

BUCKEYE ARIZONA ROASTING COMPANY

BC

**BUCKEYE COFFEE
ROASTERS**

operating instruction

—Gas Type



Gas Coffee Roaster Instruction

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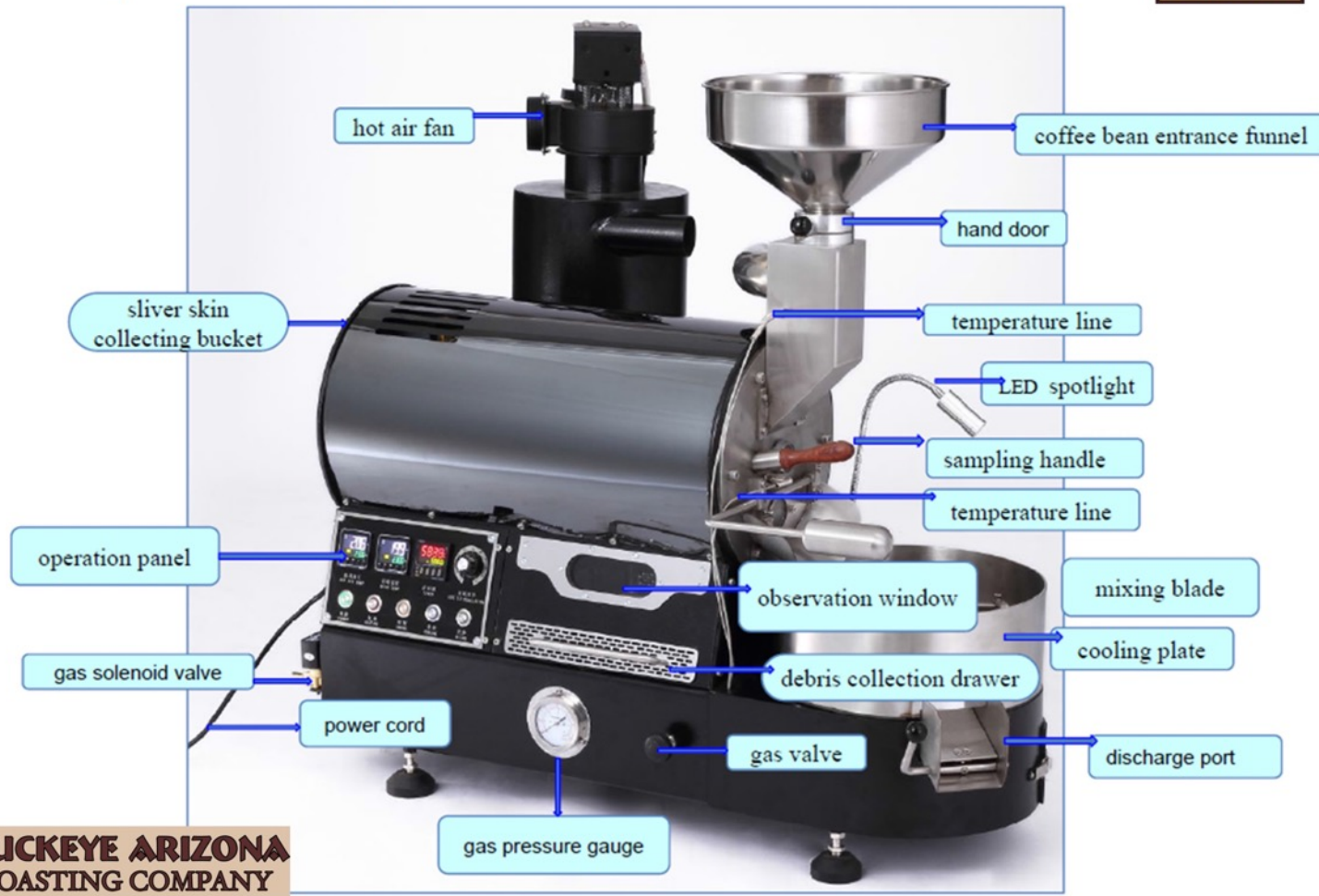


I. Statement

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.  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.  has been patented, if counterfeit, fake Our products, will be held liable.
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II. Description of Product Appearance



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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.



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IV. Gas line and electrical connections

1. connect one end of gas pipe with a valve to gas source, connect the other end to F, and fix it with little clasp, In order to prevent gas leakage.
2. Connect power plug to the power of single phase AC 220V, the power supply must be able to load roaster.



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V. Operating panel and features introductions



- 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.Power: Press the button to turn the power.
- 6.Heating: Press the button to turn on the gas and auto-ignition combustion, before pressing the button must confirm the gas valve open in a smaller location. Otherwise excessive flow will damage the gas pressure gauge. The maximum pressure is limited within 5KPa.
- 7.Timing: Press the button,start time;press again,pause time.
- 8.Cooling: Press the button, the cooling fan start exhaust.
- 9.Mixing: Press the button,mixing motor will drive the mixing blade begin to rotate.



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温控器设定



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 gas; Until the temperature is below 230 degrees, machine will automatically turn on the gas and ignite.

The machine has gas flame automatic detection systems, when unexpected flameout, the machine will automatically cut off the gas, and sound an alarm.

计时器设定



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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After pressing the heating button, the gas solenoid valve will be energized to turning on the gas, then the gas valve should be at a smaller state, otherwise it will damage the gas pressure gauge because of the excessive gas flow.

Due to long time don't use, there is air in the gas pipeline, it's difficult to ignite at the first time, you should turn off the point once again.



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The motor speed is adjustable, the range is 0 to 100 RPM.
You can customize the drum speed according to different coffee beans



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



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VI. Clean-up and maintenance of the machine



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.



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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 gas pressure to 2 ~ 3KPa, 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 you can reduce gas pressure to 1 ~ 2 kpa, 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, the fire also turn up to 2 ~ 3kpa.
4. After the beans heap temperature rose to 165 degrees, turn down the hot air between 20 ~40, and keep fire 2 ~ 3kpa.
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 leather, gas pressure can be lowered to 1 ~ 2Kpa, 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.



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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.
4. Don't adjust the outlet pressure of gas tank too high, Otherwise, it's easy to damage the gas pressure gauge. Generally adjust to below 5kpa.

