

COFFEE CRAFTERS LLC · POST FALLS, IDAHO

ARTISAN 2.5

by Coffee Crafters



LEGACY MODEL · DISCONTINUED

Updated owner's manual with current safety, venting, and cleaning guidance

2.5-lb Commercial Fluid Bed Electric Coffee Roaster

Owner's Manual

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SECTION 1

Introduction

About This Manual

The Artisan 2.5 is a discontinued Coffee Crafters roaster. We no longer build or sell new Artisan roasters, but many are still roasting coffee every day, and we continue to support the people who own them.

This manual is written for two kinds of owners: customers who bought their Artisan 2.5 new and want the most up-to-date guidance, and owners who bought their roaster used and may never have received a manual at all. Either way, this is the current reference for operating, cleaning, and maintaining your roaster.

What Has Changed from the Original Manual

This edition keeps the original assembly, roasting, and troubleshooting instructions and adds the safety guidance we now publish for our current roasters:

- **Cleaning & Sanitation Guide (Section 3)** — component-by-component cleaning procedures, frequencies, and a cleaning log that supports a written sanitation program or a health department request.
- **What to Do If You Have a Fire (Section 4)** — a step-by-step emergency procedure. Read it before you roast.
- **Rigid ducting only.** Earlier manuals allowed flexible aluminum hose in parts of the exhaust system. We now require rigid metal ducting for every exhaust connection.
- **Safety messages.** Warnings and cautions now follow the ANSI Z535 format, explained in Important Safety Information at the end of this section.
- **Removed content.** Shipping, new-purchase return, and new-roaster warranty information no longer applies to this model and has been removed. See Section 2 for current support.

Getting Help

Our team has supported Artisan owners since the first Artisan shipped in 2012. If something in this manual does not match your roaster, or you run into a problem the troubleshooting guide does not cover, contact us — have your serial number ready.

NOTE

Phone: (509) 228-6916 · Email: info@coffeecrafters.com · YouTube: Coffee Crafters LLC

If you are thinking about expanding your roasting operation, our current Valenta line of all-electric fluid bed roasters is the successor to the Artisan. Visit www.coffeecrafters.com for details.

Important Safety Information

Read this entire manual before installing or using your Artisan 2.5, and keep it near the roaster for anyone who operates it. Coffee roasting uses high heat and produces chaff, smoke, and oils that can catch fire. Following these instructions keeps you, your space, and your roaster safe.

Safety Messages in This Manual

Safety messages in this manual follow the ANSI Z535 format. The ⚠ safety alert symbol means a personal injury hazard. Obey every safety message that follows this symbol.

 DANGER	Indicates a hazardous situation that will result in death or serious injury if not avoided.
 WARNING	Indicates a hazardous situation that could result in death or serious injury if not avoided.
 CAUTION	Indicates a hazardous situation that could result in minor or moderate injury if not avoided.
NOTICE	Indicates information about preventing damage to the roaster or your property. No personal injury hazard.
SAFETY INSTRUCTIONS	Indicates steps or procedures for safe operation.

Key Hazards

 WARNING	Fire hazard. Beans, chaff, and roasting oils can ignite. A fire can spread into the exhaust ducting and the building. • Never leave the roaster unattended while it is on. • Always run the exhaust blower whenever the roaster is on. Never roast with the blower off. • Empty the chaff bags before they are half full. • Clean the exhaust ducting at least once a year, and more often with heavy use. • Keep a fire extinguisher rated for the space within reach whenever the roaster is running. • Know the fire procedure in Section 4 before your first roast.
 WARNING	Electric shock hazard. This roaster runs on high-voltage power. Contact with live parts can kill. • Have a licensed electrician install the circuit, receptacle, or hardwired connection to local electrical code. • Use only a properly grounded supply that matches the Specifications in this manual. • Turn off and unplug the roaster, or switch off its breaker, before cleaning, servicing, or opening any panel.



Exhaust hazard. Roasting smoke contains carbon monoxide and other combustion byproducts.

- Vent the exhaust outdoors through rigid metal ducting as described in Assembly & Installation.
- Never vent into a room, attic, crawl space, or another building exhaust system.
- Follow your local mechanical and fire codes (see Exhaust & Ventilation Codes in Section 6).



Burn hazard. The roast hopper, hood, exhaust parts, and freshly roasted beans get hot enough to burn skin.

- Do not touch hot surfaces during or right after roasting.
- Always wear heat-resistant gloves when handling the hopper.
- Let the roaster cool before cleaning.
- Keep children and pets away from the roaster while it is in use or cooling.

NOTICE

Use the roaster only for roasting coffee beans. Do not modify the roaster or bypass any of its safety features. Using parts other than Coffee Crafters replacement parts can damage the roaster.

SECTION 2

Support for Discontinued Roasters

Warranty Coverage

New Artisan 2.5 roasters purchased directly from Coffee Crafters were covered by a one-year limited warranty from the original purchase date. That warranty applied to the original purchaser only and does not transfer, so roasters purchased used are not covered. The original 30-day money-back guarantee and return process applied to new purchases only and no longer apply to this model.

Replacement Parts

We still stock many Artisan 2.5 replacement parts. Because this model is discontinued, some parts may be limited, replaced by a newer equivalent, or no longer available. Call or email us before ordering so we can confirm what fits your roaster.

If You Need Service

- Start with the Maintenance & Troubleshooting section of this manual (Section 9).
- Visit the Coffee Crafters YouTube channel for maintenance and troubleshooting videos.
- If you are still having trouble, call (509) 228-6916 or email info@coffeecrafters.com and we will work through it with you.

Before First Use: Used or Stored Roasters

If you bought your roaster used, moved it, or are bringing it back into service after it has sat unused, inspect it before your first roast. A previous owner's installation, old chaff bags, and dirty ductwork are the most common sources of problems — and of fires.



Do not roast on a used or long-stored roaster until it has been inspected. Chaff and oil left in the hopper, chaff collection system, or ductwork are combustible.

- Have a licensed electrician confirm the roaster is on a correctly sized, dedicated circuit (30-amp, 240V) and inspect the connections at the power distribution block and the power cord.
- Replace or thoroughly wash every chaff bag. Empty and vacuum the chaff collection system.
- Clean or replace the entire exhaust run. Replace any flexible aluminum hose with rigid metal ducting (see Section 6).
- Wash the hopper, chaff screen, and bean cooling tray (see Section 3).
- Confirm the exhaust blower runs and pulls strong suction at the hood and bean cooler.
- Check that the thermometer powers on and the probe is positioned correctly.
- With the heating element OFF, turn on system power and confirm the bean loft motor responds smoothly across its full range.
- Run a small first batch and stay with the roaster the entire time.

NOTE

The components that came with the Artisan 2.5 changed several times over the years. If your roaster is missing a part shown in this manual, or has a part that is not shown, contact us with your serial number.

SECTION 3

Cleaning & Sanitation Guide

Cleaning Introduction

This guide provides manufacturer-recommended cleaning and sanitation procedures for Coffee Crafters fluid bed air roasting systems. It covers the roast hopper, bean cooling tray, chaff handling components, and associated bean-handling surfaces. It is intended to support a customer's written sanitation program and to respond to a local health department's request for equipment-specific cleaning guidance.

Food Equipment Sanitation & Your Health Department

If you roast for a coffee shop, café, or other licensed food business, your local health department may review your roaster before you open or during an inspection. Here is what they usually ask for.

NSF certification. Coffee Crafters roasters, including the Artisan 2.5, are not certified to NSF/ANSI 4 or any other NSF food-equipment standard. Many health departments follow the FDA Food Code, which treats equipment certified by an ANSI-accredited program as automatically acceptable. Equipment without that certification can still be approved, but the inspector may review how it is built and cleaned. Ask your health department early, before you finalize your plan review.

What to give your inspector:

- This manual, especially this Cleaning & Sanitation Guide and its Cleaning Log.
- **Food-contact materials:** roast hopper — 304 stainless steel; bean cooling tray — 304 stainless steel.
- **Electrical safety listing:** UL and cUL listed, UL File No. 139055, as shown on the roaster's data plate.
- **Your cleaning schedule:** how often you clean depends on how much and how often you roast. Use the frequency listed for each component in this guide and adjust it to your roasting volume.

Good practice for a food business:

- Keep green coffee storage, roasting, and packaging areas clean and separate from chemicals.
- Use only food-safe cleaners on food-contact surfaces, and rinse as directed.
- Keep the Cleaning Log current. It is the easiest way to show an inspector your routine.

General Safety Precautions

- Always power down, unplug or lock out, and allow the unit to cool to a safe handling temperature before removing the hopper or opening any panel, tray, or collector.
- Never spray water or use wet cleaning methods on the control panel, motor housing, heating element, or other electrical components.
- Use a HEPA-filtered vacuum or dry brushing for chaff and dust removal — avoid compressed air, which aerosolizes fine combustible dust.
- Do not use chlorinated cleaners, steel wool, or abrasive pads on the hopper interior or cooling tray screen; these can damage surfaces and leave residue that affects roast flavor.
- Wear appropriate PPE (gloves, eye protection, and a dust mask/respirator when cleaning chaff collection areas) per your facility's safety program.

Procedures by Component

Roast Hopper & Chaff Screen

Why it matters

The Artisan 2.5's fluid bed design suspends beans in a high-velocity heated air stream rather than tumbling them in a drum, and that air stream carries most chaff out of the hopper during the roast. What the hopper does accumulate is a film of roasted-bean oil and fines on the hopper walls, the chaff screen, and the air openings at the bottom of the hopper. That buildup gradually changes airflow and heat transfer, which shows up first as roast-to-roast drift (batch times or profiles no longer matching) before it becomes a housekeeping problem.

Frequency

Because the hopper removes from the roaster without tools, it can be cleaned far more often than a fixed roast chamber. Wash the hopper and chaff screen at least weekly during regular use, and sooner whenever you see oil film building up or notice roast times drifting. Darker roasts build up residue faster.

Procedure

- Power down and allow the roaster and hopper to cool to a safe handling temperature.
- Remove the thermometer from its bracket and set the thermometer and probe aside.
- Remove the hopper: rotate the exhaust hood out of the way, grasp both hopper handles, and lift the hopper straight up to clear the roast air chimney.
- Remove the chaff screen from the hopper.
- Dry-brush loose chaff and fines from all surfaces, then wash the hopper and chaff screen in hot water and dish soap. For heavier buildup, soak in hot water with Cafiza (a food-grade espresso machine cleaner) and scrub with a plastic dish brush. The hopper and chaff screen are also dishwasher safe.
- Use a soft brush on the chaff screen — its edges and the thermometer probe bracket can cut you.
- Inspect the air openings at the bottom of the hopper for blocked holes and clear them.
- Rinse and dry completely. Do not let any water drip into the roast air chimney or heat chamber.
- Reinstall the chaff screen and hopper, remount the thermometer, and reset the probe.

Tools & materials

Dry brush, plastic dish brush, lint-free cloths, dish soap or Cafiza, food-equipment-safe degreaser (non-chlorinated).

Cautions

- Never reinstall a wet hopper — water in the roast air chimney can damage the heating element.
- Track cleanings in the cleaning log at the end of this section so the schedule doesn't rely on memory alone.

Bean Cooling Tray

Why it matters

This is the highest-priority food-contact surface in the system: beans land here immediately after roasting with no further heat treatment, and the screen accumulates chaff dust, bean fragments, and potential insect activity.

Frequency

Brush or vacuum chaff after every batch or at end of shift, whichever is more frequent. Full wash-down of the tray and screen daily during operation.

Procedure

- Power down and allow the tray to cool.
- Remove loose chaff and fines with a HEPA-filtered vacuum or brush.
- Remove the tray and wash with warm water and a food-safe detergent; rinse and air-dry completely before reinstalling.
- Wipe the tray surface with a food-safe sanitizing solution; allow to air-dry.
- Vacuum the cooling void beneath the tray for fallen beans and chaff, then wipe it with a damp cloth.

Tools & materials

HEPA vacuum, food-safe detergent, food-contact-surface sanitizer, lint-free cloths.

Chaff Bag & Exhaust Ductwork

Why it matters

In a fluid bed roaster, this is where most chaff actually ends up — the air stream carries it out of the hopper continuously during the roast. On the Artisan 2.5 that means the outdoor chaff bag at the end of the exhaust run (or the indoor chaff collector, if your roaster has one). It's not a food-contact surface, but chaff and fine dust here are a combustion hazard and a pest attractant, and a partially blocked bag or duct can itself become the airflow problem that shows up as roast drift.

Frequency

Inspect the chaff bag every time you roast; suction drops off once it is more than about half full. Empty the bag every 5-6 roasts. Inspect and clean the bracket and duct joints as needed.

Procedure

- Confirm the system is powered down and cool before removing the chaff bag.
- Empty the chaff bag into a covered, non-combustible container; dispose of per local fire code.
- Wash dirty bags with mild detergent and air-dry them fully before reuse; replace any bag that stays coated in chaff dust after washing.
- Inspect duct joints and seals for chaff accumulation and leaks; clean and reseal as needed.

Tools & materials

HEPA vacuum, brush, covered non-combustible waste container, spare chaff bags.

CAUTION: CHAFF IS A FIRE HAZARD



Chaff is combustible. Never use compressed air to clean chaff, and keep collected chaff away from all ignition sources.

Follow your local fire marshal's requirements for chaff and dust disposal frequency if applicable.

Cleaning Log

Date	Component	Performed by	Observations / corrective action

Notes

- This guide is manufacturer guidance and a starting point — the operator's food safety and sanitation program should ultimately be reviewed and finalized with the local health authority.
- Adjust frequencies upward for high-volume operations or when roasting particularly oily or dark profiles, which accelerate residue buildup.

SECTION 4

What to Do If You Have a Fire

Fires in a coffee roaster are rare, but they can happen, especially if chaff is allowed to build up in the chaff bag, the ducting, or around the roaster, or if beans stop circulating in the hopper. Read this page before your first roast so you already know the order of these steps. In an emergency you will not have time to look them up.



Follow these steps in order. Turning the exhaust blower off FIRST is what stops the fire from spreading — every other step depends on it.

Emergency Procedure

1. Turn off the exhaust blower first.

The blower pulls air through the roaster and the ductwork. Leaving it running feeds the fire with oxygen and pushes flames and embers down the exhaust run. Shut it off before you do anything else.

2. Put on heat-resistant gloves and dump the beans out of the hopper.

Getting the burning beans out of the hopper removes the fuel. Wearing safety gloves, rotate the exhaust hood out of the way, lift the hopper straight up off the roast air chimney, and dump the beans into a sink or a bucket of water. Dumping the beans into the bean cooler should only be a last resort. Then turn off the heating element and system power switches.



Never pour water onto or into the roaster itself. Only put water on beans that have already been removed from the roaster.

3. Turn off the breaker.

Cut power to the roaster at the breaker panel. This removes the ignition source and makes the machine safe to approach.

4. If you cannot safely dump the beans, use a fire extinguisher.

If the hopper is too hot or the fire is too large to handle safely, or if the fire has not gone out once the airflow, fuel, and power are removed, use a fire extinguisher rated for the space. Keep one within reach of the roaster at all times.

5. Call the fire department if needed.

If the fire is spreading, has moved into the ductwork or the building structure, or you cannot put it out quickly, get clear and call the fire department. Do not stay to fight a fire you are not able to control.

After a Fire

Do not roast again until the roaster, the chaff bag bracket, and the entire exhaust run have been inspected. Fire commonly travels into the ducting, and damage there is not always visible from the roasting area. Contact Coffee Crafters before returning the machine to service so we can help you check it over.

SECTION 5

Specifications

MAX BATCH

2.5 lbs

ROAST TIME

8–14 min

ROASTER HEAT

5,200 W

The Artisan 2.5 is a complete roasting and bean-cooling system. Specifications below are from the original Artisan 2.5 specification sheet.

PERFORMANCE	
Batch Size	½ lb to 2.5 lbs
Roast Time	8–14 minutes (manually adjustable)
Roast Air Temperature	Variable manual control (Fahrenheit or Celsius)
Bean Temperature	Digital thermometer
Bean Cooling	External cooler, 3 lb capacity
Chaff Collection	Outdoor chaff bag bracket at the end of the exhaust run (an indoor chaff collector was offered as an option)

POWER & VENTING	
Roaster Power	30-amp, 240V single phase, dedicated circuit
Roaster Heat	5,200 watts
Exhaust Blower	Not included with the roaster — customer supplied and separately powered
Electricity Usage	0.3 kWh per pound (full 2.5 lb load) 0.6 kWh per pound (1 lb load)
Venting	4" rigid metal ducting for all exhaust connections

DIMENSIONS	
Roaster with Exhaust Hood	12" wide × 19" deep × 57" tall
Bean Cooler	12" wide × 12" deep × 6.5" tall

CERTIFICATIONS	
Listings (as originally certified)	UL · cUL

SECTION 6

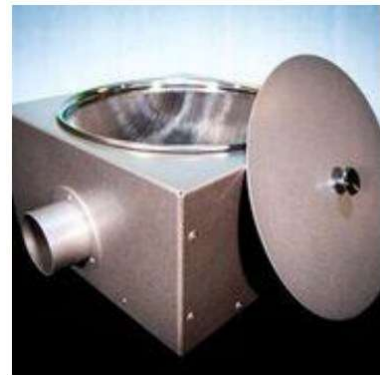
Assembly & Installation

Assembly Introduction

The Artisan 2.5 shipped mostly assembled. Use this section to set up a roaster for the first time, or to reinstall one that has been moved or purchased used.

NOTE

The items included with the Artisan 2.5 changed many times over the years. The components shown here reflect one version of the original kit and may not match what came with your roaster. If you are missing a part, contact us with your serial number.

*Roaster**Hopper**Thermometer & probe**Thermometer bracket**Chaff screen**Bean cooler*



Chaff bags



Exhaust tube bracket



Vent kit (original)



Exhaust tube and hood

Choosing a Location

Select a suitable location for the roaster and blower system before you begin. The exhaust blower can be installed anywhere within 10 feet of the roaster, including on the other side of a wall, which some owners prefer if noise is a concern. If you place the blower farther away, additional duct and fittings will be required. Check your local codes for venting requirements (see Ventilation Installation later in this section).

You will need to supply **4-inch rigid metal ducting** for every exhaust connection: from the roaster exhaust tube to the blower, from the bean cooler to the blower, and from the blower discharge to the outside.



The roaster must be positioned on a flat, smooth surface — do not install on carpet. Leave at least a 6-inch gap between the back of the roaster and the wall.



When correctly installed, the exhaust gas temperature will not exceed 170°F.

Hood Attachment

To attach the hood to the exhaust tube, insert a #6-32 × 3/8" screw through the tube and into the hood, as shown at far left. The middle picture shows how the keps nut attaches to the screw from inside the hood. Do this with all three screws and tighten the keps nuts properly.



When handling the hood, the inner hole edge can be sharp.



Installing the Electrical Cable

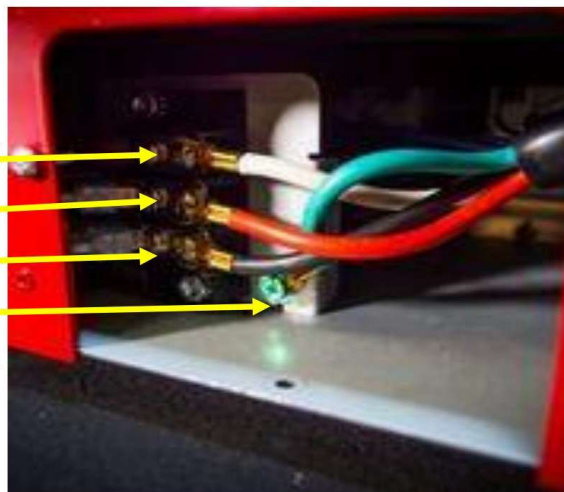
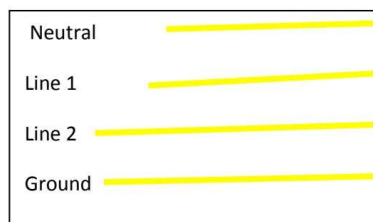
The roaster must be connected to a **30-amp, 240-volt dedicated breaker**. Consult your local electrical codes for proper wire installation. The power distribution block access cover is on the back of the roaster. A complete wiring diagram is in the Maintenance & Troubleshooting section.



Rear label and cover



Ground connection



Power distribution block connections: Neutral, Line 1, Line 2, Ground



Improper electrical installation is a fire and shock hazard. This connection must be made by a licensed electrician on a correctly sized dedicated 30-amp, 240V circuit. Loose or undersized wiring at the power distribution block can overheat and start a fire — do not operate the roaster until the connection has been inspected and confirmed correct.

NOTICE

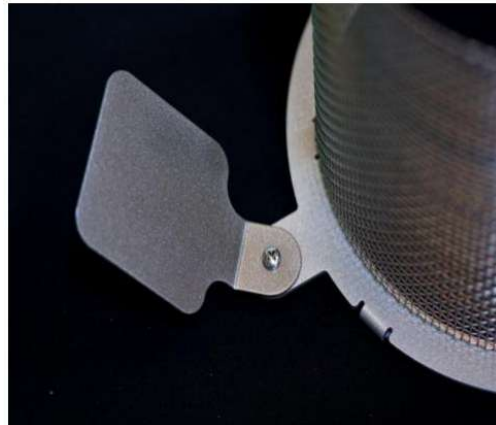
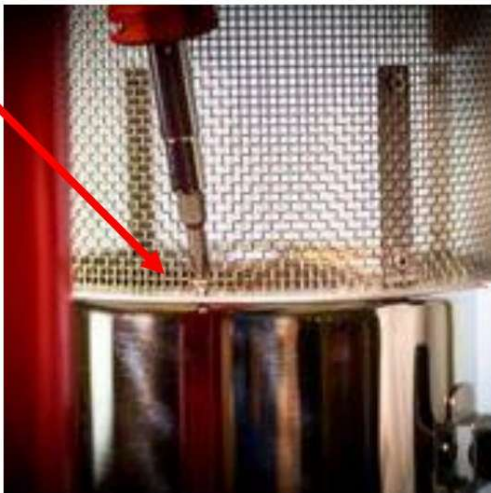
Do not operate the roaster without the electrical cover in place. The roaster will not cool properly during the roast cycle with the cover off.

Hopper Chaff Screen Installation

First, attach the thermometer bracket to the chaff ring with the screw and keps nut provided. Next, attach the chaff screen ring to the top of the hopper. With the hopper facing you, the thermometer probe bracket will be on the left side inside the hopper.

Holding the chaff ring with the thermometer bracket to the left, slide the ring from the front of the hopper to the back. Once the ring is in place, secure it to the hopper with the screw provided.

NOTE The chaff screen stays in place during roasting and while dumping the beans.



Exhaust Tube Attachment

1. Install the exhaust tube bracket on the back of the roaster with the four #8-32 × 3/8" screws provided.
2. Slide the 3" clamp over the end of the exhaust tube. You may need an extra set of hands to hold the tube in position with a 1/4" **gap** between the hood and the chaff screen. Tighten the clamp once it is positioned.
3. Slide the silicone boot onto the bottom of the exhaust tube and tighten the 3" clamp.
4. Insert the 4" straight duct fitting into the bottom of the boot and tighten the 4" clamp.

*Exhaust tube bracket**Tube clamp**1/4" gap**Silicone boot**Tightening the boot**4" straight fitting*

Connect **4-inch rigid metal duct** from the straight fitting to the exhaust blower wye.

NOTICE

The original Artisan 2.5 design used soft flex hose on this connection so the exhaust hood could rotate sideways for loading beans and removing the hopper. Rigid ducting does not flex. **Confirm with Coffee Crafters how to route rigid ducting on your installation so the hood can still move out of the way.**

The photo below shows the proper hood height in relation to the hopper and chaff screen. There should be ample room above the hopper to swing the hood to the side for loading beans. This gives the best performance and ensures the exhaust draws chaff away effectively.

*Hood height**Assembled hopper, screen, and hood*

Bean Cooler Set Up

1. Put a 3" hose clamp on the small end of one of the silicone reducers, slide it onto the tube at the rear of the bean cooler, and tighten the clamp.
2. Slide a 4" hose clamp over the large end of the reducer, insert a 4×6 duct tube into the reducer, and tighten the clamp.
3. Connect 4-inch rigid metal duct from the 4×6 duct tube to the blower wye and secure it with a 4" hose clamp.



NOTE

This photo shows the flexible aluminum hose that originally shipped with the roaster. We now recommend rigid metal ducting for every exhaust connection.

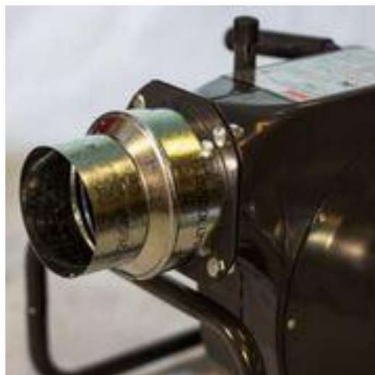
Installing the Exhaust Blower

The exhaust blower is not included with the Artisan 2.5. You will supply your own blower and power it from its own circuit. Place the roaster in its final operating position before starting this step.

1. Decide which direction the wye duct will face. It can be split right and left as shown, or top to bottom — whichever best suits your layout.
2. Slide the 4×4×4 metal wye duct onto the blower motor intake and secure it with the self-tapping metal screw provided.

NOTE

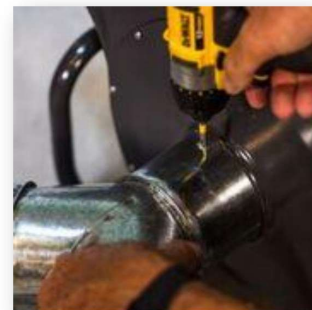
Exhaust blowers come with 4", 5", or 6" intakes. The Artisan 2.5 uses a 4" wye duct fitting. If your blower has a 5" or 6" intake, you will need the matching wye fitting.



Discharge



Intake



Securing the wye

NOTE

This photo shows the flexible aluminum hose that originally shipped with the roaster. We now recommend rigid metal ducting for every exhaust connection.

Connecting the Exhaust Ducting

Use 4-inch rigid metal duct and 4-inch hose clamps for every connection.

1. Connect the exhaust tube duct to one opening of the 4" wye duct.
2. Connect the bean cooler duct to the other opening of the wye.
3. If your roaster has the optional indoor chaff collector, connect it in line as shown in the optional installation later in this section.



Complete hookup

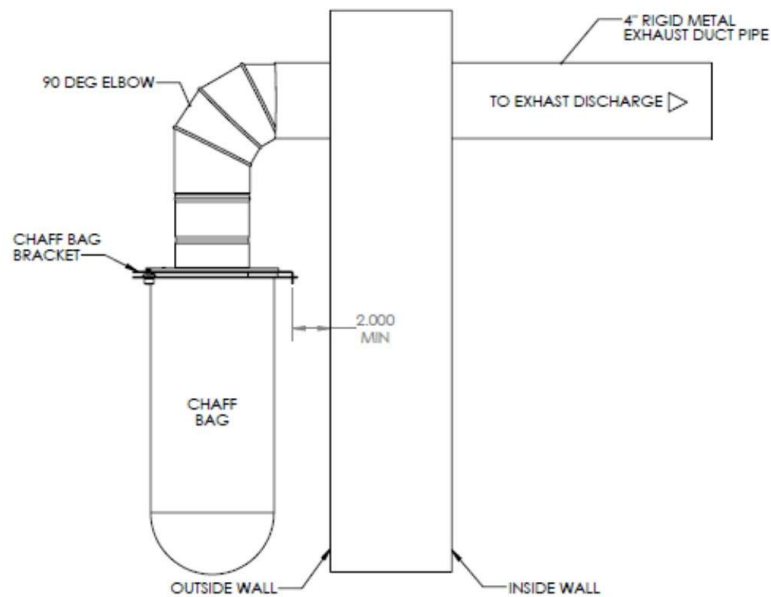
NOTE

This photo shows the flexible aluminum hose that originally shipped with the roaster. We now recommend rigid metal ducting for every exhaust connection.

Depending on your floor plan, the ducting and wye configuration may look different. Wherever you install the blower, the origin and termination of each connection stay the same as shown above.

Chaff Bag Bracket

The Artisan 2.5 collects chaff in a bag mounted on a bracket at the outdoor end of the exhaust run. **Roaster exhaust must be vented to the outside.** Below is the recommended installation.

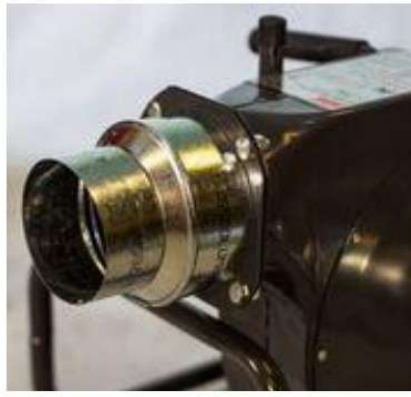


The bracket comes with the chaff bag installed. To remove a dirty bag, loosen the two thumbscrews and remove the bag.



Exhaust Discharge to the Outside

Use **4-inch rigid metal ducting** from the blower discharge to the building through-wall fitting. If your blower has a 5-inch discharge flange, use a 5"-to-4" reducer. Tape all duct joint seams on the discharge side of the blower to keep smoke from escaping into your roasting area — this part of the system is pressurized.



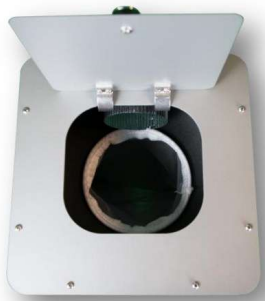
5"-to-4" reducer on the blower discharge

To minimize noise, the blower may be placed in another room or under a cabinet. For maximum efficiency, keep the blower within 10 feet of the roaster.

Optional Indoor Chaff Collection System

Some Artisan 2.5 roasters were sold with an optional indoor chaff collector in place of the outdoor bag bracket. If yours has one, it uses 200-micron and 400-micron chaff bags. The 400-micron bags work well for dark roasting, allowing more airflow and less chaff-powder buildup from the extra oil produced during roasting.

To install a bag, open the chaff chamber lid and insert the bag so it sits evenly in the opening. Reach into the bottom of the bag and push it into place with one hand while positioning the top ring with the other. Close the lid before roasting.



Coffee C



Indoor chaff collector installation

NOTE

This photo shows the flexible aluminum hose that originally shipped with the roaster. We now recommend rigid metal ducting for every exhaust connection.

Ventilation Installation

The Artisan 2.5 must be exhausted in accordance with the manufacturer's instructions in this manual. The roaster exhaust system must be independent of all other systems.

Exhaust & Ventilation Codes



WARNING

Fire hazard. An exhaust system that is installed incorrectly or not kept clean can carry a roaster fire into walls, ceilings, and the rest of the building. Install and maintain your exhaust system to these instructions and to every code that applies where you roast.

The instructions in this manual are the minimum for safe operation. Your local codes may require more. Before you install, contact your local building department or fire marshal, called the Authority Having Jurisdiction (AHJ). The AHJ decides which codes apply to your roaster and whether you need a permit or inspection.

Codes your AHJ may apply include:

- NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations (current edition 2024). This is the main U.S. fire standard for commercial cooking exhaust ducts, fans, and clearances, and some jurisdictions apply it to coffee roasting.
- Your local mechanical code, usually the International Mechanical Code (IMC) or Uniform Mechanical Code (UMC) as adopted by your state or city.

- Your local fire code, usually the International Fire Code (IFC) or NFPA 1.
- The International Building Code (IBC) for any duct that passes through a fire-rated wall, floor, or ceiling.
- Your regional air quality agency. Some agencies require a permit or registration for coffee roasters, depending on batch size and pounds roasted per day.

Whatever codes apply, these rules always do:

1. Vent the roaster exhaust outdoors — never into a room, attic, crawl space, chimney, or another exhaust system.
2. Keep the roaster exhaust system completely separate from any other ventilation or exhaust system.
3. Use rigid metal ducting only, as listed for your model, and seal all joints on the pressurized discharge side.
4. Keep ducting away from combustible materials, or use the clearance or protection your AHJ requires.
5. Provide cleanout access along the full duct run, from the blower discharge to the outside termination.
6. Inspect and clean the ductwork at least once a year, and more often with heavy use. Record each cleaning in the Cleaning Log.

In a commercial building, have a licensed mechanical contractor design and install the exhaust system, and tell your landlord and insurer before you install.

Exhaust Penetrations

Any wall or ceiling penetration of ducts that carry roaster exhaust must meet the International Building Code fire-resistance rating and cannot be located within any fire-blocking or draft-stopping areas — unless the ductwork is constructed of galvanized steel or aluminum of a thickness specified in Section 603.3 of the International Building Code and the fire-resistance rating is maintained.

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

Cleanout

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

Maximum Run Lengths

- Use 4-inch rigid metal ducting. The run from the exhaust blower to the outlet terminal must not exceed 40 feet.
- Deduct 2½ feet for every 45° bend and 5 feet for every 90° bend. Example: a run with two 45° bends has a maximum length of 35 feet.

Ducting

- Use ONLY rigid metal ducting — from the roaster and bean cooler to the blower intake, and from the blower discharge to the outlet terminal.
- Do not use flexible aluminum hose, plastic dryer ducting, or aluminum flex duct with a plastic liner anywhere in the exhaust system.
- Tape every joint and seam on the discharge side of the blower with high-temperature foil tape. That part of the system is pressurized and will leak smoke into the roasting area through open seams.



The exhaust gas temperature must not exceed 170°F (76.6°C).

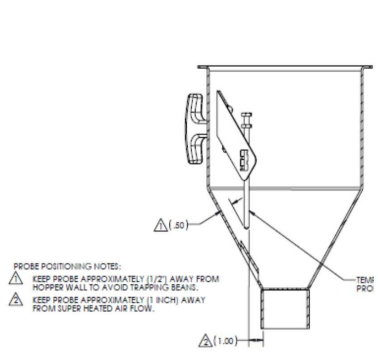
Thermometer

Your thermometer mounts on the thermometer bracket above the left handle. Several thermometer models shipped with the Artisan 2.5 over the years, so yours may look different from the one shown. On the model pictured, the selector switch on the face chooses Celsius or Fahrenheit and turns the unit on; the OFF position sits between C and F. Consult the manual that came with your thermometer for other functions.

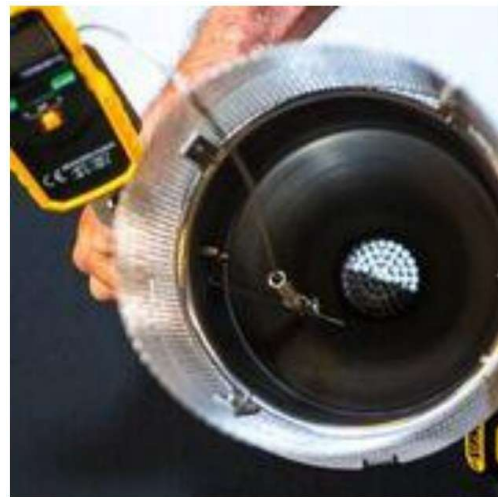


The thermometer arrives with the battery installed and Velcro on the back. Remove the plastic backing and mount it so the bottom of the thermometer is even with the bottom of the bracket.

The thermocouple wire extends down into the hopper. Insert the probe into the probe bracket; you may need to adjust the fingers on the bracket to hold it securely. It is critical that the probe tip sits **1" away from the hot air flow** and **½" away from the hopper wall**.



Proper probe positioning



Probe in the hopper

Temperature Switch

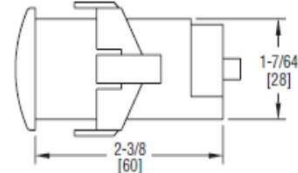
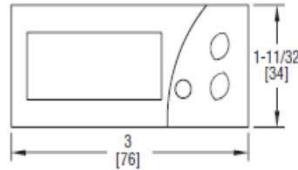
The following information originates from the manufacturer, LOVE.

Bulletin E-90-TCS



Series TCS Thermocouple Switch

Specifications - Installation and Operating Instructions



Monitor and control temperature in heating and cooling applications with the Series TCS Thermocouple Switch. The Series TCS offers a wide temperature range, two selectable alarm sets, and an internal buzzer indicating alarm condition or error. The user can define set point, heating/cooling regulation, cycle time, alarm configuration, load status, and ambient probe adjustment. The thermocouple switch features password protection and error/alarm messaging. Temperature and output status is indicated on the bright red LED display. Use the configuration key (sold separately) to quickly program multiple units. The Series TCS includes a fitting clip for panel mounting, gasket, rear terminal cover and instruction manual.

INSTALLATION

Note: Unit must be mounted away from vibration, impacts, water and corrosive gases.

- Cut hole in panel 2.80 x 1.14 inches (71 x 29 mm).
- Apply silicone (or rubber gasket) around the perimeter of the hole to prevent leakage.
- Insert unit into hole of panel.
- Slide removable fitting clips onto unit from the back until secure to panel.
- Remove back cover to wire unit.
- Wiring diagram is displayed on the top of the unit.
- (Note: PROBE CABLE LENGTH MUST NOT EXCEED 238 ft (100 m). DO NOT INSTALL PROBE CABLE NEAR POWER CABLES).
- Replace cover once wiring is complete.

SPECIFICATIONS

Probe Range: 32 to 999°F (0 to 700°C) for Type J thermocouple; 32 to 999°F (0 to 999°C) for Type K or S thermocouples.

Input: Type J, K or S thermocouple.

Output: SPDT relay rated 16A @ 240 VAC resistive.

Horsepower Rating (HP): 1 HP.

Control Type: ON/OFF.

Power Requirements: 115 VAC, 230 VAC, 12 VAC/VDC or 24 VAC/VDC (depending on model).

Accuracy: ±1% FS.

Display: 3-digit, red, 1/2" (12.7 mm) digits, plus sign.

Resolution: 1°.

Memory Backup: Nonvolatile memory.

Temperature Limits:

Ambient: 32 to 158°F (0 to 70°C);

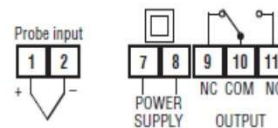
Storage Temperature: -4 to 176°F (-20 to 80°C).

Weight: 2.3 oz (65 g).

Front Panel Rating: IP64.

Agency Approvals: CE, cUR, UR.

WIRING DIAGRAM



LOVE CONTROLS DIVISION
DWYER INSTRUMENTS INC.
 P.O. BOX 338 - MICHIGAN CITY, INDIANA 46360, U.S.A.

Phone: 219/879-8000 www.love-controls.com
 Fax: 219/872-9057 e-mail: love@love-controls.com

Helpful Tips

- Wash and completely dry the hopper and bean cooler tray before first use. See the Cleaning & Sanitation Guide (Section 3).
- A small lamp attached to the exhaust tube and aimed into the hopper helps you see the roast.

READY

You are now ready to roast. Proceed to the Roasting section for initial testing and roasting instructions.

SECTION 7

Roasting

Before roasting your first batch, orient yourself with proper safety procedures. Treat your roaster the same way you would a cook-top range. During the roast, the hopper gets as hot as any pot on your stove, and the air that roasts your coffee reaches temperatures over 600°F.

**WARNING**

Coffee roasting produces heat, chaff dust, and hot oil residue — all fire risks if the equipment is misused or poorly maintained. Keep the area around the roaster clear of combustible materials, never operate in an enclosed space without proper ventilation, and keep a fire extinguisher rated for the space nearby whenever the roaster is running.

**WARNING**

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

1. Check the chaff bag
2. Turn on the exhaust blower
3. Load beans into the hopper
4. Turn on the system power switch
5. Set the bean loft
6. Turn on the heating element

Step 1 — Check the Chaff Bag

Make sure the chaff bag is secured in place and less than 50% full before roasting.

**WARNING**

Chaff bags can catch fire when they are allowed to fill with chaff dust or are not cleaned regularly. A clogged bag also restricts airflow, which drives exhaust temperatures up. Inspect the bag every time you roast, empty it before it reaches half full, and replace any bag that stays coated in dust after washing.

Step 2 — Turn On the Exhaust Blower

Flip the switch on your blower to ON to start the flow of air for venting. The blower keeps the machine cool and prevents chaff, smoke, and heat from venting into your roast area.

**WARNING**

Do not operate your roaster without the exhaust blower running. Running without the blower allows heat, smoke, and chaff to build up in the roaster and the roasting area, and is a fire hazard.

Step 3 — Load Beans in the Hopper

Rotate the exhaust hood out of the way. Make sure the bean loft is turned all the way down before pouring, then pour the beans into the hopper with the triangle bean scoop (if included) or any container with a spout that clears the hopper rim.



© 2018 Coffee Crafters

Step 4 — Turn On the System Power Switch

The system power switch is the single red switch on the left. Never turn on system power until the bean loft knob is turned all the way to LOW — this prevents beans from being blown out of the hopper. As a safety feature, the heating element cannot be turned on while the system power switch is off.



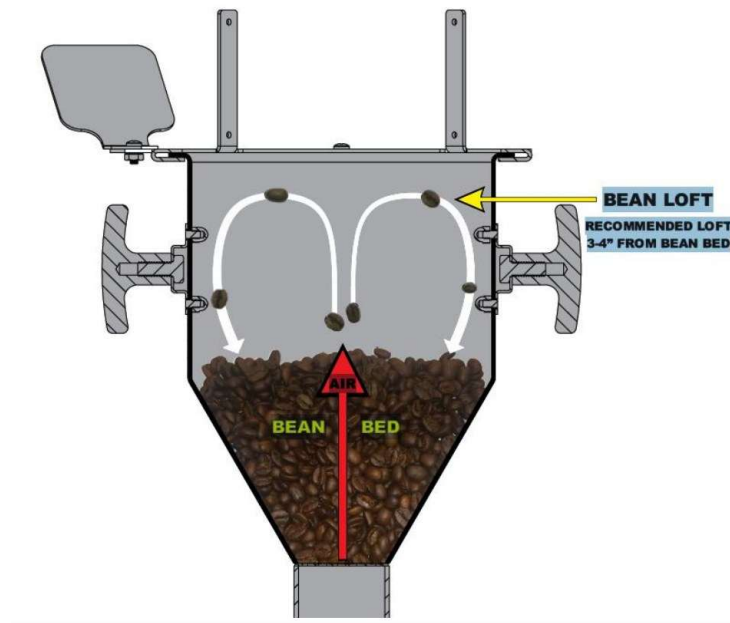
Step 5 — Set the Bean Loft

The bean loft knob is marked LOW to HIGH. Slowly turn up the air by rotating the knob clockwise. Practice several times before turning on the heat so you become familiar with the feel of lofting beans. Set the loft **3–4 inches above the bean bed**.



**WARNING**

Coffee beans must keep moving at all times. Never turn on the heating element until the bean loft is established, and never allow the beans to stop circulating while the heating element is on — beans that stall against hot surfaces will scorch and can catch fire.



Recommended loft: 3–4" above the bean bed

**WARNING**

In the event of a loft motor failure (including a complete power outage), immediately turn OFF the heating element and system power, then — wearing heat-resistant gloves — rotate the exhaust hood out of the way, lift the hopper straight up off the roast air chimney, and dump the beans into the bean cooler.

Step 6 — Turn On the Heating Element

1. Turn on the heating element switch (#1).
2. Use the heat adjustment knob to the right of the temperature controller (#2) to set the heat for your batch size.
3. Readjust the bean loft (#3) if needed — the loft sometimes drops after the heat switch is turned on.



Roasting Recommendations

Batch Size	Heat Setting
1 lb	6
2.5 lbs	10

NOTE

These are recommendations only and vary with altitude, humidity, line voltage, and ambient air temperature.

As the roast progresses, the bean loft rises because the beans double in size and get lighter. Progressively turn down the loft to maintain 3–4 inches above the bean bed. Increase or decrease the heat setting to reach the roast air temperature you need.

Roasting times vary with room temperature and whether the machine is warm or cold. Always monitor the batch and watch the bean temperature to achieve your desired roast. You will quickly learn which settings work best for your roast profile.

This machine will roast down to ⅓ lb (6 oz) of beans. For an accurate bean temperature reading, the beans must reach the thermometer probe tip.

Roasting Complete: Cooling the Beans

Coffee beans must be cooled quickly after they reach your desired temperature. A good rule of thumb is to stop the roast a few degrees before your target ending bean temperature. With a light shining in the hopper, beans look lighter than they do once removed.

1. Turn off the heating element switch.
2. Leave the loft air running to cool the roaster. Allow the roaster to cool to 250°F before turning it off.
3. Swing the exhaust hood out of the way to the right.
4. Remove the lid from the bean cooler basket.
5. Wearing heat-resistant gloves, grasp the hopper handles firmly and lift the hopper straight up to clear the roast air chimney.
6. Pour the beans into the cooling tray, keeping your arms away from the sides of the hopper. Then turn the hopper completely upside down and shake it so no beans remain.



Heat off



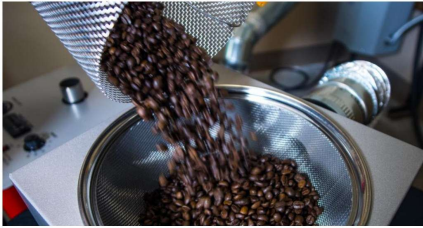
Hood swung aside



Cooler lid removed

CAUTION

The hopper gets as hot as any pan on your stove. Always wear heat-resistant gloves when handling it — if you touch the hopper with bare skin, you will be burned. Never set a hot hopper down anywhere except its position on the roaster.



Return the hopper to the roast air chimney. Except for cleaning, the hopper should always rest on the roast air chimney.

With the beans in the cooling basket, stir occasionally to spread them evenly out to the edge. This is also a good time to check for rocks or foreign objects. Cooling takes about 1 minute for smaller loads and about 2 minutes for larger loads. Once cooled, pour the beans out of the basket and replace the lid.



Back-to-Back Roasting

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.

NOTICE

Replace the bean cooler lid once the beans are cool. An open cooler robs suction from the hopper.

SECTION 8

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 at a stable temperature between 50°F and 85°F. If the temperature is comfortable for you, it is comfortable for your beans.
- Keep beans off the ground — store on a pallet. This promotes air circulation and prevents condensation.
- Keep beans away from pets, 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 9

Maintenance & Troubleshooting

Your roaster requires periodic maintenance and cleaning. The exact schedule depends on how much coffee you roast and how dark you roast it — darker roasts produce significantly more smoke and oil residue. For detailed cleaning procedures, see the Cleaning & Sanitation Guide (Section 3).

Maintenance

Chaff Bags

Every time you roast, inspect the condition of the chaff bag. Suction works best when the bag is less than half full and clean. Empty the bag often; when it becomes covered in chaff dust, replace it with a clean bag. Dirty bags can be washed with mild detergent and air-dried completely before reuse. If your roaster has the optional indoor chaff collector, vacuum it out whenever the bag is removed.

**WARNING**

Chaff bags are flammable. A bag that is allowed to fill with chaff dust, or that is not cleaned or replaced often enough, can catch fire — and a clogged bag also restricts airflow, which drives exhaust temperatures up. Inspect the bag every time you roast, empty it before it reaches half full, and replace any bag that stays coated in dust after washing.

Roast Hopper and Chaff Screen

See Section 3 for the full procedure. The hopper and chaff screen are dishwasher safe. After cleaning, reset the thermometer probe.

Bean Cooling Basket

With use — especially with darker roasts — oil builds up inside the cooling basket. Remove the basket and wash with warm soapy water, rinsing and drying well. While it is out, vacuum any debris from the cooling void beneath it and wipe the area with a damp cloth.

Exhaust Hood and Exhaust J-Tube

Chaff can collect on the underside of the hood around its mounting hardware; wipe the inside of the hood with a damp towel. You can also remove the exhaust tube for cleaning — the easiest method is to take it outside and spray the inside with a hose, or use a bathtub. Make sure the tube is completely dry before reinstalling it.



Exhaust Ducting

Run a duct brush through the inside of all exhaust ducting. If you have elbows in the run, you may need to take the line apart to clean it fully. After cleaning, inspect the inside of the blower and brush each fin; once everything is reattached, turning on the blower will clear the remaining debris. How often you clean depends on how many pounds you roast — when the inside of the ducting is coated with dust, it is past time to clean it.



WARNING

Dirty exhaust systems cause fires. Chaff and oil residue inside the ducting are combustible. Always unplug the exhaust blower before performing any cleaning or maintenance on the exhaust ducting, and clean the run on a regular schedule rather than waiting for visible buildup.

Exterior Surfaces

Wipe the lid with a damp cloth. Never use an overly wet towel — excess liquid could damage electrical components. The body can be washed with a damp cloth or mild detergent. Do not use industrial spray cleaners or degreasers on your roaster.

Troubleshooting Guide

This section provides guidance for roaster owners and qualified repair persons working on the Artisan 2.5. All wiring is color-coded and labeled, and videos on replacing most components are on our YouTube channel. When ordering replacement parts, refer to the Part List and include your serial number (rear panel, near the bottom).



Always unplug the roaster (or switch off its breaker) and let all components cool before removing any panel or working on internal wiring, switches, contactors, or the heating element. Working on the roaster while it is powered or still hot is a fire and shock hazard. If you are not comfortable performing electrical troubleshooting, contact Coffee Crafters or a licensed electrician.

PROBLEM	CAUSE(S)	SOLUTION
Exhaust blower loses suction	1. The chaff bag is dirty. 2. An obstruction in the vent pipe. 3. Bean cooler basket lid not in place.	1. Replace the dirty chaff bag with a clean one. 2. Check the vent pipe from the blower discharge through the wall fitting. Remove the obstruction or replace damaged duct. 3. Replace the bean cooler basket lid. <i>The most common cause is a dirty chaff bag. Bags plug much faster with darker roasts. Clean bags also reduce exhaust temperature.</i>
Bean loft motor won't start	1. System power switch is off. 2. Faulty system power switch. 3. SSR-25 has failed. 4. Faulty potentiometer. 5. Tripped system power fuse.	1. Ensure the system power switch is on. 2. Check switch voltage in the on position. If no voltage, replace the switch. 3. Check SSR-25 voltage output. If none, replace SSR-25. 4. Check the motor speed potentiometer for linear resistance. If ohms do not drop to 0 when turned all the way up, replace it. 5. Check for a tripped system power fuse on the upper left side of the machine. <i>A tripped fuse indicates a fault. Visually check all wire connections and devices before resetting — remove the screws on the bottom of the roaster and rotate the back of the base (Figure 1.3).</i>
Loft motor runs but element won't turn on	1. Heat element switch failed. 2. Temperature controller setting. 3. Faulty temperature controller. 4. SSR-40 has failed. 5. Heat element has failed.	1. Replace the heat element switch. 2. The roast air temperature setting must be higher than your desired ending bean temperature. 3. Replace the temperature controller. 4. Replace SSR-40. 5. Replace the heat element. <i>With system power on, check voltage at the heat switch output (center terminal). If none, replace the switch.</i>
Loft motor runs at full speed only	1. SSR-25 has failed. 2. Motor speed control potentiometer has failed.	1. Replace SSR-25 (loft speed). 2. Replace the motor speed control potentiometer.

PROBLEM	CAUSE(S)	SOLUTION
Element running but roasts take too long	1. Ambient air temperature too low. 2. Low line voltage.	1. Roast smaller loads until you find the maximum load that reaches optimum roast air temperature. 2. Have an electrician install a buck-boost transformer. <i>Roasting below 50°F increases roast times — roast in an enclosed, heated space in cold weather. The roaster does not perform well below 215V under load; have a qualified electrician check your line voltage under load.</i>

Figures

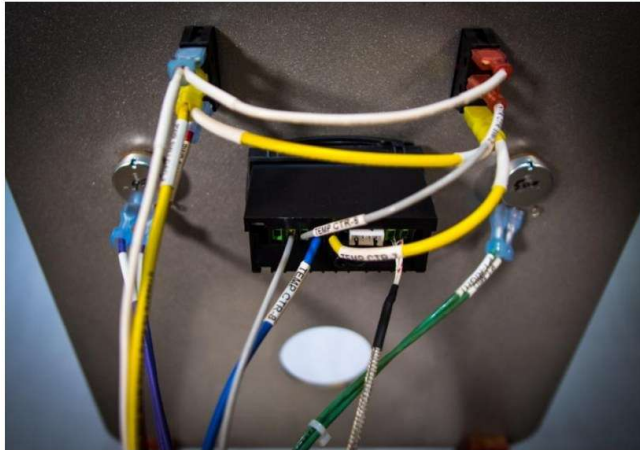


Figure 1.1 — Lid up, exposing wiring

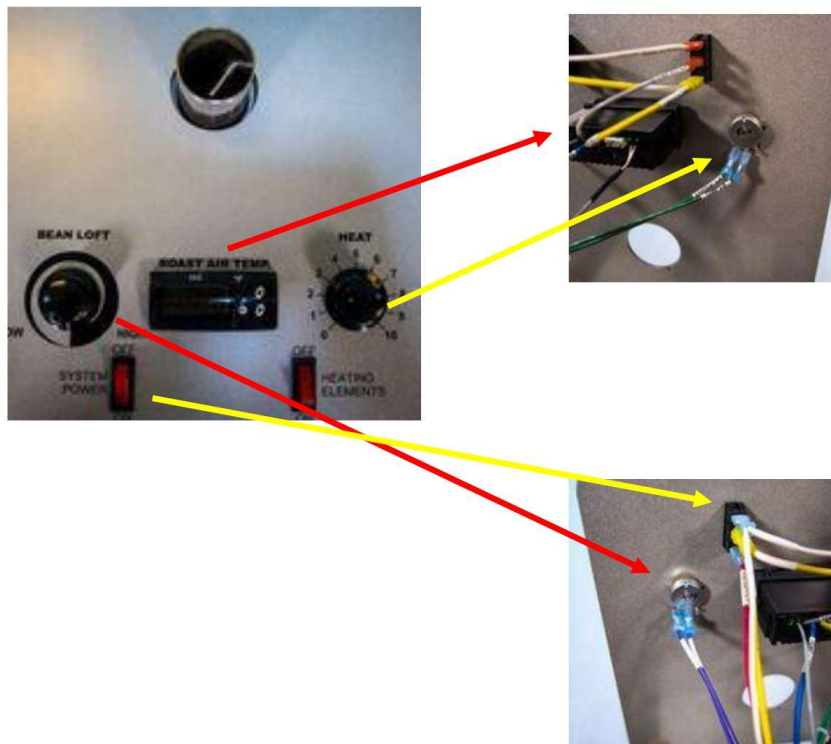


Figure 1.2 — Wiring connections of the controls underneath the lid

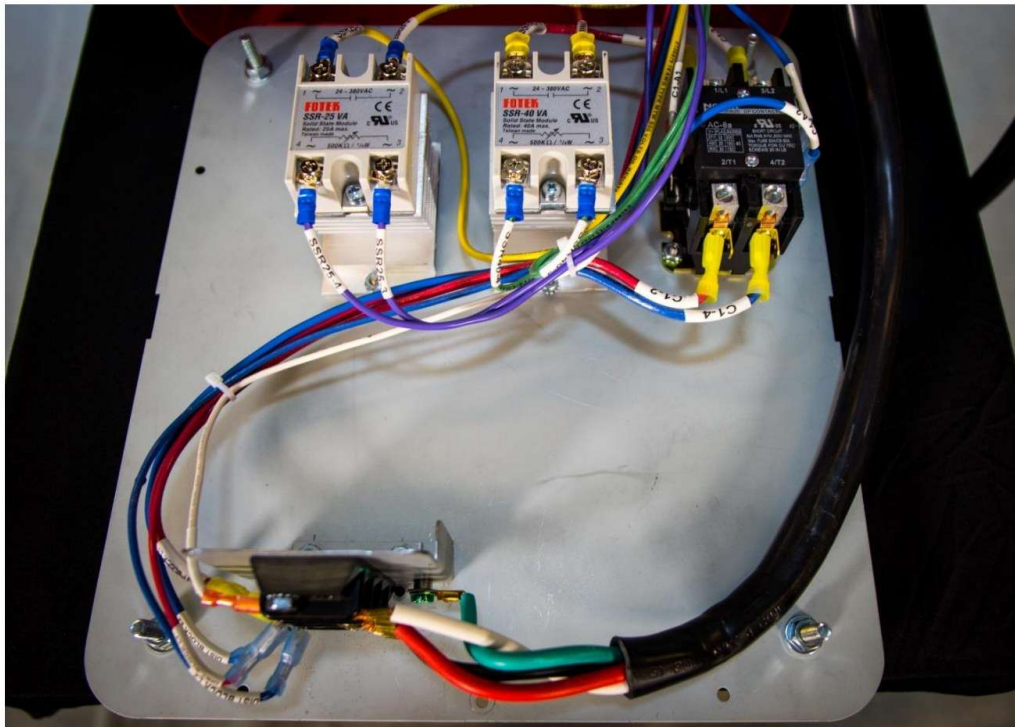


Figure 1.3 — Electrical panel: SSR-25 (left), SSR-40 (center), and contactor (right)

Figure 1.4 — SSR connections. Potentiometer connections are on terminals 3 and 4; power connections are on terminals 1 and 2.



SSR-25 — motor speed control module



SSR-40 — heat control module

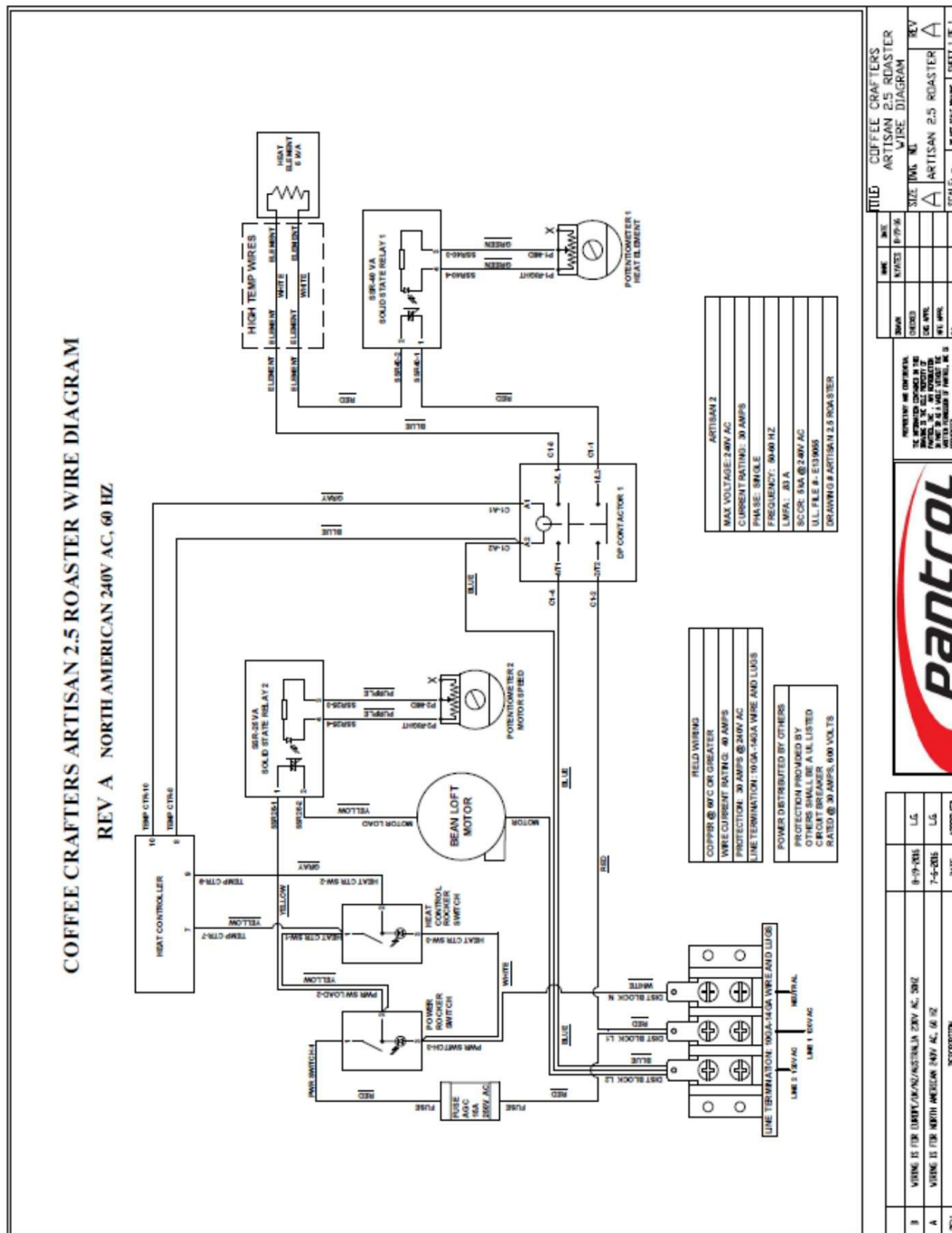


SSR-25 label

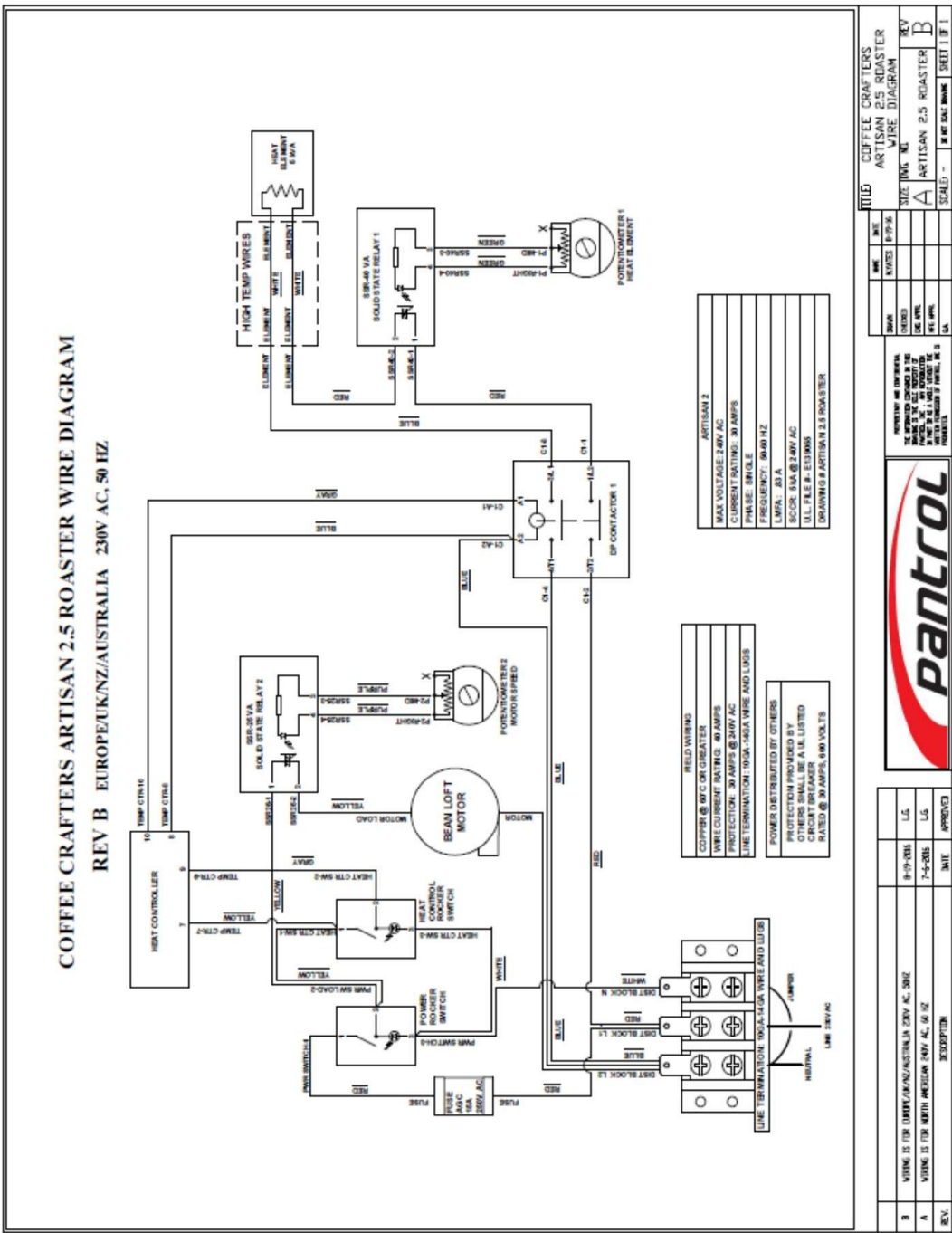


Figure 1.5 — Contactor

Wiring Diagrams



Wiring diagram — North America (240V AC, 60 Hz)



Wiring diagram — Europe / UK / NZ / Australia (230V AC, 50 Hz)

Part List

NOTE

This list reflects the original Artisan 2.5 parts list. Because this model is discontinued, some part numbers may have changed or parts may no longer be available. Contact Coffee Crafters with your serial number to confirm availability before ordering.

Part Description	Part Number
Artisan 2.5 Roaster	Mini-0000-RED/BLK
Roaster Rear	Mini-0012
Roaster Front	Mini-0011
Heat Chamber Floor	Mini-0013
Roaster Lid	Mini-0020
Heat Dam	Mini-0015
Floor Mount Bracket	Mini-0016
Heat Chamber Front/Rear	Mini-0031
Heat Chamber Sides	Mini-0032
Heat Chamber Top	Mini-0033
Motor Mount Plate	Mini-0040
Motor Hat	Mini-0050
Element Mount Plate	Mini-0060
Heat Shroud Front/Rear	Mini-0071
Heat Shroud Sides	Mini-0072
Heat Shroud Top	Mini-0073
Electrical Floor	Mini-0080
Heat Chamber Pipe Weldment	Mini-0090
Heat Chamber Pipe Mount Ring	Mini-0091
Heat Chamber Pipe	Mini-0092
Electrical Cover	Mini-0100
PDB Bracket	Mini-0110
Mini Bean Cooler	Mini-2000
Bean Cooler Body Assembly	Mini-2010
Body Upper	Mini-2011
Body Lower	Mini-2012
Transition Tube	Mini-2013

Part Description	Part Number
Bean Cooler Lid	Mini-2020
Bean Cooler Basket	A2 28CM
Mini Exhaust Kit	Mini-5000
Straight Tube	Mini-5001
J-Bend Tube	Mini-5001
Exhaust Tube Hood/Bowl	Mini-5004
Exhaust Tube Bracket	Mini-5005
Hopper	Mini-6000
Handle Mount	Mini-6020
Hopper Temperature Probe Bracket	Mini-6030
Handle Mini	Mini-5TB02
Hopper Tube	Mini-6013
Hopper Screen	Mini-6012
Wire Chimney (chaff screen)	Mini-6040
Chaff Bag Bracket	Mini bag bracket
200 Micron Chaff Bag	CCM-size 1-7x16 200
400 Micron Chaff Bag	CC-#1-7x16 400
3" Hose Clamp	CC-3-HC
4" Hose Clamp	CC-4-HC
Wye 4x4x4	CC-A2525075
Duct Reducer 4x5	CC-DR-4x5
Duct 4x6" Long	CC-Duct4x6
Electrical Assembly	A2 Electrical Assy
Mini Breaker 15 amp	CCE-KD1-15
Hyelec Thermometer	MS6501
Bean Thermometer Probe	CC-Thermprobe
Fotek SSR25-VA ¼ watt	CC-Fotek SSR 25-VA 1/4 watt
Fotek SSR40-VA ¼ watt	CC-Fotek SSR 40-VA (1/4 watt)
Potentiometer 500k Double	CC-R-VA2X500KL
Potentiometer 500k Single	CCE-alfa500k
Noark Contactor 40-amp 240V	CC-Ex9CK30B20

Part Description	Part Number
Power Distribution Block	CC-Mini-303-74707
Single Red Switch (Cherry)	CC-TRG22F2BBRLN
Speed Control Knob	CC-SPKnob
Temperature Controller (°F)	CCE-4020
Temperature Controller (°C)	CCE-4021
Heat Element Cartridge	CC-HCART Mini
Bean Cooler Feet	CC-291694007463
Roaster Feet	IL11-41H-RG
Roaster Blower Motor (bean loft)	Ametek 116310-01 blower A2