



**TKMSX 1 CAFEMINO ELECTRIC COFFEE  
ROASTING MACHINE**

**USER MANUAL**

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**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: 21.05 2011



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## 1. DEFINITION OF THE MACHINE AND SPECIFICATIONS

### General View and Definitions

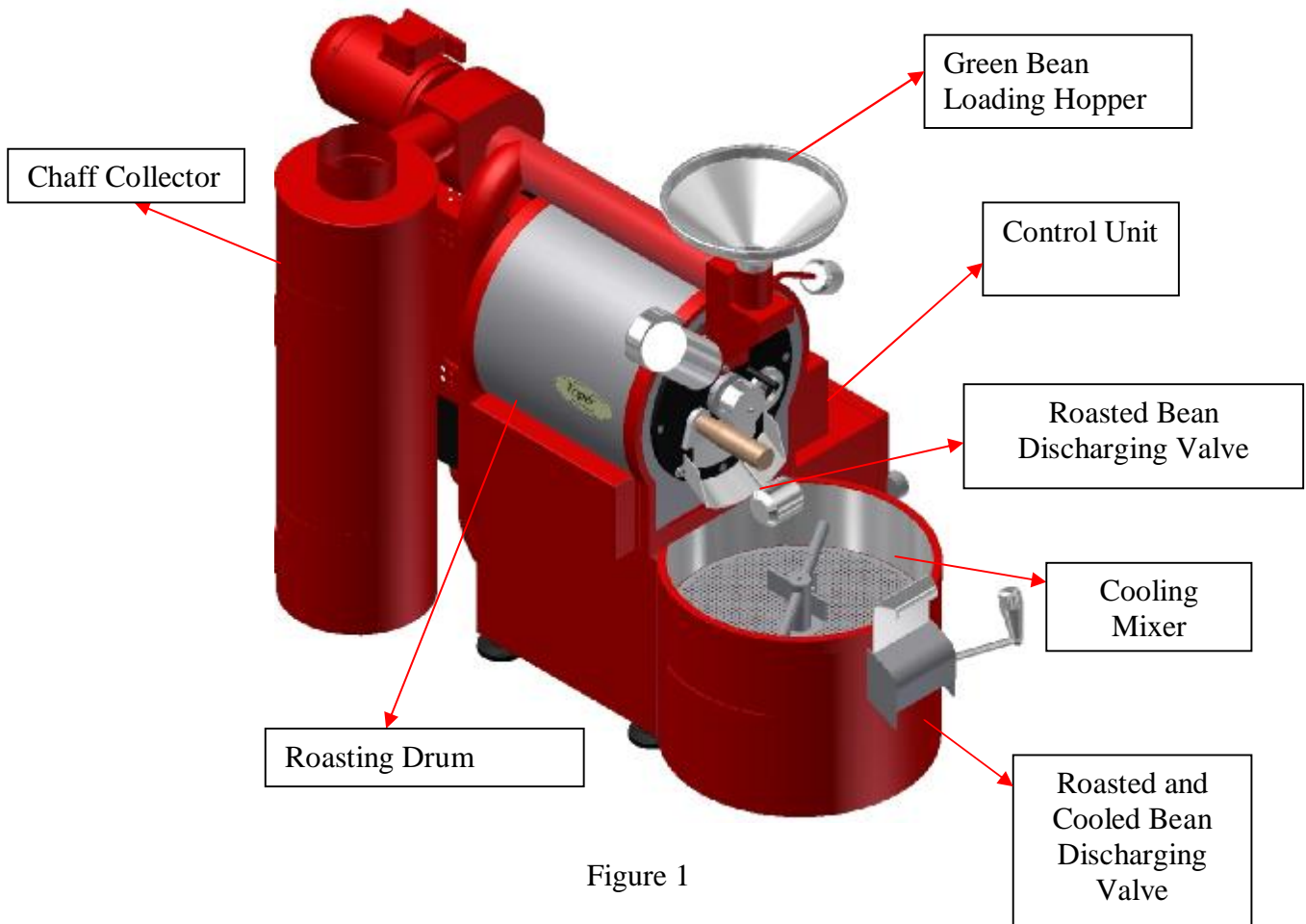


Figure 1

### 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.

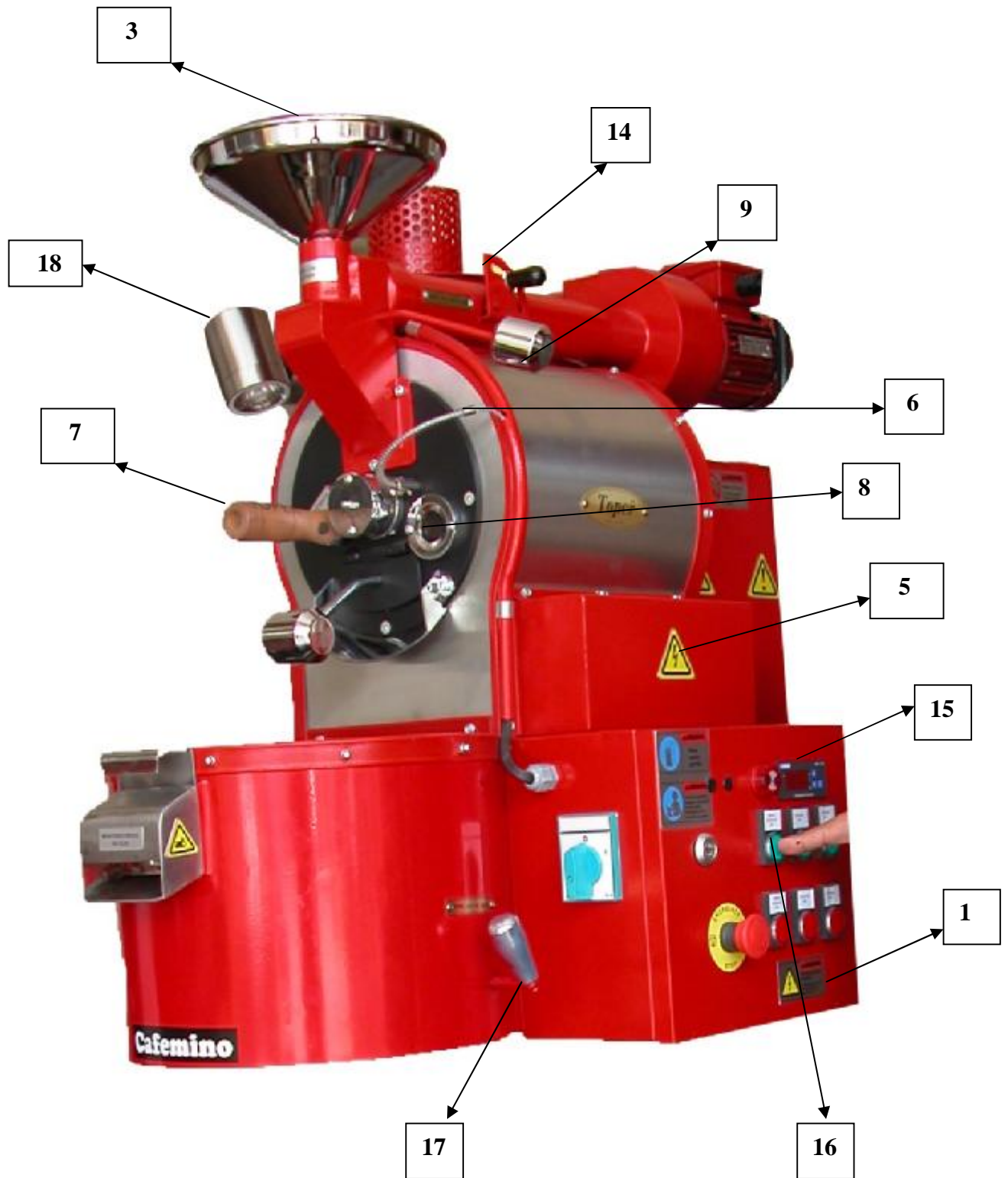


Figure 2



Figure 3

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## 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

TYPE	TKMSX- 1E ( Cafemino)
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	16.500 BTU ( 4.800 kw )
Heating Source	Elektrik
Voltage	Options: (100/110/208/220/380 Volt, 50-60 HZ )
Roasting Time	10 minutes for Middle Roast 15 minutes for Dark Roast

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.

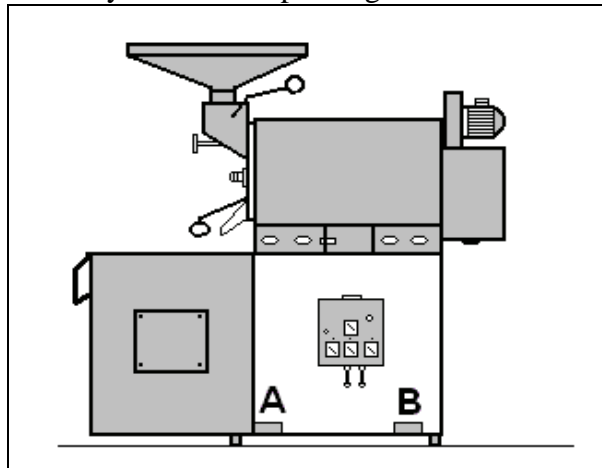


Figure 4

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



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### **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



Figure 5

- If the ground connection is insufficient, please make ground connection on the spot that is shown on the panel as can be seen in the above Picture.

### **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.

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### **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.
- Total power of the machine is 5500 W. So it is required that electrical connections of the building should be suitable for this power.
- Also the distance between the electrical panel which is located at the entrance of the building and the machine should be taken into consideration as it may cause some voltage loss. The diameter of the cable should be at least 4mm<sup>2</sup>.
- Device should be connected 32 Amper fuse.
- When the device is operating do not turn on any machine at the same time if it is bigger than 1000 watt and if they are using the same fuse.
- Responsibility of your building's electrical installations belongs to customer.

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## Mounting the Parts

Toper 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.

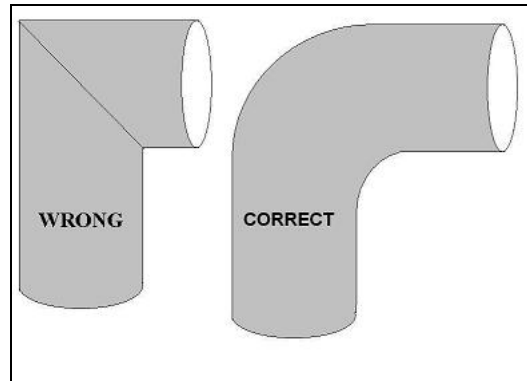


Figure 6

Toper 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.

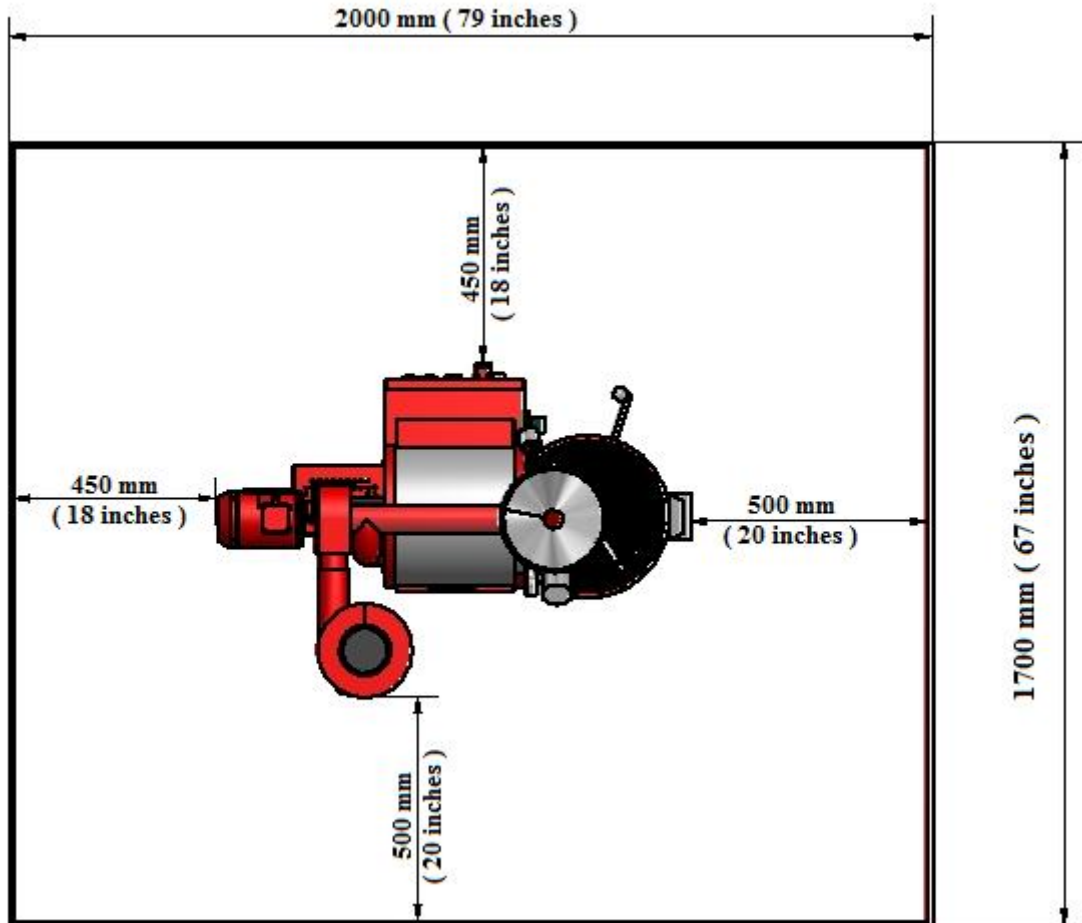


Figure 8

### 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

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#### **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. But don't forget sacks yarn in green coffee.
- 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.

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**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.

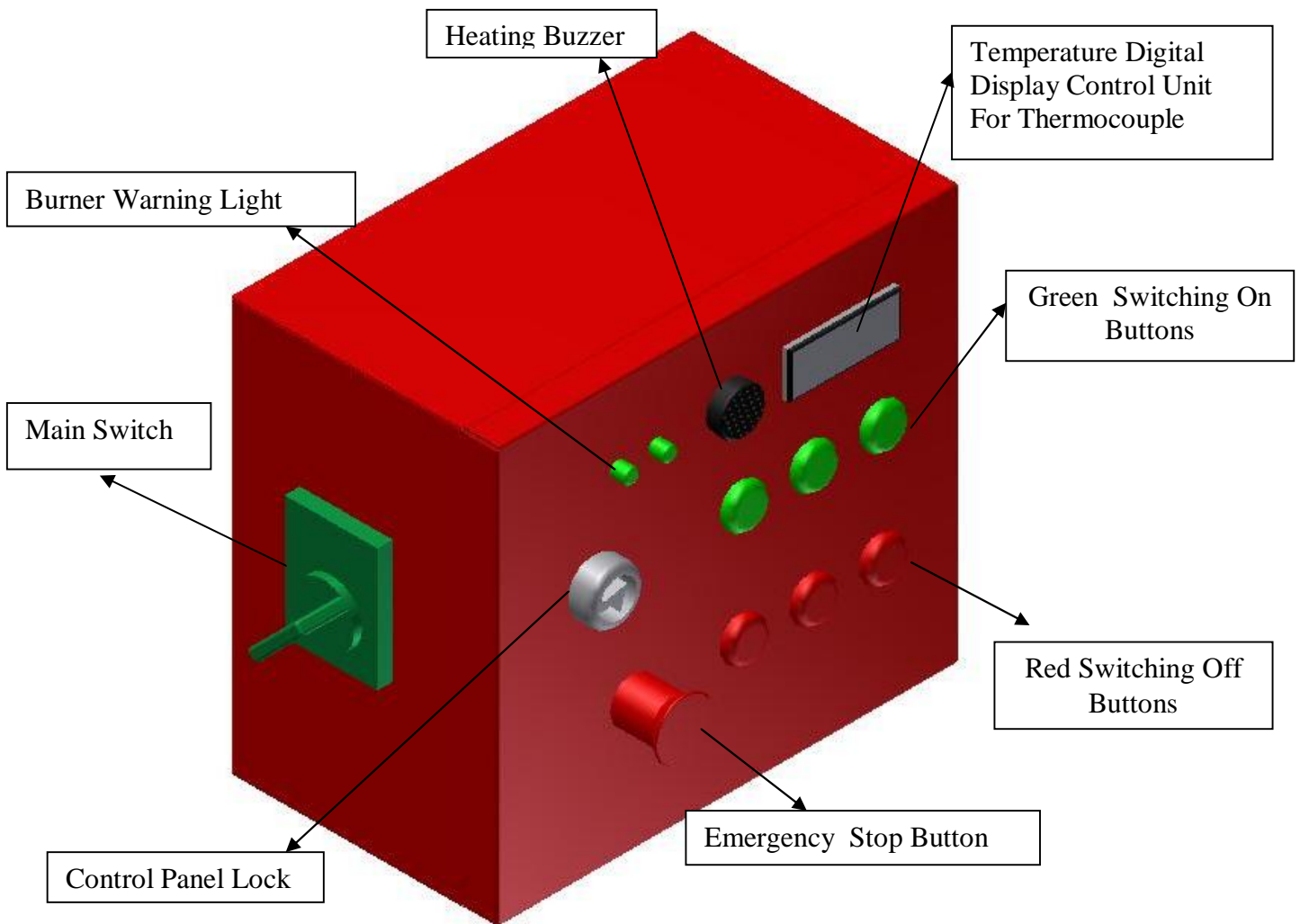


Figure 10

### 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.



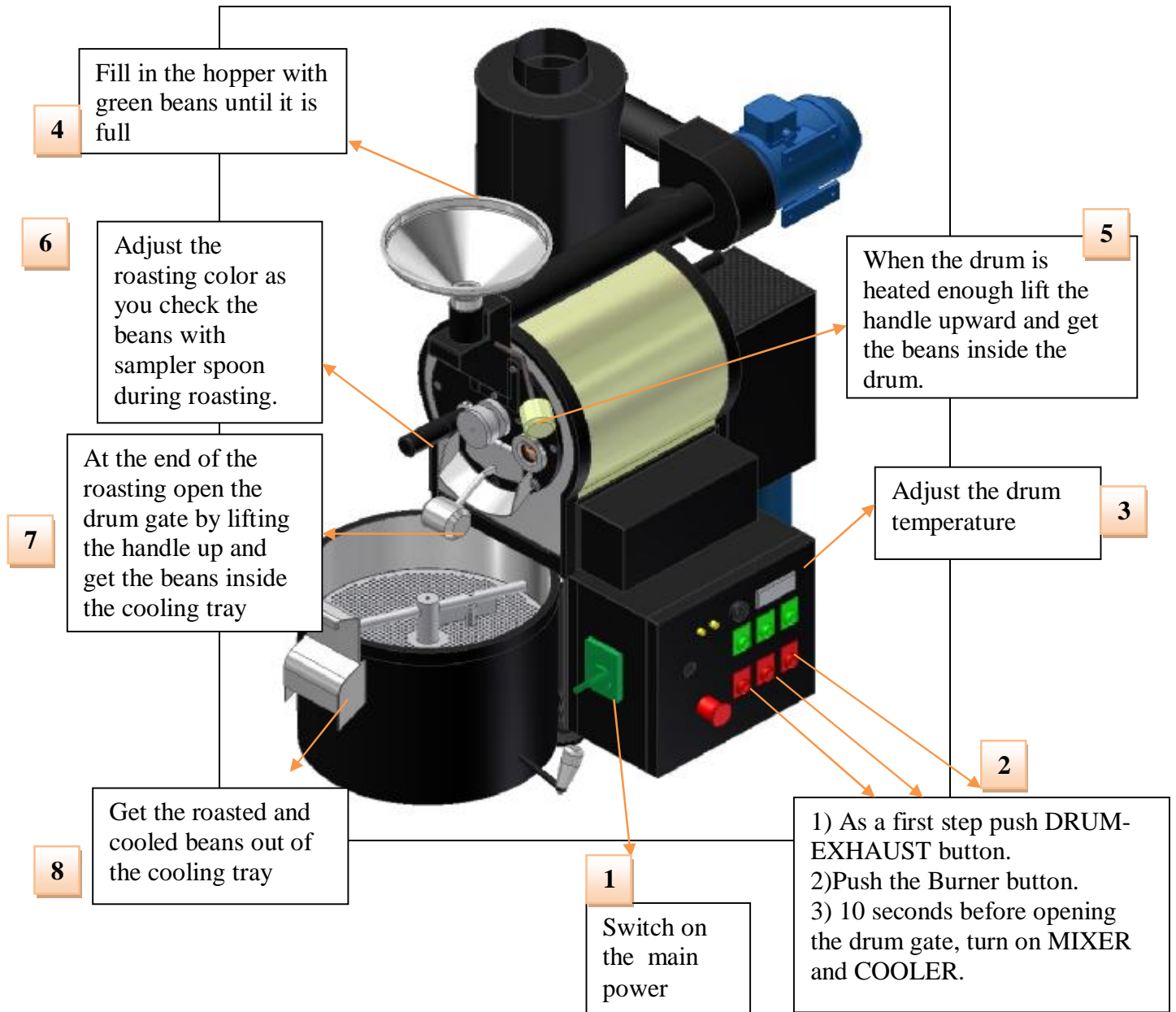


Figure 11



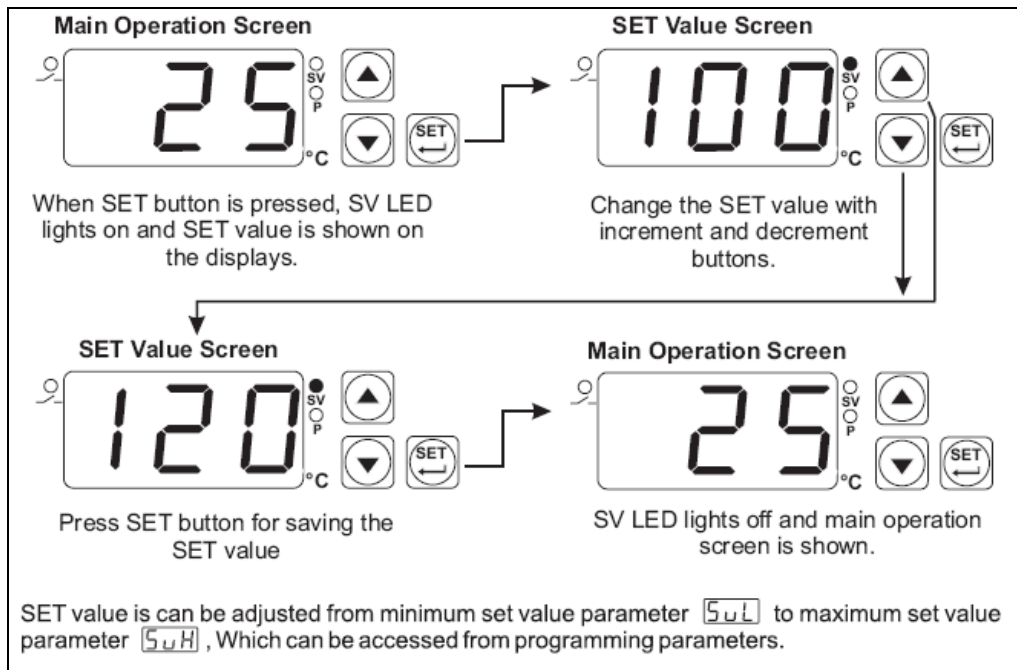


Figure 12  
Adjusting temperature from the control unit.

### Coffee Roasting Values

Roasting Levels	Time	Temperature	Specification
<b>Light roasting</b> Lightest roasting ( Table 3, figure 4)	10 Mn	180°C- 190°C	High acidity, Light Brown color and little taste
<b>Cinnamon roast</b> Light roast ( Table 3, figure 7)	11 Mn	180°C- 190°C	Partial acidity,Cinnamon color, American Type, Turkish Coffee
<b>Medium roasting</b> Light dark roasting ( Table 3, figure 8)	12 Mn	180°C- 190°C	Acid and heavy taste, nut color, American type
<b>High roast</b> Light dark roasting ( Table 3, figure 10)	13 Mn	180°C- 190°C	More powerful acidity then bitter
<b>City roasting</b> Medium-medium ( Table 3, figure 12)	14 Mn	180°C- 190°C	Standart taste. An optimal taste flovor from New York city.
<b>Full city roast</b> Medium Dark roasting ( Table 3, figure 14)	14 Mn	180°C- 190°C	More Powerfull bitter then acidity. Like ice tea ...
<b>French roast</b> Dark roasting ( Table 3, figure 16)	15 Mn	180°C- 190°C	Powerfull, bitter, reach and uniqe taste. French Style, Europe Coffee, iced coffee

Table 2



Table 3

Note: Values in this table are tested in current ambient conditions and by using Brazilia Riominas coffee.

**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. <ul style="list-style-type: none"> <li>• Roast different types seperately</li> </ul>
	Different type of green coffee inside the beans	
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
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Drum Motor not turning	Drum motor on failure or warning position	Check the voltage If the contactor and the thermic is off turn it to on position. If still does not work please call the technical service.
Exhaust motor not turning	Exhaust motor on failure or warning position.	
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
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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

Table 4

## 5- MAINTANANCE OF THE MACHINE

- Maintanance 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.

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### Periodical Maintenance

Chaff Collector	: every 5 roasting
Cooling tray	: every 500 hours
Exhaust Fan	: every 500 hours
Sampler Window	: every 500 hours
Cooling tray chaffcollector	: every 30 hours
Check burner	: every 30 hours
Check the drum adjustment	: every 30 hours
Grease the front and back side of the drum	: every 120 days

### Cleaning the Chaff Collector:



Figure 13

To clean the chaff collector, open the handle under it As soon as you open it you will see the chaffs falling downIt would be to your benefit to use a bag to collect the dust / Chaff.

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## Cleaning of Cooling Tray

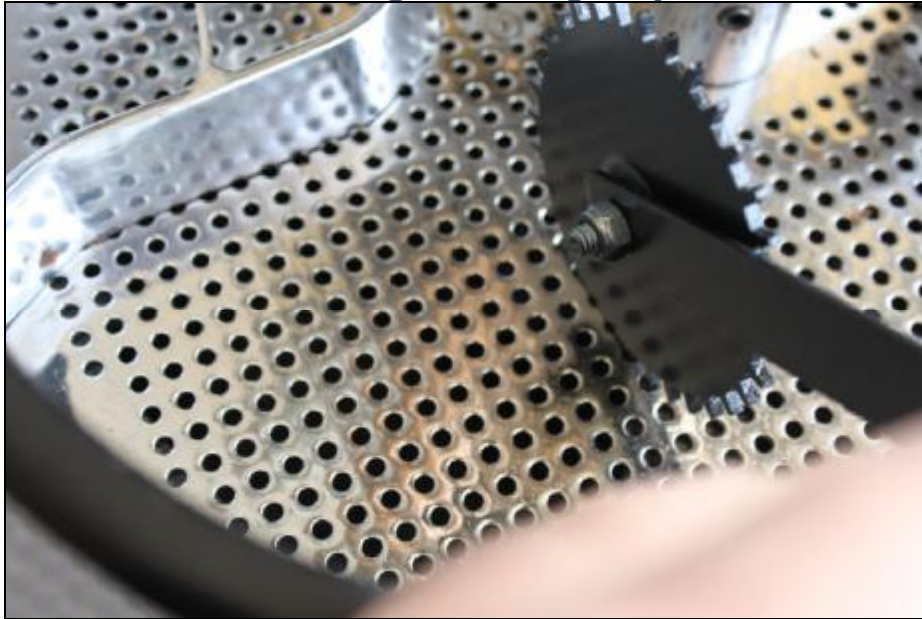


Figure 14

Use the special cleaning tool that has been sent with the machine, place it into the holes and move it back and forth thus you will have the cooling tray and holes cleaned up.

## Cleaning the exhaust fan



Figure 15

Remove the bolts holding the engine to the exhaust hood with the help of the key number 10



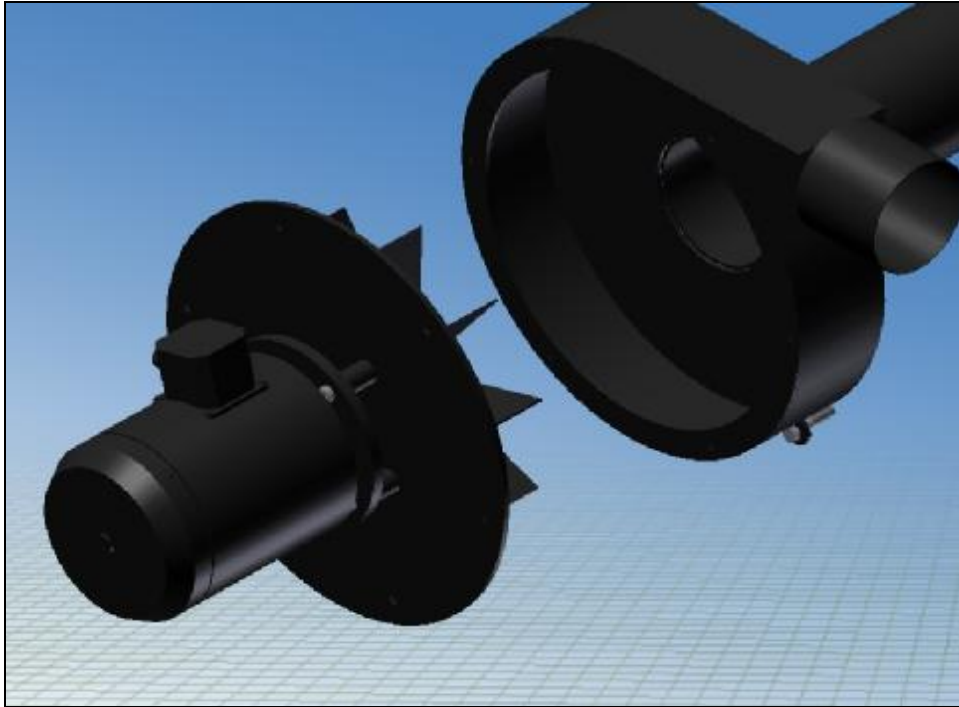


Figure 16

Remove and clean all the internal parts of the fan as shown in the figure.

### Sampling Window Cleaning



Figure 17

Remove the screws holding the Sampling window by using number 3 Allen Key.



Figure 18

Clean the sampling window that you have taken out with a cloth

### **Cleaning of Cooling Tray Dust Collector**



Figure 19

Open the door of the cooling tray pan and clean the dusts and chaffs that have been accumulating with the help of a loth or vacuum cleaner.

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## Drum Adjustment

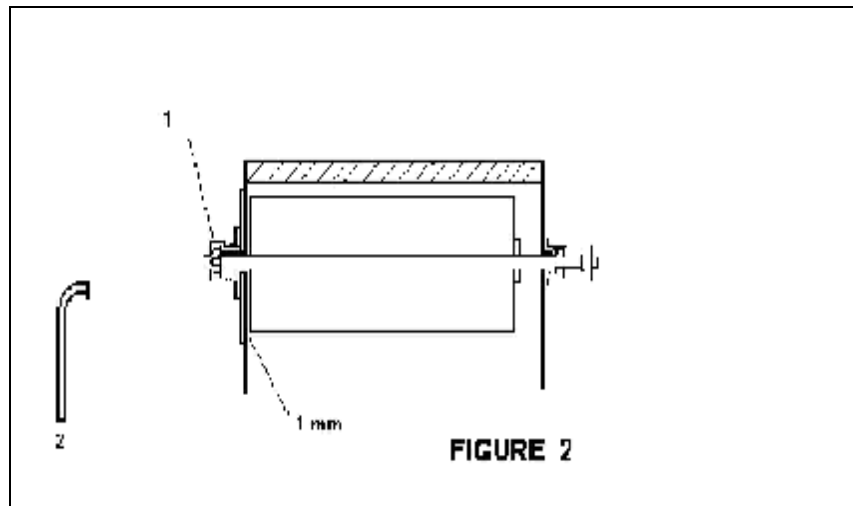


Figure 20

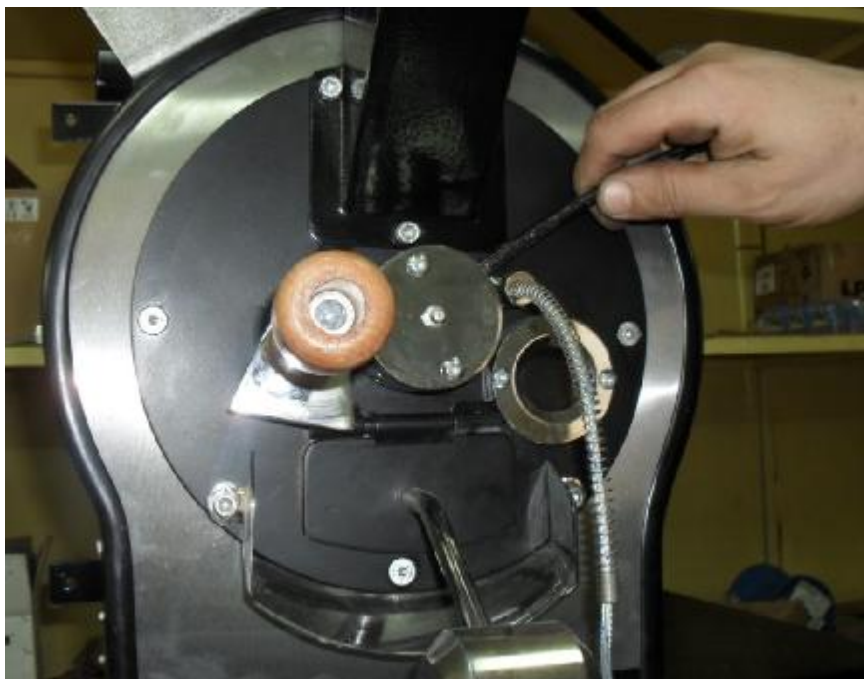


Figure 21

Bearings that is show with number 1 is adjusted with the key that is shown by number 2 This Adjustment should be done while the machine is warm. C. This temperature must be at least 150. To adjustt the drum, loosen counter nut with a suitable key. Then, make the adjustment by turning the main bearing in the same style  
If you rotate clockwise gap increases. If you turn the other way the gap is reduced. This gap range should be 1 mm when the machine ishot.



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## Lubrication of the front and the rear part of the Drum

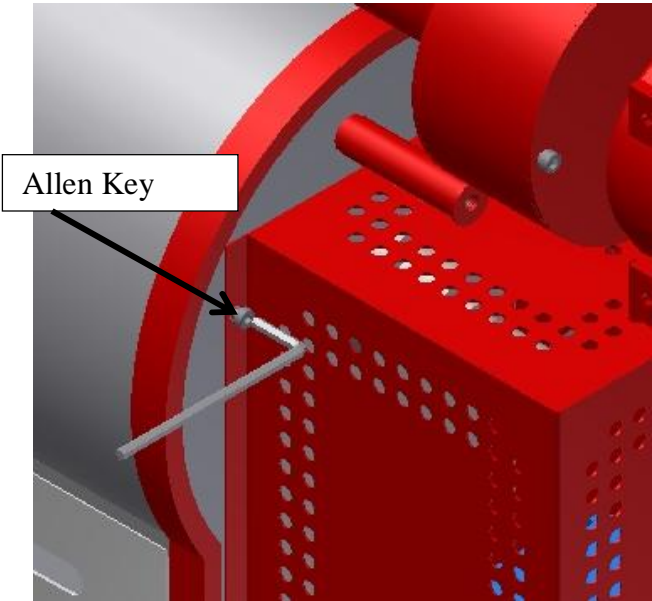


Figure 22 In order to lubricate the drum back bearing, please remove the motor housing by using Allan Key.Lubricate the point as shown in the figure with the oil pump.  
Figure 23  
**Note:** Fort his aplication please use Mobiltemp SHC 460 Special grease oil or like the sama speficitaions.



Figure 24  
The front of the drum adjustment cover should be lubricated as well with the oil pump

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## 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.

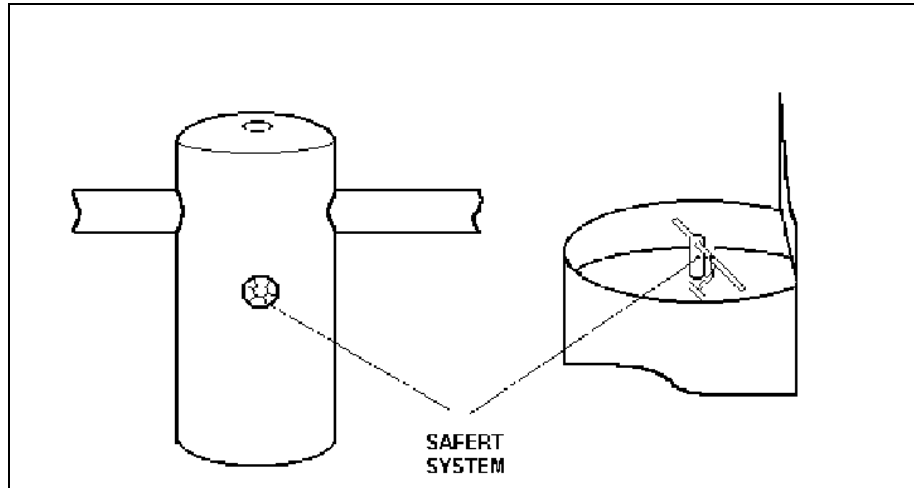


Figure 25



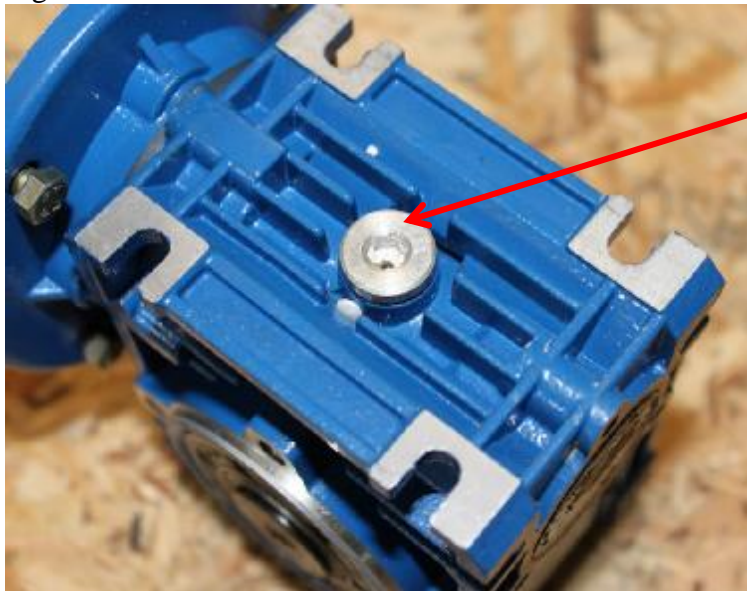
Figure 26

## Lubricating of Reducer










Drum reducer oil

Figure 27



Mixer reducer oil plugin

Figure 28

Yag Cinsi Lubricant Art des Schmierstoffes	Kullanım Sıcaklığı Usage Temperature Gebrauchstemperatur	ISO Viskozite Sınıfı ISO Viscosity Class Viskozitäts Klasse ISO							
Sentetik Yağlar Synthetic Oil Synthetisch Öl	-25 ... +140	ISO VG 320	Deqol GS 320	Energyn 80-XP320	Glycolube 320	Synthese D 320 EP	Gylgoyle HE 320		Alphasyn PG 320

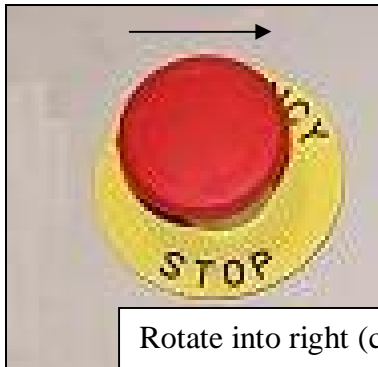
Tablo 6 ( Lubricating Table )

Lubricate the above shown lubrication points with the suitable grease / oil as shown in the table.

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## 6- THINGS TO DO IN EMERGENCIES

### Using Emergency Stop button



Rotate into right (clock wise )

Figure 29



Figure 30

In order to avoid undesired situations during the usage, stop all process by pressing the Emergency Stop button which is on the control panel. In order to re-activate the machine (to change it normal position) turn the button clock wise.



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## 7- 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.

## 8- 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.

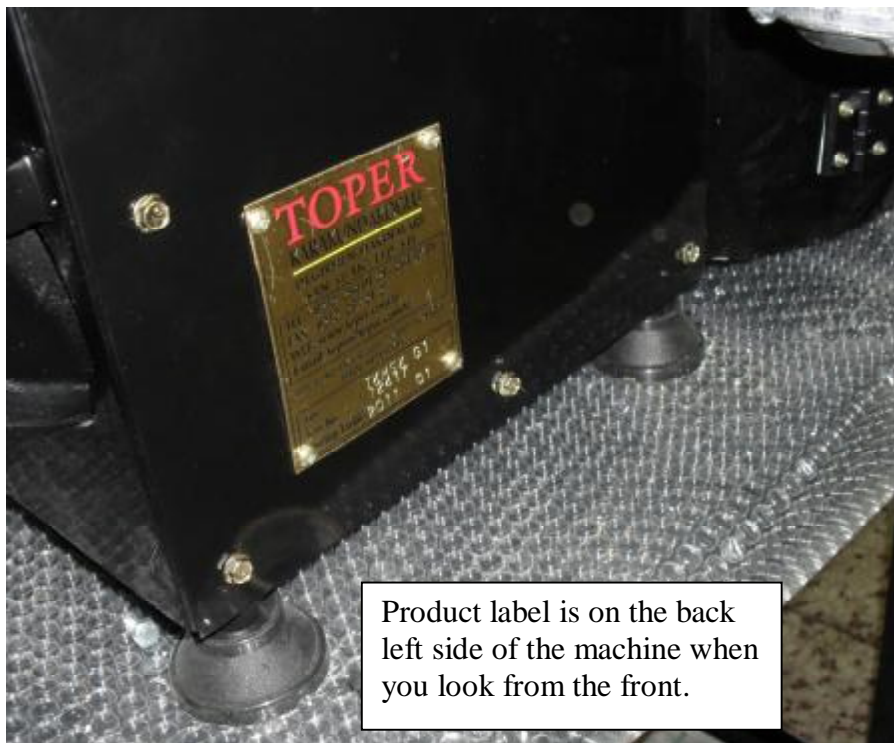


Figure 31

<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	: ( Please look at The Picture 31 )

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# CONTACT FOR THE SERVICE:

## TOPER

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