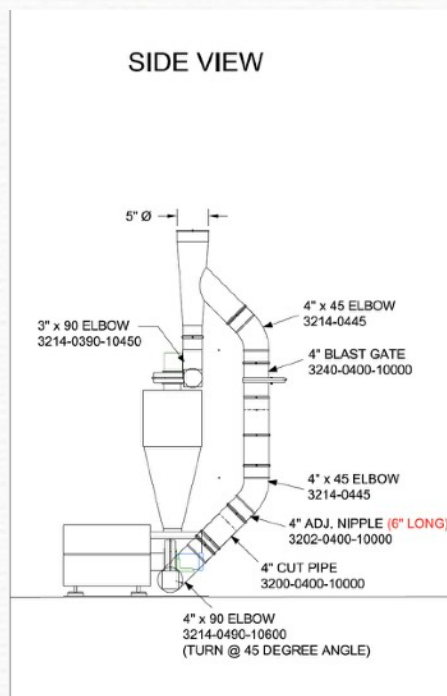


BUCKEYE ARIZONA ROASTING COMPANY

BC ROASTERS INSTALLATION GUIDE:

PROPER INSTALLATION INCLUDES READING AND FOLLOWING ALL INSTRUCTIONS OUTLINED IN THE BC MANUAL. FOR THE BC-1,2,3, AND 5 THESE SMALLER UNITS HAVE A DIRECT CONNECT CHAFF UNIT ATTACHED TO ROASTER. THE CHAFF FANS MUST BE ATTACHED TO TOP OF CHAFF UNIT AND PROPERLY VENTING OUT OF BUILDING USING POSITIVE PRESSURE PIPING AND SEALED OR CLAMPED CONNECTIONS. ALSO THERE MUST BE ACCESSIBLE AREAS WHERE PIPES CAN BE OPENED AND CLEANED REGULARLY WITH A PIPE BRUSH. ALSO ON THE BC-2,3, & 5 AND UP PROPER PIPING AND VENTING OFF COOLING TRAY FAN MUST BE PROVIDED. WHILE IT IS BEST TO VENT EACH PIPE OUT SEPARATELY YOU MAY RUN THE COOLING TRAY PIPE INTO THE MAIN EXHAUST PIPE ABOVE CHAFF PIPE CONNECTION ONLY IF USING A BLAST OR BACKDRAFT DAMPER.



THIS IS JUST AN EXAMPLE OF AN APPROVED METHOD TO EXHAUST BOTH THE CHAFF UNIT AND COOLING TRAY FAN OUT OF BUILDING IF COMBINING THE TWO PIPES INTO ONE USING A BACKDRAFT OR BLAST DAMPER.

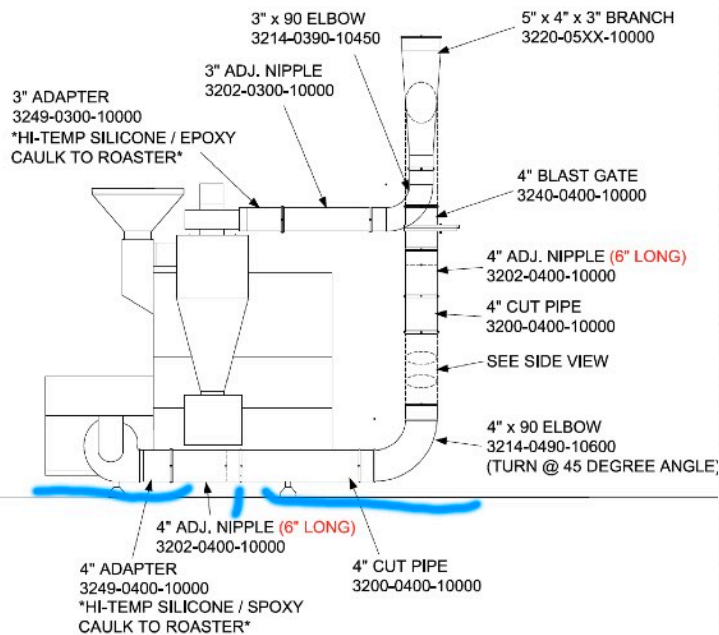
PROPER CLEARANCE FROM WALLS & COMBUSTABLE MATERIALS:

- + THE ROASTER AND ALL PIPES DIRECTLY BEHIND UNIT SHOULD BE AT LEAST 12" AWAY FROM WALLS AND ANY COMBUSTABLE MATERIAL.
- + IT IS BEST TO LEAVE PLENTY OF ROOM ON ALL SIDES FOR EASY ACCESS WHEN DOING MAINTENANCE OR REPAIRS
- + THE BC-1, 2, 3 & 5 ARE NOT DESIGNED AS FLOOR MODELS SO ARE BEST PLACED ON A STAND 18-24" IN HEIGHT DEPENDING ON CLIENTS NEEDS.
- + A NON-COMBUSTABLE STAND SHOULD BE USED ON THE BC-1-5 UNITS SUCH AS A STEEL CART OR STAND. IF USING A WOOD STAND OR FLOORING A NON-COMBUSTABLE SHEETING SHOULD BE PLACED BELOW UNITS BURNER ROOM ON STAND OR FLOORING

- + THE AREA DIRECTLY BELOW THE BC-1 THROUGH 5 IS WHERE AIR MUST ENTER INTO THE ROASTER FOR PROPER AIRFLOW. THIS AREA MUST BE KEPT FREE FROM ANY BLOCKAGE. (PLEASE SEE FRONT IMAGE BELOW)

BUCKEYE ARIZONA ROASTING COMPANY

FRONT VIEW



PROPER AIRFLOW:

PROPER AIRFLOW IS THE LIFE OF YOUR COMMERCIAL COFFEE ROASTER AND MUST BE MAINTAINED AT ALL TIMES.

AS SEEN IN ILLUSTRATION OF FRONT VIEW ON THE BC-1 THRU 5 AIRFLOW INTO ROASTER IN PART COMES THROUGH THE BOTTOM OF UNIT AND MUST NOT BE COVERED OR BLOCKED IN ANY WAY.

AIRFLOW THEN TRAVELS INTO ROASTER WHILE KEEPING THE FAN ONE DURING ALL ROASTING.

MANUAL DIAL DAMPERS

BC ROASTERS MADE FROM 2018 ONWARD HAVE BOTH A FAN SPEED AND MANUAL DIAL DAMPER. THE FAN SPEED FOR

AIRFLOW ON ROASTERS MUST BE TURNED ON 100%. THE AIRFLOW IS CONTROLLED USING THE MANUAL DIAL DAMPER:

MDDS SYSTEM:

THE MANUAL DIAL DAMPER IS USED TO KEEP A CONTACT AIRFLOW RUNNING THROUGH ROASTER DURING ROASTING AS WELL AS PREHEAT AND COOLING BEFORE TURNING ROASTER OFF AT END OF DAY.

DAMPER HAS OPENINGS RANGING FROM 1-10. MOST



ROASTING BEGINS WITH LOWER AIRFLOW (2-4 DURING DRYING PHASE) THEN INCREASES DURING BROWNING OR MAILLARD PHASE (4-6) AND MAY INCREASE MUCH HIGHER DURING ROASTING PHASE(6-9) DEPENDING ON MANY FACTORS AND GOALS OF THE ROASTMASTER.

PROPER EXHAUST PIPING OUT OF BUILDING

AIRFLOW CAN BE GREATLY EFFECTED BASED ON THE EXHAUST PIPING FROM ROASTER TO EXIT OUT OF BUILDING. LONG EXHAUST PIPES OR HORIZONTAL PIPING MAY NECESSITATE THE USE OF BOOSTER FANS TO PULL AIR & SMOKE PROPERLY OUT OF BUILDING. IT IS VITAL TO CHECK AIRFLOW REGULARLY AFTER INSTALLING YOUR EXHAUST SYSTEM. IT IS JUST AS VITAL TO KEEP AIRWAYS CLEAN AND UNOBSTRUCTED.

TEST YOUR AIRFLOW

YOU SHOULD REGULARLY TEST YOUR ROASTERS AIRFLOW TO BE SURE IT IS CLEAR AND PULLING AIR, CHAFF & SMOKE OUT OF ROASTER DRUM AS WELL AS PROPERLY EXHAUSTING IT OUR OF BUILDING. THIS CAN BE DONE BY TAKING AIRFLOW TESTS THROUGH THE **TRIER SPOON SLOT** OR IF YOUR UNIT IS EQUIP WITH AN **AIRFLOW GATEWAY**:

(PLEASE SEE OUR PDF ON TESTING AIRFLOW)

FOR MORE DIRECTION ON INSTALLATION AND SAFETY PROCEDURES PLEASE SEE THE **BC-MANUAL** & OUR LIBRARY OF ONLINE VIDEOS AS WELL AS CONTACT THE TECH DEPARTMENT AT:

TECH@BUCKEYECOFFEE.COM

