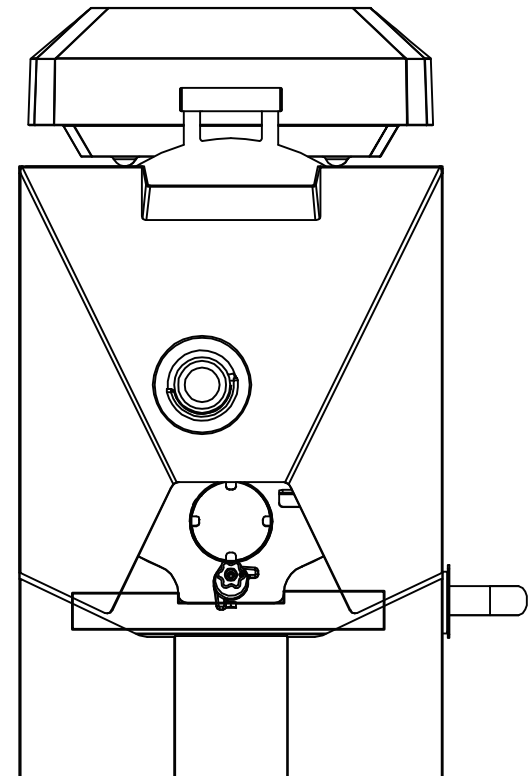


**Thanks for your choosing**

- Enjoy fresh**
- Enjoy home coffee roasting**

## **Electric Coffee Roaster**

### **Instruction**



**Digital Profiles • Direct Fire Imitating • 100% Electric**

## Product Brief

Designed for coffee home roasting, user can start coffee roasting step by step with 0 experience. From balance flavour to special flavour, it's easy to roast with the 3 stage roast modes setting.

## Features

- Model: IT-CBR-1
- Roast Quantity: 350-400g (best)
- Heat Transfer: Drum
- Voltage: ~220-240V 50-60 Hz  
110-120V 50-60 Hz
- Heat Power: 1000W
- Size: L 492 x W 264 x H 402 mm
- Weight: 10kgs
- Accessories: stirring rod\*1, brush\*1, spoon\*1

## Product Features



Direct Fire Imitating  
(Patent)



Smokeless



100% Electric  
ECO friendly



3 Stage Roast Modes



High Efficiency

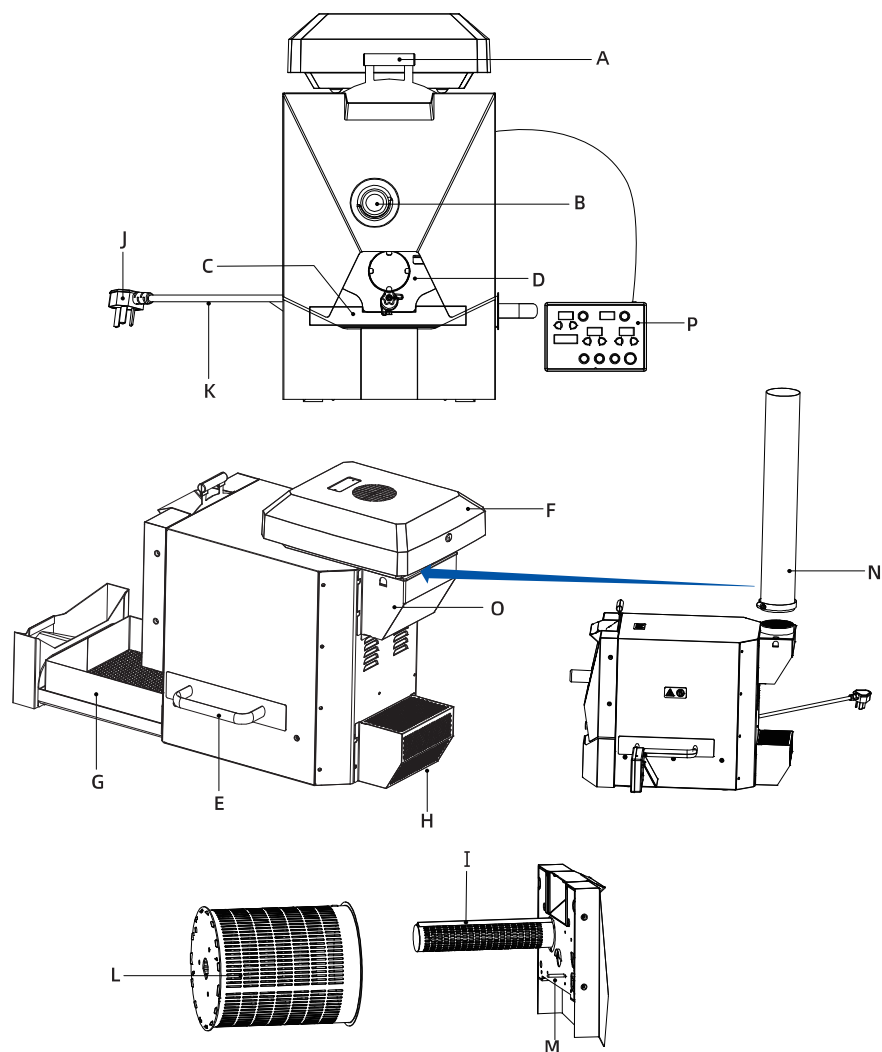


Fresh Taste

## Notice

1. DO NOT LEAVE DURING USING THE PRODUCT.
2. Keep exit door and chaff collector locked during roasting.
3. Plug off immediately if something abnormal happen during roasting, NEVER open the exit door until the machine cool down.
4. This machine is ONLY for green coffee bean roasting.
5. This machine is ONLY for indoor using. Use it in dry and ventilated place , and keep the machine at least 20cm away from the other stuff.
6. Leave the machine away from the surface which is unstable, thermolabile or inflammable. Do not use it on the curtain, electric heater, gas stove that something easy to catch on fire.
7. Plug off the machine before cleaning or after using. Assembly & disassembly the parts in cool down condition.
8. Max roast quantity is 500g, but 350-400g is the best quantity.
9. Please use the green beans which are in low defective rate and sifted. Because the defective green beans may cause the drum stuck.
10. Do not touch the hot surfaces during roasting.
11. Remember to turn over and lock the sample spoon before using, to make sure no beans inside the spoon.
12. Do not close the exit door during the bean dropping, or will cause block.

13. Do not touch the coffee beans until they cool down after roasting finish.
14. Please check and clean the chaff before roasting, to avoid the them get burned.
15. We advise to clean the chaff collector during roasting (in 140-150°C) when roast the natural beans.
16. Do not extend the wire or use extra plug, Do not use the same socket with others appliances.
17. Keep the machine away from children and babies.
18. Do not put the wire, plug or parts into the water.
19. Please check voltage marked on the machine , use it on the suitable place.  
Make sure the plug is plug in the socket completely.
20. If the plug is broken, stop using and call for maintaining.
21. Do not change the product or parts without our permitting.
22. Some green beans with high moisture content may cause roasting time longer, and sounds of the crack not obvious.



- |                            |                            |                         |                            |
|----------------------------|----------------------------|-------------------------|----------------------------|
| <b>A</b> Entrance          | <b>B</b> Sample Spoon      | <b>C</b> Exit           | <b>D</b> Window            |
| <b>E</b> Chaff Collector A | <b>F</b> Smoke Purifier    | <b>G</b> Bean Collector | <b>H</b> Chaff Collector B |
| <b>I</b> Heater            | <b>J</b> Plug              | <b>K</b> Wire           | <b>L</b> Drum              |
| <b>M</b> Temperature Probe | <b>N</b> Chimney Pipe (1m) | <b>O</b> Exhaust        | <b>P</b> Controller        |

**Please read the instruction carefully before first using**

## Installation of Controller

- insert the usb plug of the controller to socket on the back of the roaster



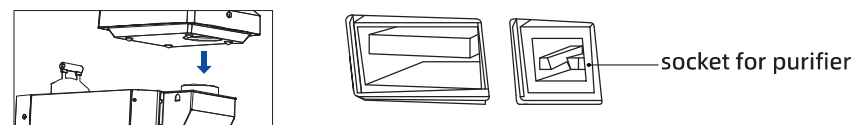
## Installation of Smoke Purifier, Chimney Pipe

- 2 ways of smoke eject for choices

### 1. Smoke Purifier

Smoke will be purified before ejected, suitable place with good ventilation

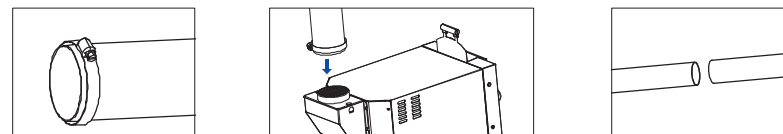
Install: Place the purifier on the top of the roaster, connect the plug to socket



### 2. Chimney Pipe

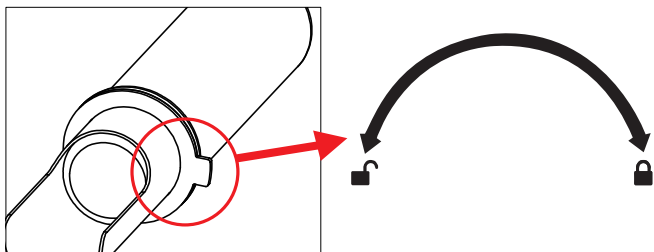
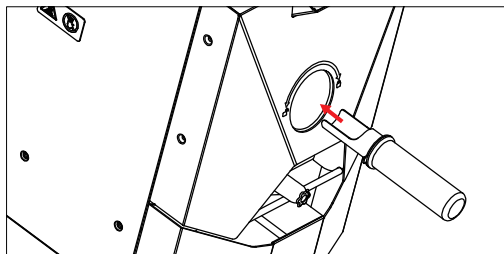
Available for the place with limited ventilation

Install: Insert and screw tight the pipe to the cycle connector on the top of the roaster, user can buy more pipes to extend according the length needed.

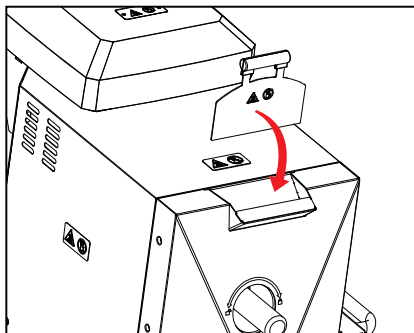


## Installation of parts

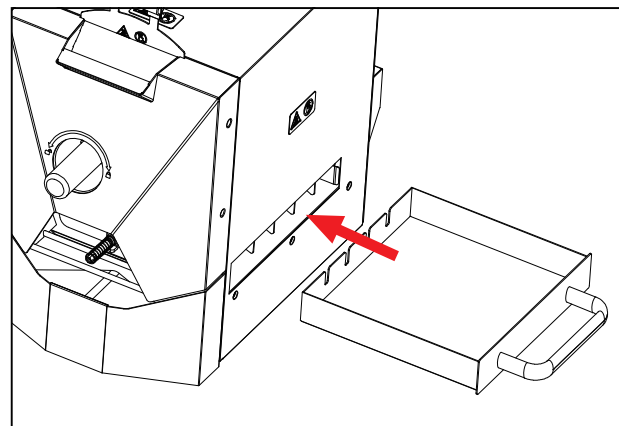
- Insert the sample spoon with the bar pointing to the unlock logo, then turn it over to be locked.



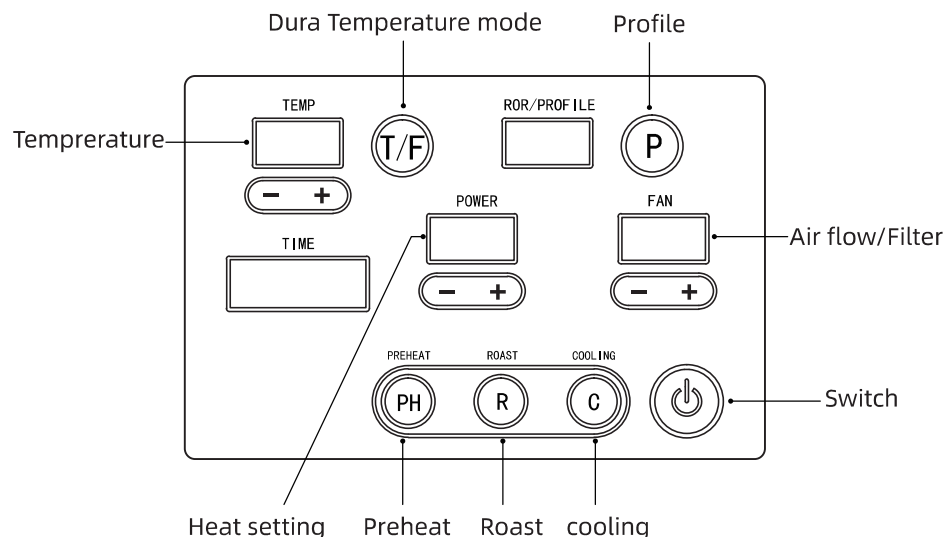
- Insert the entrance door



- Insert the entrance door



## Controller



- ON/OFF: Long press to Switch
- T/F: Single press to show the Temperature mode, long press to change the mode between T and F
- P: Single press to chose profile, long press to change roast mode from auto to manual
- PH: Double press to start peheating
- R: Double press to start roasting and time counting,long press to stop heater working
- C: Single press to start or stop bean cooling
- Temprerature setting: Single press "+"、 "-" of [TEMP] to set the preheat temperature or roasting finish temperature .
- Heat Setting: Single press "+"、 "-" of [POWER] to set power of the heater base on the percentage
- Air flow setting: Single press "+"、 "-" of [FAN] to set the fan speed .
- Filter setting: long press "+"、 "-" of [FAN] at the same time, to enter the filter setting, Single press "+"、 "-" to setting the speed level of the fan

## Mode

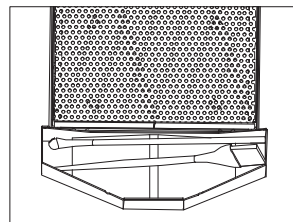
### 1. Standby

- Plug in and long press "ON/OFF" to turn on the controller.
- Check and clean the chaff collector.
- Check the door of exit if it is closed and locked.
- Pull out the bean collector until it can not be moved, take out the accessories to the small tray at front. (page9 picture1)

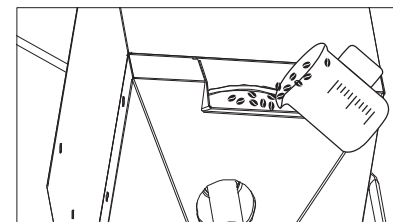
### 2. Auto Mode

- Single press "P", choose the profile according the process of the green bean and roast level (page10 table1)
- Double press "PH", start preheating. when the temperature reached, you will hear the buzzing. Temperature will be maintained 15 mins.
- Open the entrance door and put the green bean (350-400g) into the drum (page9 picture2)
- Double press "R", start roasting.
- Once roasting finished,you will hear the buzzing again, pls.open the door of exit to drop out the beans .
- Placing the beans evenly with string rod. Beans cooling will start automatically, it will finishing around 3-5 mins
- Keep exit door open, Single press "P" and choose "COL" to cool down the roaser to 60°C
- Lift the bean collector slightly, and take it out from right or left side, remove the beans to the bag or container with spoon
- Long press "ON/OFF" to turn off and plug off. Clean the chaff collector. Put the accessories back to bean collector, push the collector back in the roaster.

Picture1



Picture2



1L Cup with spout will be helpful

table 1

Process	code	Level	Oringin (advised)	Green Bean (advised)	Brew method (advised)
Natural / Dry	011	Light	Africa, Central & South America	Sidamo, Yirgacheffe, Geisha, Hambella	Drip, Cold Brew
	012	Medium	Central & South America	Cerrado	Drip, Cold Brew, French Fress
	013	Dark	Africa, Central & South America	Cerrado, Sidamo, Yirgacheffe	Drip, Cold Brew, French Fress, Espresso
Washed / Wet / Barrel Fermented	021	Light	Africa, Central & South America	Sidamo, Yirgacheffe, Geisha, Hambella, Kenya	Drip, Cold Brew
	022	Medium	Central & South America Aisa & Oceania	Huila, Honduras, sigri	Drip, Cold Brew, French Fress
	023	Dark	Central & South America Aisa & Oceania, Africa	Huila, sigri, Kenya	Drip, Cold Brew, French Fress, Espresso
Wet Hulling / Honey / pulped Natural	031	Light	Central & South America	Costa Rica	Drip, Cold Brew, French Fress, Espresso
	032	Medium	Central & South America Aisa & Oceania	Costa Rica, Mandheling, Yellow Bourbon	Drip, Cold Brew, French Fress
	033	Dark	Central & South America Aisa & Oceania	Mandheling, Yellow Bourbon	Drip, Cold Brew, French Fress, Espresso

### 3. Assitant Mode

- During roasting stage of auto mode, double press “P” to enter in assitant mode, the code “AST” will showed on the profile display.
- Once assitant mode start, the heat and fan will still operate by the profile, and the time to drop the beans is controlled by user.
- When the temperature reach 170°C, beans will turn to brown and begin to wrinkle, user have to focus on the change of the beans with the sample spoon.
- First crack will start between 170-190°C, when the crack sounds last continuously for 3 times, that means the development phase is started.
- User decide the time to drop the beans according the colour, sounds, aroma, temprerature developed of the beans ([page11 table2](#) )
- Drop beans: Long press “ROAST” to stop heating, open the exit door to drop out the beans. Placing the beans evenly by string with the rod.
- Single press “COOL” to start beans cooling, it will finishing around 3-5 mins.
- Keep exit door open, wait until the chamber cool down to 60°C. Or turn off andstart to standby, single press “P” and choose “COL” to cool down automatically.
- Lift the bean collector slightly, and take it out from right or left side, remove the beans to the bag or container with spoon
- Long press “ON/OFF” to turn OFF and Plug off. Clean the chaff collector. Put the accessories back to bean collector, then push the collector back in the roaster.

table 2

Level	Crack	Colour	temperature developed
Light	middle or near end of 1st crack with intensive sounds	cinnamon light brown	9-11°C after 1st crack start
Medium	after end of 1st crack sounds stop	brown	13-16°C after 1st crack start
Dark	near beginning of 2rd crack no sound or slight sounds	dark brown	16-20°C after 1st crack start

#### Tips:

The temprerature of 1st crack will not be same everytime, because of the change of the moisture content, size, pressure, temprerature. Sometimes the auto mode may not adapt these, so we suggest user turn to assitant mode and choose right time dropping beans according table2

We do not suggest roast to the very dark level like Italian roast, if user do not have enough experience. It will be easy to lose the flavour and aroma, get beans burn, and cause lots of smoke.

## 4. Manuel Mode

- Stanby: Please see page 7
- Double press “PH”, start preheating. Single press “+”, “-” of Temperature to set target temperature of preheat.
- When the temperature reached, you will hear the buzzing. Temperature will be maintained 15 mins.
- Open the entrance door and put the green bean (350-400g) into the drun (page9 picture2)
- Double press “R”, start roasting.
- Single press “+”, “-” of power to set the power of the heater (20 levels)
- Single press “+”, “-” of fan to set the speed of airflow (20 levels) , fliter will start working with speed level 2 once the fan start working
- long press “+”, “-” of fan at the same time, then single press “+”, “-” to choose the speed of the filter (5 levels)
- Check the change of bean, like colour, aroma with the sample spoon, choose the right time to drop the beans according the temperature developed and crack sounds . (page11 table2 ) (page13 table3 )
- Heater will stop working when the temperature reach to 230°C.
- User also can set the temprature to dropping beans by single press “+”, “-” of Temprature.
- Drop beans: Long press “ROAST” to stop heating, open the exit door to drop out the beans. Placing the beans evenly by string with the rod.
- Single press “COOL” to start beans cooling, it will finishing around 3-5 mins.
- Keep exit door open, Single press “P” and choose “COL” to cool down the roaser to 60°C.
- Lift the bean collector slightly, and take it out from right or left side, remove the beans to the bag or container with spoon
- Long press “ON/OFF” to turn OFF and Plug off. Clean the chaff collector. Put the accessories back to bean collector, then push the collector back in the roaster.
- It can be turned to manuel mode by long press “ROAST” during roasting stage of auto mode.

table 3

Stage	Define	Bean	Temperature	Time
Preheat	preheating the roaster	green bean	heat to190-230°C	5:00 - 6:00mins
Drying	roasting begin ↓ turn yellow	colour turn yellow from green	develop to150-160°C	5:00 - 7:00mins
Middle	after turn yellow ↓ before 1st crack	begin to wrinkle, colour turn brown, roasted wheat or bread aroma	develop to170-190°C	3:00 - 5:00mins
Development	1st crack begin ↓ drop beans	crak sounds from slight to intensive, colour from light to dark	develop 9-20°C after 1st crack start according the roast level	1:00 - 3:00mins
Cooling	after drop beans	-	cool down to 60°C	3:00 - 5:00mins

**Table 3 is for reference, users also can roast according their roasting plan.**

## Tips:

1. For first time using, we suggest you start from auto mode、assitant mode, then move to the manual mode after you have some experience.
2. Collect the information of the green bean such like origin, process, flavour or the best roast level, made your roast plan about the temperature develop, heat and fan setting.
3. Write down the data of temperature, heat and fan setting during roasting.
4. Brew the coffee and taste to check the flavour and aroma, if these are not wanted, adjust the roast plan and try roasting again. After 2 or 3 tries, user may get the right plan (profile)
5. Make the temperature developing stably, we do not suggest adjust the heat and fan significantly during roasting.
6. Set the speed of filter advance, so that it will not cause a lots impact to the temperature develop of the plan.



## Emergency

Please stop using and plug off if any questions or damage happen during roasting, wait until the roaster cool down. Continue using may cause fire, electric shock or harm.

### ✖ Faults

1. Code E1: temperature probe stop working, contact the seller or retailer to maintain.
2. Code E2: over temperature protection(250°C), plug off and wait until roaster cool down, then turn on to check.
3. Code E3: drum motor can't working, contact the seller or retailer to maintain.
4. Drum stuck: plug off and wait until roaster cool down, check if the drum stuck by any beans
5. Cooling slow: check and clean the chaff at the plastic tray of the bottom and the chaff collector back of the roaster.
6. Smoke increase:
  - Check if the plug of filter had been connected, adjust the speed of filter if it is too slow, clean the dust and chaff in the filter or change new filter paper.
  - Check and clean if any beans stuck in the drum.
  - Clean the oil stain at the drum and the chamber of roaster.
  - Clean the chaff collector and exhaust.
7. Noise: check if the parts assembly correctly or if any screws loosened

**If the faults still not solve, please contact the seller or retailer.**

## Clean and Maitaining

- Step 1. make sure the roaster is plug off and cool down completely.
- Step 2. disassembly the drum, front cover, exhaust, chaff collectors with cross screwdriver and hex key.
- Step 3. place the heater on the desk and be aware not to loosen the wire.
- Step 4. clean the drum, heater, chamber with brush.
- Step 5. remove the beans stuck in drum.
- Step 6. clean the heater, chamber, shell with wet towel and dry towel.
- Step 7. washed the drum, exhaust, chaff collectors with water, make them dry before assembly .
- Step 8. assembly all the parts, turn on the roaster and if it work properly.
- Step 9. Check and clean the chaff collectors and the plastic tray of the bottom periodically.
- Step 10. Check and clean the filter periodically, if the smoke still increase change new filter paper.

### Notice of clean

- 1.Do not put roaster into the water, do not spray water to the roaster.
- 2.Do not use the any detergent to clean the roaster expect water.