First steps



HOW YOUR ROASTING DAY WORKS

PREPARATION

- Have the green coffee beans ready
- Switch on the machine, select a recipe, weigh the green coffee beans and fill them in
- Start the roast via the touchscreen

ROASTING

- 9-15 min per batch
- Follow the roast live in the Mikafi Portal, or use the time for customers and other tasks

AFTER ROASTING

- Remove the beans from the bean cooling bin
- Fill them into a ventilated container or a bag with a one-way aroma valve → let degas for 7–10 days, then use or sell
- Start the next roast

AFTER CLOSING TIME

- Let the roaster cool down completely and switch it off
- Clean it according to the Operator Manual
- Call it a day, and look forward to your next roast

WHAT YOU NEED FOR ROASTING

TOOLS

- Scoop: for taking green coffee beans out of the container
- Measuring cup (5 L capacity): for filling the water tank once and for dosing the green coffee beans
- Digital scale: for weighing the green coffee beans (800 g–1.2 kg)
- Vacuum cleaner: for removing the chaff during cleanining
- Device (mobile, tablet, laptop): for operating the Mikafi Portal
- Additionally: fire extinguisher

HOW TO STORE YOUR (GREEN) BEANS

GREEN BEANS

- Plastic containers or jute sacks for green coffee beans: not completely airtight, as the beans need to breathe, and free of foreign objects
- Storage: do not store beans too dry or too humid, target humidity in the storage room 50–70%

ROASTED BEANS

- Container with ventilation holes for roasted beans (opening Ø 200 mm) or stand-up pouches with a one-way aroma valve
- Store in a cool, dark, dry place
- Use (or sell) within 1 to 4 months of the roast date