



by Coffee Crafters



Commercial Fluid Bed Electric Coffee Roaster · Owner's Manual

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SECTION 1

Introduction

About Coffee Crafters

Coffee Crafters manufactures all-electric fluid bed coffee roasters in Post Falls, Idaho. Since 2013, we have helped new and growing roasters get into the business with equipment that is affordable, easy to operate, and easy to maintain — built 100% in the USA.

Our Team

Jason Scott — Owner and President. Jason is the founder of Hermetheus Coffee, a roastery in the Kansas City area that he built on a Coffee Crafters Artisan 6. He began working with the Coffee Crafters team in 2022 on the Hermetheus Co-Pilot automation system and purchased Coffee Crafters from Ken Lathrop in 2025.

Chris Hammock — Chief Engineer and co-owner. Chris designed every roaster in the current Coffee Crafters lineup, including the DUO. He has led all engineering and product development since 2021.

Bryce Bull — Vice President in charge of Sales, Marketing, and Customer Service. Bryce is the longest-tenured member of the team and serves as the primary voice for customers. If you call or email Coffee Crafters, Bryce is most likely who you will hear from first.

Angela — Shipping and Fulfillment. Angela coordinates all outbound shipments and handles logistics for new roaster orders.

A Letter from the President of Coffee Crafters

Your new DUO is the first roaster to carry a piece of Coffee Crafters history and a piece of our future in the same machine. The roast chamber is the same proven design Ken Lathrop built this company on back in 2012 — battle-tested, forgiving, and a genuine pleasure to roast on.

Here is what is new in the DUO:

- A brushless loft motor with RPM regulation and a significantly longer service life — the most advanced motor we have ever put on a roaster
- AirSense safety, which cuts power to the heating elements the moment it detects inadequate loft airflow
- An integrated Power Console displaying real-time line voltage, watts and amps in use, and lifetime kilowatt-hour consumption

Like every roaster we make, the DUO is easy to install, easy to operate, easy to maintain, affordable, and 100% designed and built in our factory in Post Falls, Idaho.

I was a Coffee Crafters customer long before I took the reins here. I built Hermetheus Coffee, a roastery in the Kansas City area, on a trusty Artisan 6. In 2022, I started working with the Coffee Crafters team on the Co-Pilot automation, and when Ken decided to retire, he asked me to carry the company forward.

Chris Hammock, who designed every roaster in our current lineup including the DUO, is still here as my partner and leads engineering. Bryce Bull, our vice president, is the voice most of our long-time customers already know and is still the person you will likely speak with when you call. In fact, aside from Ken's retirement, every person who was here before the transition is still here today.

That matters, because at Coffee Crafters, support is not an afterthought. Over a decade in, we are still the shop where you can reach the engineer or the owner any day of the week. Check out our YouTube channel for roasting and marketing guidance, reach out any time, and know that we are invested in your success.

Welcome aboard. Roasting made easy starts now.

Jason Scott

President, Coffee Crafters

SECTION 2

Warranty & Guarantee

DUO Roaster Warranty

Your DUO Roaster has been manufactured and tested to the highest quality standards by Coffee Crafters. This Limited Warranty covers defects in material or workmanship on new DUO Roasters. The warranty extends to the original purchaser only and is non-transferable. Only customers purchasing roasters directly from Coffee Crafters may obtain coverage under this limited warranty.

Under normal installation per Coffee Crafters instructions, use, service, and maintenance, for a period of one year from the original purchase date, Coffee Crafters will replace, at no charge, any product or part of the product that proves defective due to improper workmanship or material.

The warranties expressed above are the ONLY warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.

What Is Not Covered

- Damage resulting from improper installation or maintenance
- Any repair, modification, alteration, or adjustment not authorized by the manufacturer
- Misuse, abuse, accidents, unreasonable use, or acts of God
- Incorrect electric current or voltage
- Improper setting of any control
- Use of risers or pedestals not authorized by the manufacturer
- Products returned with removed, damaged, or tampered labels, equipment, or alterations
- Products where original serial numbers have been removed, altered, or cannot be readily determined
- Chaff filters (consumable items)
- Products purchased for use other than roasting coffee
- Any food loss due to product failures
- Travel and transportation expenses for product service
- Consequential or incidental damages

If You Need Service

- See the Maintenance & Troubleshooting section of this manual
- Visit our YouTube channel for maintenance and troubleshooting videos on fixing and replacing roaster parts



- If you are still having issues, give us a call or send us an email so we can work through it with you.

CONTACT Phone: (509) 228-6916 · Email: info@coffeecrafters.com

30-Day Money-Back Guarantee

We want you to be fully satisfied with every item you purchase from Coffee Crafters. If you are not satisfied with an item, you may return it within 30 days of delivery for a full refund of the purchase price, minus shipping, handling, or other additional charges. The item must be returned in new condition, in its original boxes, and with all paperwork, parts, and accessories to ensure full credit.

Return Instructions

For tracking and insurance purposes, all returns must be shipped to Coffee Crafters.

- Contact Coffee Crafters Customer Service at (509) 228-6916 to begin the return process
- Pack the item securely in the original package if possible. Enclose the return portion of the original packing slip
- All products must be returned in excellent condition, in original boxes, and with all paperwork, parts, and accessories
- All return shipping charges must be prepaid. We cannot accept C.O.D.
- Keep the return tracking number from your package to confirm it arrives at the warehouse
- Expect a refund in the original form of payment within 10–15 business days of our receiving your return. Shipping costs are not refundable

Damaged or Defective Items

If your roaster arrives and the outer packaging shows visible damage — crushed corners, punctures, or significant deformation — do not sign for the delivery. Refuse the shipment and contact Coffee Crafters immediately at (509) 228-6916. Signing for a visibly damaged shipment may affect your ability to file a claim.

If damage is discovered after delivery, contact Coffee Crafters Customer Service at (509) 228-6916 as soon as possible. Please have your order number, item number, and tracking number from your original confirmation email ready. We will also need your email address and phone number.

We will make every reasonable effort to assist you with your return. If you do not contact Customer Service first, you are responsible for all return shipping charges. A defective item may be repaired or replaced within 90 days of purchase under the Coffee Crafters Warranty.

SECTION 3

Specifications

MAX BATCH	ROAST TIME	HOURLY OUTPUT
2 lbs	8–12 min	10 lbs/hr

DUO system includes exhaust duct kit and integrated bean cooler. Optional equipment: chaff cyclone and exhaust blower sold separately.

PERFORMANCE	
Batch Size	200g to 2 lbs.
Roaster Production	10 lbs. per hour
Roast Time	8–12 minutes (based on batch size and roast level)
Roaster Heat	3,550 watts
Power Console	Real-time readings: wattage, voltage, amperage, and lifetime kWh
Bean Temperature	Digital thermometer included

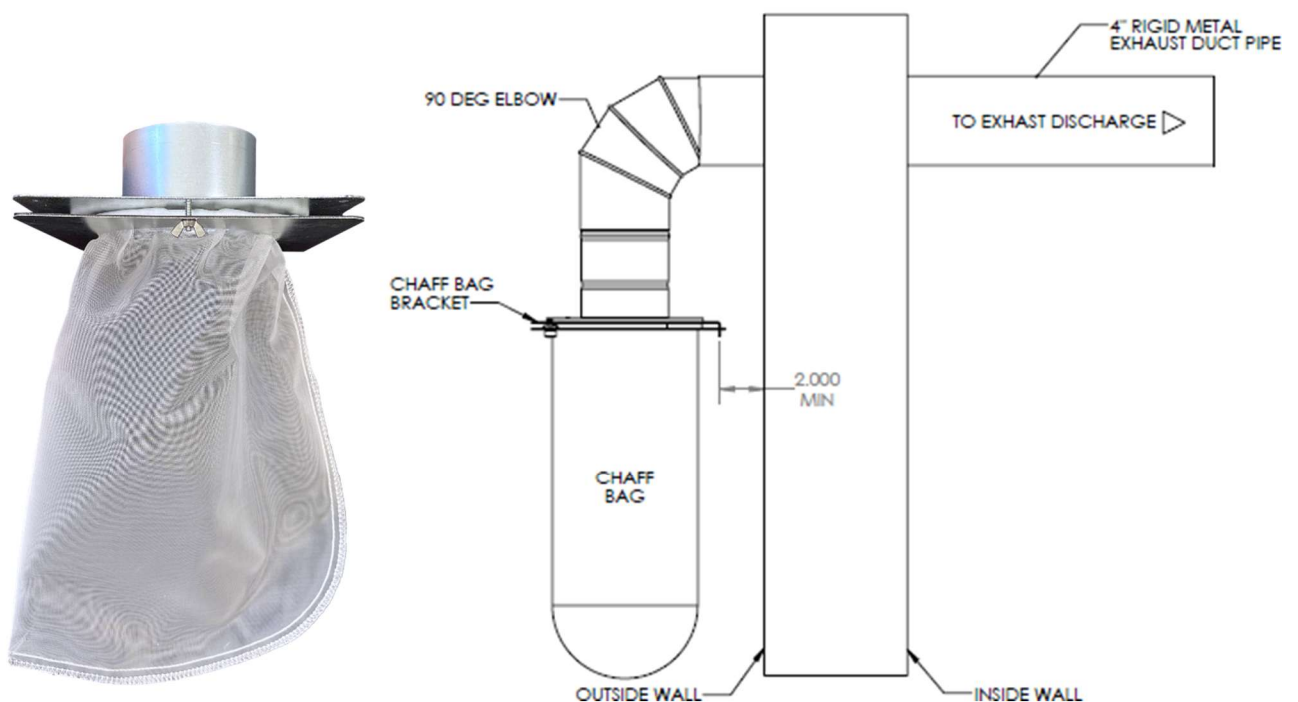
POWER & VENTING	
Roaster Power (US)	20-amp, 240V single phase
Roaster Power (International)	20-amp, 220V single phase
Electricity Usage	0.3–0.6 kWh per pound (varies by load size)
Venting	Standard 4" rigid metal ducting with 4" discharge
Chaff Collection	Vent kit with outdoor chaff collector fitting and bag included

CERTIFICATIONS	
Listings	UL · cUL

Chaff Collection Options

The DUO is compatible with two chaff collection configurations. The outdoor chaff bag comes standard with the purchase of a DUO roaster. The cyclone is an optional addition that removes the need for the chaff bag and instead collects the chaff in a drawer underneath the cyclone.

Standard Outdoor Chaff Bag



The DUO ships with an outdoor chaff collector fitting and bag. In this configuration, chaff is carried through the exhaust duct and collected in the bag at the outdoor vent termination. This is the simplest setup and requires no additional equipment.

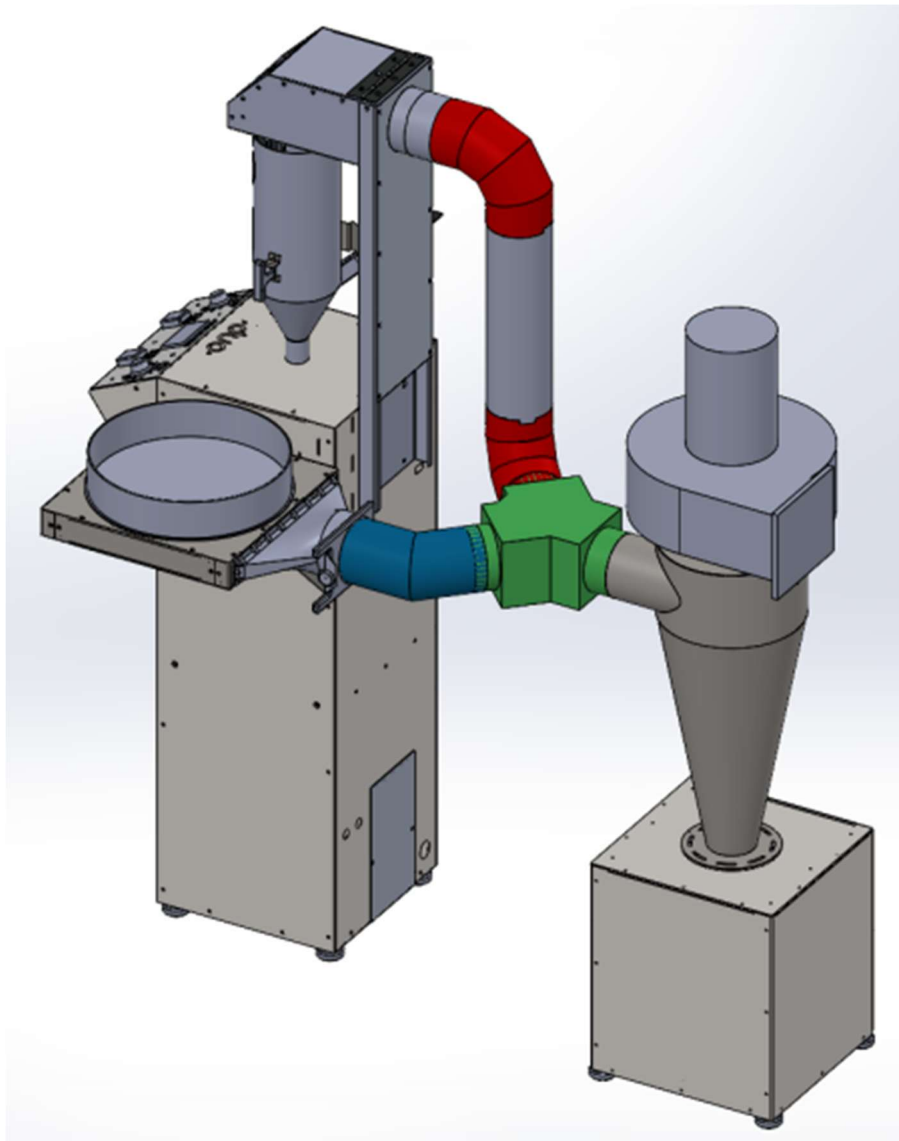
- No additional equipment required
- Chaff bag mounts at the outdoor duct termination
- Inspect and empty the bag regularly — a full bag reduces exhaust airflow

Optional Chaff Cyclone (Indoor)

The optional chaff cyclone separates chaff from the exhaust stream before it reaches the blower and duct run. This is the preferred option for high-volume roasting or installations where regular outdoor bag maintenance is inconvenient.

- Collects chaff indoors in a drawer for easy disposal
- Reduces chaff load on the outdoor vent and bag
- Recommended for operators roasting more than 20 lbs. per day

The Chaff Cyclone will be installed as shown in the picture below. The exhaust blower will be secured to the top of the cyclone and the wye duct will attach to the intake on the side. All ducts should be 4-inch and either rigid or semi-rigid.



SECTION 4

Assembly & Installation

Assembly Introduction

Your DUO roaster arrives mostly assembled. The following instructions will walk you through the remaining steps. Your roaster ships in two standard boxes. If you ordered the optional chaff cyclone or exhaust blower, those arrive in separate boxes.

Choosing a Location

Before assembly, select a suitable location for the roaster and blower system. The blower system can be installed anywhere within 10 feet of the roaster — including on the other side of a wall, which some operators prefer if noise is a concern.

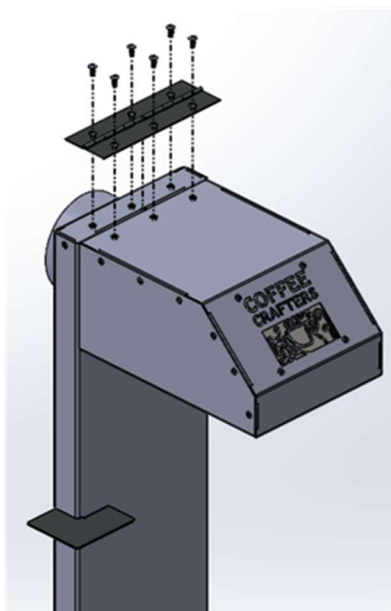
The customer must supply 4-inch rigid or semi-rigid ducting throughout the entire venting/ducting run. No flex ducting allowed. If you place the blower in a different location, additional vent pipe and fittings will be required. Check your local codes for venting requirements.

NOTE When correctly installed, the exhaust temperature will not exceed 140°F.

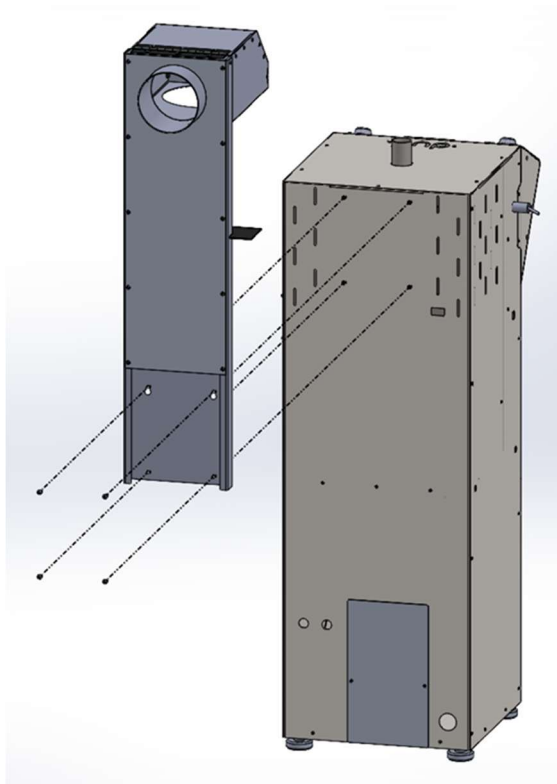
NOTE In lieu of a traditional hardware kit, we have installed the hardware needed for assembly to the parts they will be assembled to. When attaching the parts as per the instructions below, first remove the hardware and then re-install as instructed.

CAUTION The roaster must be positioned on a flat, smooth surface — do not install on carpeting. Leave at least a 4-inch gap between the back vent pipes and the wall.

Mast & Hood Attachment



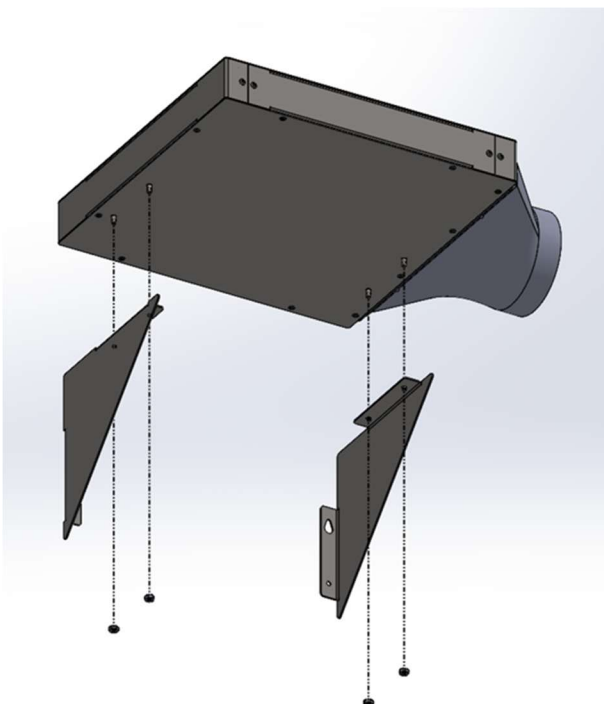
Attach the Hood to the Mast Hinge using the three (3) of the 8/32 screws located on the hood. The hinge is already installed on the mast and does not need to be removed.



Attach the assembled mast to the back of the roaster using four (4) of the 8/32 screws.

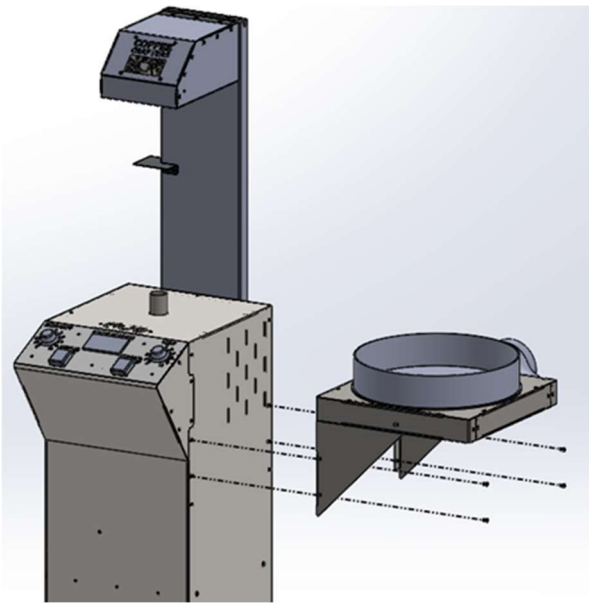
Install Tip: Remove the bottom two screws but only loosen the top two screws. The holes for the top screws are cut to allow you to hang the mast on the top screws and make it easier to install.

Bean Cooler Setup



Attach the support brackets to the bean cooler using the four (4), 8/32 keps nuts located inside the bean cooler.

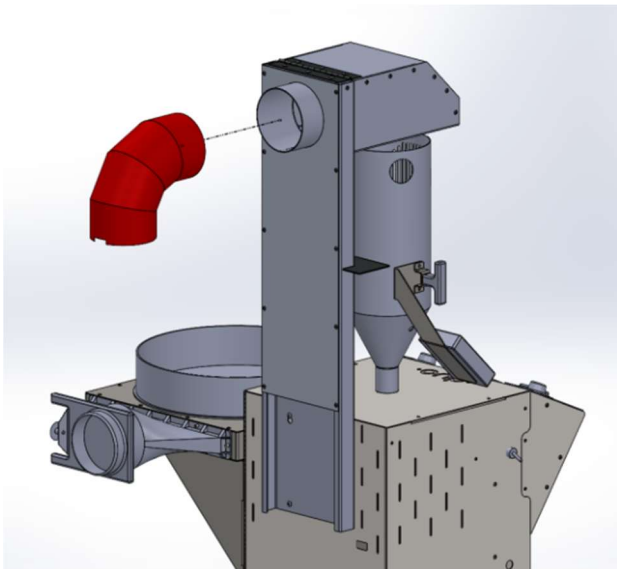
Please note: The keps nuts are the only assembly hardware not located on the part itself. They are instead located in a small hardware kit inside the bean cooler.



Attach the bean cooler to the roaster using four (4) of the 8/32 screws located on the roaster body.

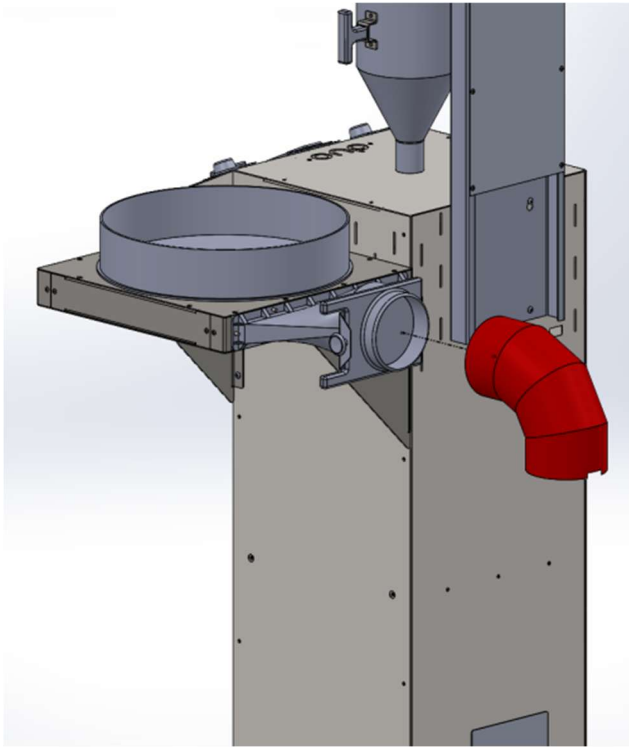
Install Tip: Only loosen the top screws.

Attaching the Exhaust Hose



Attach one 90-degree elbow to the top of the mast. Use a self-tapping screw or high temperature ducting tape if needed.

Cooling & Chaff System



Attach the bean cooler blast gate to the reducer on the back of the bean cooler. You do not need to secure the blast gate with a screw, but you can if needed.

Attach one 90-degree elbow to the bean cooler blast gate. Use a self-tapping screw or high temperature ducting tape if needed.

Ventilation Installation

The DUO roaster must be exhausted in accordance with the manufacturer's instructions in this manual. The roaster exhaust system must be completely independent of all other systems.

Exhaust Penetrations

Any wall or ceiling penetration of ducts that transfer roaster exhaust must meet the International Building Code fire-resistance rating and cannot be located within any fire-blocking or draft-stopping area, unless the ductwork is constructed of galvanized steel or aluminum per IBC Section 603.3.

- Fire-blocking prevents the movement of flame, smoke, and gases through concealed spaces, primarily addressing vertical movement
- Draft-stopping prevents the movement of smoke and gases through concealed spaces, primarily addressing horizontal movement

Cleanout

All ducting from the blower discharge to the outlet terminal must provide a means for cleanout. Exhaust-duct cleaning is required for all coffee-roasting installations. Inspect exhaust tubing frequently — clean or replace when excessive buildup is present.

Maximum Run Lengths

DUCT DIAMETER	
4" exhaust duct (discharge)	Maximum 25 ft from blower to outlet terminal
NOTE	Only 4-inch rigid or semi-rigid ducting should be used on the discharge side. For every 90° bend in the exhaust duct path, deduct 5 ft from the maximum. Example: a 4" duct path with two 90° bends has a maximum run length of 15 ft.

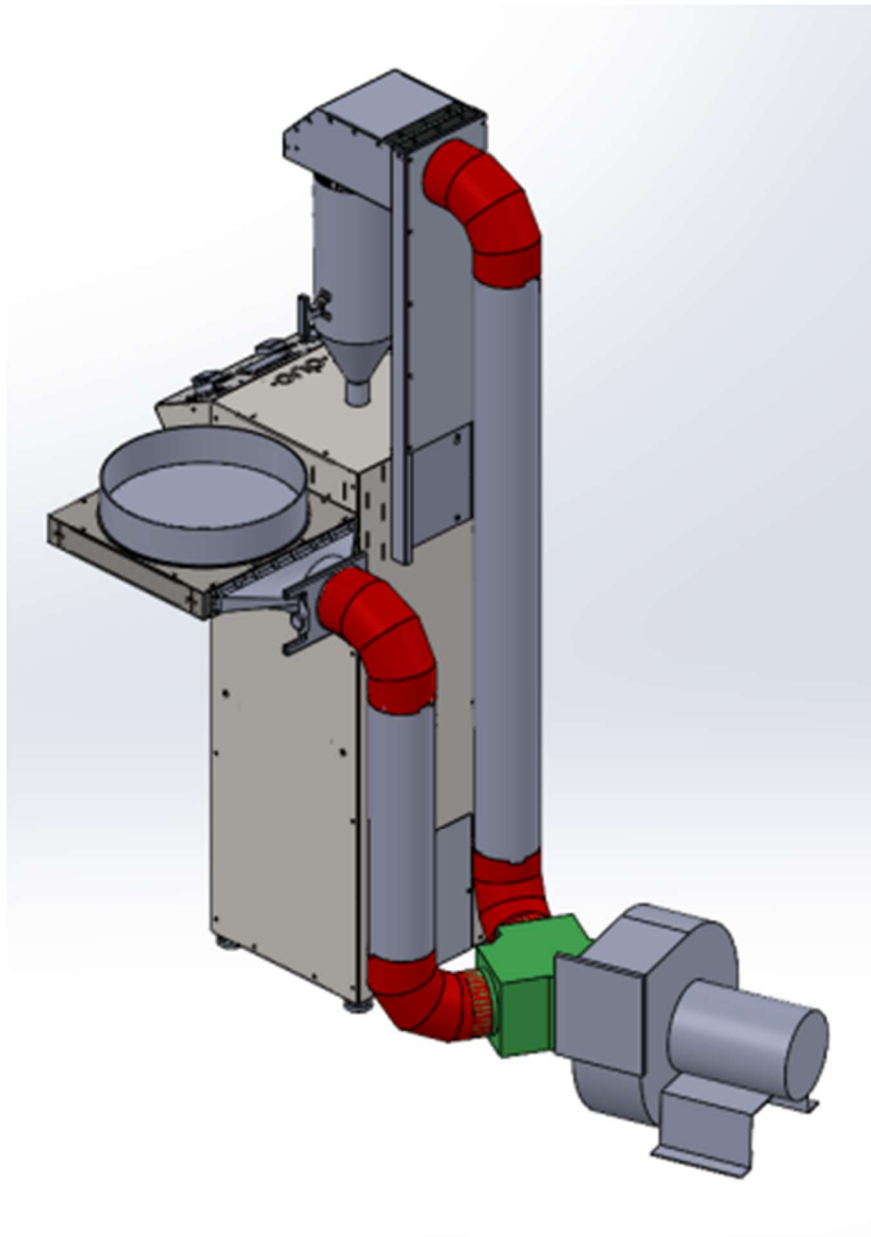
Ducting Rules

- Blower intake to roaster: USE ONLY RIGID or SEMI-RIGID 4" ducting
- Blower discharge to outlet: USE ONLY RIGID or SEMI-RIGID 4" ducting
- Exhaust gas temperature must not exceed 170°F (77°C)

Add Ducting Diagram section here:

Coffee Crafters does not provide the ducting needed to vent the roaster. These are common ducting pieces that can easily be found at your local hardware store.

The 4x4x4 wye duct fitting for the intake side of the exhaust blower is shown in **GREEN**. The **RED** pieces are elbow fittings. Long rigid or semi-rigid ducting will be needed to connect all the ductwork together. Measure and cut to length as needed.



Thermometer

Your thermometer mounts to the thermometer bracket above the left handle. The digital thermometer features a large display for a clear bean-temperature reading.

- Select the ON position to power the unit on
- Select the OFF position to power the unit off

The thermometer ships with the battery and thermocouple probe installed and tested. Velcro has been applied to the back of the unit. To install, remove the plastic backing from the Velcro and press the unit onto the bracket — the bottom of the thermometer should sit even with the bottom of the bracket. Insert the probe wire into the bottom of the readout.



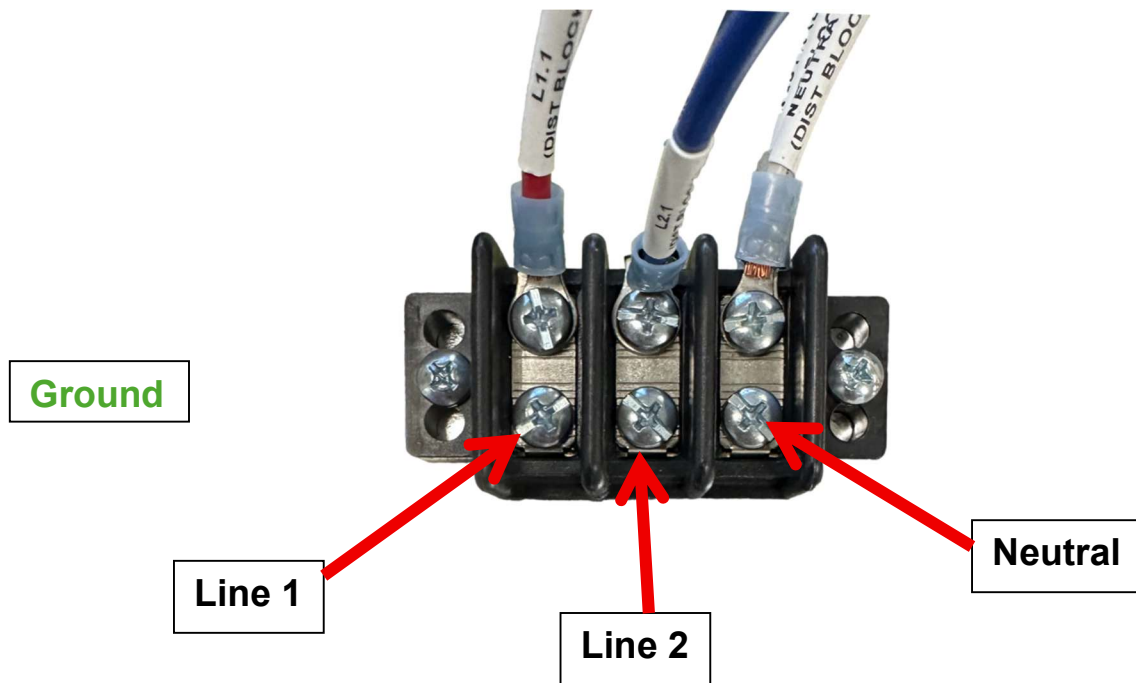
This thermometer comes with a tiny screwdriver on a keychain that can be used to calibrate the readout. If you ever feel like the temperature readout is incorrect, simply put the screwdriver into the “H” hole and turn the reading up or down as needed.

For example: First crack should happen around 400 degrees F. If you hear first crack and the temperature is reading 380 degrees, then turn the reading up to 400 degrees and you'll be back on track.

Helpful Tips

- Rinse and completely dry your hopper and bean-cooler tray before the first use
- Before your first batch, preheat the roaster for 5–10 minutes on high heat with loft set low. This seasons the chamber and ensures stable temperatures from the start
- Attaching a small lamp to your hopper exhaust tube and shining it into the hopper can help you visualize the roast. Do NOT push the lamp head through the chaff-guard hole — it will melt

Installing the Electrical Cable



The roaster must be connected to a 20-amp, 240-volt dedicated breaker. Consult your local electrical codes for proper wire installation. The power distribution block access cover is located on the back of the roaster.

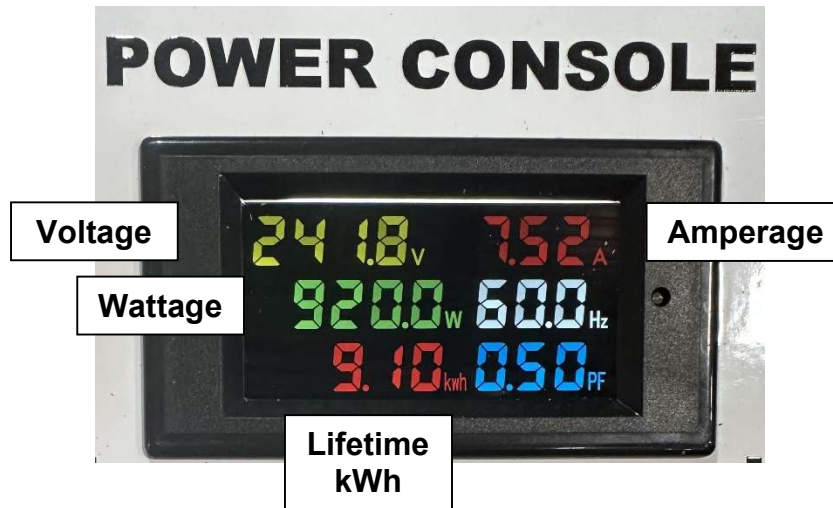
DISTRIBUTION BLOCK	CONNECTION
Line 1	Hot leg 1 (240V single phase)
Line 2	Hot leg 2 (240V single phase)
Neutral	Neutral conductor
Ground	Equipment grounding conductor

NOTE A complete wiring diagram is available in the Maintenance & Troubleshooting section of this manual.

READY Assembly is complete. Proceed to the Power Console section, then indoor roasting instructions.

Power Console

The DUO features an integrated Power Console on the front control panel. It provides real-time electrical readings so you can monitor your roaster's performance and diagnose issues without additional equipment.



POWER CONSOLE READINGS	
Voltage	Displays live line voltage. Under load, you should see approximately 230–240V (US). A reading significantly below 230V indicates a wiring or supply issue.
Watts	Displays power consumption of the heating element in real time. Useful for confirming the heating element is operating correctly and for estimating energy use per roast.
Amps	Displays current draw. Useful for verifying the roaster is within the rated amperage for your breaker.
Lifetime kWh	Cumulative kilowatt-hours consumed by this roaster since first use. Useful for tracking energy costs over time.

NOTE

If the voltage reading under load is more than 10V below your expected line voltage, contact a licensed electrician to inspect your wiring before continuing to use the roaster.

Installing the Hermetheus Co-Pilot (Optional)

The Hermetheus Co-Pilot is an optional automation accessory that connects to the DUO and interfaces with Artisan roasting software to automate heat and loft control during a roast profile.

The Hermetheus Co-pilot comes with two screws that secure it to the roast body's left panel. Look for the two open screw holes near the AUTO/MANUAL switch and secure the device to the roaster.

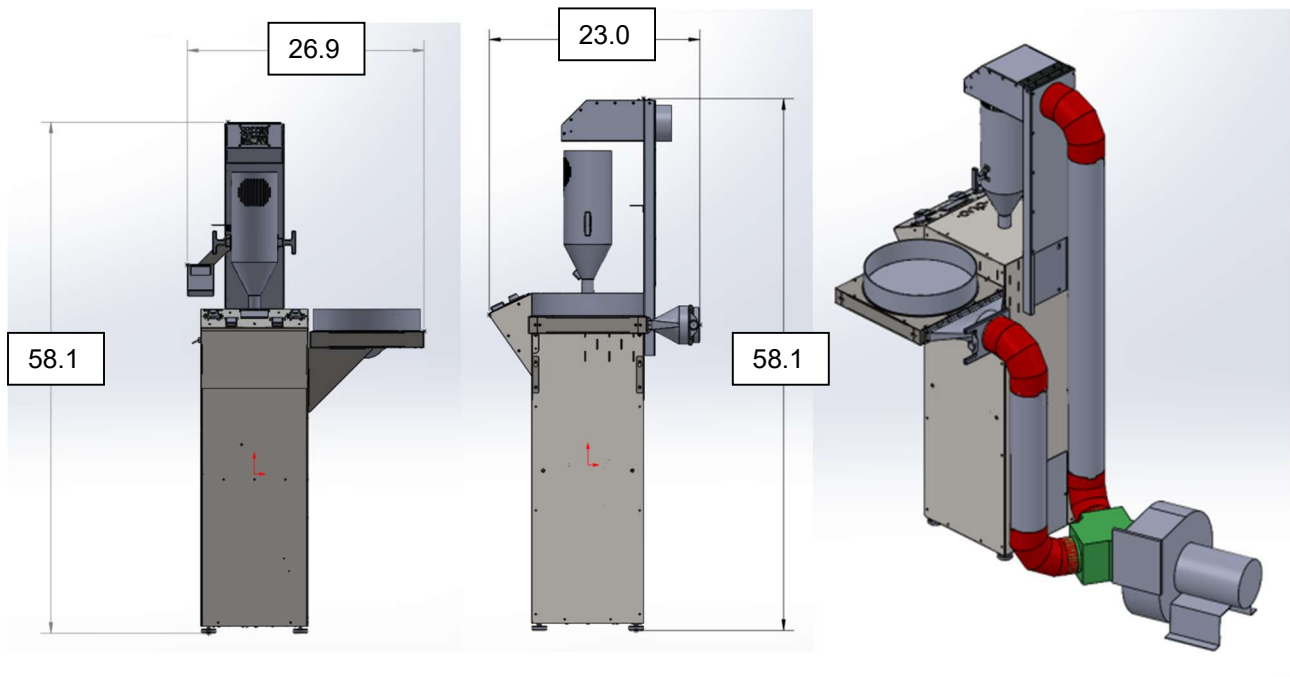
Next, you will see a wire sticking out of a hole next to the device. Plug this wire into the device as shown in the separate co-pilot instructions.

Refer to the separate instructions for installing the software and connecting the device to your computer.

NOTE

For Co-Pilot troubleshooting and setup support, visit the Hermetheus website or contact Coffee Crafters Customer Service.

Final Assembly (measured in inches)



SECTION 5

Indoor Roasting

Before roasting your first batch, familiarize yourself with safe operating practices. Treat the DUO the same way you would treat a cook-top range. During roasting, your hopper gets as hot as any pot on your stove, and the air roasting your coffee reaches temperatures over 600°F.

**CAUTION**

Never leave your roaster unattended while roasting. If you lose your bean loft, you will ruin your batch and may damage the roaster. Coffee beans can catch fire if they stop circulating.

Roast Coffee in 6 Easy Steps (Manual Mode)

These instructions are for roasting in manual mode. Roasting with the optional Hermetheus Co-Pilot follows a different process — separate Co-Pilot instructions ship with units that include the Co-Pilot accessory.

Step 1 — Check the Chaff Bag or Cyclone Drawer

Ensure the bag or cyclone drawer is secured in place and less than 50% full before roasting.

Step 2 — Turn On the Exhaust Blower

Flip the ON/OFF switch on your blower to ON to start the flow of air for venting.

**CAUTION**

Do not operate your roaster without using the recommended type of exhaust blower. This will void your warranty.

Step 3 — Load Beans in the Hopper

Lift the exhaust hood out of the way to pour beans into the hopper. Make sure your air-loft adjustment is OFF before pouring.

Step 4 — Turn On System Power

The system power switch is the red switch on the left side of the control panel. As a safety feature, the heating element cannot be turned on while the system power switch is in the off position.

Step 5 — Set the Bean Loft

The BEAN LOFT knob is marked from 0 (low) to 10 (high). Never turn the system power on until the bean-loft knob is turned all the way down to 0. This prevents beans from being blown out of the hopper. Slowly turn up the air by rotating the knob clockwise. Practice this several times before turning on the heat so you become familiar with the feel of lofting beans.

NOTE Aim for a loft of 2–3 inches above the bean bed. The lower the loft, the better the heat transfer.

CAUTION Never let the beans stop lofting with the heating element on. You will burn your beans and may damage your roaster.

Step 6 — Turn On the Heating Element

Turn on the HEATING ELEMENT switch. Use the HEAT knob on the right side of the control panel to set the heat for your batch size.



Roasting Recommendations

The LOFT and HEAT settings you will use on your roaster vary due to the nature of available power to a specific setup. The following is a guideline to help get you started, but you should ultimately find the right settings for your specific setup as you become more familiar with using the machine.

LOFT SETTING:

- You always want to maintain a loft setting that allows the beans to loft about 2-3 inches from the bean bed. This initial setting will vary based on batch size.
- As the beans are roasted, they will get larger and lighter. Therefore, you will need to monitor the loft and turn down the setting as needed throughout the roast.
- Please note: The Hermetheus Co-Pilot does not control the loft setting and you will always need to adjust this manually.

HEAT SETTING:

- Instead of our traditional Temperature Controller that would give you the Roast Air Temperature, the Power Console will give you the live wattage reading to tell you exactly how much power is going to the heating element. Again, the actual setting may vary from roaster to roaster, but maintaining watts will allow you to maintain heat.
- The following settings are recommendations based on testing the DUO roaster at the Coffee Crafters warehouse. Use these as a starting point and adjust as needed.
 - ½ pound: 2,500 watts
 - 1 pound: 3,000 watts
 - 1 ½ pounds: 3,250 watts
 - 2 pounds: 3,500 watts (max power)

NOTE

These are starting recommendations only and may vary based on altitude, humidity, line voltage, and ambient air temperature.

Cooling the Beans

Coffee beans must be cooled quickly after they reach your desired bean temperature. As the roast progresses, you can watch color development through the hopper.

- Turn off the heating-element switch
- Leave the loft air running to cool the roaster. If this is your last roast of the day, allow the roaster to cool to for a few minutes before turning it off. Otherwise, refer to the Back-to-Back Roasting section below.
- Pull the blast-gate knob open on the bean cooler
- Lift the exhaust hood out of the way
- Put on oven gloves. Grasp the hopper handles firmly and lift straight up to clear the roast-air chimney. Treat the hopper like any hot pan on your stove
- Pour the beans into the cooling tray. Turn the hopper completely upside down and shake to make sure no beans remain. Return the hopper to the roast-air chimney
- Stir the beans occasionally to distribute them evenly out to the edges. Check for any rocks or foreign objects. Cooling takes about 1 minute for smaller loads and about 2 minutes for larger loads
- Once beans are cool, pour them out of the tray and close the blast gate

**CAUTION**

If you touch the hopper with your bare skin you will get burned. Always use oven gloves when handling the hopper.

**CAUTION**

Never place the hot hopper anywhere but back on its position on the roaster.

Back-to-Back Roasting

You can roast back-to-back on the DUO. As soon as you dump the beans into the cooler, you can load your next batch of green beans and start the next roast cycle.

SECTION 6

Coffee Bean Education

Proper Storage of Green Coffee Beans

The two most important variables for storing green beans are humidity and temperature. Green beans store well for over two years when kept properly.

Good Practices

- Store beans between 50°F and 85°F. If the temperature is comfortable for you, it is comfortable for your beans
- If you purchased full bags, keep beans in their jute bag for good breathability
- Keep beans off the ground — store on a pallet. This promotes air circulation and prevents condensation
- Keep beans away from pets
- Keep beans away from sinks and water sources
- For smaller quantities, food-grade buckets with gamma-seal lids work well and provide an airtight seal
- Vacuum-sealed bags are an excellent, though more expensive, option — packed beans require less monitoring because they are not exposed to oxygen or atmospheric moisture

Things to Avoid

- High humidity
- Significant temperature swings
- Direct sunlight

SECTION 7

Maintenance & Troubleshooting

Your roaster requires periodic maintenance and cleaning. The exact schedule will depend on the volume of coffee you roast. Regular cleaning reduces fire risk and maintains roasting efficiency.

All wiring is color-coded and labeled, and videos demonstrating how to replace most serviceable components are available on the Coffee Crafters YouTube channel. Your serial number is located on the rear panel of the roaster near the bottom — we may ask for it during the troubleshooting process.

Maintenance

Chaff Bags and Chaff Cyclone

Inspect the condition of the chaff bag every time you roast. Suction works best when the bag is less than half full and clean. Empty your bag often. When the bag becomes heavily coated in chaff dust, replace it with a clean one. Dirty chaff bags can be washed with mild detergent and fully air-dried before reuse.

If you purchased the optional chaff cyclone, vacuum any excess debris from the unit as needed.

Roast Hopper

Soak the hopper in hot water and dish soap and use a soft brush to remove debris. Rinse and dry thoroughly. Do not allow water to drip into the heat chamber after washing the hopper. Replace the thermometer and probe.

For a deeper cleaning, use Cafiza — a food-grade espresso machine cleaner available on Amazon. Soak per package instructions, then rinse thoroughly.

Bean Cooling Basket

With regular use — especially with darker roasts — you will notice oil buildup inside your cooling basket. Remove the tray and wash with warm soapy water, rinsing and drying thoroughly. While the basket is out, vacuum any debris from the cooling void under the tray, then wipe the area with a damp cloth.

Exhaust Hood

On the underside of the hood, chaff collects on the hardware that attaches the hood to the exhaust tube. Wipe the inside of the hood with a damp towel to remove chaff buildup. You can also remove the hopper exhaust mast for cleaning if needed.

Exhaust Tubing

Your exhaust system should use rigid or semi-rigid ducting throughout. DO NOT use flexible dryer ducting. You may need to run a brush through the interior of the exhaust tubing periodically. If you have elbows in your exhaust line, you may need to take apart the line to clean it fully. After cleaning the

ducting, inspect the inside of your blower before reassembling. Brush each fin on the inside of the blower. Once reassembled, turning on the blower will blow out any remaining debris.

When the inside of the ducting is completely coated with dark coffee residue, it is time to clean or replace it.


CAUTION

Dirty exhaust systems cause fires. Always unplug the exhaust blower before performing any cleaning or maintenance on the exhaust tubing.

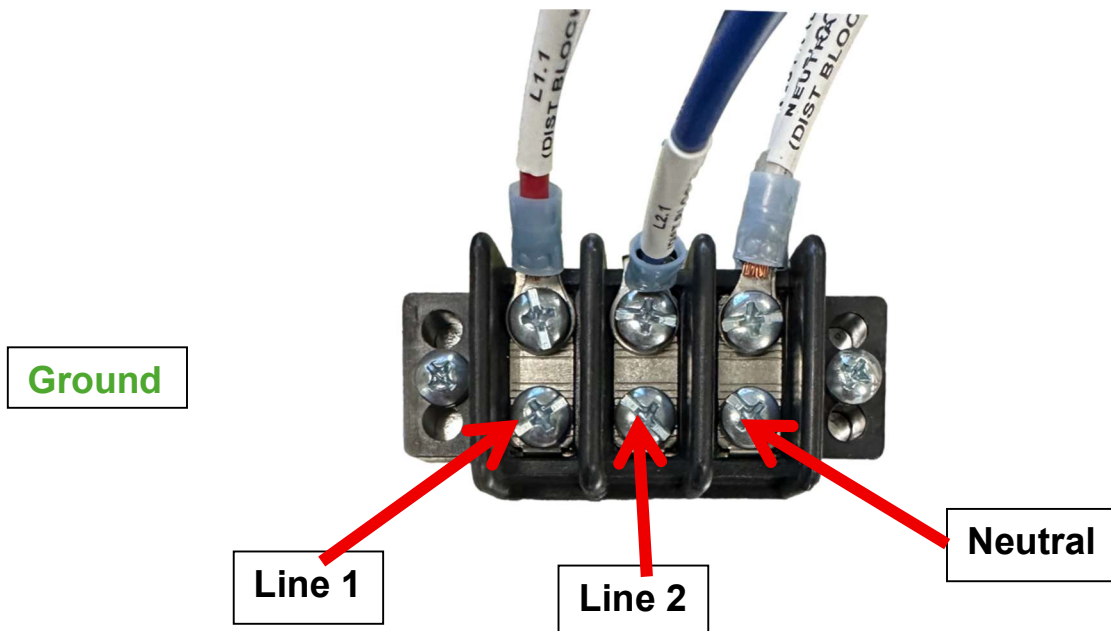
Exterior Surfaces

Wipe the exterior with a damp cloth. Never use an overly wet towel near the lid — excess liquid can damage electrical components. The body of the roaster can be cleaned with a damp cloth or mild detergent, such window cleaner. Do not use industrial spray cleaners or degreasers on your roaster.

Troubleshooting

No Power on the Roaster

PROBLEM	CAUSE(S)	SOLUTION
Power Console and switch lights are off	- Breaker on your panel has tripped - Power cord wire is loose or installed incorrectly - Power wire behind System Power Switch is loose	- Check that the breaker is in the ON position - Make sure all 4 wires on the power cord are wired into the correct terminals on the power distribution block on the back of the roaster. - Remove the control panel and check that the power wire is plugged into the back of the System Power Switch.



System Power Switch ON but No Display on Power Console

PROBLEM	CAUSE(S)	SOLUTION
System Power Switch is in the ON position, but no power to the Power Console	Loose wires behind the Power Console	Remove the control panel and check that both PCL1 and PCL2 wires are plugged into the back of the Power Console (see Figure 1.2). If the wires are plugged in correctly and you still have no power, replace the Power Console.

No Loft — Power Console and System Power Switch Are ON

DIAGNOSTIC STEPS

- Check the voltage reading on the Power Console.
If the Power Console shows 240 volts:
- Check the Loft Motor Controller. Make sure the wires going to the loft motor and potentiometer are plugged into the controller (see Figure 1.6).
- Make sure the three power control wires are secured in the green housing (see Figure 1.2).
- Use a voltage meter to test the voltage at the Controller. (120v for US (220/230v INTL), Terminal 2&3). See Figure 1.6
- If your motor is still not running, please call the office and we can troubleshoot with you over the phone. 509-228-6916

Loft Motor Running but No Heat (Please note: The heating element will not turn on if the loft motor is not running)

DIAGNOSTIC STEPS

If the Power Console shows ~240 volts and ZERO watts:

- Check whether the Heating Element Switch light is ON.
If the switch light is OFF:
- Turn loft to 10. If the heat comes on, then there may be an obstruction in the Pressure Switch Hose.
- Remove the right-body panel (remove bean cooler first) and ensure the hose is clear of obstruction and connected to both the Pressure Switch and the air box. You can also remove the hose and blow it out with compressed air.
- If the Heating Element Switch light is still OFF after checking the hose, please refer to the Pressure Switch Adjustment video on our YouTube channel.
- If the switch light is ON, check the Contactor.
The Heating Element Switch is connected to a Contactor that makes an audible “click” when the switch is turned ON. This is also a good time to do a visual check on the toggle switch to make sure it is in MANUAL.
- If you do NOT hear a click when turning the Heating Element switch ON, replace the Contactor.
- If you DO hear a click, the issue is likely a bad SSR-40 or potentiometer (the component under the heat knob). Replace both, or scan the QR code below to watch the voltage testing video and test each part individually.

- **If the above steps do not resolve the issue, you may have a bad Heating Element.**
- Remove the heating element from the roaster and do a visual inspection of the coil and wire connections.
- If the element looks in good condition, call Coffee Crafters so we can troubleshoot further with you.

Power Console Reads ~240V and Zero Amps/Watts (Except kWh)

PROBLEM	CAUSE(S)	SOLUTION
Roaster is functioning normally, but Power Console wattage and amperage both read ZERO	• Current Transformer wires are disconnected or loose • Faulty Current Transformer	• Check the wires from the Current Transformer to the back of the Power Console and make sure they are plugged in securely • If the wires are installed correctly and readings are still zero, replace the Current Transformer

Roaster Has Low Heat



Ambient air temperature will affect roaster performance below 60°F, resulting in longer roast times. If your roasting space is cold, warm it up with a space heater for a few minutes before starting.

DIAGNOSTIC STEPS

1. **Check the Voltage and Wattage on the Power Console. With the HEAT setting at 10, you should see approximately 240V and 3,550 watts.**

If the voltage reading is low:

- The most likely cause is low voltage available to the building, either from other appliances running simultaneously or from the power grid during peak hours. You may be able to improve performance by roasting at off-peak times. Unfortunately, grid voltage is outside our control.

If the voltage reading is normal but the amperage reading is low:

- You may have a bad potentiometer or SSR-25. Replace both, or scan the QR code below to watch the voltage testing video and test each part individually.

Smoke and Chaff Not Being Vented Through Ducting

DIAGNOSTIC STEPS

1. Check that all seams on your ducting run are sealed with high-temperature tape.
2. Check for obstructions in the ducting run.

The most common obstruction is a duct cap at the outdoor termination point. These caps can have internal screens that collect debris and clog over time. If your cap has a screen, remove the screen before reinstalling the cap.

3. If ducting and seams are clear, the Exhaust Blower may be failing.

Blowers can wear over time and produce less airflow. Unfortunately, service parts for the exhaust blower are not available — the best solution is to purchase a replacement blower. Contact Coffee Crafters for a compatible replacement.

Figures

The figures below show internal component locations and wiring connections inside the roaster. All wiring on the machine is color-coded and labeled.

Figure 1.1 — Lid Up, Wiring Exposed

This image shows the back of the Control Panel facing towards the front of the roaster.

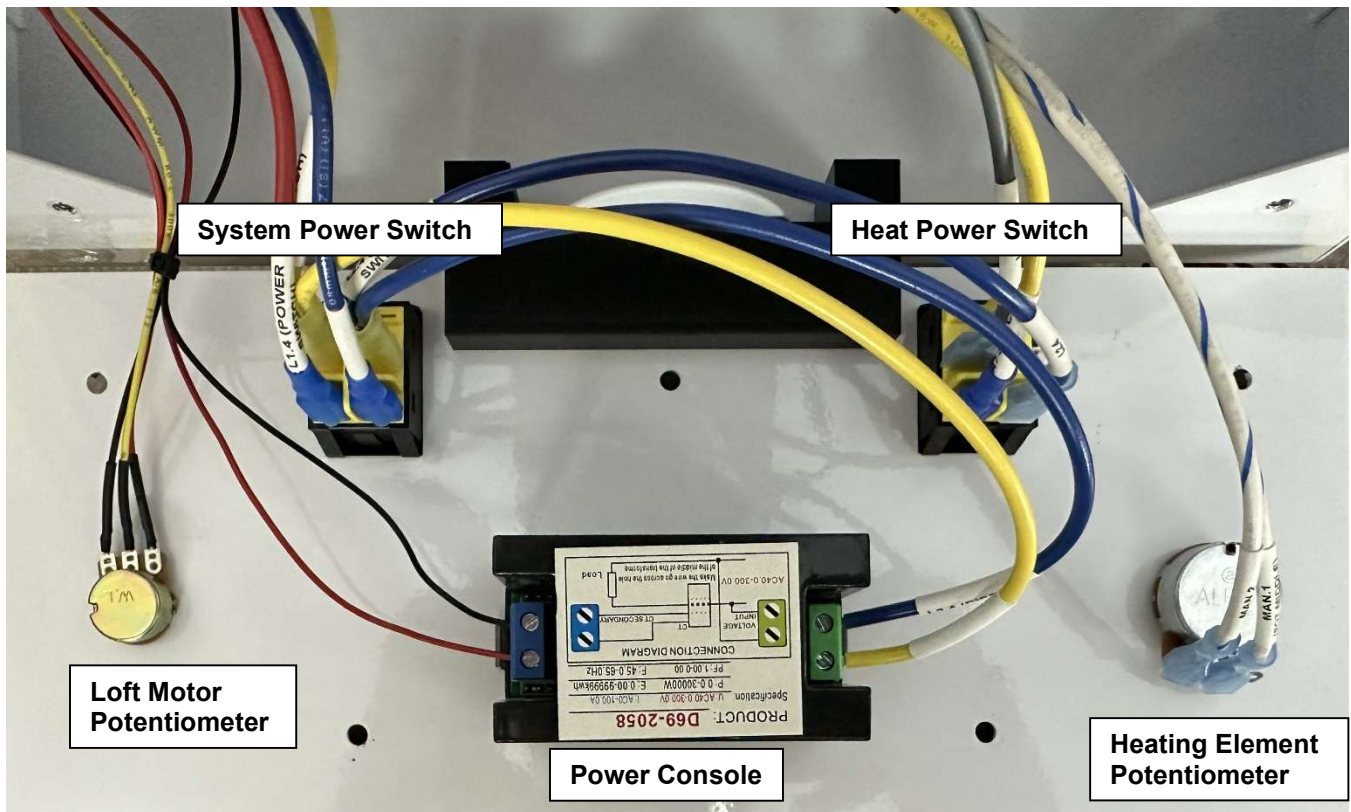
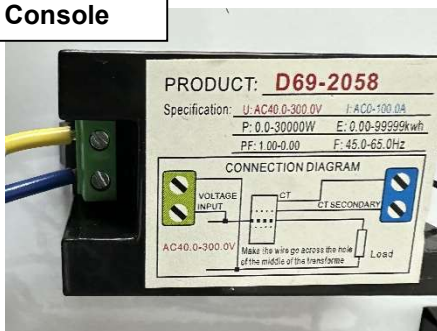


Figure 1.2 — Power Console Wiring Beneath the Lid

Voltage Input to
Power Console



Current
Transformer
(measures
power output)



Figure 1.3 — Electrical Panel (SSR-25, Loft Motor Controller, Contactor, Pressure Switch, Power Distribution Block)

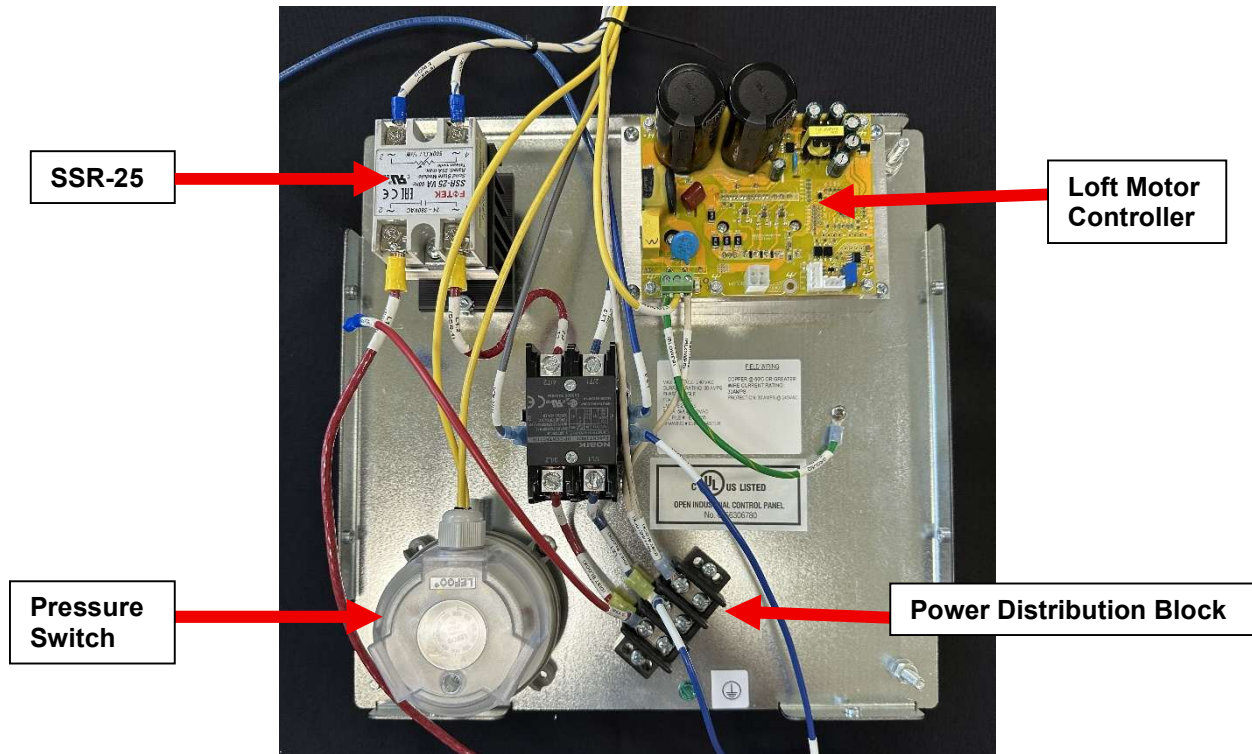


Figure 1.4 — SSR-25 Connections

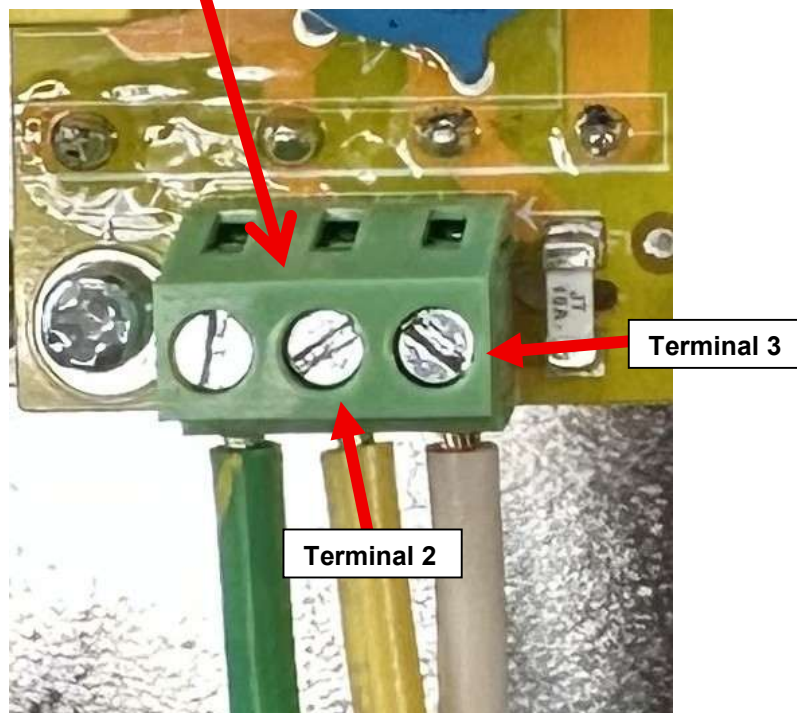
Potentiometer connections are on terminals 3 and 4. Power connections are on terminals 1 and 2.



Figure 1.5 — Contactor



Figure 1.6 — Loft Motor Controller



Wiring Diagram — North American (240V, 20A Single Phase)

The wiring diagram below is the official document from Pantrol, our UL- and cUL-certified wiring partner, for North American DUO installations.

COMING SOON

Wiring Diagram — European (220V, 20A Single Phase)

The wiring diagram below is the official document from Pantrol, our UL- and cUL-certified wiring partner, for European DUO installations.

COMING SOON