW

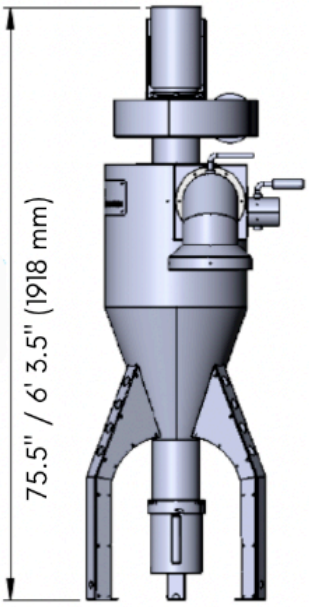


SIDE VIEW

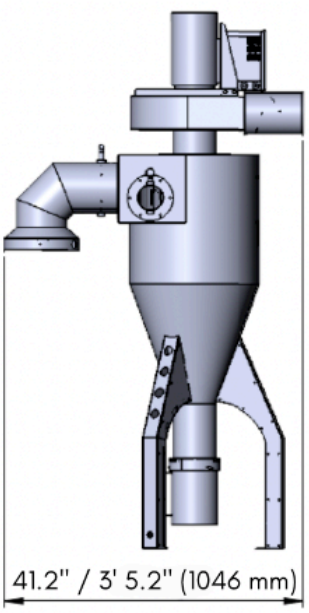


AIR-MOTION 3: CYCLONE

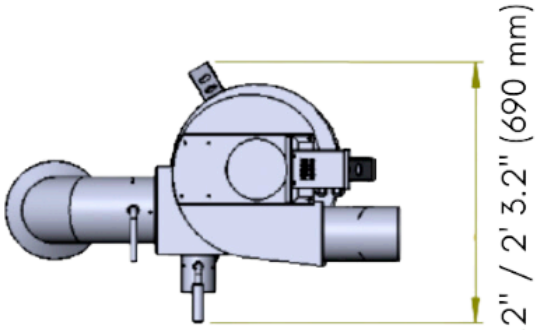
WEIGHT: 81 lbs (178.5 kg)
Below measurements are provided in inches, feet, and millimeters (mm).



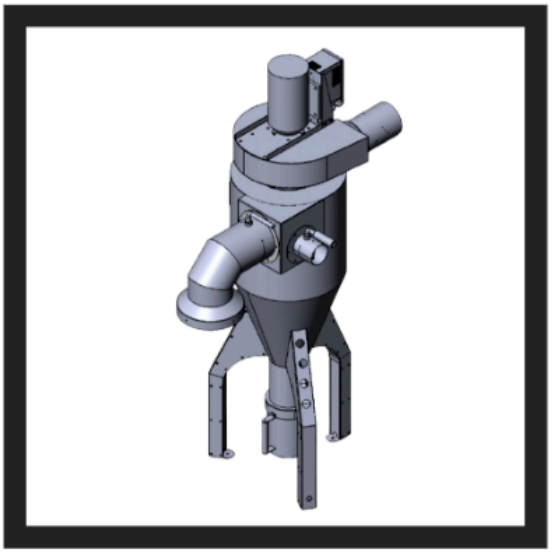
FRONT VIEW



SIDE VIEW



TOP VIEW




Cyclone Motor
And Fan
Cyclone System
Removes Dust, Smoke & Chaff from Roast Chamber
Control Panel
With Operation Control Dials
Water Dousing System
Immediately Stops Roast Once Target Temp is Reached
Touchscreen Interface
Real-Time Information & Graphs
Work Light
Roast Chamber
OCR with Clear View
Cooling Tray Ducting
Assists with Rapid Cooling of Beans in Cooling Tray
Element Bank
Immediate Heat Response Electrical Element Bank
Roast Chamber Exit Chute
Blower Fans
Provides Clean Fresh Heated Air Into The Roast Chamber
Cooling Tray
Assists with the Rapid Cooling of Beans
AIR-MOTION
AIR-MOTION

6 KG Specifications

AIR-MOTION 6 QUICK SPECIFICATIONS

Overview:
- Operator has total, full-variation control of convection and conduction heat transfer via a patented "Open Chamber Roasting" fluid-bed 6 kg air-roasting chamber.
- All electric. No fuel or afterburner needed.
- Extremely low emissions. Environmentally smart.
- Clean, consistent roast every time.



AIR-MOTION 6

CAPACITY/OUTPUT

Batch Size: Max 6 kg roasting capacity (13 lbs of green beans)

Roast Time: 8-12 minutes (dependent on roast level)

Output: Max 50 lbs/hour; 400 lbs/day (based on 8-hour day)

DATA LOGGING

Internal: 5 real-time graphs: bean temp, heater temp, RoR bean temp, RoR heater temp, and saved profile curve line

CONTROL POINTS

- Integrated touchscreen control panel
- Presetting profile parameters
- Fast-reacting thermocouples
- Quick-response heat transfer
- Speed controller to adjust bean lifting height during roasting

ELECTRICAL REQUIREMENTS

Single-Phase: 208v // 90 Amps -OR- 240v // 85 Amps
Three-Phase: 208v // 63 Amps -OR- 480v // 28 Amps

COMPONENTS

Air Flow: High-efficienty 3 kW heater blower

Cooling: Optional 30-40 second water dousing system for high-speed bean cooling

Extraction: Centrifugal 2.6 kW extraction fan immediately moves dust, smoke, and chaff from roast chamber

Heating: 18 kW Nichrome plated electrical spiral elements

Roast Chamber: Stainless steel construction, durable, easy cleaning

Take advantage of our private, competitive lending program, AMR Approved!

Visit www.air-motionroastersusa.com/financing/

Info:
949.289.8083
sales@air-motionroastersusa.com

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DIMENSIONS AND WEIGHT: **AIR-MOTION 6** ROASTER COMPONENTS

To allow for best space planning, measurements account for the widest, tallest, and deepest parts of components (e.g., touchscreen arm, casters, etc.).

COMPONENT	RAW UNCRATED WEIGHT	DIMENSIONS (L x W x H)
Roast Chamber	231.5 LBS (105 KG)	29.07" L x 21.6" W x 21.6" H (2.4' L x 1.8' W x 1.8' H)
Cyclone	275.6 LBS (125 KG)	55″ L x 31.5″ W x 85.4″ H (4.6' L x 2.6' W x 7.1' H)
Cooling Tray	77.2 LBS (35 KG)	27.4″ L x 24.6″ W x 14.6″ H (2.3' L x 2.05' W x 1.2' H)
TOTAL	**584.3 LBS (265 KG)**	

DIMENSIONS AND WEIGHT: **AIR-MOTION 6** ROASTER CRATING

CRATE	CRATED WEIGHT	CRATE DIMENSIONS (L x W x H)
Crate #1	See note below.	89" L x 59" W x 37" H (7.4' L x 4.9' W x 3.08' H)
Crate #2	See note below.	39" L x 32" W x 53" H (3.25' L x 2.7' W x 4.4' H)
TOTAL	**873 LBS (396 KG)**	

NOTE: Weight provided is total weight for both crates. Individual crate weights will be received prior to shipping.

DIMENSIONS: **AIR-MOTION 6** FOOTPRINT

FOOTPRINT: 73.4" L x 68" W x 85.4" H
CLEARANCE: 31.5" L x 31.5" W x 20" H
ROASTER HEIGHT: 85.4"
MINIMUM CEILING HEIGHT: 91"

AIR-MOTION 6 CYCLONE VENTING DIAMETER

Exit Pipe Diameter: 247 mm
Outside Diameter of aluminum flex pipe: 250 mm (3mm wall thickness)
Purchase ducting from **Nordfab** or **Selkirk**.

MAINTENANCE

The only maintenance required is the emptying of the Chaff Collector Bucket every couple of days depending on the frequency of roasting and the wiping down of the Roast Chamber with a wet cloth after completion of roasting schedule for the day.

SERVICING

No servicing is required other than the Maintenance Schedule as listed.

REPLACEMENT PARTS (IF NEEDED)

The only parts that may need to be replaced due to natural wear and tear:

- Blower fan
- Element bank

Contact Air-Motion Roasters USA to purchase replacement parts.

WARRANTY

AMR provides a 2-year warranty on all machine parts.

DECIBEL READING

85 dB

EMISSION TESTING

Emission testing report included in User Manual.

CERTIFICATIONS

CE approved and built to UL standards, IEC (International Electrotechnical Commission)

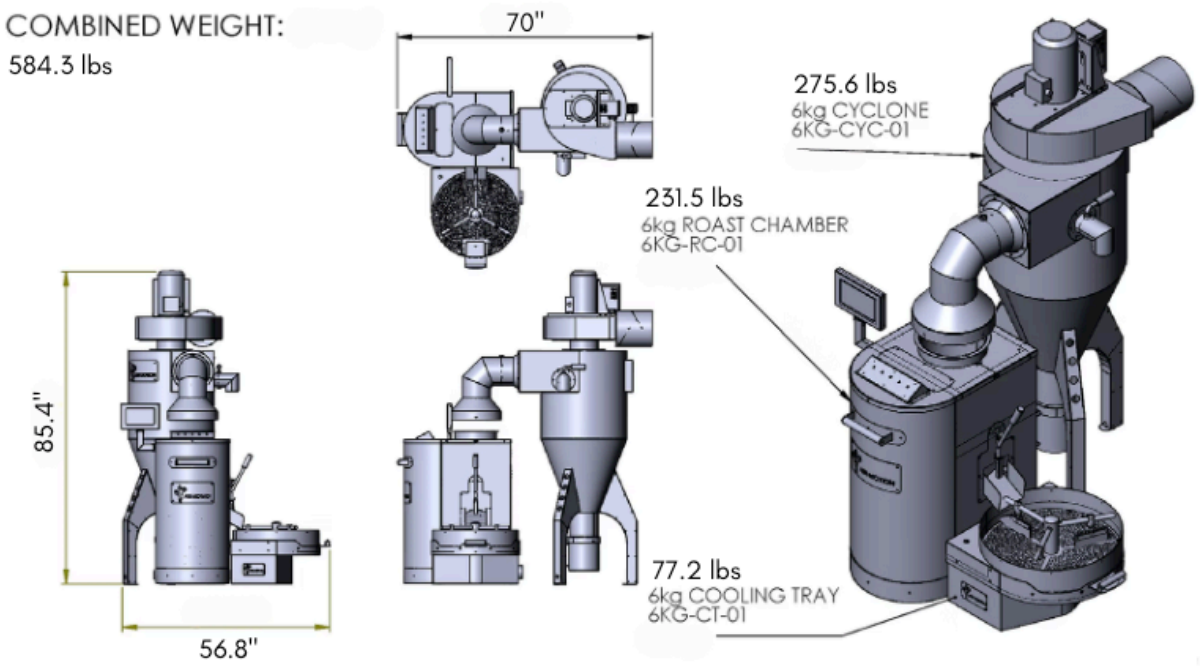
REQUIRED CLEARANCES

Position roaster at least 24" from walls or other equipment, and allow for at least 48" in front of roaster for user operation.

AIR-MOTION 6 ROASTER LAYOUT

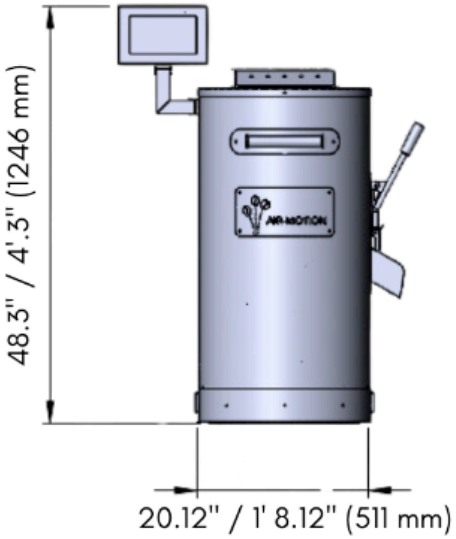
See next 4 pages for 6kg AMR roast chamber, cooler tray, and cyclone footprint, weight, layout, and dimensions.

AIR-MOTION 6: FOOTPRINT

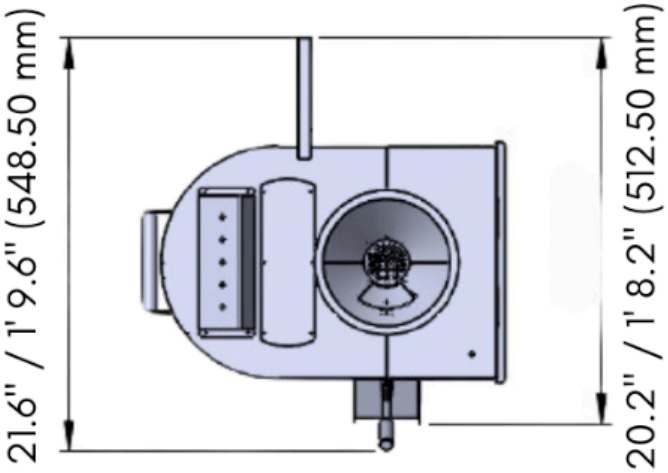


AIR-MOTION 6: ROAST CHAMBER

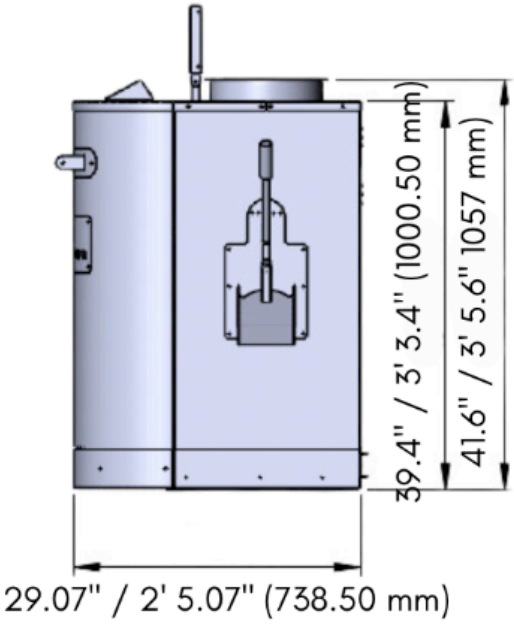
WEIGHT: 235.1 lbs (105 kg)
Below measurements are provided in inches, feet, and millimeters (mm).



FRONT VIEW



TOP VIEW

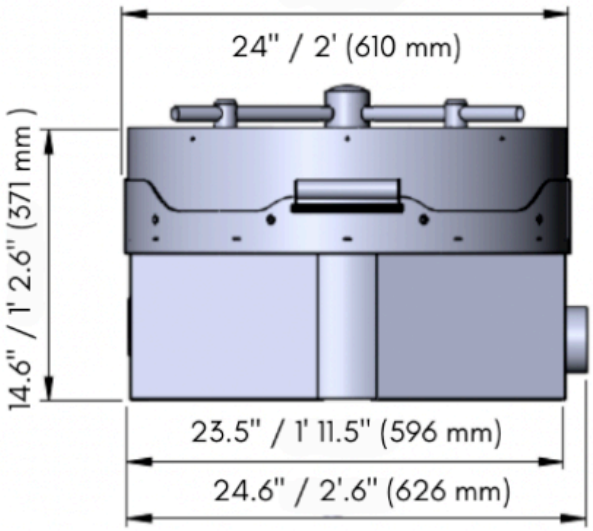


SIDE VIEW

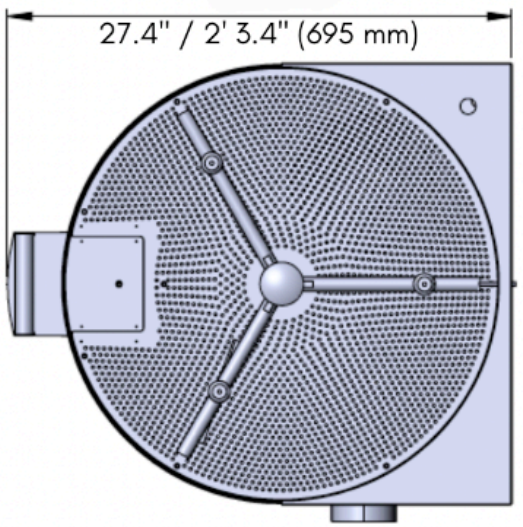


AIR-MOTION 6: COOLER TRAY

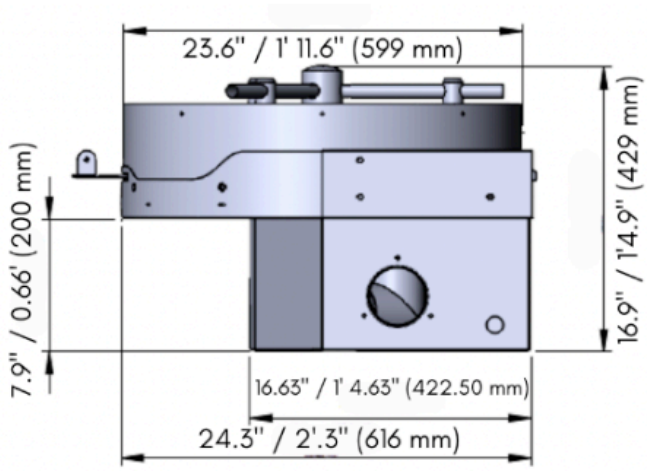
WEIGHT: 77.2 lbs (35 kg)
Below measurements are provided in inches, feet, and millimeters (mm).



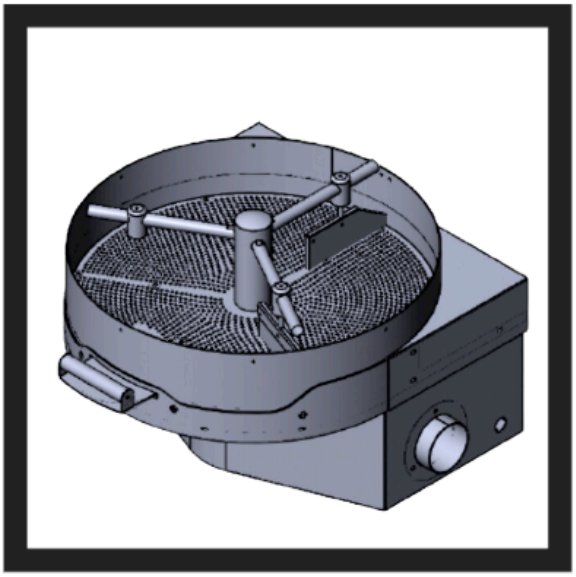
FRONT VIEW



TOP VIEW



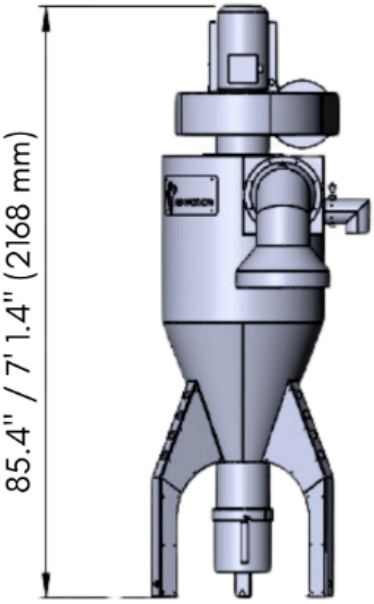
SIDE VIEW



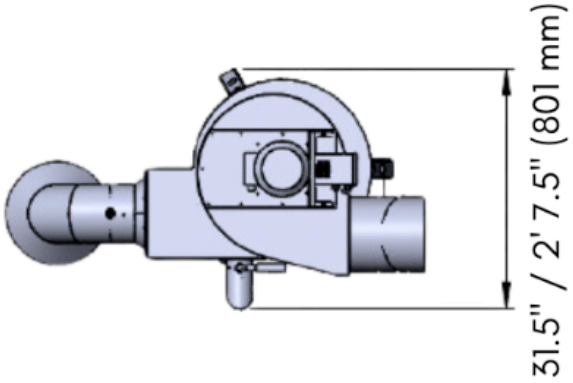
AIR-MOTION 6: CYCLONE

WEIGHT: 275.6 lbs (125 kg)

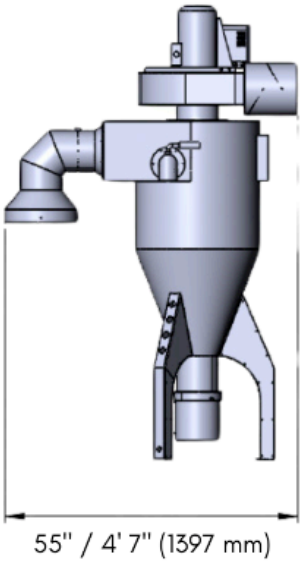
Below measurements are provided in inches, feet, and millimeters (mm).



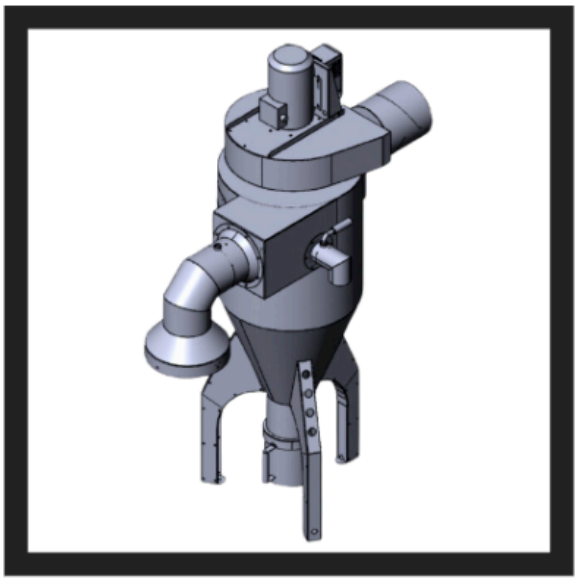
FRONT VIEW



TOP VIEW



SIDE VIEW




Cyclone Motor
And Fan
Cyclone System
Removes Dust, Smoke & Chaff from Roast Chamber
Touchscreen Interface
Real-Time Information & Graphs
Water Dousing System
Immediately Stops Roast Once Target Temp is Reached
Work Light
Control Panel
With Operation Control Dials
Roast Chamber
OCR with Clear View
Cooling Tray Ducting
Assists with Rapid Cooling of Beans in Cooling Tray
Element Bank
Immediate Heat Response Electrical Element Bank
Roast Chamber Exit Chute
Blower Fans
Provides Clean Fresh Heated Air Into The Roast Chamber
Cooling Tray
Assists with the Rapid Cooling of Beans
AIR-MOTION



12 KG Specifications

AIR-MOTION 12 QUICK SPECIFICATIONS

Overview:

- Operator has total, full-variation control of convection and conduction heat transfer via a patented "Open Chamber Roasting" 12 kg air-roasting chamber.
- All electric. No fuel required.
- Extremely low emissions. Environmentally smart.
- Clean, consistent roast every time.



AIR-MOTION 12

CAPACITY/OUTPUT

Batch Size: Max 12 kg roasting capacity (26 lbs of green beans)

Roast Time: 8-12 minutes (dependent on roast level)

Output: Max 100 lbs/hour; 800 lbs/day (based on 8-hour day)

DATA LOGGING

Internal: 5 real-time graphs: bean temp, heater temp, RoR bean temp, RoR heater temp, and saved profile curve line

CONTROL POINTS

- Integrated touchscreen control panel
- Presetting profile parameters
- Fast-reacting thermocouples
- Quick-response heat transfer
- Speed controller to adjust bean lifting height during roasting

ELECTRICAL REQUIREMENTS

3-Phase: 208v // 100 amps -OR- 480v // 42 amps

Power: **Consumed:** 33.4 kW **Supply**: 42 kVA

COMPONENTS

Air Flow: High-efficiency 4 kW heater blower

Cooling: Optional 30-40 second water dousing system for high-speed bean cooling

Extraction: Centrifugal 2.6 kW extraction fan immediately moves dust, smoke, and chaff from roast chamber

Heating: 27 kW Nichrome plated electrical spiral elements

Roast Chamber: Stainless steel construction, durable, easy cleaning

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DIMENSIONS AND WEIGHT: **AIR-MOTION 12** ROASTER COMPONENTS

To allow for best space planning, measurements account for the widest, tallest, and deepest parts of components (e.g., touchscreen arm, casters, etc.).

COMPONENT	RAW UNCRATED WEIGHT	DIMENSIONS (L x W x H)
Roast Chamber	275.6 LBS (125 KG)	32.3″ L x 35.5″ W x 53.2″ H (2.7' L x 2.9' W x 4.4' H)
Cyclone	275.6 LBS (125 KG)	56.1″ L x 31.5″ W x 85.4″ H (4.7' L x 2.6' W x 7.1' H)
Cooling Tray	101.4 LBS (46 KG)	35.9″ L x 33.1″ W x 15.7″ H (2.9' L x 2.8' W x 1.3' H)
TOTAL	**652.6 LBS (296 KG)**	

DIMENSIONS AND WEIGHT: **AIR-MOTION 12** ROASTER CRATING

CRATE	CRATED WEIGHT	CRATE DIMENSIONS (L x W x H)
Crate #1	See note below.	89" L x 59" W x 43" H (7.4' L x 4.9' W x 3.6' H)
Crate #2	See note below.	43" L x 33" W x 56" H (3.6' L x 2.75' W x 4.7' H)
TOTAL	**1,091 LBS (495 KG)**	

NOTE: Weight provided is total weight for both crates. Individual crate weights will be received prior to shipping.

DIMENSIONS: **AIR-MOTION 12** FOOTPRINT

FOOTPRINT: 73.4" L x 68" W x 85.4" H
CLEARANCE: 31.5" L x 31.5" W x 20" H
ROASTER HEIGHT: 85.4"
MINIMUM CEILING HEIGHT: 91"

AIR-MOTION 12 CYCLONE VENTING DIAMETER

Exit Pipe Diameter: 247 mm
Outside Diameter of aluminum flex pipe: 250 mm (3mm wall thickness)
Purchase ducting from **Nordfab** or **Selkirk**.

MAINTENANCE

The only maintenance required is the emptying of the Chaff Collector Bucket every couple of days depending on the frequency of roasting and the wiping down of the Roast Chamber with a wet cloth after completion of roasting schedule for the day.

SERVICING

No servicing is required other than the Maintenance Schedule as listed.

REPLACEMENT PARTS (IF NEEDED)

The only parts that may need to be replaced due to natural wear and tear:

- Blower fan
- Element bank

Contact Air-Motion Roasters USA to purchase replacement parts.

WARRANTY

AMR provides a 2-year warranty on all machine parts.

DECIBEL READING

85 dB

EMISSION TESTING

Emission testing report included in User Manual.

CERTIFICATIONS

CE approved and built to UL standards, IEC (International Electrotechnical Commission)

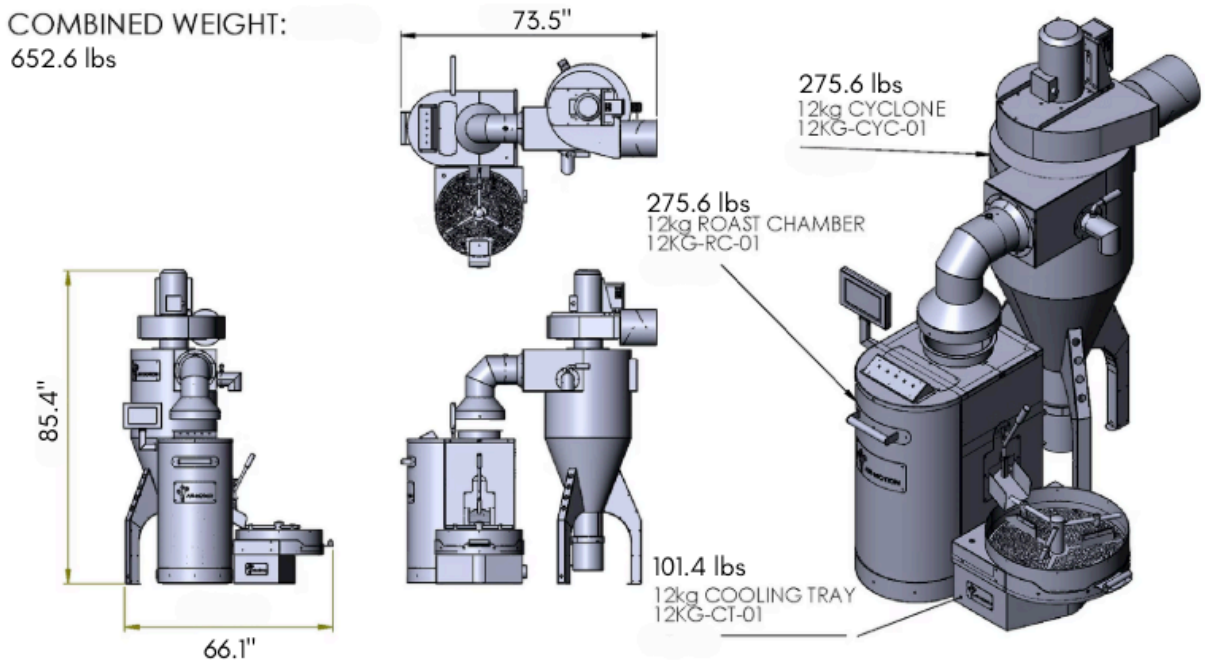
REQUIRED CLEARANCES

Position roaster at least 24" from walls or other equipment, and allow for at least 48" in front of roaster for user operation.

AIR-MOTION 12 ROASTER LAYOUT

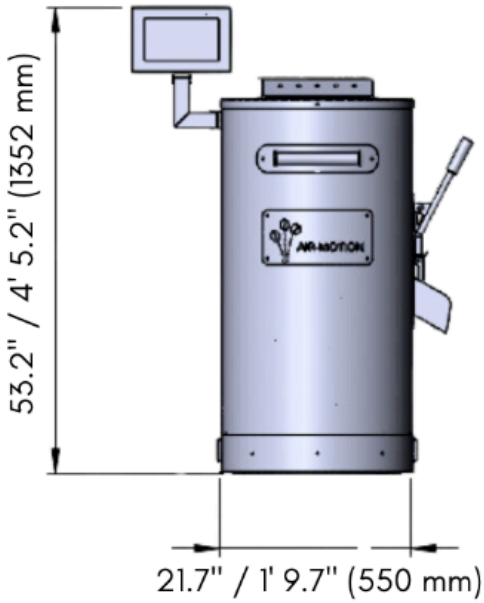
See next 4 pages for 12kg AMR roast chamber, cooler tray, and cyclone footprint, weight, layout, and dimensions.

AIR-MOTION 12: FOOTPRINT

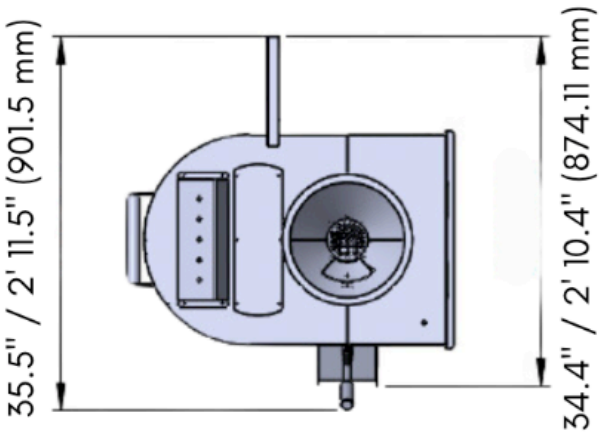


AIR-MOTION 12: ROAST CHAMBER

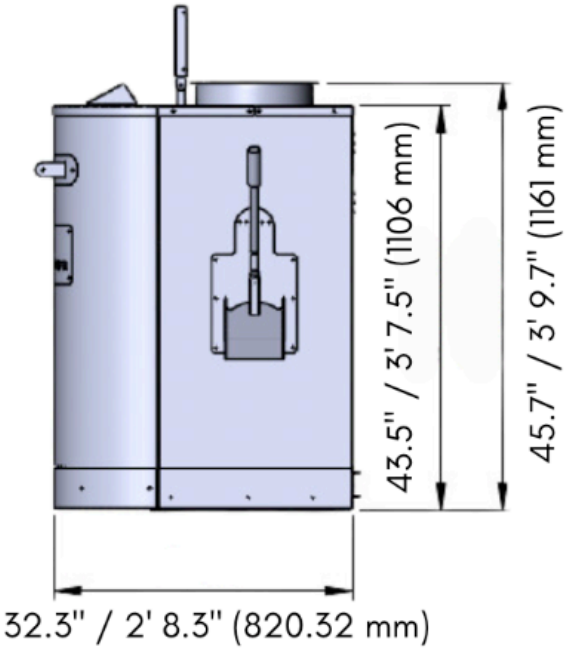
WEIGHT: 175.6 lbs (125 kg)
Below measurements are provided in inches, feet, and millimeters (mm).



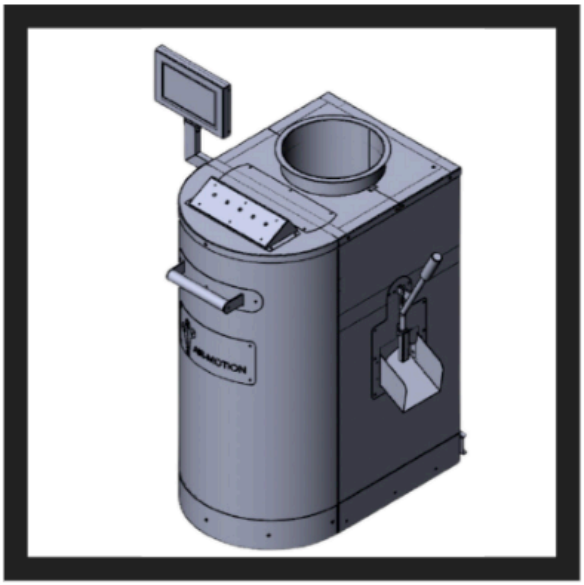
FRONT VIEW



TOP VIEW

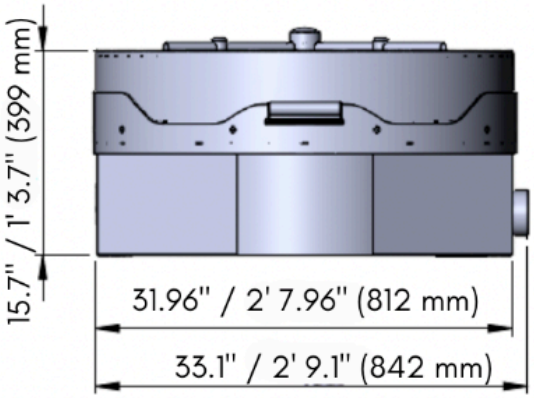


SIDE VIEW

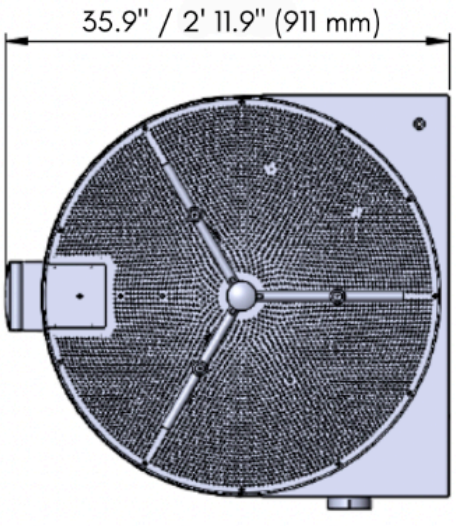


AIR-MOTION 12: COOLER TRAY

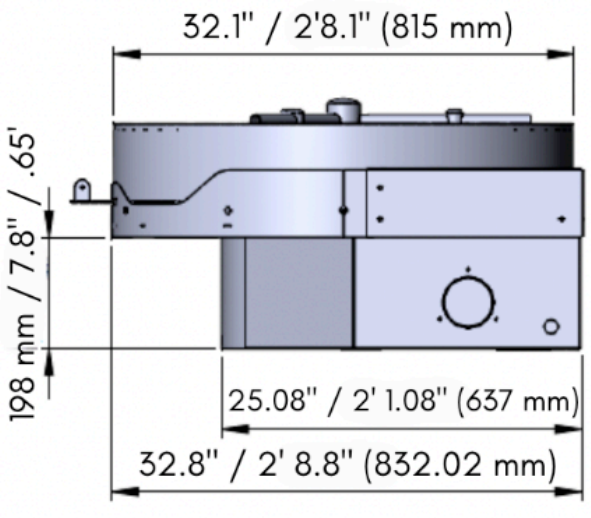
WEIGHT: 101.4 lbs (46 kg)
Below measurements are provided in inches, feet, and millimeters (mm).



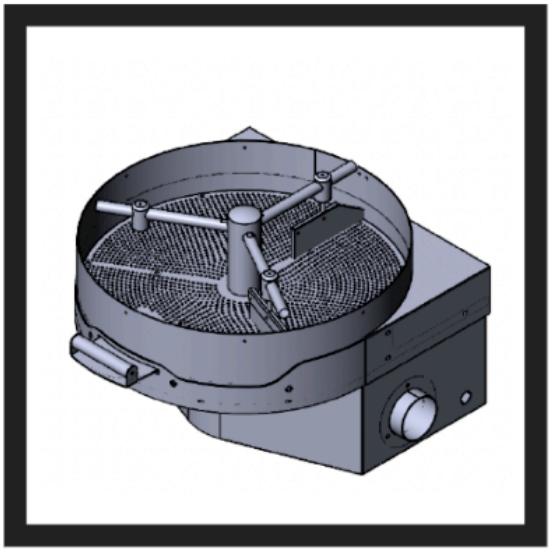
FRONT VIEW



TOP VIEW

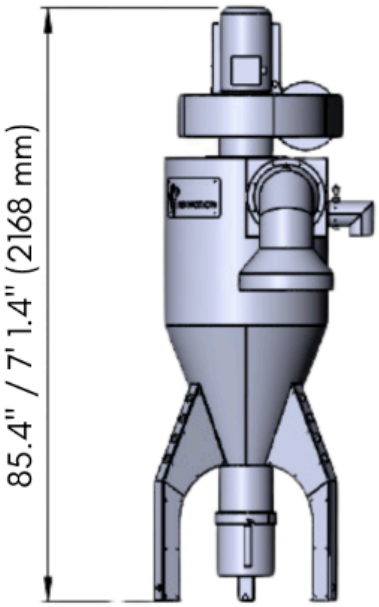


SIDE VIEW

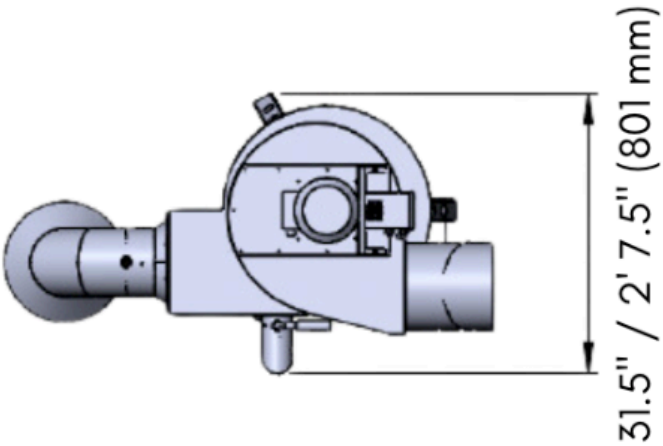


AIR-MOTION 12: CYCLONE

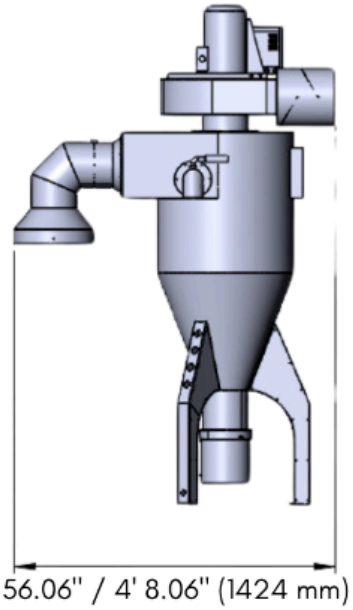
WEIGHT: 275.6 lbs (125 kg)
Below measurements are provided in inches, feet, and millimeters (mm).



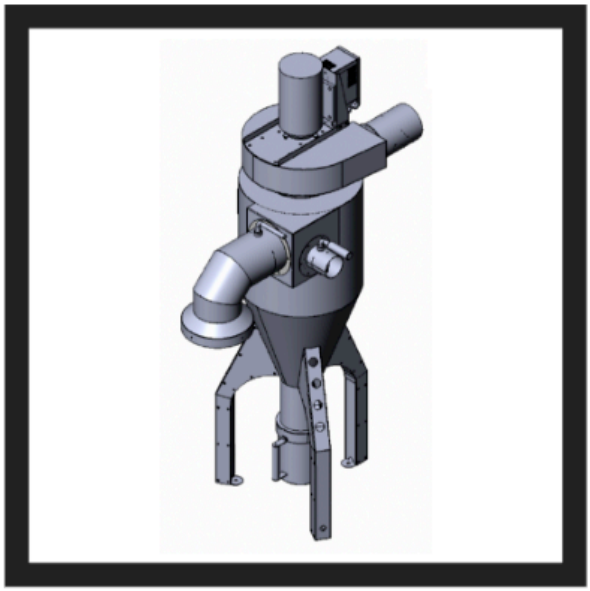
FRONT VIEW



TOP VIEW

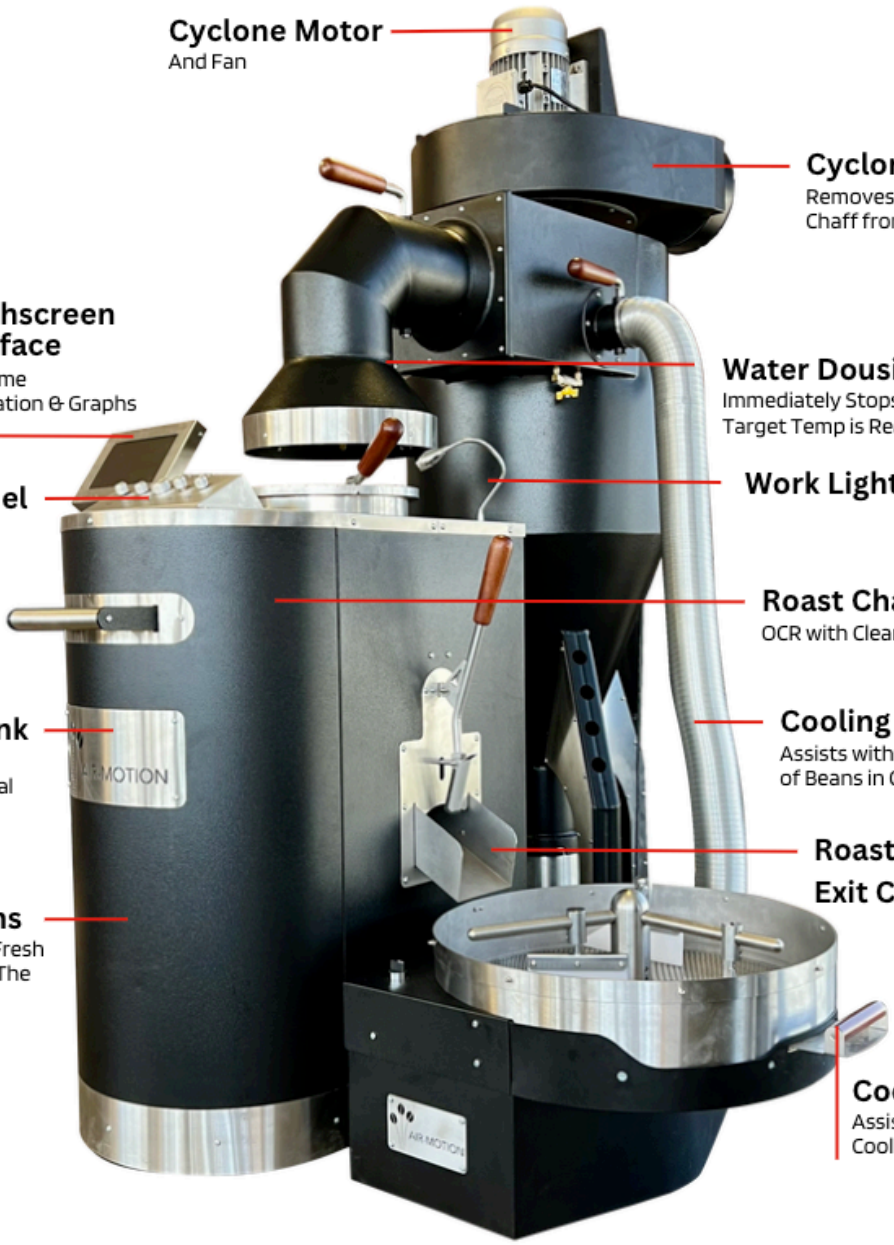


SIDE VIEW



AIR-MOTION ROASTERS™ USA

AIR-MOTION 12



Control Panel

Overview



MODE Control Dial

This allows the operator to set the roaster to Roast or Prime mode (which warms up the roaster in very cold ambient temperatures) or to OFF. To fully turn off the roaster, the operator must also turn it off using the main yellow and red ON/OFF switch on the left-hand side of the Roast Chamber console.

HEATER Control Dial

Controls the heating element output to your desired roasting temperature.

BLOWER Control Dial

Controls airflow and bean height.

CYCLONE Control Dial

Turns Cyclone on and off.

WATER Control Dial

Turns the water dousing function on and off.

Emissions

Summary

info@skyside.co.za | +27 (31) 100 – 1300 /+27 (11) 590 3000
Unit 2, Building 4, Ninian Westmead Estate, 33 Henry Pennington Road, Pinetown / 259 Kent Avenue, Ferndale, Randburg
PO Box 1726, Westville, Durban,3630
Skyside (Pty) Ltd 2014/276266/07
Director: Quentin Hurt

Opinion and interpretation of emission testing results conducted on Air-Motion Roaster

Traditional coffee roasting processes are known to produce air pollutants, mainly particulate matter, combustion gases and volatile organic compounds (VOCs). Particulate matter emissions stem from the chaff (removed from the bean when roasting) and condensation by-products. Combustion gas emission mainly stem from combustion of hydrocarbon-rich fuel for heat generation. VOC emissions mainly stem from volatilisation of natural components in the beans and the reactions in the bean when roasting, as well as from fuel burning.

Skyside conducted tests for these pollutants in the exhaust duct of the Air-Motion Roaster 6kg Capacity Coffee Roaster system on 8 and 22 January 2021, with the roaster operating in batches of 12-minute duration each (please refer to Report AMR001). The results are reported below against next available international emission limits for a similar process. The unit was operated strictly in accordance with the manufacturer's operating procedures and was maintained in accordance with standard recommendations.

Pollutant	Average test result (mg/Nm^3)	Emission Limit for Vegetable Drying Processes* (mg/Nm^3)
Particulate matter	4 ± 2	150
Oxides of nitrogen (NO_x)	1 ± 4	200
Sulphur dioxide (SO_2)	<1	35
Carbon monoxide (CO)	2 ± 4	
Volatile organic compounds (VOCs)	<1	

*Process Guidance Note 6/27 (2005), Department for Environment, Food and Rural Affairs (UK)

Overall, the emission tests conducted under normal roasting conditions indicated what would be considered to be relatively low concentrations of pollutants emitted to atmosphere, certainly below the limits specified for comparable processes. We recommend that operators compare these results against local requirements.

Key considerations:

1. The Air-Motion roaster has an extraction fan and cyclone which continuously removes chaff during the roasting process, separating it from the gas stream before exhausting into atmosphere: therefore low total dust concentrations are expected.
2. The Air-Motion roaster uses electricity instead of the conventional combustion of hydrocarbon-rich fuel for heat generation, therefore low concentration of combustion gases directly emitted from the roaster are also expected.
3. Given the low roasting capacity of the Air-Motion roaster, as well as the use of electricity instead of a hydrocarbon-rich fuel, one would expect low VOC emissions from the roaster. Ambient air is used for cooling and diluting the exiting gas prior to exhausting to atmosphere.

If you have any further questions, please feel free to contact me.

Kind regards

,

Loren De Koker
Technical Manager at SKYSIDE
Date: 18 February 2021

Skyside (Pty) Ltd is accredited for compliance with ISO/IEC 17025:2017, however opinions and interpretations expressed herein are outside the scope of SANAS accreditation.

Warranty

AIR-MOTION
ROASTERS

AIR-MOTION ROASTERS WARRANTY

LIMITED 24 MONTH MACHINE WARRANTY

Serial Number: _____.

Air-Motion Roasters warrants to the original Purchaser, Name & Address:

(_____

_____),

That each of our roasters (3Kg, 6Kg or 12Kg Air-Roaster) sold by Air-Motion Roasters will be free from manufacturing defects in materials and workmanship in normal and industrial service for a period of twenty four (24) months from the date of delivery, installation and commissioning, which is, Date:

(_____),

Provided it is operated and maintained in accordance with Air-Motion Roasters instructions and the accompanying manuals.

This twenty four-month limited warranty applies to reasonable, normal commercial or industrial use only.

Our obligation under this warranty is expressly limited, at our discretion, to the replacement or repair at Air-Motion Roasters, or at a service facility designated by us, or by a Technician appointed by us, of such parts as inspection shall disclose to have been defective.

Exclusions :

This warranty does not apply to defects caused by casualty or unreasonable use, including faulty repairs by others and failure to provide reasonable and necessary maintenance. Electrical power surges are specifically excluded for damage to PC boards and electronic equipment.

Purchaser signature: _____ .

Air-Motion Roasters representative signature: _____ .

Air-Motion Roasters
Registration Number: 2019/592592/07
14 Bellingham Road, Foundersview
South, Modderfontein, Johannesburg
1609
Email: info@air-motionroasters.com
www.air-motionroasters.com

Guarantee

GUARANTEE

All AIR-MOTION coffee roasters are guaranteed for faulty parts and faulty workmanship for a period of 24 months, from date of commissioning. Guarantee repairs must only be carried out by an authorized AIR-MOTION repair centre or service agent.

AIR-MOTION WARRANTY / Statement of Warranty

Notwithstanding anything to the contrary elsewhere contained, the under mentioned shall be the sole and exclusive warranty applicable to AIR-MOTION coffee roasters sold by AIR-MOTION or its authorized agents.

AIR-MOTION undertakes at its option to repair, replace or refund the purchase price (less depreciation reasonably determined by AIR-MOTION) in respect of all coffee roaster and parts manufactured and distributed by AIR-MOTION or its authorized agent and sold under the trade name of AIR-MOTION, which fail or are defective as a result of a defect in design, materials or workmanship within the period stated in the schedule hereto, provided in the opinion of AIR-MOTION:

- Such failure/defect is not the result of wear and tear.
- The goods have been employed strictly in accordance with the relevant operating manual and under competent supervision and have not been repaired or modified by anyone other than AIR-MOTION or its duly authorized agent.
- The goods are promptly returned, carriage paid to the premises of AIR-MOTION or its authorized agent.
- The goods were sold as new and were not prototypes.

The warranty aforesaid replaces and is in lieu or any and all warranties, guarantees and the like whether express or implied by common law or statue and any liability for every form of damage whether direct of consequential is hereby expressly excluded.

LIMITATIONS OF GUARANTEE

The following is not covered by the guarantee

- Damage caused by abnormal, incorrect, or excessive supply voltage or excessive supply voltage spikes or surges (outside equipment spec.)
- Physical damage to the housing of the machine.
- Transport or storage damage.
- Fire damage.
- Damage caused by natural causes eg. lightning or flooding.
- Direct or indirect damage caused by a defective machine is also not covered.
- The guarantee is void if changes are made to the machine without approval from the manufacturer, or if repairs are carried out using non-approved spare parts.
- The guarantee is also void if repairs are carried out by non-authorized agents.

Contact Information

Sales and technical support are available by phone and email.

Air-Motion Roasters™ USA

Phone: +1.855.579.6400
Email: sales@air-motionroastersusa.com
Online: www.air-motionroastersusa.com

This concludes PART 7: Appendix
and the end of the
Air-Motion Roasters™ USA User Manual