

BC COFFEE ROASTERS



BUCKEYE ARIZONA
ROASTING COMPANY

Operating Instruction

—Electric Type



Coffee Roaster Instruction

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I. Statement

1. Before using the product, be sure to read the instruction.
2. From raw material procurement, production processes, products manufactured, every process of our products have rigorous testing and adopt strict quality control measures to ensure that the performance indicators of every product are in line with standard factory.
3. The BK series of our products can be used for display , cafes, coffee maker, coffee lovers, and so on.
4. Our products get one year warranty period after delivery.
5. Before the expiry of the warranty of quality, if the product problems caused by seller, our free service; if the product problems caused by the buyer, the Company will promptly repair and replacement, but the cost borne by the buyer.
6. The company is not responsible in the situation of Incorrect installation, use or man-made disaster.
7. This BK series has been patented, if counterfeit, fake Our products, will be held liable.



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II. Appearance description



III. Product installation

Remove the roaster from wooden box, there are four main parts: main roaster, sliver skin collecting bucket, hot air fan, coffee bean entrance funnel.

1. Install the funnel on connector A, as figure shows.

2. Cover the hot air fan on the upper of the sliver skin collecting barrel, plug the fan power cord joint into the connector C which is on main roaster.

3. Remove aluminum foil pipes, there are two size :60mm and 80mm diameter. Connect the 60mm pipe to both connector B and E; Connect one end of 80mm pipe to D, and put the other end to flue or out of the window. Fix the connection part of pipes and roaster with clasp.



IV. Circuit connection

Connect power plug to the power of single phase AC 220V, the power supply must be able to load roaster.



V. Operating panel and features introduction



- 1.Hot air temperature: Display the temperature of hot air.
- 2.Bean temperature: Display the temperature of beans inside the drum.
- 3.Timer: Display the heating time.
- 4.Hot air adjust: Change the hot air fan speed to adjust the hot air.
- 5.Heating adjust: Change heating power of the heating rods to adjust heating temperature.
- 6.Power: Press the button to turn the power.
- 7.Heating: Press the button, the heating rods can be heated by electricity.
- 8.Timing: Press the button,start time;press again,pause time.
- 9.Cooling: Press the button, the cooling fan start exhaust.
- 10.Mixing: Press the button,mixing motor will drive the mixing blade begin to rotate.





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Temperature controller setting



Through this three keys  to change the set temperature (SV).

When the set temperature is 230 degrees, if the actual temperature be detected by temperature sensor over 230 degrees, the machine will automatically turn off the heating rods power; Until the temperature is below 230 degrees, machine will automatically turn on the heating power and continue to heat.

The machine has a leakage overload protector, if leakage or overload occurs, the circuit breaker will automatically cut off power supply.

Timer setting



Through this four keys  to change the set time .

When the set time is 60 minutes, the timer will stop timing till the actual time up to 60 minutes.

Then press the lower left corner of the RST button, the actual time will start timing again from 0.



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Motor speed adjustable, adjustment range is 0~100 RPM.
You can customize the drum speed according to different beans.
General recommendations for the speed adjustment is between 60~80RPM.



Machine equipped with USB interface, it can communicate with your computer.
Artisan software perfectly compatible.

VI. Cleaning and maintenance of roaster



Coffee bean roasting process will fall a few silver skin in drawer, just out of the drawer, pour out the silver skin.



There will be much silver skin in silver skin collecting barrel, just open the hinge to clean it.



Below the cooling coil will residues a little silver skin or broken beans, you can simply open the hinge for interior cleaning.



VII. Baking experience sharing

Baking control is divided into several stages:

1. Preheat the machine: turn on the power, adjust the thermostat to setting the desired temperature, generally set at 220~230 degrees (green numbers is the set value). Turn up the heating to 80~100, ventilation between 20 ~ 40, so that the temperature in the drum rises rapidly. Put the coffee beans into the drum when the temperature rose to 160~200 degrees (depending on the specific beans variety or baked beans amount).
2. When the drum temperature fall to about 90 ~110 degrees after putting the coffee beans into it, dehydration action (not too fast pace at this stage, otherwise it will lead to water evaporation incomplete, affecting the quality of baked beans), then turn down the heating to 60~80, baked about 2--3 minutes.
3. When the beans heap temperature rose to 130 degrees, beans become green, then turn up the hot air to 60~80, and the heating to 80~100.
4. After the beans heap temperature rose to 165 degrees, turn down the hot air between 20 ~40, and keep fire at 80~100.
5. The temperature reaches 185 ~ 195 degrees of a burst, sound crisp and dispersion, at this time the hot air and fire does not move.
6. When the temperature reaches 200 degrees, an intensive burst, then the drum produces a lot of smoke and silver skin, then turn down the heating to 60~80, and turn up exhaust speed (typically 60 to 100). Burst temperature will change because of the difference of coffee beans breed, quality, origin, water and years.
7. The sampling handle can remove baked beans at any time for comparing the beans color. When the temperature reaches 210~220 degrees, then out the beans.



VIII. Baking Precautions

1. Beans type are uniform size, do not have malformations beans, moldy beans, shell beans, foreign matter, smell, fermentation, black, yellow or brown beans.
2. Would rather advance discharge, cool, don't excessive bake resulting in irreparable consequences.
3. To Turn the machine off, you need to wait the drum temperature of the roaster drops below 60°C. Otherwise, easily cause the drum damage and deformation.

