

AIRFLOW WITH ELECTRONIC STEPLESS FANS ON ROASTERS:

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MOST OUR NEW ROASTERS ALL HAVE THE MDDS AIRFLOW SYSTEMS. BUT SOME OF OUR OLDER MODELS HAD ONLY A FAN SPEED CONTROL. HERE IS HOW TO SET UP FAN SPEED TO WORK WITH ROASTING:

WHILE A DIAL OF 0-100 SUGGESTS A WIDE SPREAD OF AIRFLOW, BEST TO FIND AND USE 3 SETTINGS:

- LOW
- MEDIUM AND
- HIGH

DON'T WORRY ABOUT THE NUMBERS ON THE FAN SPEED CONTROL KNOB.

RATHER YOU CAN USE A CIGARETTE LIGHTER TO DETERMINE SETTINGS.

HERE IS HOW:

1. PULL OUT THE TRIER FROM THE TRIER SPOON HOLE.
2. PUT THE LIGHTER UP TO THE OPEN TRIER SPOON HOLE. WHEN THE FLAME BENDS INTO THE CHUTE AT ABOUT A 45 DEGREE ANGLE, THIS IS LOW. NOTE YOUR DIAL SETTING.
3. NEXT, FIND MEDIUM FAN AIRFLOW. LIGHT THE FLAME AND WHEN THE FLAME BENDS HEAVILY INTO THE CHUTE, THIS IS MEDIUM. NOTE YOUR DIAL SETTING.
4. FINALLY, FIND HIGH FAN AIRFLOW. LIGHT THE FLAME AND WHEN IT LIGHTS BUT EXTINGUISHES, THIS IS HIGH. NOTE YOUR DIAL SETTING. NO NEED TO GO ABOVE HIGH ON SETTINGS WHEN ROASTING.

HOW IS AIRFLOW USED?

THIS IS HOW WE USE AIRFLOW WHEN WE ROAST.

1. Low. FROM "CHARGE" TO END OF DRYING PHASE (AROUND 330F), USE AN AIRFLOW SETTING OF LOW. THIS PERMITS THE ROASTER TO BRING THE CORE TEMPERATURE OF THE BEANS UP TO THE SAME TEMPERATURE AS THE OUTSIDE PORTION OF THE BEANS. THIS ALSO DRIES THE BEAN AT A CORRECT RATE.

2. MEDIUM. FROM END OF DRYING PHASE (330F) TO ABOUT 30 SECONDS BEFORE FIRST CRACK. PREPARE FOR 1ST CRACK: LOOK AT THE SEAM (BEGINS TO OPEN) AND EXAMINE THE BEANS UNDER THE LIGHT. YOU WILL SEE THE SLIGHTEST SMOKE COMING OFF THE BEANS.

3. High. FROM 30 SECONDS BEFORE FIRST CRACK TO END OF ROAST, OPEN THE AIRFLOW TO HIGH. GET THAT SMOKE OUT OF THE ROASTER. NO NEED TO GO ABOVE ABOVE THE HIGH SETTING THAT YOU HAVE DETERMINED BY THE USE OF LIGHTER.