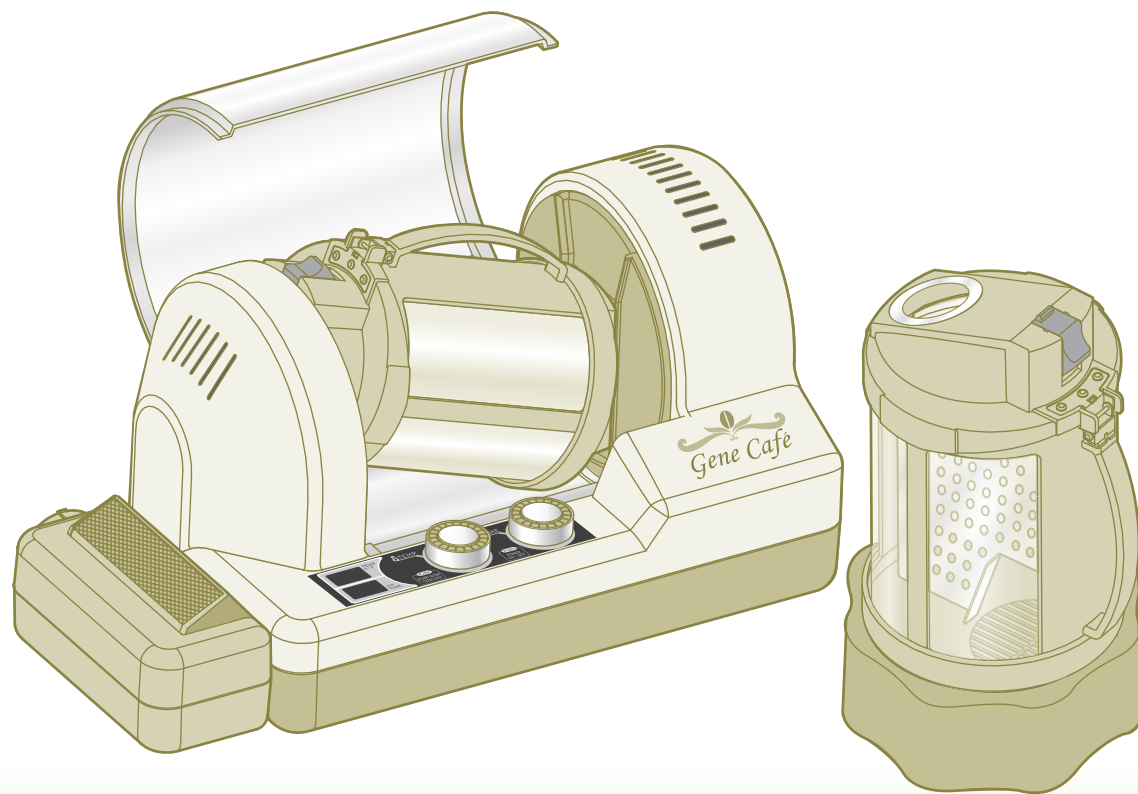


Gene Café

Owner's Manual



COFFEE BEAN ROASTER
CBR-101
INNOVATIVE OFF-AXIS ROTATION

- To use Gene Café longer without troubles, read this manual carefully
- This manual also contains Warranty, so you should not throw it away



Warranty

Product Name : *Gene Café*
Model Name : CBR-101
Date of Purchase : _____ (mm/dd/yyyy)
Customer name : _____
Dealer : _____

Gene Café

A / S Service ► <http://www.genecafe.com>
Visit "customer satisfaction" of our homepage.

- Customer rewards & compensation regulations are subject to the Customer Protection Act.
- This Warranty is very useful when your roaster requires repairs, so for convenient A/S service.
- Do not throw it away and keep it well with this manual. Note that this Warranty is not reissued.
- Warranty Period : 1 year from the purchasing date.

Genesis

#264-9, Jangan-Ri, Jangan-Myun, Hwasung-Si, Kyungki-Do, Korea

TEL : 82-31-358-0180~7 FAX : 82-31-358-0189

<http://www.genecafe.com>



1. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the follow;

1. Read All instructions.
2. Do not touch hot surfaces. Do not touch knob and surface during the roasting.
3. Do not touch or operate during the roasting, it will be automatically stopped if any problem or burnt chaffs.
4. Turn on the ventilation fan during the roasting.
5. To protect against risk of electrical shock, do not immerse cord, plug or roaster in water or other liquid.
6. Close supervision is necessary when roaster is used by or near children.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, or moving roaster.
8. Do not operate roaster with a damaged cord or plug or after roaster malfunctions or has been dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
9. The use of accessory attachments not recommended by the roaster manufacturer may cause injuries.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.

1. IMPORTANT SAFEGUARDS



12. Do not use outdoors.
13. Do not use roaster for other than intended use.
14. Oversized foods, metal foil packages, or utensils must not be inserted in a roaster as may involve a risk of fire or electric shock.
15. A fire may occur if roaster is covered or touching flammable material, including curtains, draperies, wall, and the like, when in operation.
16. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
17. Do not attempt to dislodge food when roaster is plugged in.
18. Do not operate roaster while unattended.
19. Safeguard roaster from access to pets.
20. Do not clean with metal scouring pad. Pieces can break off pad and touch electrical parts resulting in risk of electrical shock.
21. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
22. Do not use appliance for other than intended use.
23. Save these Instructions.



- Before use, read the cautions described in p.15 ~ 17 to use this product safely and normally.
- This manual also contains the warranty card. Please keep it well.

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This roaster is designed as a household or commercial coffee roaster and incorporates the latest technology as acquired home and overseas patents. Genesis technology simplifies roasting procedure, which was complicate and required efforts, and will make you deep and rich taste and flavor of your desirable coffee.

Before using Gene Cafe, read this manual carefully and learn how to operate it, washing & maintenance and roasting instructions.

Warranty enclosed in this manual facilitates our A/S service at your request.

Do not throw away this manual and keep it well.

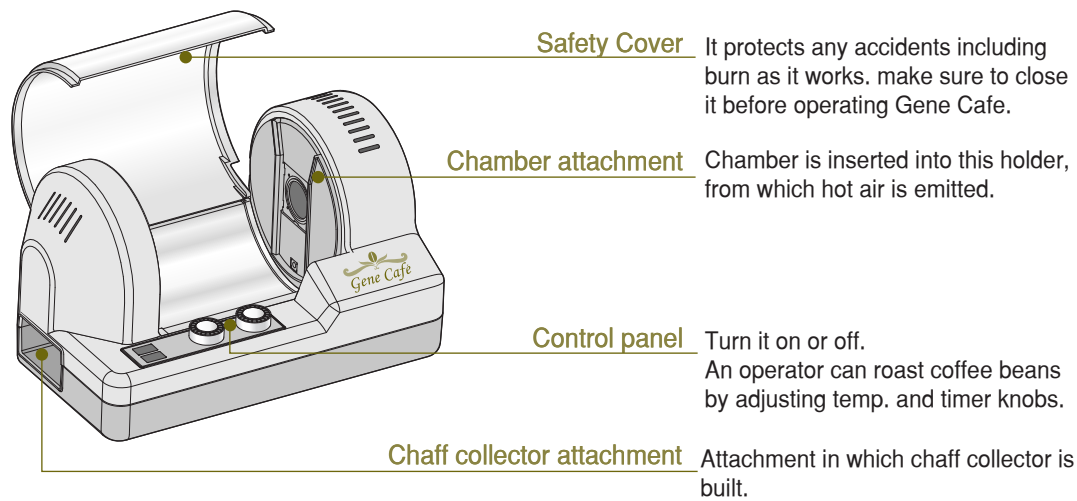
Thank you and enjoy it.

Specifications

Name		<i>Gene Cafe</i>
Mixing type		Vortex twisting
Cooling type		Ambient temp. forced ventilation (approx. 10min)
Heating type		Indirect hot air (0~23min)
Heatingrange		190°C~250°C / 374°F ~482°F _A
Temp. Control		(0~250°C/0~482°F) By an electronic thermostat
Heater cap.		1,200 ~ 1,400 Watt
Power supply		100V, 120V, 220V, 230V, 240V - 50/ 60Hz
Chamber	Material	Heat-resisting tempered glass tube(PYREX)
	Capacity	Max. 300g / 10.6oz
Power consump.		1,200 ~ 1,400 Watt
Noise		65dB
Dimensions		383X243X229 (mm) / 15X10X9 (inch)
Weight		5.5kg / 194oz
Color		Black
Optional parts		Chaff collector, Smoke eliminating filter, Cooler

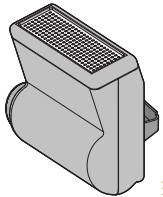
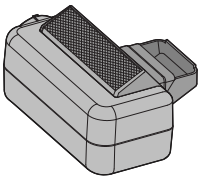
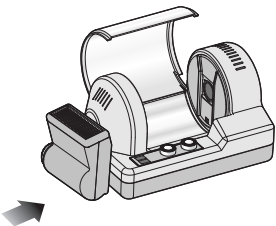
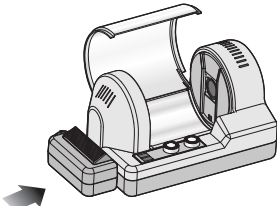
※ Design and specifications may vary without any prior notice for quality improvement.

Main Body

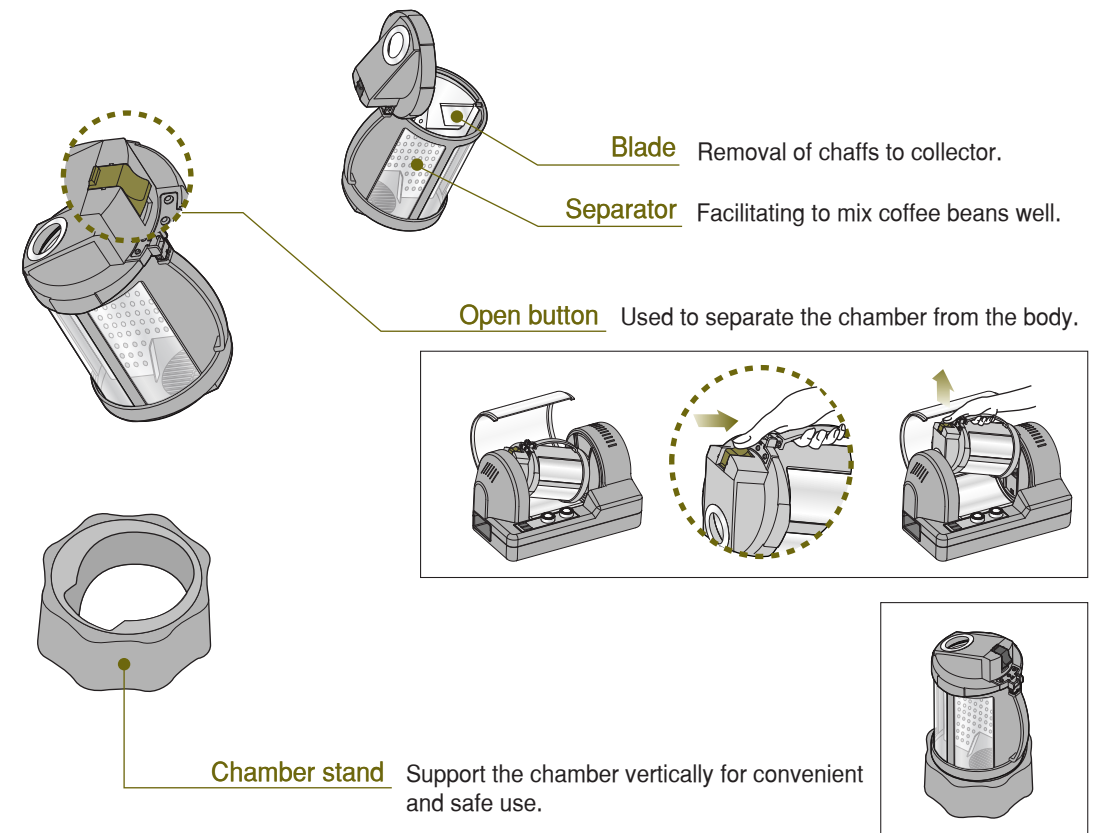


Chaff collector

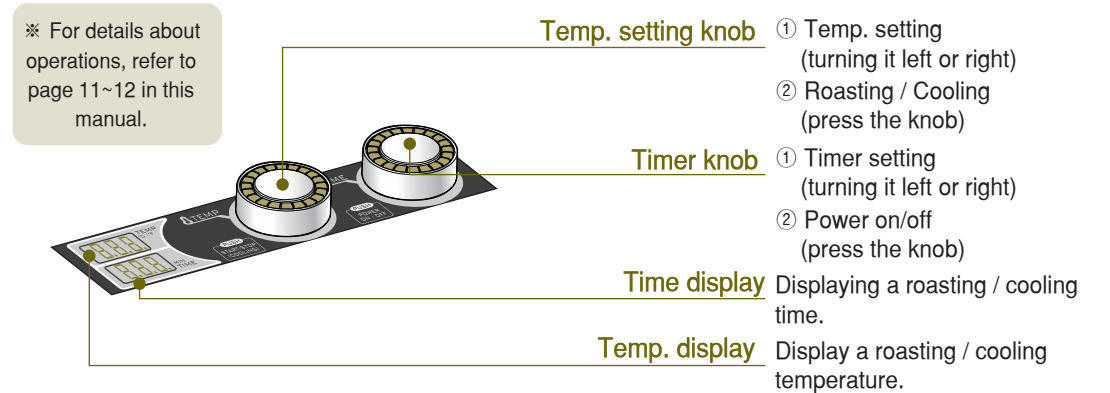
Chaff collector It collects chaff of coffee beans discharged when being roasted. It is recommended to use a large collector when large amount of coffee beans are roasted.

	Large	Medium
COLLECTOR	 ※ Option	
ASSEMBLY		

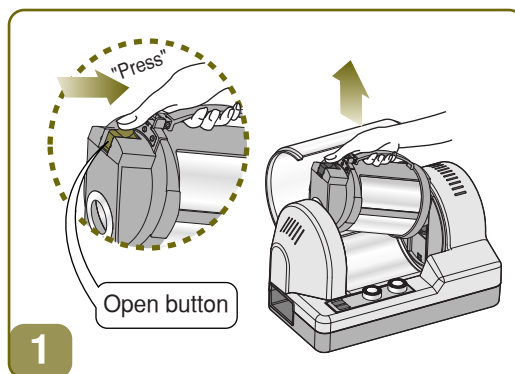
Chamber



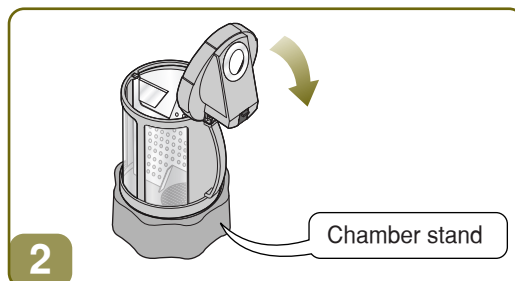
Control panel



1 Preparations before roasting

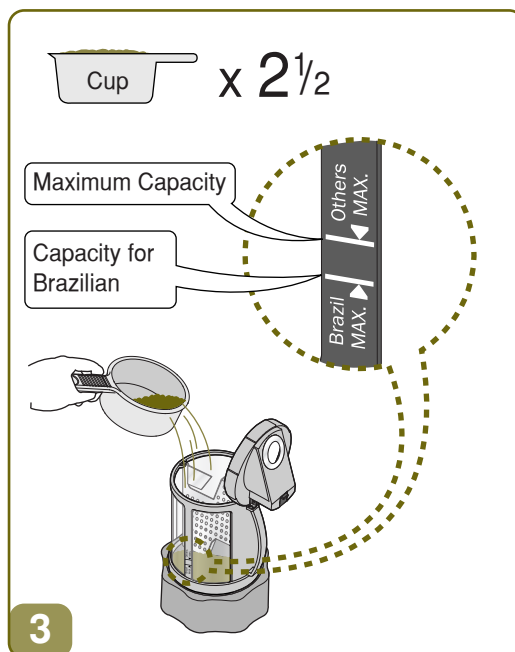


1. Open the safety cover, press open button with the chamber handle held and lift it up to separate it from the body.



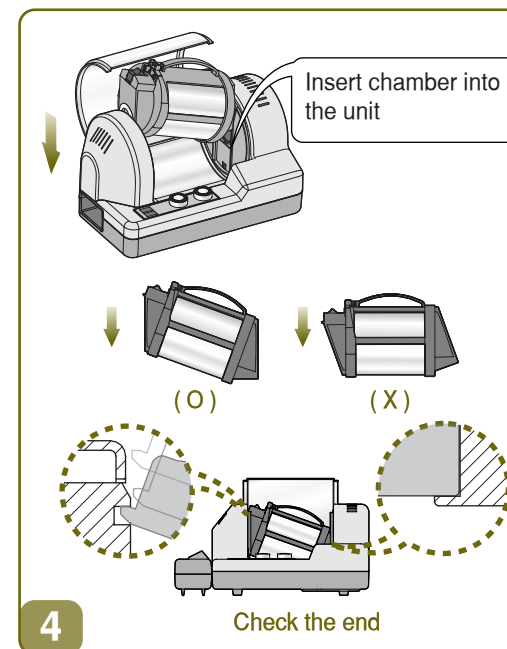
2. Place the chamber on the chamber stand gently and open the cover.

- Warning**
 - The chamber is inclined so it may fall over, damaging the chamber unless it is not held on the stand.
 - Carefully handle the separator because you may be cut by the sharp edges.



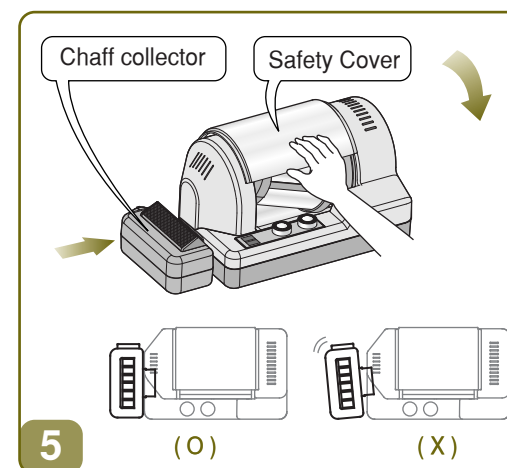
3. Insert raw coffee beans as much as you wish to roast into the chamber using measuring cup. A cup of amount measures 100g(3.5oz). To measure the amount of raw coffee bean, check the max. scale on a measuring cup or chamber.

- Warning**
 - Roasting it more than 300g(11oz) that is the maximum amount may cause uneven roasting or a fire, probably damaging the product. Make sure to keep the max roasting amount recommended.
 - Also, roasting raw coffee beans with impurities may cause a fire, so it is necessary to filter any impurities.



4. Close the chamber's cover, align the cover on the groove with it faced the left as shown in the figure and push it down until it sounds tick. Then, check whether attachment sill is tightly held by slightly lifting it up.

- Warning**
 - When assembling the chamber and the body, make sure that the cover faces the left.
 - Gene Cafe may not work or cause an accident unless the cover is completely closed or the chamber is held thoroughly.



5. For safety purpose, close the safety cover and attach chaff collector onto it.

- Warning**
 - Since it is so dangerous to touch a rotating chamber or insert any impurities in it during operation. Remember that Gene Cafe should be operated with the safety cover closed.
 - Since it may be also dangerous to operate it without the chamber, make sure to insert the chamber into the body.
 - During operation(roasting), the body and surroundings are very hot, dangerously resulting in a burn. For this, it is recommended that children or the elderly are controlled to access it and that an operator should be present throughout the operation.
 - Before operation, chaff collector should be prepared. Use the only collector specified by the manufacturer. Using other alternatives such as dishes or wired ones instead of the collector may cause a fire.

※ For safety purpose, make sure to understand the operations described and keep the followings.



Warning

- Maintain the chaff collector clean.
- Before inserting the chamber into the body, remove any impurities around the connections.
- Remove any obstacles that may interfere with the operation(rotation).
- Ventilation is to be secured because it emits smoke(operating range hood)
- Keep any inflammable substances clear around it and restrict the access of pets or children.
- To prepare a fire, fire extinguisher or other measures should be equipped.

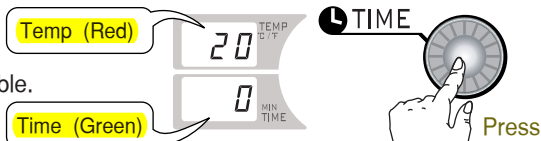
2 Power supply and timer setting

1. Check the rated voltage at the name plate of bottom side and connect it to the power.



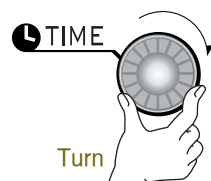
2. Press TIME (POWER ON) knob to turn it on.

- Display shows the temperature and time.
- During the first 2 sec, no operations are possible.
- The chamber executes idle operation (once).



3. Set the timer by turning TIME knob to the right.

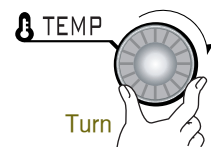
- Turning the button from 0 displays 15 minutes for the first operation time.
- You can set the timer at the unit of 6 seconds between 0 ~ 30 minutes.
- For a proper duration, refer to the roasting guide described in page 14.



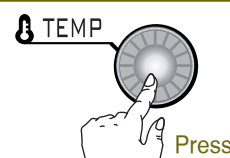
3 Temperature setting and roasting

1. Turn the TEMP knob right to set your desired temperature.

- It can be set, by each degree, between 0~250°C / 0~482°F.
- For a proper temperature, refer to the roasting guide described in page 14.

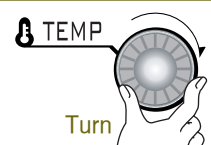


2. Roasting starts by pressing TEMP (START) knob after setting the timer and temperature.



3. To extend the time during roasting

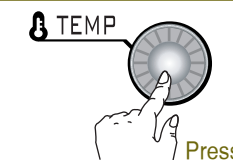
- Turn TIME knob right to extend it.



Cooling start / stop 4

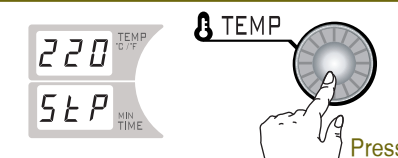
1. Once roasting time is elapsed, it starts cooling and stops cooling when it is safety temperature (60°C / 140°F) with buzzer.

2. Roasting stop - to stop roasting and start cooling regardless of remaining roasting time.
 - Press TEMP (COOLING) knob during roasting.
 - Gene Cafe immediately starts cooling and stops its operation as soon as it is safety temperature (60°C / 140°F).



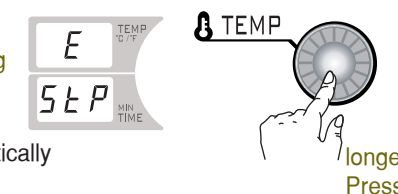
3. Cooling stop - To finish cooling during cooling operation

- Press TEMP (STOP) knob during cooling operation
- Gene Cafe stops operation after it cools it down up to the secondary safety temperature (100°C / 212°F).



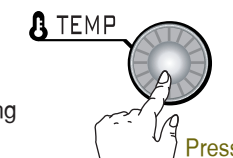
4. Immediate stop - To stop roasting immediately

- Press TEMP (STOP) knob for 2 seconds and longer during operation (roasting)
- Gene Cafe immediately stops operation but for safety purpose, a cooling fan keeps operating and stops automatically when it reaches the set safety temperature.

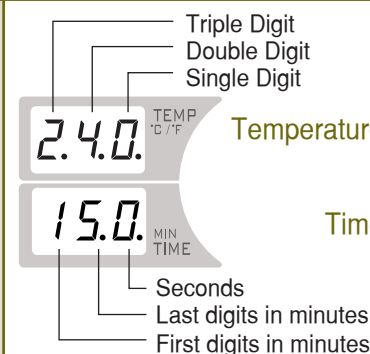


5. Continuous Roasting

- Roasting once → Immediate stop → Pressing TEMP (STOP) knob → Returning to the default setting (a cooling fan stops)
- After the temperature and timer are set again, it starts operation by pressing TEMP (START) knob
- ※ The above function is usually designed for restaurant, so it is rarely used in home.

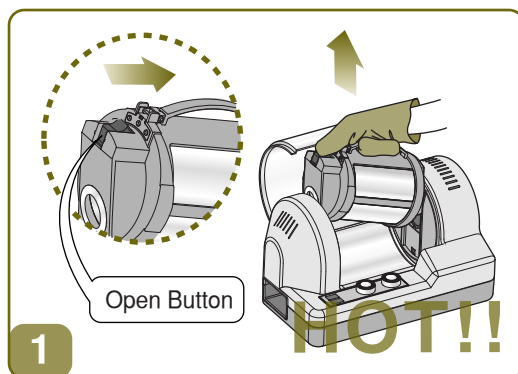


Information displayed during roasting



- Temperature display** - It displays the current temperature for 2 second and the set temperature for 1 second alternately.
- Time display** - During roasting : Time remaining reduced from the set time.
During cooling : Time elapsed from '0'

5 Taking out coffee beans and finish



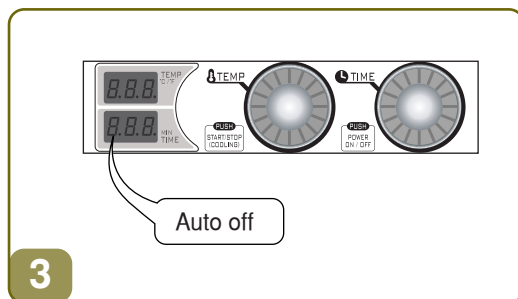
1. When the chamber stops at the start point upon roasting, press open button and lift it up, separating from the body.



Warning • Since the chamber may be still hot even after cooling, you should put on gloves to separate the chamber from the body.



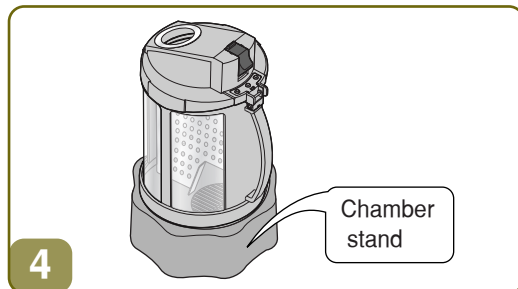
2. Open the cover of the chamber from the body and pour the roasted coffee beans on wire netting or plate to cool it down completely. (it is better to use a fan or electric fan)



3. Auto timer(power off) function
Upon roasting, the buzzer sounds, and if no operation is detected for a minute while Gene-Cafe is not operating, the buzzer sounds again and the product is turned off. (power-saving)



Warning • Note that the power plug is not unplugged during operation. If the power is off at a hot temperature, the product may be damaged and very dangerous. (* When the plug is out, refer to the emergent measures described in page20.)



4. After taking out roasted coffee beans, clean up the chamber and place it on the chamber stand.
- Cleaning up the chamber : see page18 in this manual.

What is Roasting?

Raw coffee beans(green beans) smell green only and do not have any taste or flavor of coffee, but they can be stored for several years without change in quality. However, to enjoy it, they should be processed through roasting. Roasting lets out acid, bitter or sweat tastes/flavors that we recognize it as coffee by transforming ingredients of the beans at a hot temperature between 200 ~ 250°C(392~482°F), which is totally called, 'Roasting' that is one of the most important processes to define the flavor and taste of coffee. Roasting conditions depend on origin of green bean, production time and species and optimized roasting may increase the quality of taste and flavor to the max. in general, coffee turns brown in the roasting process and the water content drops between 10% ~ 1%. Other ingredients are also transformed in ratio ; fat - 12%→16%, sugar - 10%→2%, chlorogenic acid - 7%→4.5% and trigonellin - 1%→0.5, but caffeine, cellulose, pectin and ash are not changed. The volume increases up to 1.5 ~ 2.0 times and weight reduces about 20%. In addition, a higher roasting level is bitterer but acid is reduced. The most common roasting level standards are the 8 levels.

Roasting types and Gene Cafe Levels

Roasting Levels	Time	Temperature	Features
Light Roasting	12 Min	230 °C (446 °F)	Strong acid, yellowish brown color Grain smell exits (weak flavor)
Cinnamon Roasting	13 Min	235 °C (455 °F)	Slightly acid, cinnamon color American style
Medium Roasting	14 Min	240 °C (464 °F)	Acid and sweat flavors, nut color standard taste, American style
High Roasting	15 Min	245 °C (473 °F)	Bitter is stronger than acid. Iced coffee and etc
City Roasting	17 Min	250 °C (482 °F)	Standard Optimal taste and flavor from New York city
Full city Roasting	19 Min	250 °C (482 °F)	Bitter is a little stronger than acid. Iced coffee and etc
French Roasting	21 Min	250 °C (482 °F)	Strong bitter, rich and unique taste, French style European cafe ore, iced coffee
Italian Roasting	23 Min	250 °C (482 °F)	Strong bitter without acid, black Italian espresso, cappuccino

* The above stages depend on the voltage, green bean and other different conditions.

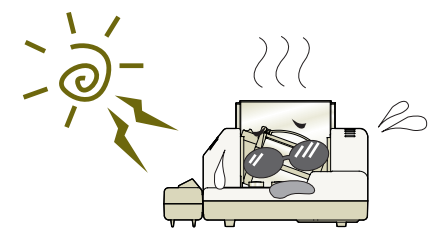
※ Make sure to read the followings carefully before use

'Caution' is established to prevent accident or risk in advance by using Gene Cafe safely, so they should be kept.
'Caution' is also subdivided into 'Warning' and 'Note'; each has the following meaning.

Warning : It represents that it may cause serious injuries or even death unless kept.

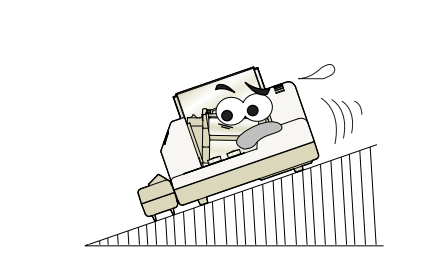
Note : It represents that it may cause injuries or damages on properties unless kept.

! This mark shows any dangerous matters in a specific condition.
To avoid these risks, read this manual carefully and follow the instructions.



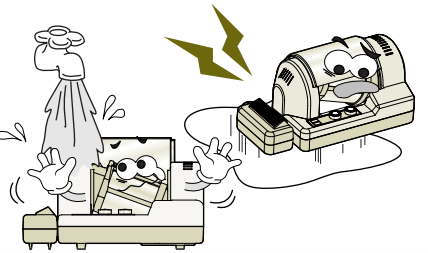
Warning

- Using Gene Cafe in a place directly exposed to direct sunrays or heating sources may damage it.




Note

- Make sure to install Gene Cafe on an even ground / floor.



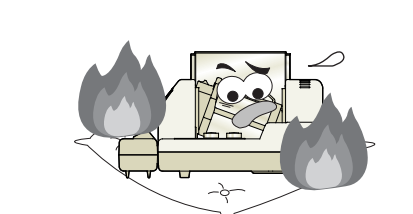
Warning

- Keep Gene Cafe out of water. Water penetration may damage the electric circuit inside Gene Cafe.
- Do not use it in a place with water or moisture such as sink, bathroom or with chemicals. It may cause electric shock or leakage.



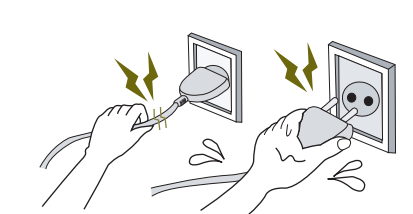
Warning

- Do not stack or place inflammable substances such as gas tank, benzene, thinner or alcohol around it, which may cause explosion or a fire.
- Do not use Gene Cafe in any dusty place or a place with inflammable substances. If water penetrates it, contact our Customer Service.




Warning

- Do not place Gene Cafe on a pad, cushion and electric blanket. It may cause a fire.



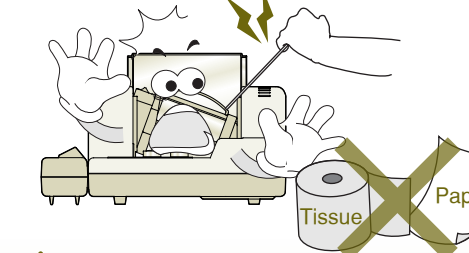
Warning

- Do not forcibly bent, knot or pull out the power plug(cable). It may cause a fire due to electric shock or short.
- Handling any power plug(cable) with wet hands may be very dangerous.
- Pull it out from an outlet when Gene Cafe is not used. Deterioration may cause electric shock, leakage or a fire.



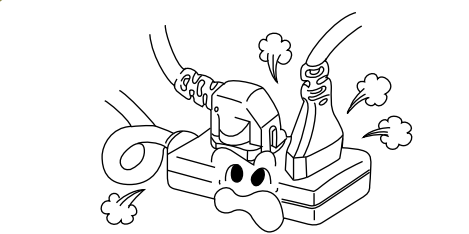
Note

- When separating the chamber from the body, fix it on the chamber stand safely.
- Since the chamber is inclined, it may fall down, resulting in damages or injuries unless it is fixed on the stand.



Warning

- Do not insert any objects such as metal rod into this product (Especially, a special attention is needed for children). It may cause an electric shock or fire.
- Do not block the holes or nozzles on the product with substances such as scrap of paper. It may cause a fire or breakdown.
- In case an accident happens due to substances(cloth, paper, a part of body) inserted into the body while the chamber is rotating, immediately unplug the cord to stop the operation (rotation). Then, remove the substance (pressing POWER button does not immediately stop rotation).



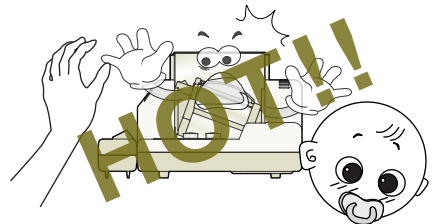
Note

- Use the only exclusive rate outlet with grounding wire and avoid plugging several power plugs on an outlet at the same time. It may cause overheat, a fire or electric shock.
- Also, using this product with other heating devices may interfere with roasting, so it is not recommended to use it with other heating devices.
- Extension cable should be over rating.
- If the power plug is destructed, it is necessary to replace it with new one by competent/skilled technician or our A/S service specialist.



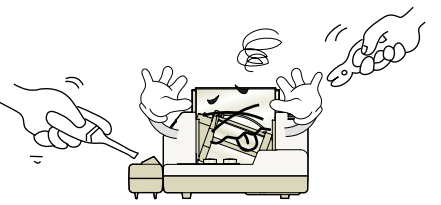
9. Cautions

10. Cleaning and How to dregs

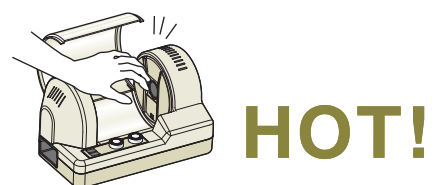
Warning

- Make sure to close the safety cover during operation because an operator may get burned during roasting. Operate it out of children's reach.
- Do not touch this product during roasting. Hot temperature may cause a burn.
- An unexpected accident may happen because the chamber is rotating during roasting. Please close the safety cover. Restrict access of children or pets.



Warning

- Do not attempt to disassemble or modify this product. It may cause a fire or electric shock.
- If not the designated service specialists, do not disassemble, modify or change this product. If any defective/trouble is found, read Trouble-shooting section described in page19 and contact the near A/S service center.
- If not the designated service specialists, do not disassemble, modify or change this product.



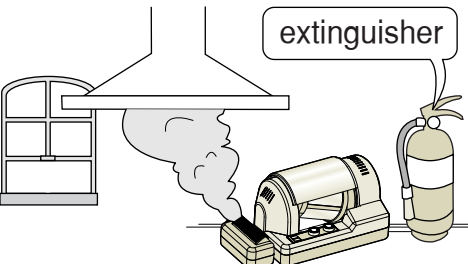
Note

- Metal parts of the body after the chamber is taken out may be very hot. Do not touch these parts.



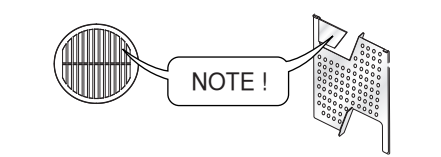
Note

- Do not apply any excessive impact on it or drop it from a high place. It may cause a trouble or safety problem.



Warning


- Since roasting may generate smoke or smell coffee-roasting, ventilation is prepared and a fan should be operated as well.
- A fire may happen during roasting, so a fire extinguisher should be equipped.



Note

- Do not pull out blade of the separator.
- Transformed blade may product unpeeled green beans, interfering with roasting and causing a fire.
- Do not transform grills on both sides of the chamber.

Chamber



Oils or dregs remaining in the chamber after roasting may affect the taste of green beans in the next operation. Clean it up using cleaning brush, sponge and detergent, dry it up completely and store.

Chaff Collector

Upon roasting, make sure to clean up the chaff collector. (it may cause a fire, dust, smell or smoke)

1. Separate a chaff collector from the body, and turn the cap left and pour the chaffs.



2. Clean up the chaff collector using the cleaning brush.

You don't have to clean up a filter that is one of expendables.

Holes of mesh plate & inside of collector using the cleaning brush.



3. Clean it up using detergent and dry it up completely for next use.



Note Note when you clean it up, sharp edges may cause a cut.

11. Troubleshooting

It can be not operated properly without your correct manual although it is not out of order. Please give your inquiry to the distributors if you have any problem to operating after checked the below checking list.

Symptom	Potential causes	Measures	Remarks
It does not work.	<ol style="list-style-type: none"> 1. Was the power cable connected? 2. A fuse might be burn out. 3. Incorrect operations. 	<ol style="list-style-type: none"> 1. Connect the power cable to an outlet. 2. Replace a fuse. 3. Read this manual and remember the instructions. 4. Press START button. 5. Set the timer. 	
Raw coffee beans are not roasted. Actual temp. do not reach at the preset temperature.	<ol style="list-style-type: none"> 1. Check the voltage. 2. Roasting excessive green beans. 3. Improper roast level setting. 4. Roasting temperature and timer 5. A chaff collector is blocked. 6. Fan Filter is blocked. 7. Using other heating device. 	<ol style="list-style-type: none"> 1. Check the rated voltage. 2. Input a proper amount of green beans. 3. Set a proper roasting level depending on green beans. 4. Increase the roasting temperature and extend the time. 5. Clean up the chaff collector. 6. Clean up the fan filter. 7. Do not use this product with other heating device. 	
Too heavy smokes.	<ol style="list-style-type: none"> 1. Filter's status. (in case of large capacity) 2. Cleanness of the chamber and chaff collector. 3. Roasting status 4. Roasting excessive green beans. 	<ol style="list-style-type: none"> 1. Clean up the filter and if expired, replace it. (in case of a large capacity) 2. Clean up oily substances and chaff built in the chamber and chaff collector. 3. Do not roast it excessively. 4. Always use a proper amount of green beans. 	Proper Operation 3 months (30 times) Max roasting amount per time (300g/10.6oz)
Ventilations are blocked.	<ol style="list-style-type: none"> 1. Roasting excessive green beans. 2. Regulating roasting amount depending on types and quality of green beans . 	<ol style="list-style-type: none"> 1. Always use a proper amount of green beans. 2. If green beans have thick skin and low quality green beans are to be roasted, roast it in a smaller quantity. 	
Can not detach the chamber.	<ol style="list-style-type: none"> 1. Open button. 	<ol style="list-style-type: none"> 1. Press Open button and lift it up. 	
Can not insert the chamber into the body.	<ol style="list-style-type: none"> 1. Check the direction. 	<ol style="list-style-type: none"> 1. Fact the cover leftward and insert it along the guide groove on the body. 	

12. Error Message & Troubleshooting

Symptom	Potential causes	Measures	Remarks
Operations (rotation) does not stop.	<ol style="list-style-type: none"> 1. It did not cool it down. 	<ol style="list-style-type: none"> 1. It does not stop unless it is not lower than the safety temperature. Wait until it is lower than the temperature and avoid using it at places of a high ambient temperature. 2. Press TEMP(STOP) knob. It stops at (100°C/212°F) and lower. 	Auto STOP safe temperature (60°C/140°F) Intermediate STOP safe temperature (100°C/212°F)

Error messages and description

Error message	E1	E2	E3	E4
Remarks	Temp. sensor 1 error.	Temp. sensor 1 overheated.	Irregular rotation. Reed sensor error.	Heater disconnection. Fan or temp. sensor 2 error.

Emergent measures

- In case it is turned off by mistake
Turn it on immediately and separate the chamber from the body when it stops on the position or resume roasting continuously (※ if it does not stop, do not attempt to forcibly separate it.)
- In case it turned off by unexpected power failure or other causes
If Gene Cafe is turned off by unexpected power failure or other causes, it may cause a fire or injuries due to overheat inside it. At the moment, move it to a safe place and cool it down (※ Since it is very hot, make sure to put on gloves and be cautious of a burn when moving it.)
- In case of a fire
Due to very hot temperature inside the chamber or chaff collector during roasting, the skin may catch fire. Just calm down and follow the measures described in the below.
 - In case the green beans inside the chamber catch fire - do not panic and press TEMP button to stop rotation. Then, remove the chamber and pour the burning green beans in a safe place (sink, outside and etc)
(※ When moving it, be cautious of getting burned)
 - In case the skin of green beans inside the chaff collector catches fire - After the skins are burnt, it will be automatically distinguished. Do not panic and tend the place.

