



TKMSX 1 CAFEMINO GAS COFFEE ROASTING  
MACHINE

USER MANUAL

---

**Attention:** Any wrong assembly may cause service and material damage, injury or risk of death. Please make sure you do have a deep consideration by looking at this user manual.

**PLEASE READ CAREFULLY THIS USER MANUAL !**

Dear customer we do suggest you to read all the articles in this user manual about our Machine which is built up with the latest technology for your current use efficiently. For this reason we suggest you to read all these details which is written in this Manual from the beginning to the end step by step and please keep it in a safe place where you can reach easily.

**This User Manual;**

- will help you to install your machine rapidly in a safe way.
- Please read this manual carefully before you start up the machine.
- Please keep this user manual in a safe place where you can reach it easily.

Rev. Date: 03.01 2011



---

## CONTENTS

1) DEFINITION OF THE MACHINE AND SPECIFICATIONS	4
• General View and Definitons	4
• Current Parts of the Machine	7
• Technical Specifications	8
2) WARNINGS	8
• Transportation of the Machine	8
• Safety for Electricity Usage	9
• Warnings for Gas Usage	10
• What you should do in case of any gas leakage	10
• Energy Saving	10
• Some Important Notes	10
3) INSTALLATION	11
• General Information	11
• Electrical Connections	11
• Gas Pipe Connections	11
• Mounting the Parts	12
4) MACHINE UTILIZATION	14
• Switching On the Machine	14
• Switching Off the Machine	14
• Some small details that you should know for roasting good coffee	14
• Coffee Roasting Values	18
• If your machine does not start up	19
5) MAINTANANCE OF THE MACHINE	21
• Periodical Maintenance	21
• Mixer safety adjustment	22
• To make drum adjustment	23
• Making The Gas Conversion And The Maintenance Of The Burners	24
6) DISPOSAL OF THE MACHINE	30
7) SPARE PART LIST	31
Warranty Certificate	32
Service	33

---

## 1. DEFINITION OF THE MACHINE AND SPECIFICATIONS

### General View and Definitions

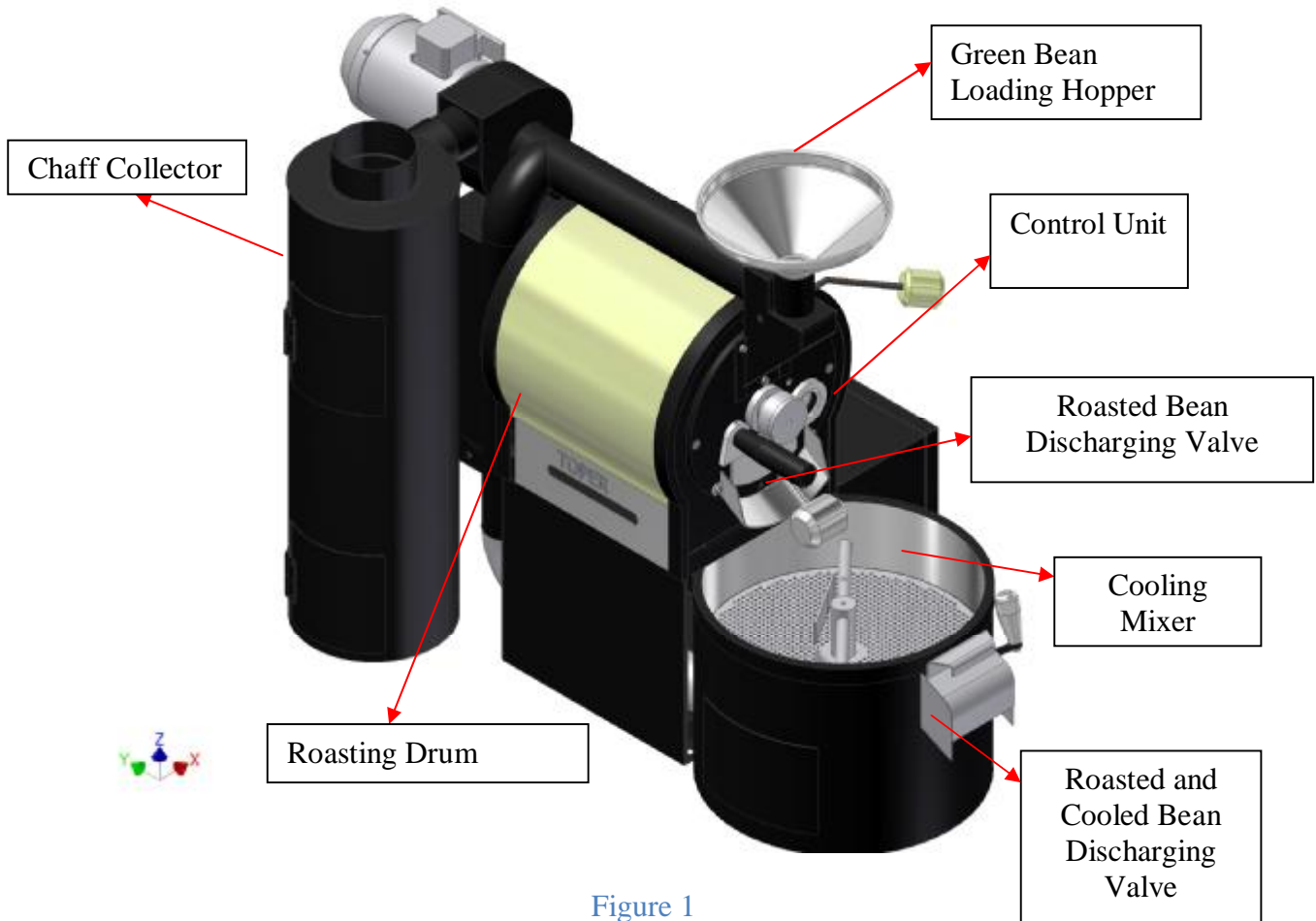
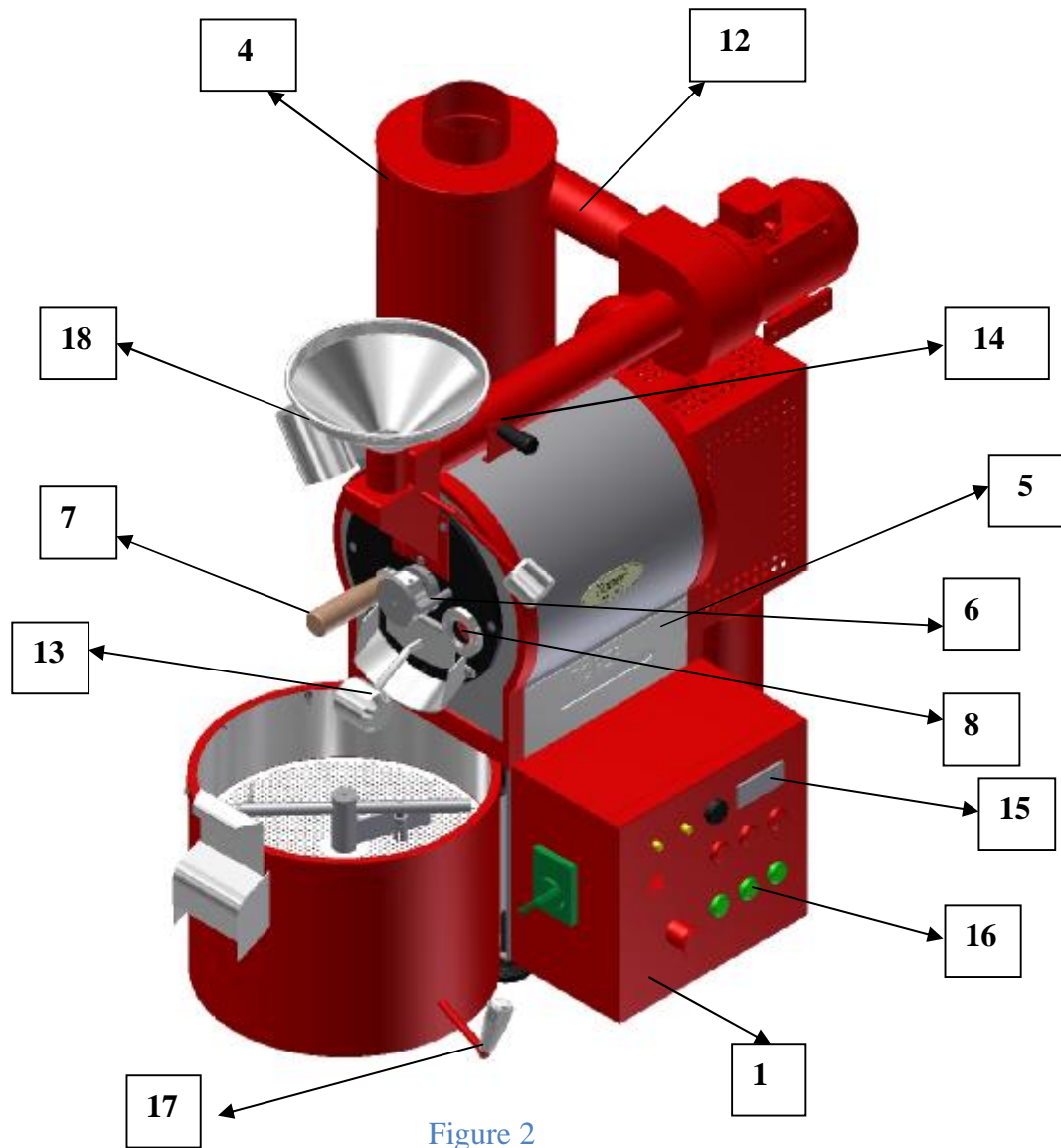


Figure 1

### Current Parts of the Machine

You can roast 1 kg green coffee beans at one batch with our durable Gas Roasting machine which we built it up with our fifty years old experiences currently. During your roasting you can use cooling mixer at the same time as well. This machine is a unique one for roasting any type of coffee with using a gas source.



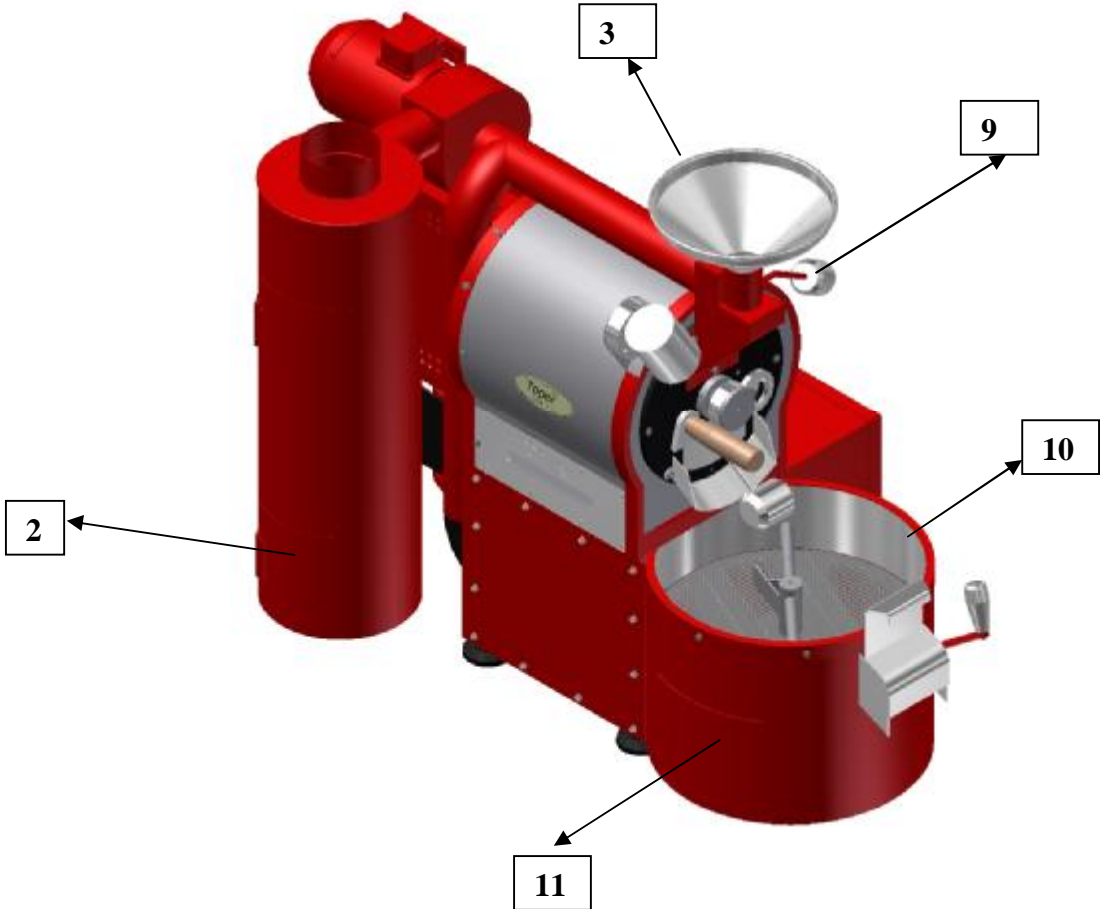


Figure 3

---

## Current Parts of the Machine

- 1- **ELECTRICAL CONTROL PANEL:** It's used for controlling all the electrical components by managing this electrical panel.
- 2- **CHAFF COLLECTOR GATE VALVE :** It's used for cleaning inside the Chaff Collector.
- 3- **GREEN BEAN HOPPER :** It's used for feeding green beans to send them all from top of the Roaster on top inside through Roaster Drum.
- 4- **CHAF COLLECTOR :** It helps to collect all the dusts and chaffs which are arised during roasting progress from inside the Drum and all these materials preserved inside this Chaff Collector without sending any of them to outside by exit pipes.
- 5- **BURNER:** It's heating source for roasting beans which gives enough heating to roast coffee beans.
- 6- **THERMOCOUPLE:** It helps to measure current drum temperature.
- 7- **SAMPLER SPOON:** It's used for checking the roasting results during coffee roasting progress by taking some sample beans from inside the drum.
- 8- **VIEWING WINDOW :** It's used for checking the roasting results during coffee roasting progress by having a look from the front of the drum.
- 9- **GREEN BEAN INLET VALVE:** It's the mechanism which helps you to let the green beans sent from Hopper on top through inside the drum.
- 10- **COOLING MIXER:** It's the are which is used for roasted bean cooling. In this process also chaff and dust will be removed and cleaned from roasted beans.
- 11- **COOLING MIXER LID:** This Lid is used for cleaning inside the Mixer.
- 12- **EXHAUST EXIT PIPE:** This is the pipe which connects Exhaust and Chaff Collector.
- 13- **DRUM DISCHARGING VALVE:** It helps to discharge roasted beans from drum inside to Cooling Mixer.
- 14- **EXHAUST VALVE:** It helps to adjust current suction of the Blower. You can heat the drum up easier if you switch this valve off completely. Additionally you can get different flavors if you switch it off like 2 minutes before you switch of the Burner for discharging the beans.
- 15- **DIGITAL THERMOSTAT:** It's used for arranging current temperature for machine. This is the electrical component which checks the current temperature accordingly and keeps it at the same set value upon your request.
- 16- **ON / OFF BUTONS ON CONTROL PANEL:** They are used for switching on / off mode for the Motors and Burner which is in use on the main system.
- 17- **COOLING VALFE:** It helps to control suction process during cooling progress on mixer.
- 18- **LAMP:** It helps you to check the real color of the beans while checking with the sampler spoon

## Technical Specifications

<b>TYPE</b>		<b>TKMSX- 1G ( Cafemino)</b>			
Drum Capacity		1 kg Green Coffee Beans			
Capacity per hour		6 kg/hour middle roast - 4 kg/hour dark roast			
Weight		80 kg			
Width		103 cm			
Length		59 cm			
Height		81 cm			
Heating Capacity		28.000 BTU ( 7.000 kw )			
Heating Source		Lpg / Natural Gas			
Voltage		Options: ( 110-220 Volt, 50 -60 HZ )			
Roasting Time		10 minutes for Middle Roast 15 minutes for Dark Roast			
Gas	Class	Gas Pressure	Country Codes	Inputs(kW)	Nozzle(mm)
G20	I <sub>2E</sub>	20	DE, LU, PL	3.5	1.00
	I <sub>2H</sub>	20	AT, CZ, DK, EE, ES, FI, GB,GR, IE, IT, LT, LV, PT, SE, SK, SL,TR		
G30/G31	I <sub>3B/P</sub>	30	CY,CZ, DK, EE, GR, HU, LT, LV, MT, NL, SE, SK, SL, TR	3.5	0.72

Table 1

## 2- WARNINGS

### Transportation of the Machine

- Please take a careful consideration for transportation of the machine which is already defined on this User Manual.
- Protect the machine from any external impact risk during transporting.
- Check the machine after you unpack it for the first time and please do not run the machine if you really find any defected area or part on the machine.
- Inform the Manufacturer or responsible service during the first run of the machine.
- Put the Machine on a flat surface after you unpack it.
- Be sure that the Machine has to be put on a flat surface which does not take any downthrow risk by fault for any hit or impact
- Do not put the machine on a place which contains high rate humidity or wet.
- Please ensure that the location has not any humidity in this area even The Machine is still inside the pack which stays without unpacking.



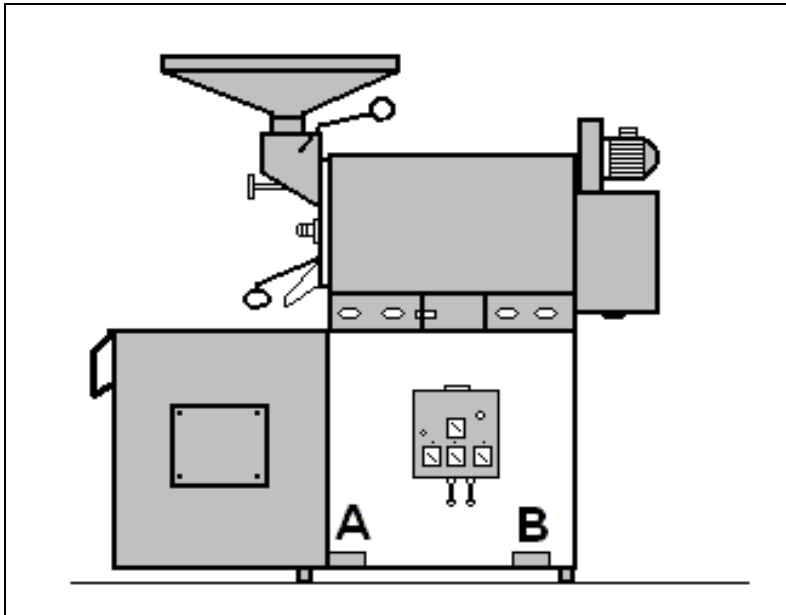


Figure 4

- Please use the areas A and B for tranposting the Machine and make sure that you are using a Forklift for handling.

#### **Safety for Electricity Usage**

- Please make sure that you are having a good conditioned or renewed electrical infrastructure before you start to use the Machine. This is very important for you to use with the machine efficiently and safely.
- Take these steps in order during your electrical system configurations with the machine:  
If there is a 3 Phase industrial electricity source at your premise, check first of all motor rotations if they rotate at the same arrow positioning which is defined near by the motor of your machine. This is the most important control before you run the machine.
- You should set up and make sure that your electrical infrastructure for Ground (Earth) plug is established properly at your premise before you run the machine.
- Cable cross-section has to be like defined below for the most suitable running of your machine:  
Minimum requirement for 220 volt electricity is 2\*2,5 mm  
Minimum requirement for 380 volt electricity is 3\*2,5 mm
- You should interfere by a dry type fire extinguisher in case of any fire risk on the Electrical Control Panel
- You should first cut off your incoming electricity from main switch at your premise in case of any fault in your machine's electrical system and contact with Authorized Toper Service for maintenance.
- This machine is equipped with triple lead terminal. For this reason you should use a triple lead electrical plug (Neutral, Phase and Earth included) for your own safety.
- Please do not cut or remove your Earth cable from the plug.
- Please also do not put this machine on / underneath any overhead unguarded fire risk surfaces

---

### **Warnings for Gas Usage**

- Please ask for an official Gas Expert who is responsible to establish this kind of gas pipe connections at your local area.
- Please do not control for sure any gas leakage by fire.
- Please do not forget that the Gas Nozzle has a life period which needs to be replaced with the new ones in a period of time after you start to use the Machine. (See Periodical Maintenance Section for more details)
- Please ask for an official Gas Expert for Annual Maintenances for Gas Equipment.
- Please do not forget that there is not any smell of Gas If you run the machine with Natural Gas

### **What you should do in case of any gas leakage**

- Get some fresh air inside the room by opening Windows and Doors.
- If there is a heavy gas leakage you should leave the area by informing officials and your neighbors immediately.
- Any fire equipment or material has to be out.
- Please do not use any electrical equipment like buttons, components or telephones in this case.
- Incoming gas source has to be throttled from the main Gas Valve immediately.
- Officials has to be informed as soon as possible earliest for the current case by helping a closest neighbor.

### **Energy Saving**

- Please start up your machine when you load your Green Bean Hopper fully.
- Switch off the current gas valve when you finished roasting.

### **Some important Notes**

- Please make sure that current Chimney pipe equipment is completely done before you start using the machine.
- Please note that there will not be any air on the atmosphere when you start up running the machine because of Exhaust Suction Fan runs immediately after you run up the machine which will be sucking the air in the room after a short while completely if the room is covered and closed well.
- Please make sure before you start to make any maintenance or cleaning progress for your machine, all the electricity connection and main switches have to be changed into OFF mode to protect yourself from any electric shock risk.
- Please ask for an Authorized Service in case of any fault. You should not interfere on your own for any fault on the machine to be checked.

Basic interferences for the End Users are listed at the end of this User Manual with details.

### 3- INSTALLATION

#### General Information

Please read all these articles carefully from the beginning to the end before you start up using the Machine. Installation has to be done by helping an Expert in this field. Please follow the instructions step by step for your own safety in use and for warranty period availability as well.

#### Electrical Connections

- Please ask for some responsible technicians for any of electrical components you have with this machine in case of any needs.
- Please check the main electrical line if it is ok for using the Machine first. There are many different type electrical sources which run with in different voltages and Hz like 100/110/208/220/380 volt, 50-60 Hz and Single – Three Phase options. Toper exports in 124 different countries all around the World. For this reason when Toper receives a new request from a customer than we provide suitable electrical connection components for the related market / country which mean machine's electrical components will be manufactured properly according to customer preferences. Please check your machine's electrical specifications and connect the plugs and components properly than now your machine is ready to use.

#### Gas Pipe Connections

- Please do not forget to make all the current gas pipe connections by an Expert locally.
- Please make sure that you are using the right Gas Regulator which is changing from country to another country.
- Please follow the instructions about Gas transformation progress for your own safety.

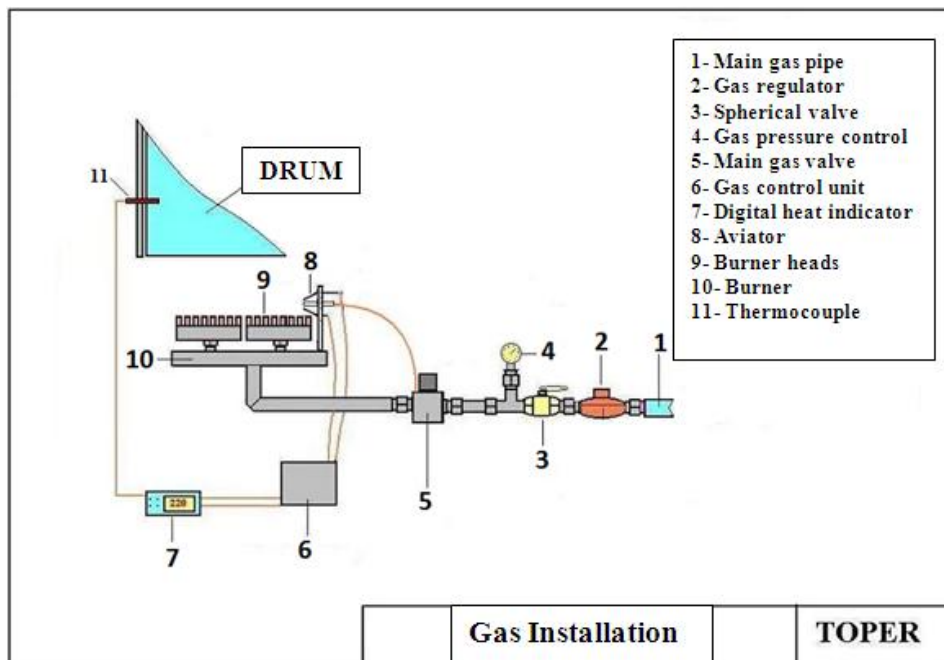


Figure 5

---

## Mounting the Parts

To per sends all TKMSX 1 models mounted and ready to use. You should only connect gas pipe line and exit chimney pipes those are all you need to do. Please do not forget that you should complete this step by a helping of an Expert in this field.

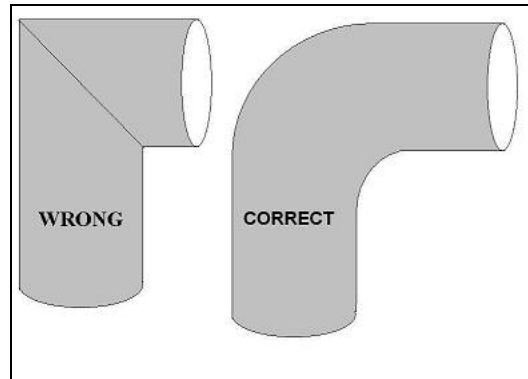


Figure 6

To per suggests you to use elliptic pipes for all corner joint pipe connections like mentioned on Figure 6.



Figure 7

Please cover and isolate all the connection points with a fireproof aluminum band.

### Some Special Notes for Installation of the Machine

- Please get some support from Service Department for replacing a new Gas Type when you change it.
- Current pipe connections have to be suitable for main pressure rules.
- Exit Pipe on the roof has not be covered with any materials and it has to be protected from any possibility of closing risk like raining, snowing, birds or any foreign materials which can cover it. This may affect current suction badly.
- We suggest you to cover exit pipe mouth with a wire fence which will not cover it completely.
- All the Chimney Pipes have to be isolated.
- Current pipes before exit chimney pipe have to be arranged and all they have to be smaller sized than main last exit chimney pipe.
- Chimney pipe should be built in a suitable size for a good suction. If it is built up taller than 15 – 20 meters height than it's suggested you to use an Exit Chimney Fan for a good suction.

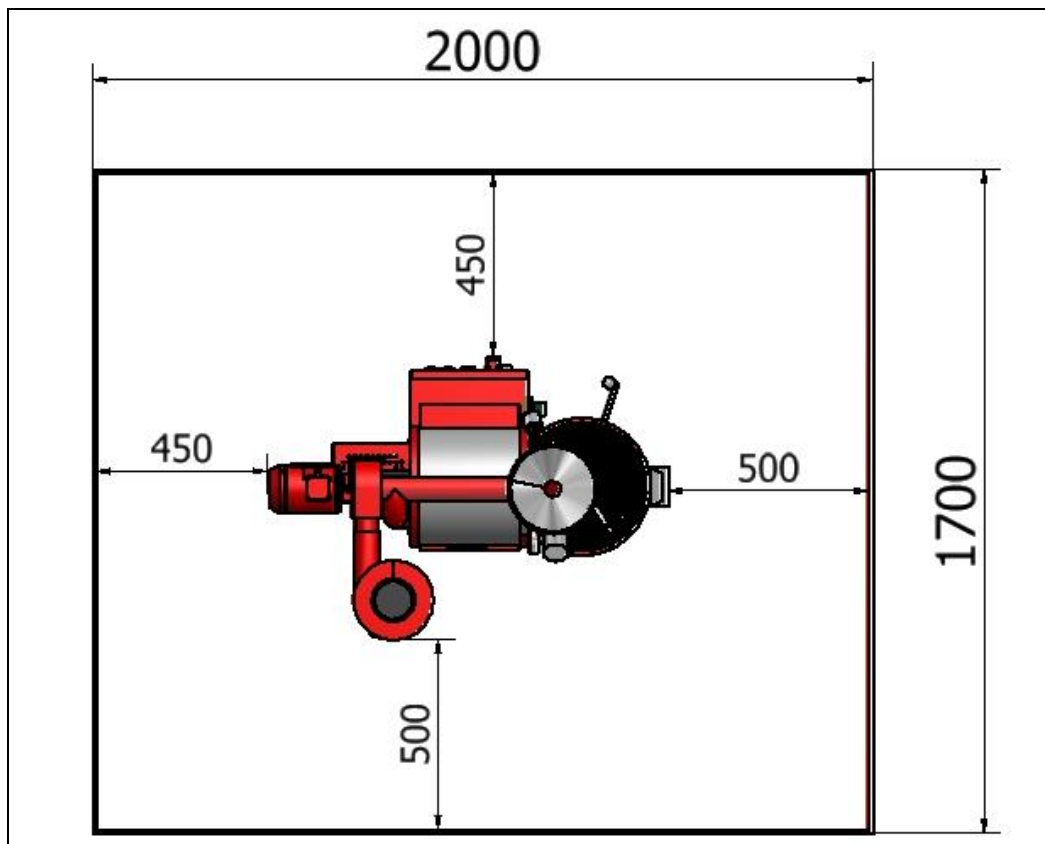


Figure 8

### Safe Working Area

Please take it into your consideration for the area of installation of your machine has to be arranged in a safe working area

---

#### **4- MACHINE UTILIZATION**

**Attention:** Please make additional notes for each of your new roasting with your current roasting experience and all data like roasting time, roasting type, green coffee bean type and etc. These notes will help you to create new coffee receipts easily with different roasting results.

##### **For Switching On the machine**

- Change the main switch into 1 position from current 0 position.
- Push the green light buttons for running Drum and Exhaust Motors from Control Panel.
- Switch the burner On.
- Set up the desired temperature level according to your needs.
- Load the green beans inside the drum when the machine is ready as you set it up
- For example if you buy TKMSX 1 Roaster you should load 1 kg green coffee beans for optimum roasting results. You can follow and check your roasting progress from Viewing Window in front of the Roaster.
- After you complete your roasting progress you should open Drum Gate first you can lift it up and push it to the left hand positioning which will be hanged on during this discharging process. After you completely discharged roasted beans from inside the drum you can pull the Drum Gate up a little bit and you will see when you leave it the Gate will be closed.
- Keep the roasted beans cool on the Cooling Mixer (Cooler) in front of the roaster during 5 minutes period after you discharge it from inside the drum.
- Please make sure that you Cooler is On positioning and open the Cooling Valve during this progress.
- If you want to do same progress again, you can start it running like mentioned on previous articles in order step by step.

##### **For Switching Off the machine**

- Please change the position Burner Off with pushing Red Button for the Burner on the Control Panel.
- Please do not switch off the Burner till the end of loading green beans progress and till the end of current temperature will be down under 50 Celsius Degrees. Otherwise drum material and around may damage in case one of these possibilities.
- Please switch off the Drum / Exhaust key switch.
- Switch off Main key switch.
- Clean inside the Chaff Collector completely.

##### **Some small details that you should know for roasting good coffee:**

###### **Roasting Time may change upon the things listed below;**

- Type of the green coffee beans,
- Humidity rate inside the beans,
- Current temperature of the area which green beans are stored,
- Desired flavor and color for the green beans when they roast.

---

**First batch at the beginning of the day may take some more time because of the things listed below:**

- Current temperature of the room which you put the machine for roasting.
- Machine is cold at the beginning and it will be reached desired set value after a while inside room which is directly related with the current room temperature.

**Roasting Coffee is a process.**

- When you load green beans into drum, current temperature will be decreasing rapidly for a while. It's because of current humidity rate and current temperature on the green beans you loaded. The drum temperature will be starting up increasing once again in short while.
- Please do not forget that when you roast 1 kg green bean, the result may not be 1 kg roasted beans because of humidity ratio and coffee volume changed which caused by heating them up and they have already extracted in this roasting process.
- There are too many unbelievable changes during coffee roasting process. Roasted beans volume is changed as before they were green beans with a humidity ratio for this reason weight is changing during this roasting process. Coffee beans lose weight when you roast them even the volume will be bigger in roasted results than green beans. For that reason you should take this issue into a good planning consideration carefully before you arrange your green and roasted bean storage area.
- During the first couple of minutes of Roasting, green bean color changes into Yellow which is also the process of chaffs like shell skin on the green beans are separated from inside the beans.
- All these chaffs are sucked and transferred into Chaff Collector automatically by helping of suction fan on the exhaust motor. After that color of the coffee bean starts to change into brown coffee color.
- You can follow this progress by checking it from Viewing Window in front.



Figure 9

You can check the color and quality of roasting beans during roasting process by using Sampler Spoon which stays in front of the Roaster.

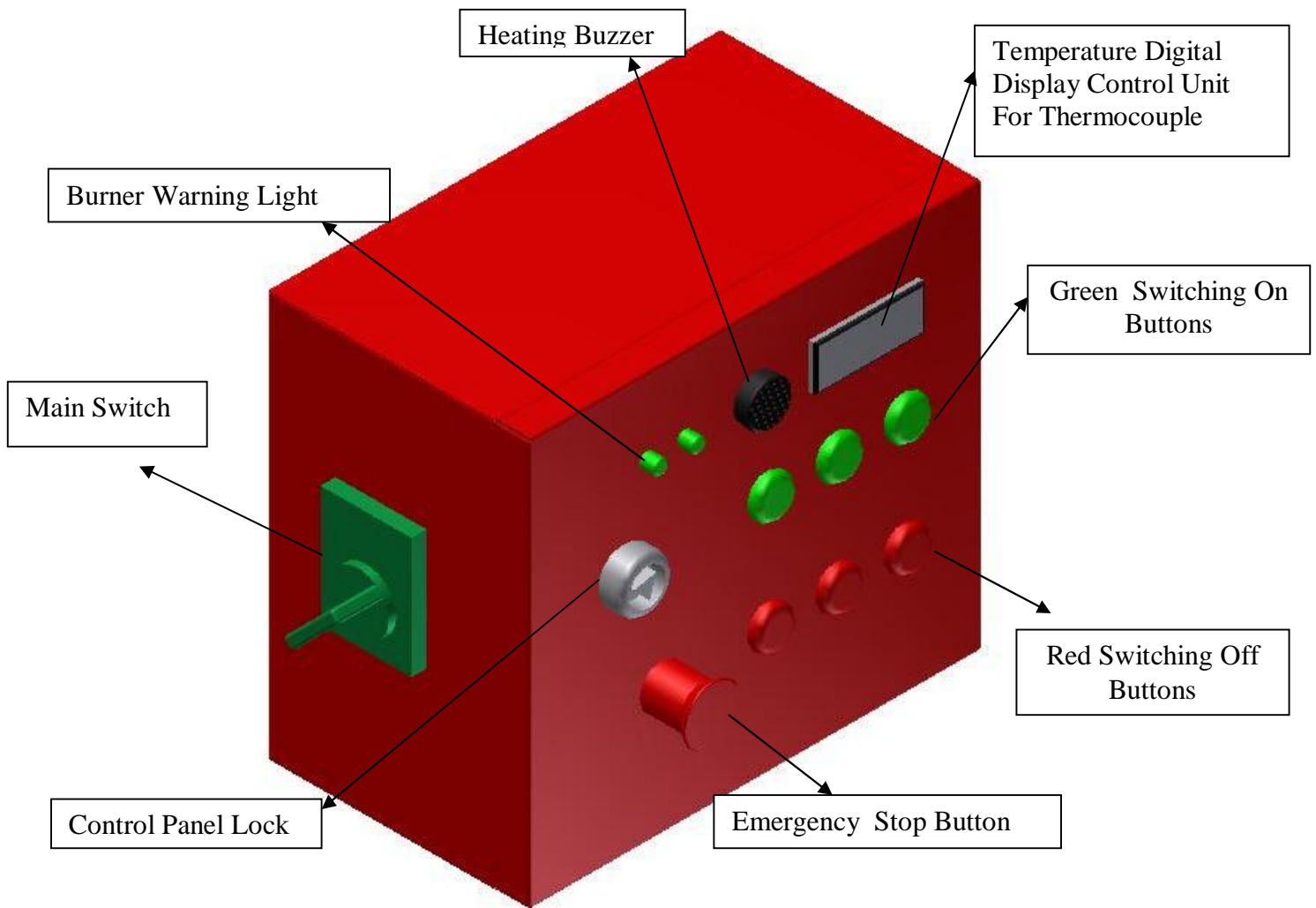


Figure 10

### General view of Control Panel

**Main Switch:** This is main switch for Control Panel. It's used for making on / off the Machine.

**Emergency Stop Button:** When you push this button in case of an emergency all the activities will be stopped automatically on time.

**Red Switching Off Buttons:** They are used for **switching off** Drum, Exhaust, Burner and Cooler in order when you push any of them you would like to stop.

**Green Switching On Buttons:** They are used for **switching on** Drum, Exhaust, Burner and Cooler in order when you push any of them you would like to start.

**Digital Display Control Unit For Thermocouple:** It's used to set up a temperature which is also try to keep it on the same level as you programmed.

**Heating Buzzer:** It gives you beeping alert when the temperature reaches the value which you set up.

**Burner Warning Light:** When the burner is on mode this light shows that the burner has the flame and running actively.



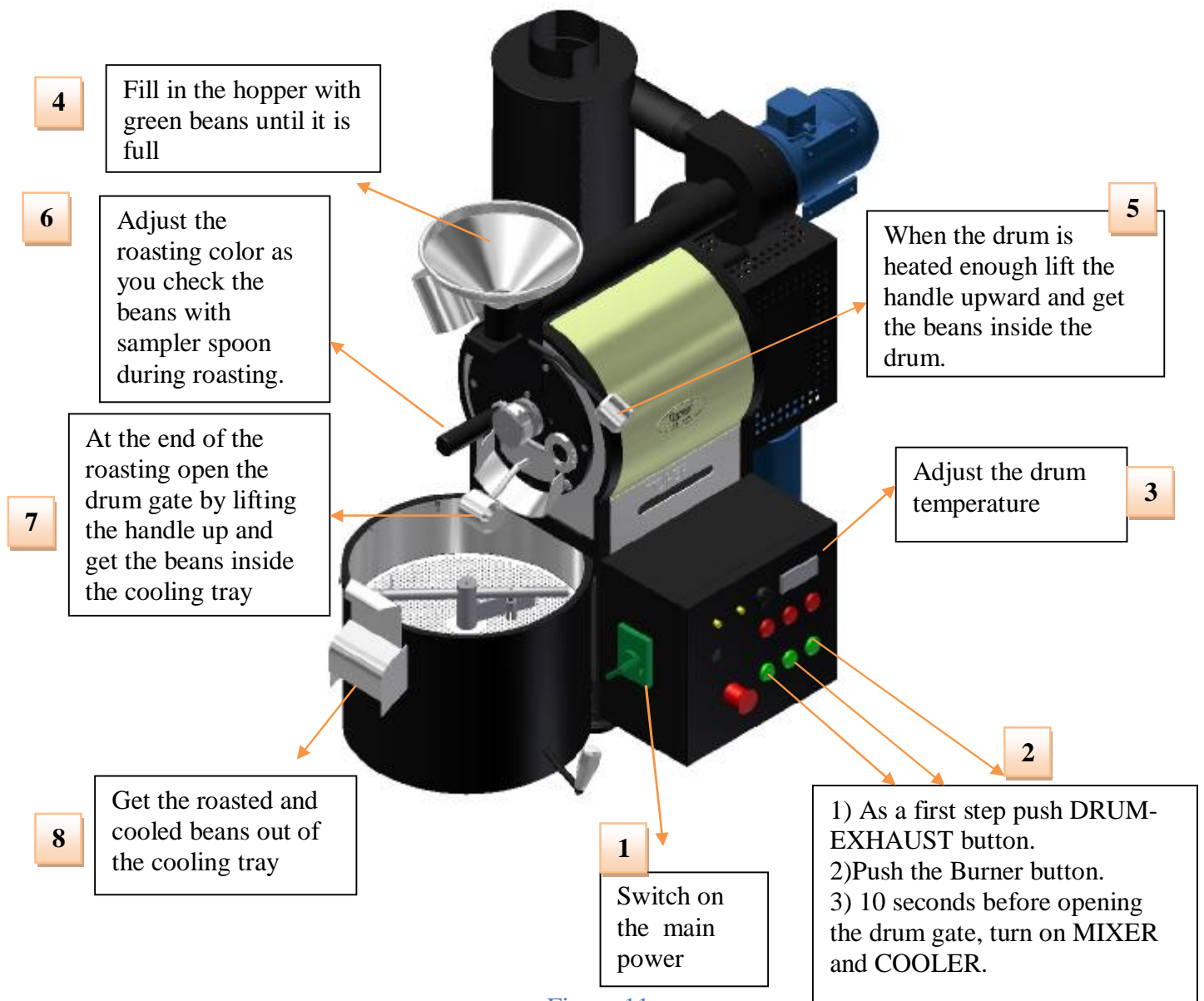


Figure 11

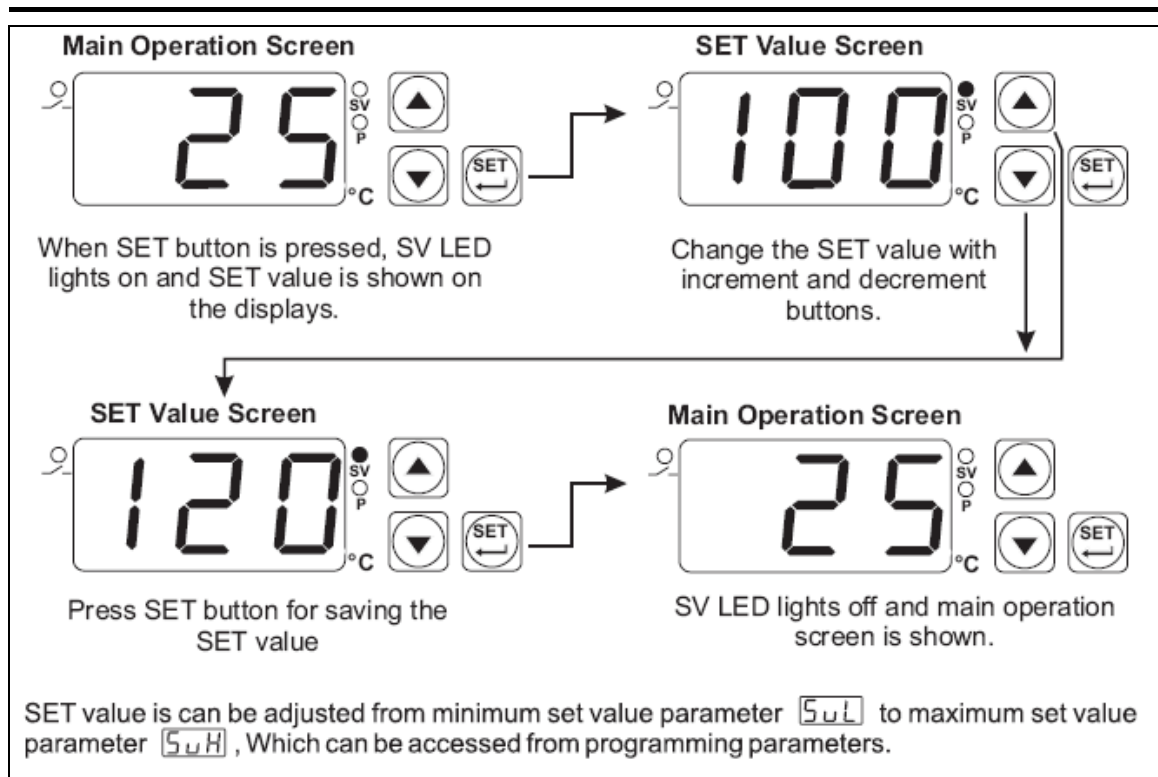


Figure 12

Adjusting temperature from the control unit.

### Coffee Roasting Values

Roasting Levels	Time	Temperature	Specification
<b>Light Roast</b> Lightest roast	10 Mn	180°C- 190°C	High acidity, Light Brown color and little taste
<b>Cinnamon Roast</b> Light Roast	10 Mn	180°C- 190°C	Partial acidity,Cinnamon color, American Type, Turkish Coffee
<b>Medium Roast</b> Light- dark roast	11 Mn	180°C- 190°C	Acid and heavy taste, nut color, American type
<b>High Roast</b> Ligh dark roast	11 Mn	180°C- 190°C	More powerful acidsty then bitter
<b>City Roast</b> medium- medium roast	12 Mn	180°C- 190°C	Standart taste. An optimal taste flovor from New York city.
<b>Full City Roast</b> Medium- Dark Roast	12 Mn	180°C- 190°C	More Powerfull bitter then acidity. Like ice tea ...
<b>French Roast</b> Dark Roast	12 Mn	180°C- 190°C	Powerfull, bitter, reach and uniqe taste. French Style, Europe Coffee, iced coffee

Table 2

## If your machine does not start up

PROBLEM	Possible Reasons	Possible Solutions
Friction Sound coming from	Drum adjustment needed	Adjust the drum
	Bearing needs to be greased	Grease the bearings
		KLAVUZDAKİ KAZAN AYARLAMA KISMINA BAKINIZ.
Green Beans coming out of drum	Drum adjustment needed	Adjust the drum. Please refer to the related section of the user manual.
Roasted beans in different colors	Roasting system may not be applied well	2 minutes before getting the beans out, turn of the burner and go on roasting.
	Different type of green coffee inside the beans	<ul style="list-style-type: none"> <li>Roast different types seperately</li> </ul>
Roasting time is too long	Green Coffee inlet hopper left open	Cloese the inlet hopper
	Voltage is low	Ensure the enough voltage
	Exhaust Valfe adjustment needed	Adjust the exhaust air valve
	Exhaust fan is dirty and blocked	Clean the exhaust fan
	Chimney pipes are dirty and blocked	Clean inside the pipes
Mixer not turning.	Mixer bolts may have been loosen.	Screw well the bolts.
Roasted beans left inside the drum	Electricity was cut of and the machine is in warning position.	Turn the machine to "normal" from the warning
	Failure or problem of the electricity of the machines	Check the electrical system
Drum Motor not turning	Drum motor on failure or warning position	Check the voltage If the contacter and the thermic is off turn it to on position.
Exhaust motor not turning	Exhaust motor on failure or warning position.	If still does not work please call the technical service.
Mixer motor nor turning	Mixer motor on failure or warning position	
	Low Voltage problem	
Chaff Collector gate burnt	Chaff collector and pipes were not cleaned on time	Clean inside the chaff collector every 6 roasting
Cooling time for roasted beans is long	Sieves of the cooling tray is dirty.	Clean the sieves of the cooling tray
	Exhaust fan is dirty	Clean the exhaust fan
	Chimney pipes are dirty	Clean the chimney pipes
Ignitor does not start	Because of two regülater usage	Use only one regulator.
	Insufficient capacity of the regülatör.	Use the suitable regulator.
	Low gas pressure	Ensure pressure of 30 mbar.
	Gas tank is about to finish	Check the gas pressure

	Burner does not give flame	Check the electric connection & system of the machine
	Burner does not give flame	Push the reset button if there is any
	The nozzle of the ignitor can be blocked	Clean the nozzle and use a filter in the connection
	Wires of the ignitor can be damaged	Check the electric cable
	Gas filter can be blocked.	Clean the filter or replace
Burner turns off just after it starts	Two regulators can cause this problem	Use only one suitable nozzle
	Gas pressure can be low	Gas pressure should be 30 mbar.
	Ground connection is not enough	Check the ground connection
	Tip of the ignitor can be oxidized.	Clean the tip of it.
	Connection problem of the ignitor	Check the connections
	Ignitor can be covered with dust	Clean it and use a filter if possible
	Ignitor cable can be damaged	Check the cables
	Gas filter can be blocked	Clean or replace it
Burner does not turn on easily	Two regulators can cause this problem	Use only one regulator.
	Capacity of the regulator can be low	Use a suitable regulator.
	Gas pressure can be low	Gas pressure should be 30 mbar
	Drum gate was left open	Close the drum gate
	Green bean inlet valve can be left open	Close that valve
	Gas needs to be adjusted	Adjust the gas
	Exhaust air flow is not adjusted well	Adjust the air flow of the exhaust.

Table 3

---

## 5- MAINTANANCE OF THE MACHINE

- Maintenance of the machine should be done at least once in a year. For this please call a technical service.
- While cleaning the surface of the machine, it should be turned off.
- Disconnect the electrical connection.
- When a cleaning is needed, a fabric can be used with a little alcohol. Please ensure that any health-threatening material should be avoided while cleaning such as diesel oil etc.. Even the surface of the machine should not be washed. Just use a wet fabric. Dry it very well.
- If you want to roast different products please make some cleaning in order to prevent any aroma, oil etc.. mixture.
- If the damaged parts are not changed with the originals from the Producer, there is no warranty issue any more.

### Periodical Maintenance

Chaff collector	:	Every 5 roasting
Sieve of the cooling tray	:	every 500 hours
Exhaust Fan	:	every 500 hours
Chimney connection	:	every 500 hours
Inside part of the exhaust fan	:	every 500 hours
Viewing window	:	every 500 hours
Temperature display	:	every 500 hours
Check the drum adjustment	:	every 30 days
Greasing the front and back part of the drum	:	every 120 days
Check the nozzle tips	:	every 30 days
Check the gas connections	:	every 30 days

Table 4

---

### Mixer safety adjustment;

In the middle of the mixer there is a safety system with clutch. This system works only when the mixer faces with an obstruction. It prevents any possible damage to the mixer motor. So even the motor goes on working mixer does not turn.

To re-set the safety system of the mixer:

1-Loosen the safety bold which is in the middle of the mixer.

1- Get this screw out and you will see the clutch bearing turning again.

3-Tighten the bold again.

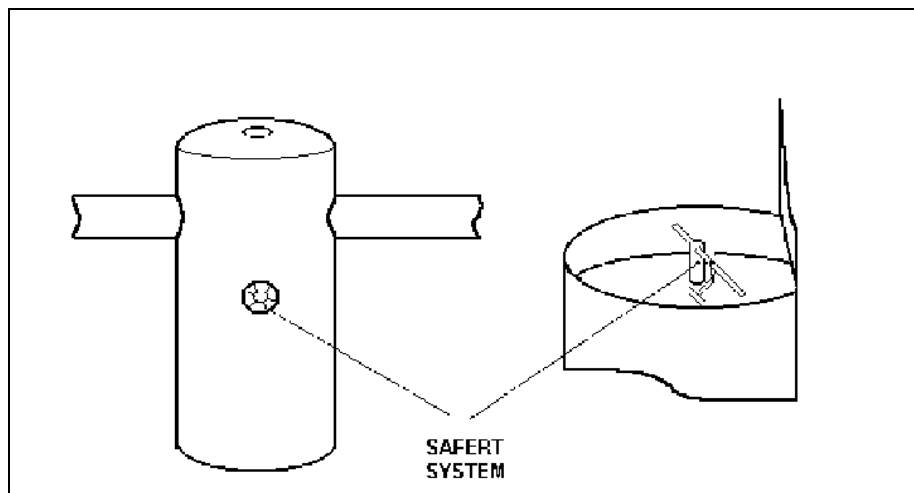


Figure 13



Figure 14

---

**To make drum adjustment;**

The seat system which is shown with number 1 is adjusted with the key which is shown with number 2. This adjustment should be done when the machine is heated enough. This temperature should be at least 150. To make the adjustment use the key, and loose it, then turn the main seat and make the adjustment. If your turn it clock-wise the gap would increase and vice versa. This gap should be 1 mm when the machine is hot.

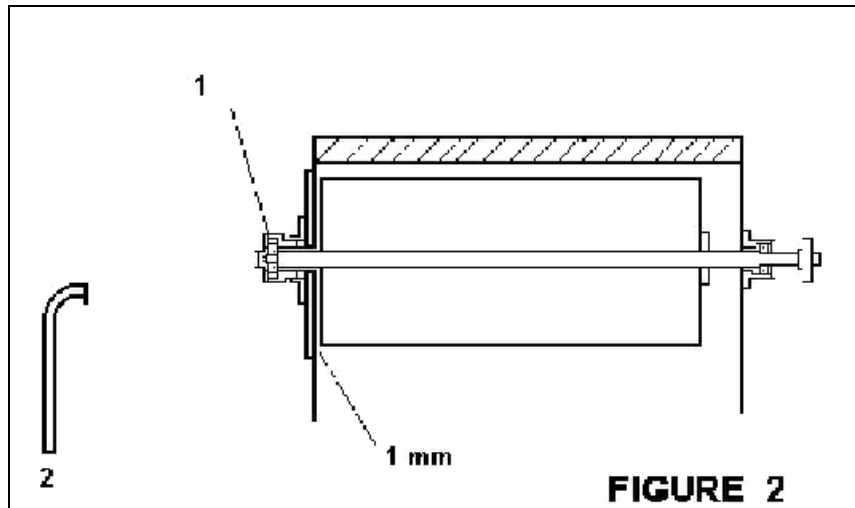


Figure 15



Figure 16

---

## Making The Gas Conversion And The Maintenance Of The Burners



Figure 17

First of all disconnect the gas connections.



Figure 18

Chaff collector would not let you to work freely. So remove the exhaust pipe of the Chaff collector.





Figure 19

Loosen the screws of the chaff collector and remove the chaff collector.



Figure 20

Remove the chrome plate which is located at the side of the roaster.



Figure 21

Remove the Cooper pipe of the ignitor carefully.



Figure 22

Remove the gas connection parts.



Figure 23

Remove the lower plate that the gas fitting is located.



Figure 24

Remove the nozzle from its location as seen above



Figure 25

Clean the burner with the help of a fabric and air.

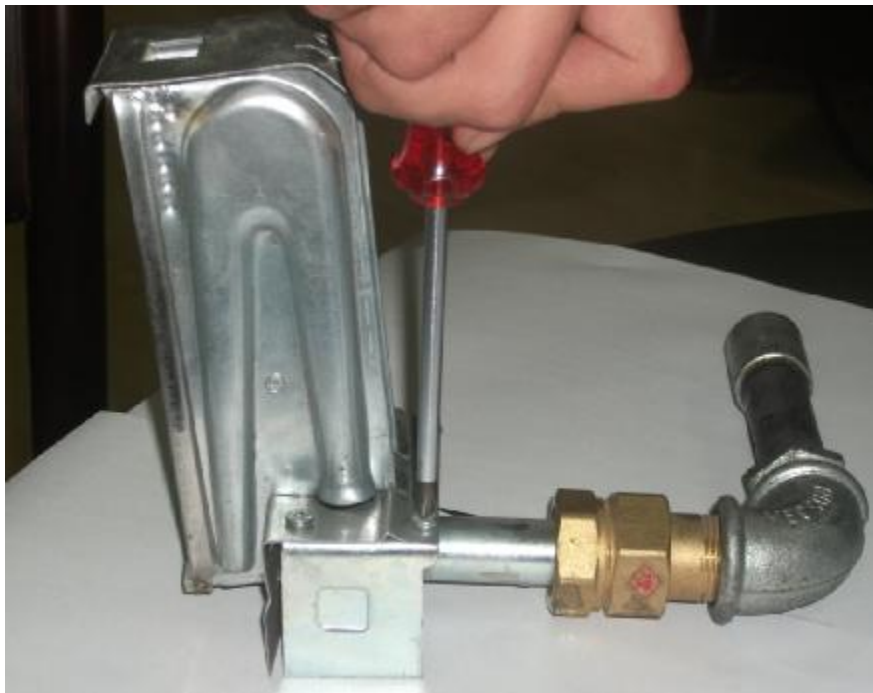


Figure 26

Remove the 4 units nut with the help of a Phillips screwdriver.

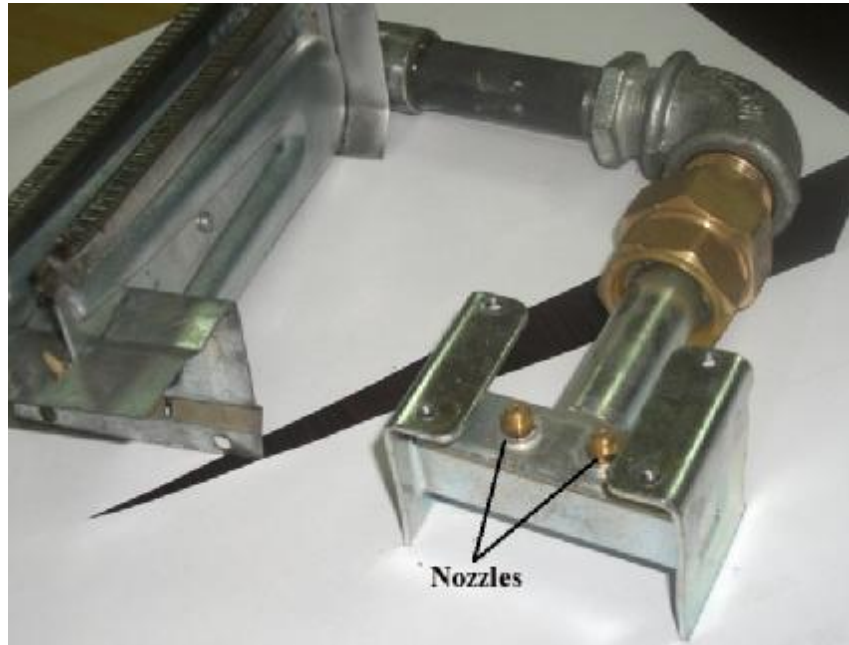


Figure 27  
Nozzles



Figure 28  
Remove the nozzles with the help of Hex socket number 7.



Figure 29

For replacing a new nozzle reverse the process.

## **6- DISPOSAL OF THE MACHINE**

The machine that you have purchased will serve you for long years if you take care of it. But like any of the material it has a life time. When the life time of the machine ends you can make a good usage of it and make a benefit to the Country Economy, Please contact with Recycling Companies.

---

## 7- SPARE PART LIST

Spare parts are available from the reseller or from the authorised agent or from the Toper Factory. To order a spare unit you will just need to tell the part number and model name. Some of the parts can be replaced by your own without presence of an expert. This parts will be delivered to you with installation guide.

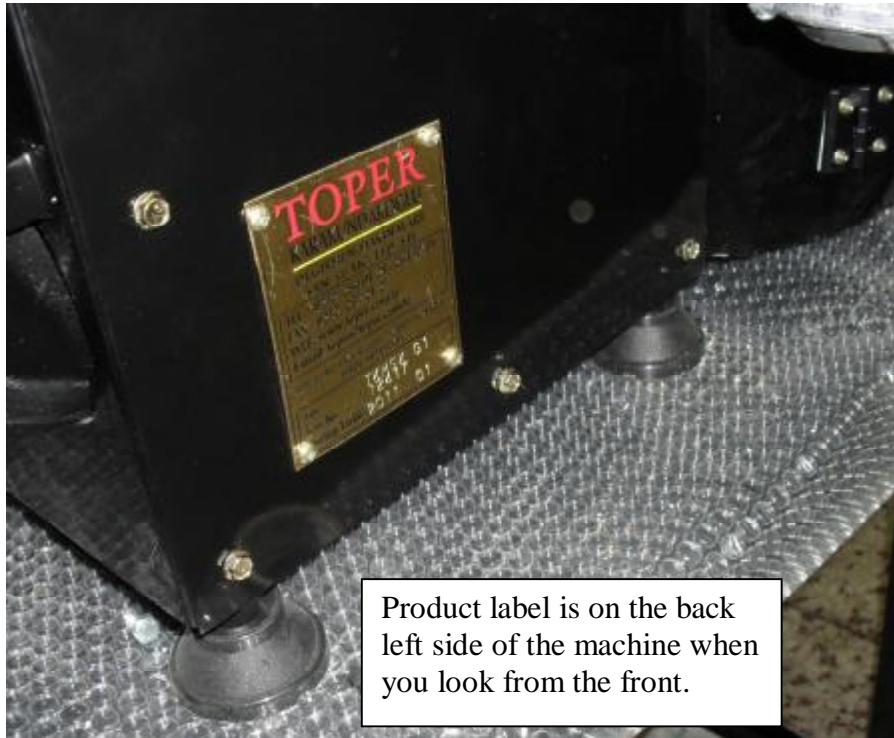


Figure 30

<b>Warranty Certificate</b>	
<b>TOPER</b>	
<b>KARAKUNDAKOĞLU DEĞ. MAK. SAN. VE TİC. LTD. ŞTİ.</b>	
Warranty Conditions:	
1. WARRANTY PERIOD IS ONE (1) YEAR STARTING FROM THE INVOICE DATE.	
2. WARRANTY COVERS DEFECTED MACHINE AND PART PRODUCTION.	
3. WARRANTY DOES NOT COVER THE DEFECTS AND DAMAGES THAT OCCUR DURING THE TRANSPORTATION, WRONG USAGE OF THE MACHINE, DEFECTS THAT OCCURS BECAUSE OF INSUFFICIENT ELECTRIC CONNECTIONS.	
4. ANY FIXING OR PART REPLACING NOT DONE BY THE AUTHORISED SERVICE MAKES THE WARRANTY INVALID..	
5. ANYD MODIFICATION & ALTERATION THAT IS DONE WITHOUT THE KNOWLEDGE AND PERMISSION OF THE MANUFACTURER MAKES THE WARRANTY INVALID.	
6. TOPER (MANUFACTURER) DECIDES THE PLACE FOR FIXING THE UNIT.	
7. WARRANTY PRICE CANNOT EXCEED THE PRICE OF THE MACHINE..	
8. SERVICE PRICE, SPARE PARTS ARE ALL UNDER WARRANTY.	
9- THE DAYS THAT PASS DURING THE SERVICE ARE ADDED TO THE WARRANTY PERIOD.	
MODEL	: TKMSX 1 ( CAFEMINO )
PURCHASER NAME AND ADDRESS	:
INVOICE DATE & NUMBER	:
CHASE / SERIAL NUMBER	:



---

# CONTACT FOR THE SERVICE:

## TOPER

KARAKUNDAKOĐLU DEĐİRMEN

SAN. VE TİC. LTD. ŐTİ

5911 SOKAK NO: 1 KARABAĐLAR İZMİR TÜRKİYE

TEL : + 90.232.254 01 21

FAX: + 90.232.237 21 27

[www.toper.com](http://www.toper.com)