

# Kaleido Sniper M10

## Best electric coffee roasters

Easy to operate | Pure electric with manual & automatic roasting  
Touch screen control



Why choose us?

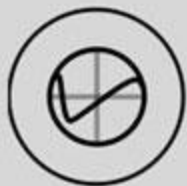
## 15 Advantages



Automatic chaff collection



Operation by full touch screen



Follow roasting curves



Small size and large capacity



Plug-in play



2600W



Chinese original design



Patented bean drum



Double guarantee



Patented sample collector



Carbon fiber infrared direct fire + hot air



Low energy consumption and high heating power



High speed smoke exhaust



Easy to clean



304 Stainless Drum

**Own a set Sniper M10  
Your home is a cafe**





**Model:** Sniper M10

**Power:** 2400W

**Color:** Black, White, Rusty, Stainless steel (Optional)

**Capacity:** 300g-1200g(max)

**Voltage:** 220V/110V

**Heating Method:** Carbon fiber infrared  
direct fire + hot air

**Heating Capacity:** 18°C/min

**Roasting Time:** 5-10 mins

**Cooling:** 3-5 mins

**Burn:** 5% adjustable

**Drum:** 5% adjustable

**Date Output:** SD card/Bluetooth  
Artisan

**Drum Material:** Stainless steel

**Display:** 7" touchscreen panel

**N·W:** 22.5kg

**Air:** 10% adjustable

**G·W:** 38kg

**Chaff:** automatic collection

**Temp Test:** dual probe




**Exhaust Smoke Pipe:** 45mm

**Temp Protection:** automatic,  
prevent overheating

## Operating system:

1.Kaleido Software    2.Artisan Software    3.Kaleido + Artisan Software  
(We have become an official sponsor of artisan software!)

**Fine adjustment of Burner, Air and Drum**

Appearance	 <b>M10 Standard</b>	 <b>M10 PRO</b>	 <b>M10 Dual System</b>
System	Kaleido	Artisan system	Kaleido and Artisan system
Bluetooth Connection	—	✓	✓
Touchscreen Panel	✓	—	✓
Intelligent Module	✓	—	✓
Artisan Module	—	✓	✓
Manual/ Duplicated Curve Roasting Manual Control	✓	✓	✓
USB Connection	Touchscreen Panel	Computer/ Tablet PC	Touchscreen Panel
Advantages	Save and duplicate curve Manual and Automatic roasting	Operate by Artisan System	Operate by two systems



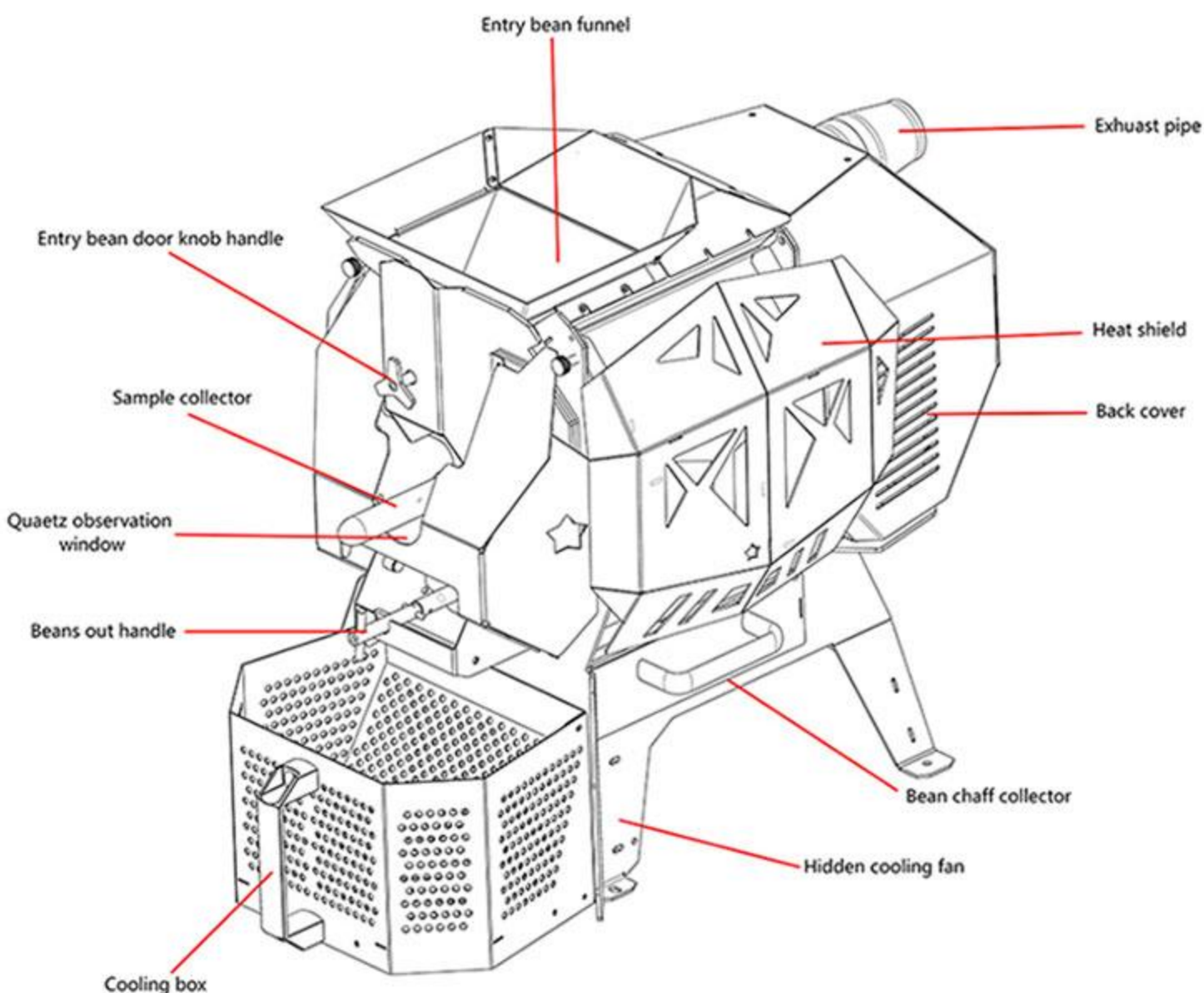
## 7" Touchscreen Panel

QUICK RESPONSE FOR DATA AND REAL-TIME RECORDED CURVES  
MANUAL & AUTOMATIC ROASTING. BUILT-IN SD CARD TO STORE ROASTING CURVES

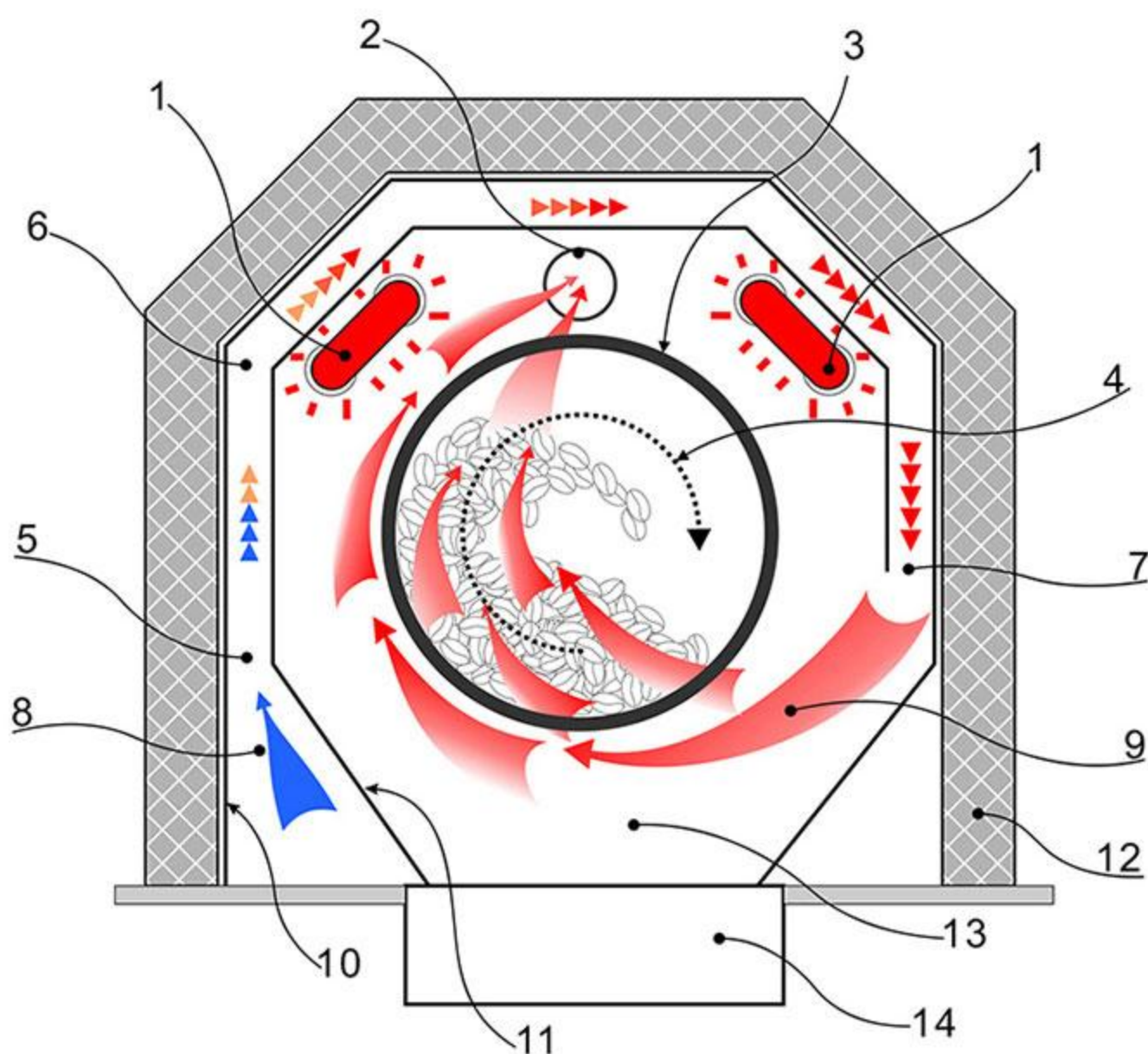


Rapidly reacting probes and stable energy supply make green beans evenly heated inside and outside and produce unique flavor and aroma.

# M10 STRUCTURE ANALYSIS DIAGRAM

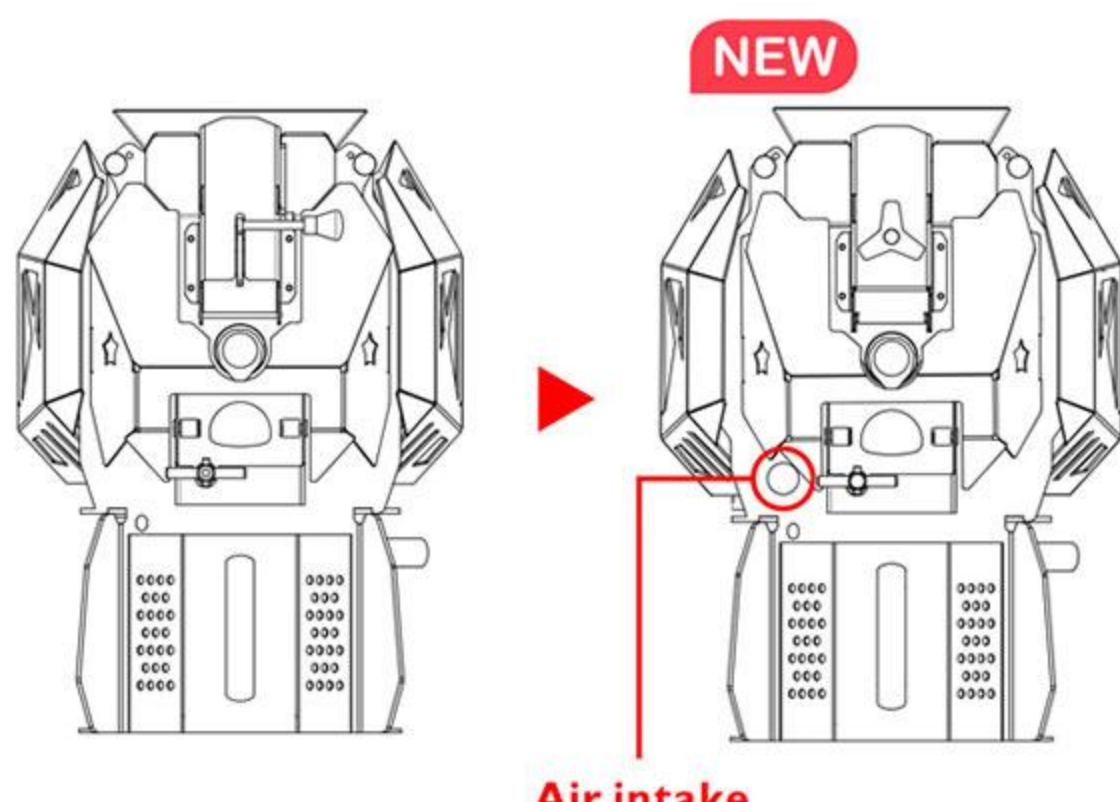


## Inlet Air To Hot Air(Surrounding Hot Air) Schematic Diagram



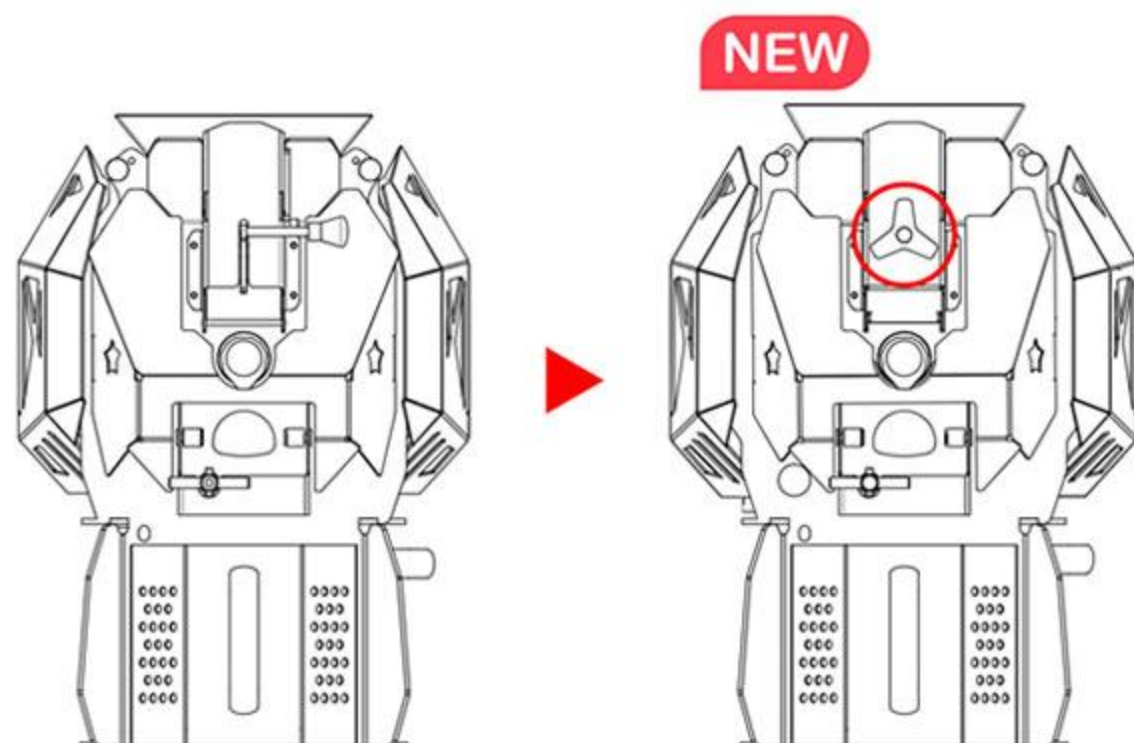
- |                                  |   |
|----------------------------------|---|
| 1. Heating elements              | 8. Cold air                             |
| 2. Exhaust pipe                  | 9. Hot air                              |
| 3. Bean drum                     | 10. Metal hot air channel outer wall    |
| 4. Bean drum rotation direction  | 11. Metal hot air channel interior wall |
| 5. Cold air intake               | 12. External insulation layer           |
| 6. Convert cold air into hot air | 13. Interior of the roaster             |
| 7. Hot air outlet                | 14. Coffee bean chaff collector         |

## SURROUNDED HOT AIR



In order to increase the surround hot air. The new M2/6/10 has a separate air intake and a new heat storage design. The cold air is indirectly heated by infrared through an independent channel and then sent to the external environment of the bean drum, making the pure hot air wrap the bean drum, which not only improves heat retention, but also avoids exhaust gas circulation, making the roasted coffee beans taste more pure. The tightness of the fuselage is greatly improved, and the bean drum is also redesigned, and the front panel has also been changed to a more airtight three-layer design, and the number of times for bean turns in the Drum is increased by 30%, and the thermal contact conduction is also increased, which greatly reduces the burning of beans and the production of impact craters.

## ENTRY BEAN DOOR UPGRADE

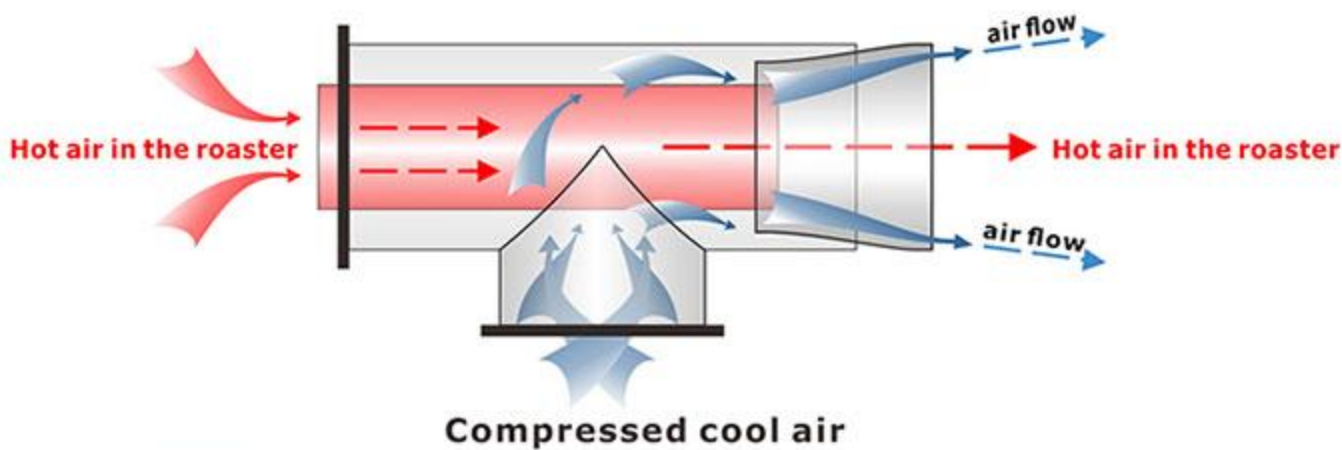


The average thickness and weight of the front panel are doubled compared with the old version, and the Heat insulation and storage can be better. The Entry bean door is upgraded with knob handles that automatically close the door. The heat insulation sealing effect of the inlet is better.

**Declaration: Patent and image copyright, legal protection, do not infringe**

## Upgraded Pressurized Smoke Vent Working Principle

2019-2022 (Older versions of the exhaust pipe)

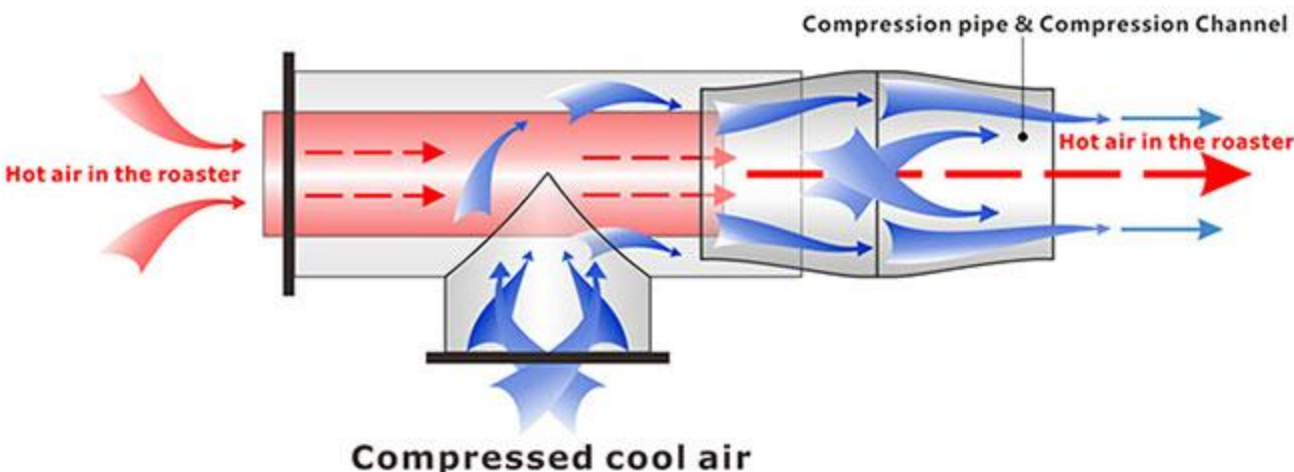


**OLD VERSION**

The airflow generated by compressed air, since there is no aggregation, directly and gradually dissipated extracting hot air is inefficient and if the exhaust is not good, the fan is easy to temporary demagnetization.

# VS

2023 Upgraded Pressurized Exhaust Pipe



**NEW VERSION**

2023 new version of the exhaust pipe, using the principle of air compression, generating a powerful jet force to obtain greater pumping force, smoke effect is better, while solving the fan overheating demagnetization problem.

WHOLE  
HEARTED

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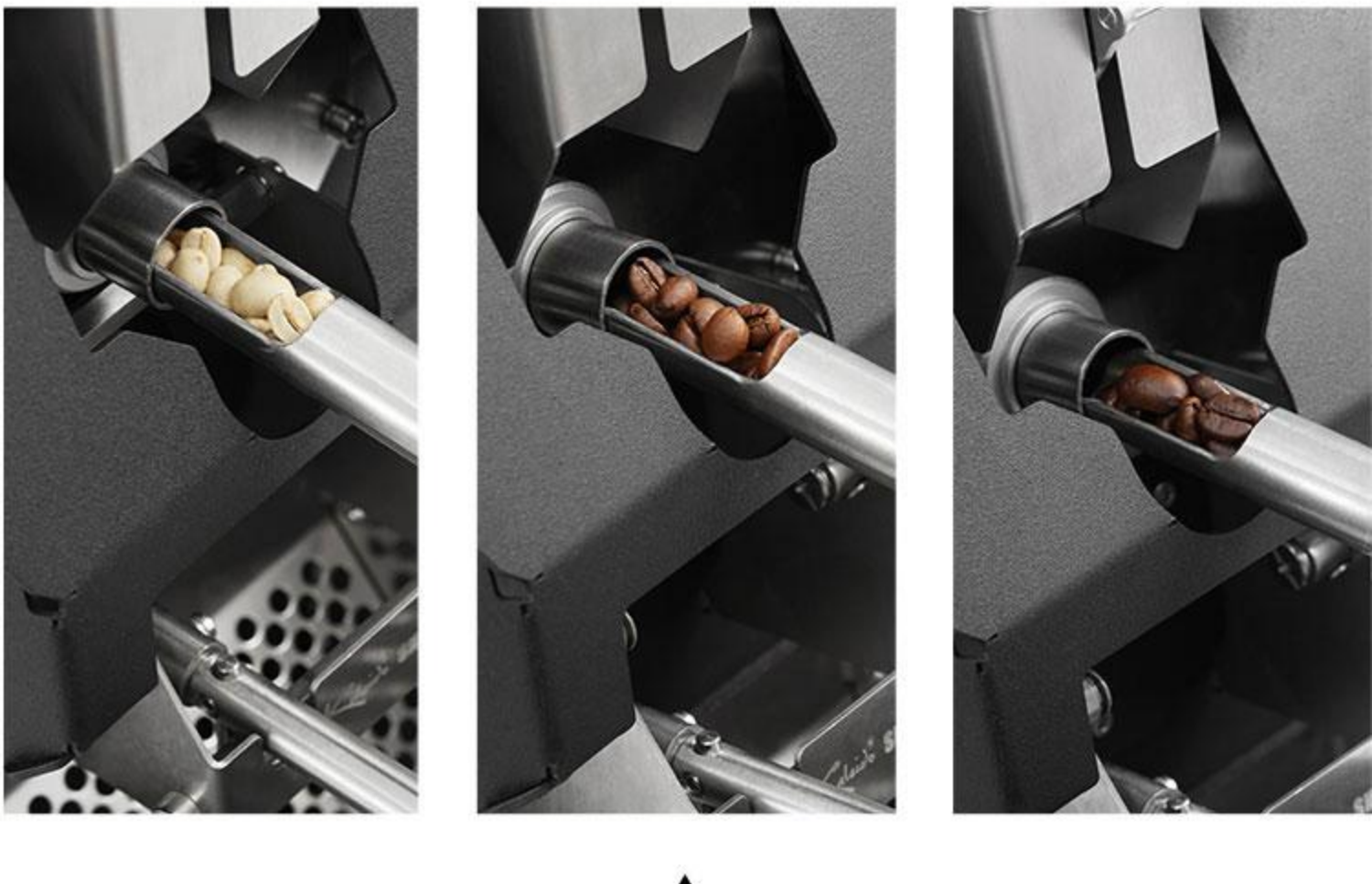
**ROAST  
YOUR  
OWN  
COFFEE  
BEANS  
AT HOME**



# Dedication to meticulous workmanship



▲ Bean-In Area



▲ Sample Collector



▲ Automatic Chaff Collection

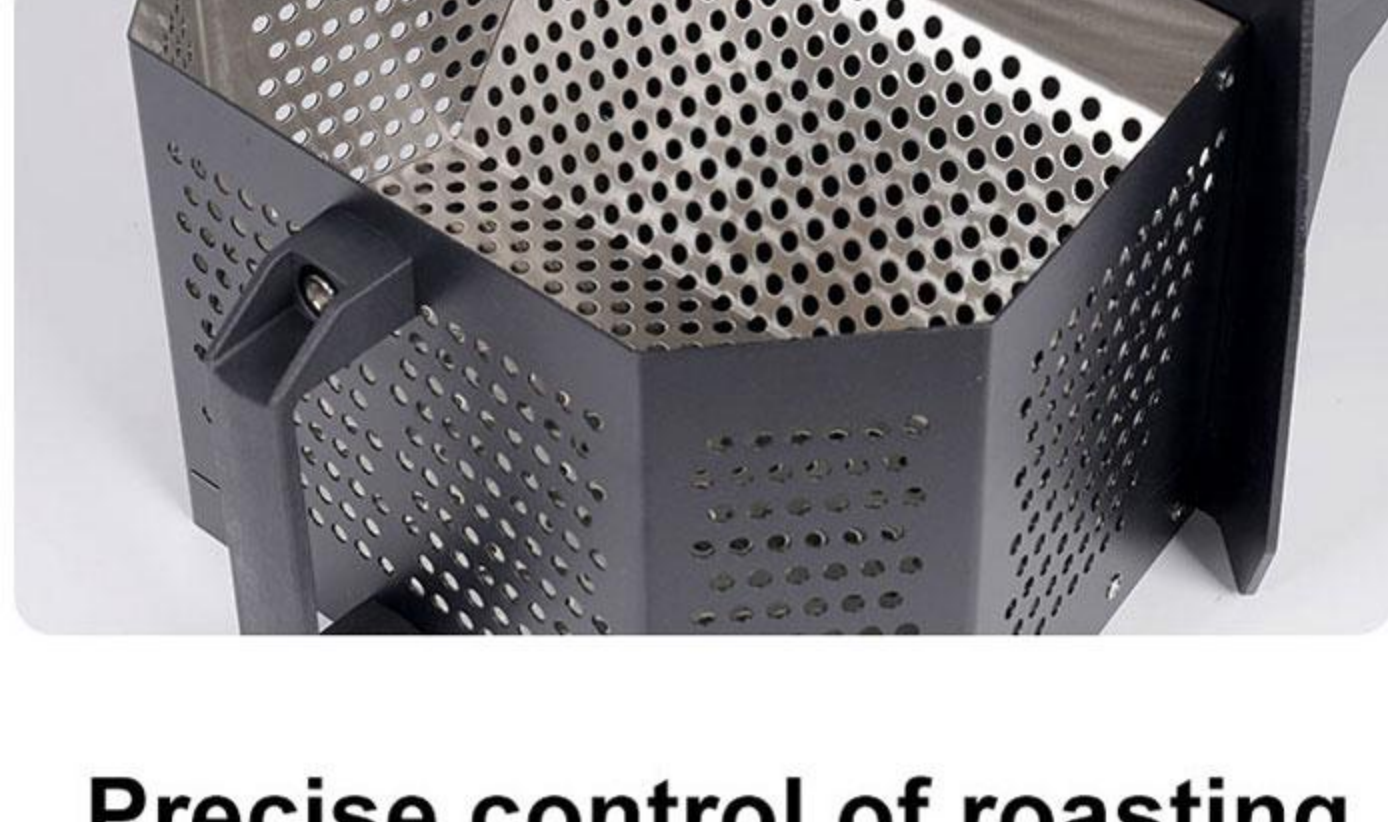
## Bean-out

PRESS IN, ROTATE AND LIFT TO PLACE BEANS EASILY AND CONVENIENTLY



## Cooling box

COOLING DOWN WITHIN 2-3 MINUTES TO KEEP COFFEE FLAVOR



## Precise control of roasting



### Carbon fiber infrared heating tube

Rapid heating without delay  
5000-8000 hours lifespan  
Small power, high energy  
Total power: 2400w

**220V/110V**

### Quartz Observation Window

High temperature resistance of 1200 degrees



Debug probe, easy to find the temperature detection point



Remove the traditional gravity ball



Adopting a closed structure, the operation of beans is more convenient

Patent level sampling for roasting fun



The accumulation of chaff is blocked, which affects the roasting quality



Automatic Chaff Collection

## 85% stainless 15% other material

1. Please do not clean with aggressive cleaners
2. Avoid using hard-textured brushes
3. During the cleaning operation, use lint-free towels as much as possible
4. Consult customer service when disassembling



One-year warranty



One-on-one service



Free accessories within the warranty period



# Easy roasting with high quality beyond imagination

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Colombia Green Coffee Beans



Mandeling Green Coffee Beans



Colombia Roasting Test



Mandeling Roasting Test



Light Roast



Cinnamon Roast



Medium Roast



Dark Roast



City Roast



Full City Roast



French Roast



Italian Roast

# Multiple roasting curves to choose and explore one you love

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## It can be used for many purposes

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### AT HOME

enjoying fresh coffee beans at home



### COFFEE SHOP

cutting costs and bring profits



### TRAINING

showing the roasting process



### PROOFING

Proof testing before mass roasting

# Kaleido owns core super technology

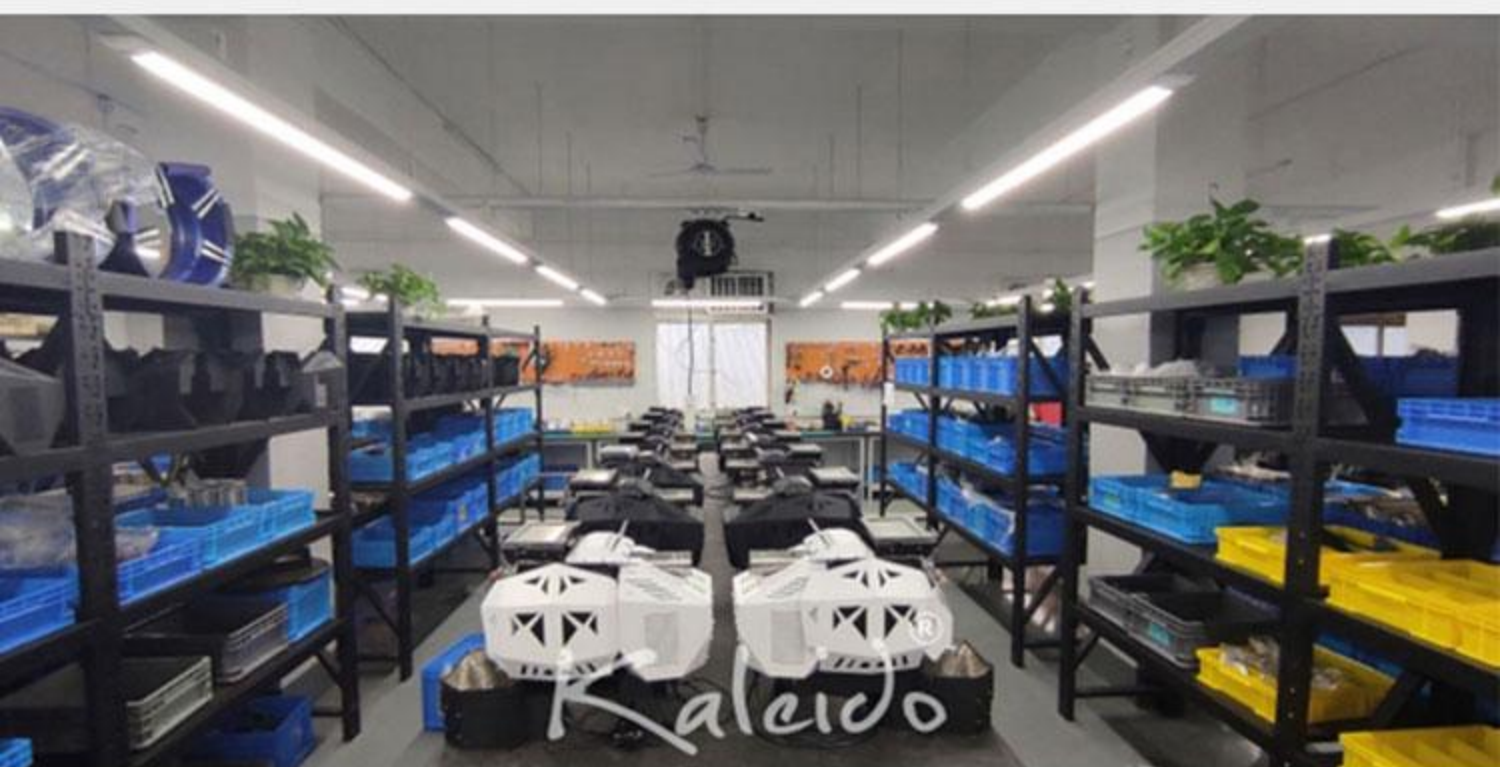
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## Be faithful to our original aspiration and continue to marching forward

Each technological advancement is aimed at optimizing your sense  
of use and the best roasting experience

We constantly innovate and improve our technology for a good cup of coffee



**Kaleido**<sup>®</sup>

**Creates an infinite wonderful world  
with limited resources**