KAFFELOGIC™

benchtop coffee roaster

INSTRUCTIONS FOR USE

Model KN1007B & KN1007B/E

KAFFELOGIC™ NANO 7
benchtop coffee roaster

Model KN1007B - firmware version 7.4 or higher

Model KN1007B/E - firmware version 7.5 or higher

Thank you for joining the Kaffelogic revolution. Have fun and enjoy fantastic coffee.

This appliance is suitable for professional use and is also intended to be used in household and similar applications (such as staff kitchens in workplaces, farm houses, and for client use within the hospitality industry), provided that either (i) the user can manage the flow of smoke so that smoke detector alarms are not activated, or (ii) the user can safely temporarily disable smoke detector alarms in the vicinity of the appliance in accordance with the smoke detector manufacturer's or building owner's instructions. This appliance is not suitable for use in a building within range of smoke detectors that are directly connected to a sprinkler system or to the fire service.

The symbol ♨ means "Caution: hot surfaces."

SAFETY

This is an electrical appliance that contains sophisticated electronics. Like other cooking appliances, such as a toaster, if something goes wrong it could start a fire.

1. Read all safety instructions before use.
2. For indoor use only.
3. Use upright on a solid level surface.
4. Do not overload.
5. Use only for roasting green coffee beans. Although it contains many safety features, other substances – such as popcorn or nuts – could mislead the safety checks and may result in fire or damage to the appliance.
6. If you operate the appliance on an induction cook top the appliance feet must have a minimum separation of 20mm above the cook top surface. This avoids accidental activation of the cook top by preventing it detecting the appliance as a pan. Place the appliance on a breadboard or purpose-made riser with a minimum thickness of 20mm.
7. Use only with adequate ventilation, preferably close to a kitchen extractor fan.
8. Use at least 100mm away from walls and 150mm away from curtains measured horizontally.
9. Make sure that nothing blocks the air inlet (under the base) or outlet (at the top) when the appliance is in use. Slowing the air down will cause it to heat faster. It will ruin a batch of coffee if the safety systems shut it down mid-roast, and if the air is completely blocked it could damage the appliance or start a fire.
10. Be sure to fit the chaff collector the correct way up. Please refer to the illustrations in the section 'Parts of the Roaster'.
11. Keep the area around the appliance free of spilled chaff and other loose material that could be sucked into the roaster during operation.
12. The appliance is fully automatic, but you should remain in the vicinity while in use. Do the dishes, clean your teeth, but don't go out to a movie.
13. This appliance is not intended to be operated by means of an external timer or separate remote control system.

14. **May trigger a smoke alarm during normal operation**. Ensure that you follow the smoke alarm manufacturer's instructions if you need to temporarily disable a smoke alarm during the operation of the coffee roaster. Do not use this appliance in a commercial building where smoke detectors may trigger a building evacuation or fire service call out.

15. **The chaff collector becomes too hot to touch during roasting**. Wait until the cool down part of the roasting cycle has finished before removing the chaff collector.

16. Do not immerse in liquid. Use a damp cloth to wipe it down if required. Water will damage the electronics. For more information on cleaning, see the section on 'Cleaning' (page 11).

17. If liquid enters the roast chamber or any other part of the appliance, unplug the power supply and allow 24 hours in a warm place for the interior of the appliance to dry completely before attempting to use the appliance again.

18. If damaged, the supply cord must be replaced by a qualified technician.

19. Do not open the case unless it is unplugged from the power supply. There are live wires in the appliance, so there is a risk of electrical shock.

20. Contact the manufacturer if you see persistent error messages on the display.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

Check online at kaffelogic.com/support for the latest version of these instructions.

PARTS OF THE ROASTER

LID
MESH
CHIMNEY
CHAFF COLLECTOR
BASE
DISPLAY
CONTROLS
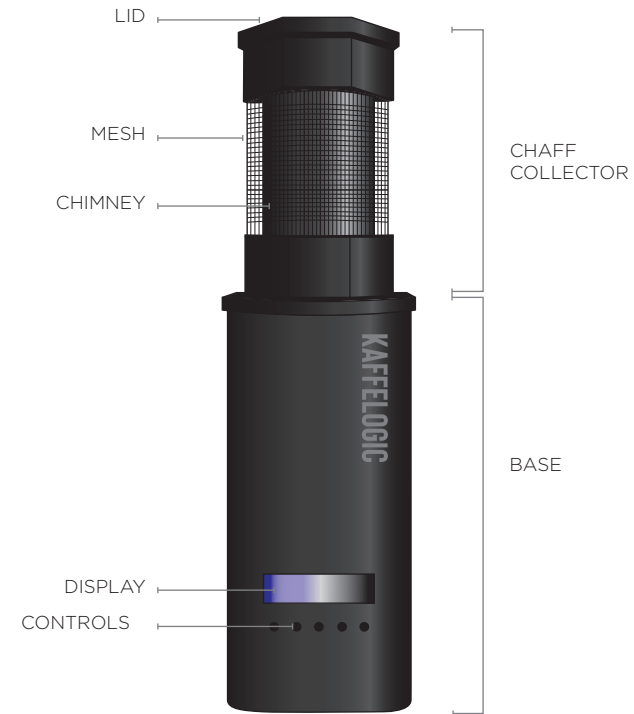
FIRST USE

1. Remove all packaging including the interior packaging around the chimney inside the chaff collector.
2. Please read 'The basics' section below, and familiarise yourself with the 'Safety' section above.
3. At first the chimney will sit quite loosely into the chaff collector, but this will tighten up over the first few roasts.
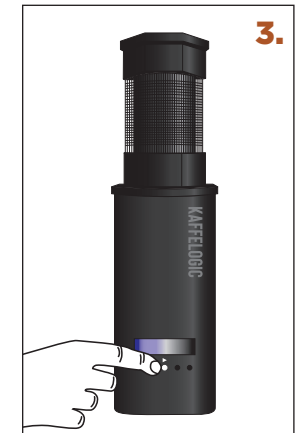
THE BASICS

1. SCOOP – use a level scoop of green beans.

[Use the provided scoop. Otherwise measure 120–160ml or 90–120g. Do not overload. If you are using monsooned or decaf beans they are less dense and it is recommended that you load by weight].
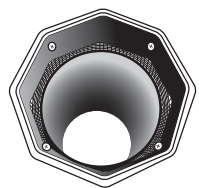
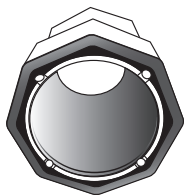**2. LOAD** – take the chaff collector off and pour green beans straight into the roasting chamber.

3. CLICK – put the chaff collector back on, select roast level (See 'Levels' and 'Display Controls' section page 8-9) and click the ▶ button to begin roasting.

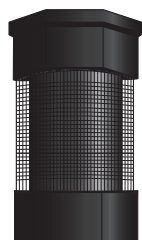*(Ensure chaff collector lid is in place as shown above).*

CHAFF COLLECTOR

Make sure the chaff collector is the right way up, the lid is in place and the aluminium chimney is fully seated inside it (see illustrations below). Operating this appliance with the chaff collector upside-down will result in chaff getting into the roasted beans, and spilling on the bench.

TOP   BOTTOM   CHAFF COLLECTOR

THE SMOKE

The smoke from roasting is no more than from cooking many other foods. However, it does have a strong smell and you should use an air purifier, extractor fan or range hood if possible. For best results place the appliance directly under a range hood. Be aware of where the nearest smoke detector is and be ready in case it is activated by the smoke.

THE ROAST

A normal roast will take around 8 to 12 minutes, getting steadily hotter until it reaches between 220 and 240 degrees. Cool down will then start and this will take anything from 4 to 5 minutes. The roaster will automatically stop once cool down has finished.

THE FINALÉ

When the roaster has stopped, take off the chaff collector. The lower part of the chaff collector should be cool enough to handle straight away. Pick up the whole roaster *with both hands*. Tip the roasted beans into a bowl, jar or bag. You can leave the beans in the roaster for some time before emptying— it's ok to roast at night, leave the beans in the roaster, and bag up the next day.

EMPTYING THE CHAFF

Allow several minutes for the aluminium chimney to cool fully. When it has cooled, take the lid off the chaff collector, remove the aluminium chimney, and empty the chaff into the compost.
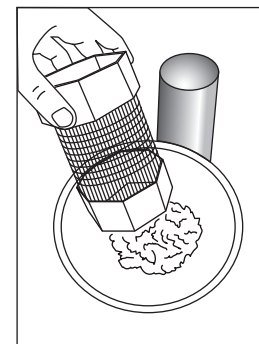
You may find you can do several roasts before you need to empty the chaff collector, but don't let it fill beyond halfway up the mesh. After emptying make sure the aluminium chimney is replaced and fully seated in the plastic part.
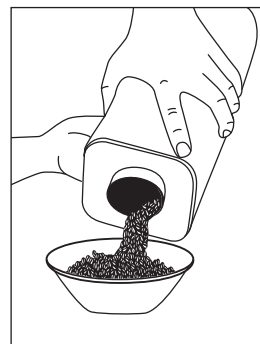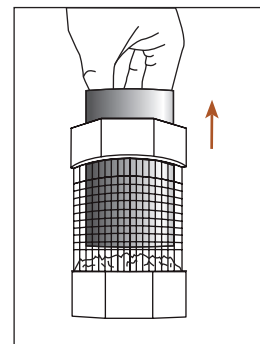
Empty coffee beans   Remove aluminium chimney   Empty chaff collector
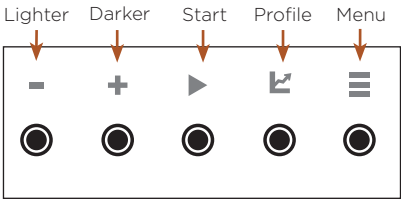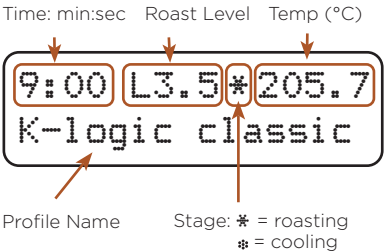
LEVELS

Adjust the roast level before you start the roast – use the lighter/darker buttons.

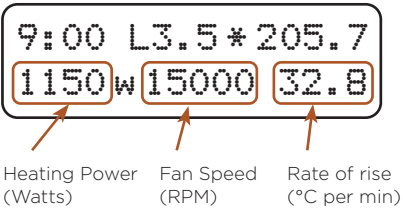| Kaffelogic Nano	US roast name	Stage	Description
Very light 0.1—0.9	New England	Beginning of first crack	Dry bean surface, bean surface even in colour
Light 1.0—1.9	American	First crack is under way	
Med-light 2.0—2.9	City	End of first crack	Dry bean surface, bean surface mottled and uneven in colour
Medium 3.0—3.9	Full City	Beginning of second crack	Tiny droplets or faint sheen of oil
Med-dark 4.0—4.9	Espresso	Second crack is under way	Shiny bean surface
Dark 5.0—5.9	Italian	End of second crack	Very shiny bean surface

DISPLAY AND CONTROLS

STANDARD DISPLAY

Time: min:sec   Roast Level   Temp (°C)

```
9:00 L3.5*205.7
K-logic classic
```

Profile Name   Stage: * = roasting
                            * = cooling

Lighter   Darker   Start   Profile   Menu

Press the 'menu' button repeatedly to scroll through the various display options. Press the 'profile' button to return to the standard display shown above.

LIVE DATA DISPLAY

```
9:00 L3.5*205.7
1150w 15000  32.8
```

Heating Power   Fan Speed   Rate of rise
(Watts)   (RPM)   (°C per min)

When scrolling through the display options select 'live data'. You will see heater power, fan speed, and rate of rise displayed in real time, as shown above.

TESTING

The correct way to test the roaster is to start it with no beans. It will heat up for 10 to 20 seconds, reaching about 90 degrees.

Then a message will flash up: "Heat too fast. Please check beans." At this point the machine doesn't stop, but it begins the cool down cycle and runs for another 10 to 20 seconds until it has cooled down to about 40 degrees. At this point it stops.

Running this test is a good way to be confident that everything is working as expected.

This test will also generate a log file so it can be used to check you have set things up correctly for collecting roast logs.

RESTING THE COFFEE

Coffee changes flavour very rapidly during the first week after roasting, and the most rapid changes take place in the first few days. Waiting before using the coffee is known as 'resting' the coffee. The purpose of resting is to let the flavour improve.

The Kaffelogic core profiles provided on the Kaffelogic memory stick include Ready to Drink (RTD) profiles designed to need no resting, and Rest profiles designed to need 3 to 5 days resting.

For other profiles the ideal amount of resting might vary. Try the coffee over a period of days. As Matt Perger, founder of Barista Hustle, says: "use it when it tastes good".

CLEANING

Brush off any loose chaff. Wipe the outside of the roaster with a damp non-abrasive cloth and polish with a dry lint-free cloth or paper towel. Use a little bit of soap, detergent, or other non-abrasive cleaner on the damp cloth if required. Unplug from the wall when using a damp cloth.

There will be a build-up of coffee oils in the roast chamber over time. We recommend that you do not clean the roast chamber so long as there is no noticeable effect on the flavour of the roasted coffee. When you need to clean the build-up of coffee oils, remove the chaff collector and wipe inside with a cloth dampened with a suitable cleaner such as Puly™ Caff detergent, Cafetto™ Espresso Clean, Simple Green™ or other non-caustic, non-abrasive cleaner.

Move the cloth around with your finger or a chopstick.

IMPORTANT: You need to be particularly careful not to touch the sensitive tip of the temperature probe that sticks into the roast chamber part way down. Do not clean the tip of the probe.

Do not use detergent inside the roast chamber or you will end up with detergent flavoured coffee.
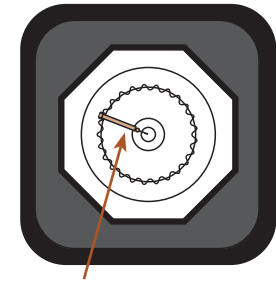
Temperature Probe

ROAST PROFILES

A roast profile is a curve that tells the roaster the exact temperature required at each time during the roast. The shape of a roast profile curve is critical for determining the development of flavour during roasting.

Kaffelogic roast profiles do not specify when to end the roast. The end of the roast is controlled by the roast level: a number from 0.1 to 5.9 that is set by the user. A single profile curve can be used to obtain a range of roast styles simply by varying the level.

The roast levels are described in the 'Levels' section above. Normally you will want to adjust the level for a particular coffee origin until you achieve exactly the results you are after. Trial and error is an effective method. We recommend you start at between 3.0 and 3.6 when aiming for a medium roast.

Although the default profile is a Jack-of-all-trades that will produce fantastic coffee, you can further improve results by choosing a profile that has been developed specifically to suit the style of beans or your desired style of roast.

For help selecting a profile see *Kaffelogic Roaster's Companion* available from kaffelogic.com/support.

To load a new roast profile:

1. Plug the supplied memory stick into your Kaffelogic Nano 7.

2. Click *Profile*. Keep clicking *Profile* until the profile you want shows up on the display.

3. Click ▶ to load the profile. The profile will load and the level will also change to the recommended level for that profile.

4. You are now free to alter the level to suit your tastes and to start roasting with that profile.

5. The memory stick can be removed from the roaster (but you will want to keep it there if you are collecting log files for your roasting).

Additional profiles can be downloaded from kaffelogic.com/community. Download the profile, open it with Kaffelogic Studio (available from kaffelogic.com/support) and click save to USB.

ROAST LOGS

A roast log will be saved if there is a memory stick plugged into the roaster during a roast. Roast logs are automatically saved in the folder called /kaffelogic/roast-logs/. Put the memory stick in your computer to view the log.

Open the log file with *Kaffelogic Studio* (available from kaffelogic.com/support). Write the name of the beans and your *tasting notes* in the tasting notes section under the *About this file* tab.

The roaster does not date the log files; instead it gives them sequential numbers. This makes it easy to keep the files in order, but if you need to record the actual roast date you must include it in the tasting notes.

You can verify that logs are being generated by running a test roast (see the 'Testing' section above).

The roaster should create the folder /kaffelogic/roast-logs/, however if something goes wrong you can create the folder yourself on your computer and then verify that logs are being

generated (see 'Testing' above). Note that the Nano 7 supports the FAT/FAT32 file system only. The Nano 7 does not support the exFAT file system.

USB Stick

A roast log will be saved if there is a memory stick plugged into the roaster during a roast.

TIMER MODE

The roaster has a timer mode so that you can use it as a brew timer. Put the roaster into timer mode by pressing both *Profile* and *Menu* buttons together.

Press *Profile* & *Menu* buttons together again to go back to automatic roasting mode.

In timer mode the ▶ button starts and stops the timer, but it does not control the heat or the fan. The lighter/darker buttons are used to manually control the heat and fan, which can be useful when developing profiles: for example, you can observe how the beans fluidize by running the fan without any heat. You can even do an entire roast manually; so long as the timer is running and the heat is on, a log file will be recorded.

MEMORY STICK FILE STRUCTURE

The 'kaffelogic' folder contains 3 sub-folders: 'roast-logs', 'roast-profiles', and 'firmware'. If you are creating these folders yourself take care to ensure the spelling is correct and there are no capital letters.

RESET

Occasionally the memory where the profile details are stored can become corrupt, for example a power failure during a roast could cause this. This can cause unusual characters to appear on the display and the roaster may become unresponsive. To reset the roaster and restore factory defaults, hold down the ▶ button while you turn the roaster on. If you do this, you will have to load your profile and set your chosen level again.

UPDATES

Updates can be downloaded to a memory stick using *Kaffelogic Studio* or from kaffelogic.com/support. Updates are saved in a folder called 'firmware', a sub folder of the 'kaffelogic' folder on the memory stick. Then put the memory stick in the roaster and reset it (i.e. hold down the ▶ button while you turn the roaster on). The firmware update will install automatically and the level and profile will return to default values. You will have to load your profile and set your chosen level again.

IN THE UNLIKELY EVENT OF AN EMERGENCY:

You can stop the roast early by pressing ▶ then **-** while it is roasting. Stopping the roast early puts the machine straight into cool down. (Turning the machine off will also stop the roast – it will automatically enter cool down if you turn it back on again straight away.)

FURTHER INFORMATION ABOUT THE ROASTER

1. Check that the roast chamber is empty before you add green beans. Hold the roaster upside down and gently shake to dislodge any beans that get stuck. If you need to reach inside the roast chamber to dislodge a bean be careful not to touch the thermocouple probe because it is fragile.

2. If chaff falls into the roast chamber it is important that you remove it immediately before it has a chance to work its way inside the appliance where it may create a fire risk. If there are just a few bits of chaff in the chamber, blow gently into the chamber to remove them. Alternatively, put the roaster into timer mode: press *Profile* and *Menu*

buttons together. Then turn on the fan using the + button. Press *Profile* and *Menu* buttons again to stop the fan and return to automatic mode.

3. If you spill chaff on the bench you should clean it up before operating the roaster. This is to prevent chaff being drawn into the air intake slots in the base of the roaster.

4. If a granular or powdery substance such as rice or flour gets into the roast chamber you should have a service technician strip and clean the appliance before you attempt to use it again. This is because such substances can fit between the fins and get onto the element or fan motor inside the appliance.

5. The temperature probe is unshielded. This delivers accurate profile-following performance, but it comes at the cost of making the probe tip vulnerable to damage. The tip will survive many hundreds of roast cycles if you pour the beans in and out of the chamber, but if you reach into the chamber to clean or dislodge stuck beans, then you must take care not to touch the probe tip. If you do damage the probe tip the roaster will not operate. The probe is considered to be a wearable part and damage to it is not covered by warranty. It is replaceable by a service technician.

6. The roaster is designed for use with typical supply voltages in New Zealand and Australia between 230 and 240 Volts. While it is safe to connect it to lower supply voltages such as typically found in Europe (210 to 220V), there is not enough power available below 220 Volts to always guarantee a perfect roast. The roaster will give a warning if the voltage is marginal. This will happen occasionally in residential areas where you are some distance from the nearest

supply transformer and sometimes in commercial buildings with long feed lines from the main board. In most cases it is ok to proceed with roasting, but you should record a roast log so that you can see if the roaster is struggling to reach the temperature required by the roast profile.

7. It is advisable to plug the roaster directly into the power supply without using an extension cord. Voltage can drop in an extension cord *after* the roaster has performed its voltage check. If you are using an extension cord, especially a long one, you should record a roast log so that you can see if the roaster is struggling to reach the temperature required by the roast profile.

8. If the roaster is interrupted during a roast – say you accidentally turn off the switch at the wall – then, when the power comes back on it will start cool down. Usually this means the beans will be ruined unless you interrupted the roast when the temperature was below about 80 degrees or the roast was nearly finished anyway.

SUPPORT

Visit the support pages at **kaffelogic.com/support**

Ask questions, browse info, and download profiles at

kaffelogic.com/community.

Contact us by email: **support@kaffelogic.com**

Model: KN1007B
Rating: 230-240V~50Hz 1300-1400Watts
AS/NZS 60335.1 60335.2.9

Model: KN1007B/E
Rating: 220-240V~50Hz 1300-1400Watts
ICE 60335.1 60335.2.9

Scan for support

kaffelogic.com