Content

①Check whether the SD card is installed, for storing your curves after roasting

②Click to enter your target temperature, you can also adjust it by "Temp set ➕ ➖"

③Click Start heating , the preheating system automatically works.The system automatically approaches the target bean

temperature. To prevent uneven heating which will result in deformation of the drum, the "Roller" will be automatically turned on and guarantees the minimum speed.
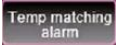
④ Use " Auto Fire" during preheating phase to allow the system to automatically adjust the "Fire" to reaches the target temperature with maximum speed and stability

You can also "Fire +/-" to adjust Fire values manually, after you change the Fire manually, the system will enter manual Fire mode, the maximum preheating Fire power will not exceed the you adjust, in order to gain the rate of heating you want . The Fire mode button is changed from Auto to Manual control , click this button will be in the switch between "Auto" and "Manual" fire modes.
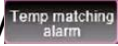
⑤The preheating curve is displayed at the far left of the curve pane. The preheating phase curve is not important, so we only have 30 second window so you can observe the temperature change situation within 30 second.
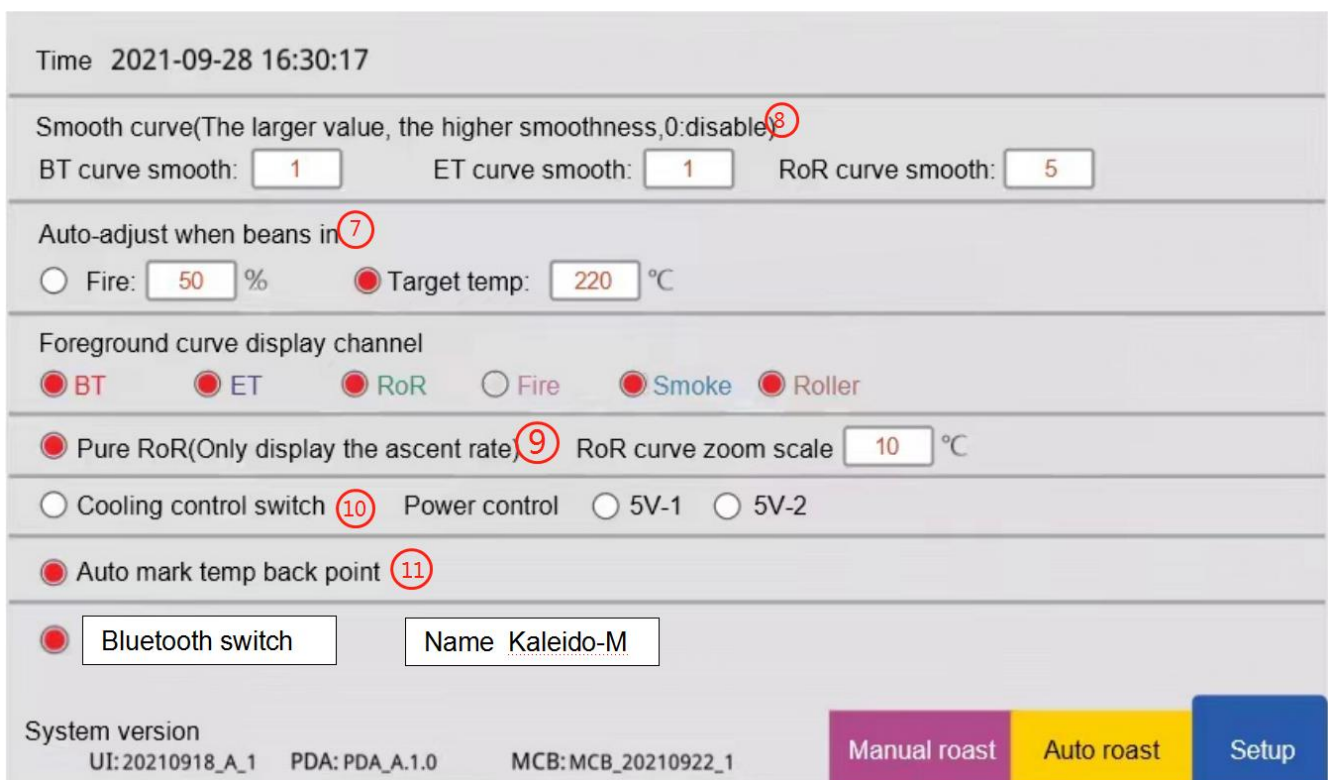
Red curve indicates BT (bean temperature), Blue curve indicates ET(environment temperature),Green curve indicates ROR.Their color corresponds to the value color of the temperature real-time display area above. There will be no Fire, Roller and Smoke curves

⑥Click 【Temp matching alarm】 ,when reaches the target temperature, this button will flashes and alarm.

But at this time, usually we need to keep preheating at least 10 minutes to guarantee the roaster inside and outside environment to reach thermal equilibrium state.

This is a very necessary waiting process for us to finish the stable roasting. I usually【Temp matching alarm】on "   " and hear it "beep" sound continuously for 10 minutes before I start roasting

⑦Before Pouring the green beans into, we also need into the "Setup" interface and check "Auto-adjust when beans in" .

If you select "Fire" and "Target temp", system will be automatically adjust "Fire" and "Temp set" when you click "Beans in".

The system is designed to be temperature-oriented and fire-oriented in the whole process. If there is no finger target bean temp after "Beans in" , then when the drum temperature returns the preheating temperature, the heating will stop and the system will maintain the temperature for insulation.

So it is necessary to set a new target temperature after "Beans in", so we can set up here in advance. Select "Target temp" here to allow the system to complete the adjustment automatically to avoid manual adjustment delays.

Fire has the same logic. Because in preheating phase we usually use "Auto Fire" .But "Auto Fire" often causes confusion after "Beans in".
 because of the temperature will sudden decrease after Beans in" will make the system into full Fire power state, the sudden decrease will make the system into full firepower state, at this time the manual intervention appears to be in a hurry, even forget to operate to cause roasting failure.

Therefore, I usually select these two items and set "Fire 0%" after "Beans in", then add the Fire power near the temp back point according to roasting experience.

I usually set "Target temp 220℃", which is my upper protection temperature for roasting.

⑧"Smooth curve" is also the setting we need to determine, although we can adjust it during the curve generation at any time, but the new Smooth curve only applies to future data, the generated curve will not be smoothed by the new value.

⑨"Pure RoR" stands for" temperature rate". RoR if you deselect, the ROR curve will also show the rate of change during the temperature drop.

⑩Cooling control switch" will give you an additional cooling switch to enable you can turn on or off the Cooling fans at any time instead of being linked only by the event button.

⑪ If select "Auto mark temp back point", the system will automatically mark the temp back point for curves. Of course, you can still pre-mark or re-mark manually

⑫Once everything is ready, Pouring into the green beans to experience the ultimate roasting control process.

Correct steps:

Click "Beans in" , then open the bean entrance door immediately, pour into the green beans and close the door.

The"Beans in" event will be aligned to moment 0 of the curve pane, extending from the preheating temperature curve. "Total time" starts working.

We set up small icons for each event to facilitate your quick recognition while keeping the interface simple.
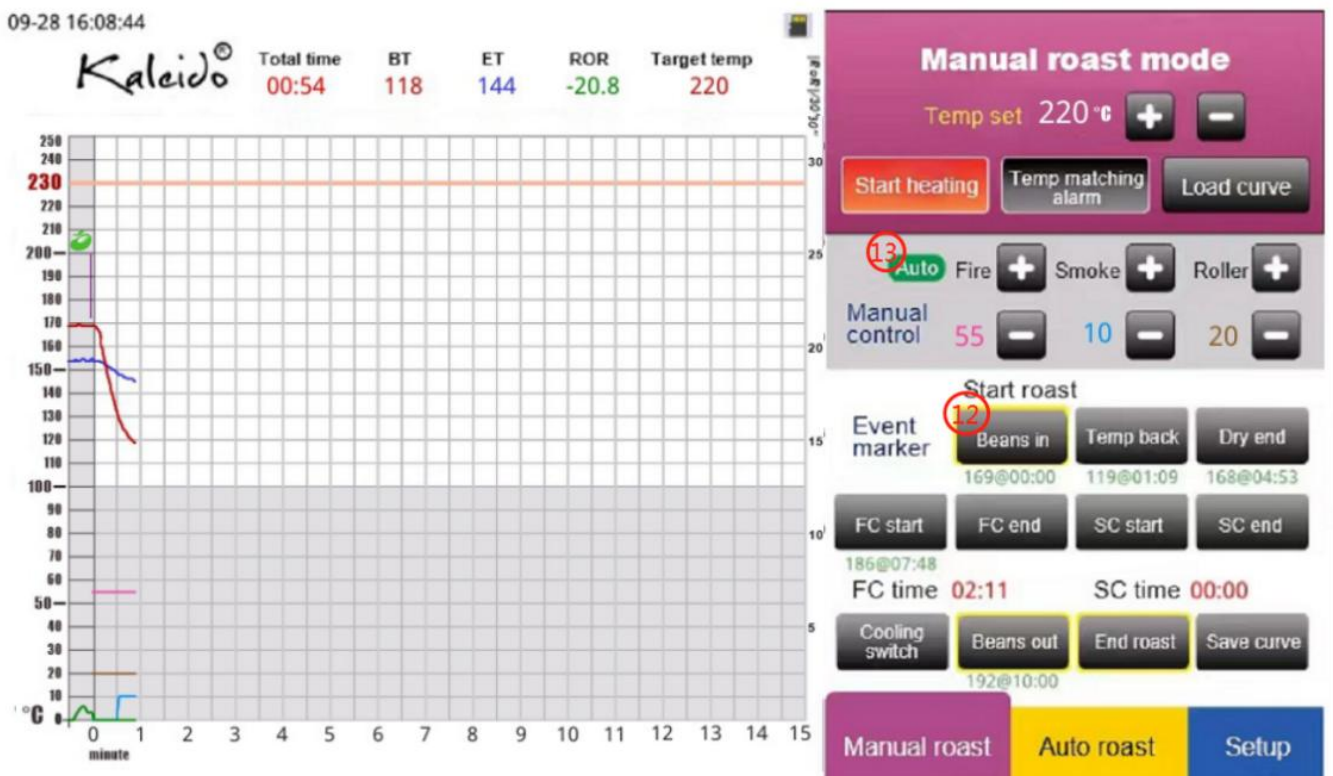
Marking events does not affect Fire, Smoke, and Roller parameters. they are process control nodes, which are irrevocable. There are order dependencies between events.Except for the process-controlled button, other events marking is completely controlled manually, you can only mark one event or no event marked.

You can go to the "Setup" interface at any time during roasting process and choose the curves you want to see.
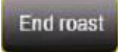
They are:

BT(Red curve), ET (Blue curve), RoR(Green curve), Fire (Pink curve), Smoke (Another Blue curve), Roller (Brown curve)
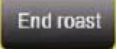
In "Auto Fire" mode, the Fire curve jumps up and down, because the system needs to adjust the fire in real time.

⑬After the formal roasting starts, "Manual control Fire" mode is necessary because we need to decide Fire power of each phase. At the system level, it determines the speed of the approach to the target bean temperature.

⑭Now, you're about to finish roasting. Click Beans out the system will turn off the "Fire" and turn the "Cooling" automatically. Meanwhile open the bean export door

⑮Click `End roast` indicate the end of cooling. Curves stop updating and you can continue to view the whole roasting date includes event node temperature @time. While Click `Save curve`, you can save your roasting curve for future reference or use for automatic roasting.

Click `End roast` again, and all event buttons return to the initialization state. The curves are still displayed on the curve window for your viewing of most recent roasting performance. If need clear them, please switch to the "Auto roasting" interface.

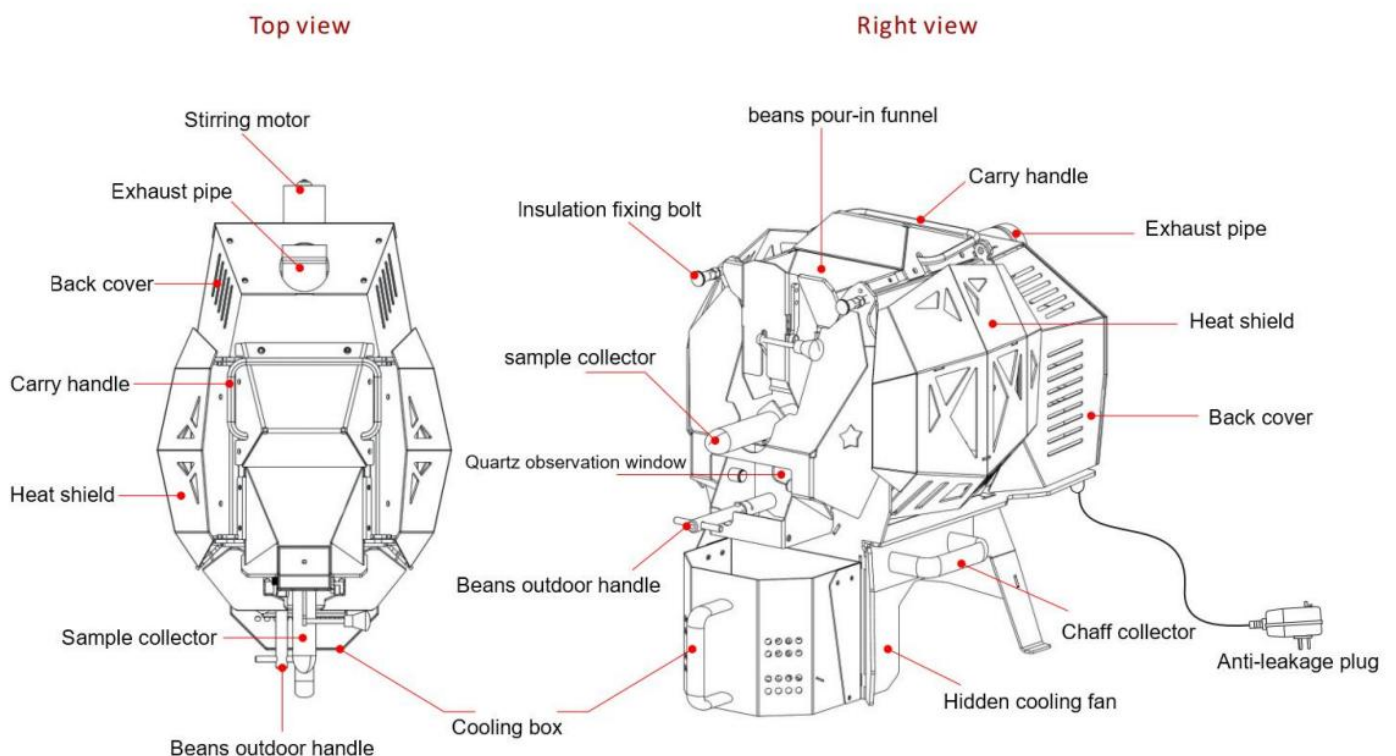**Note: When the temperature drops below 50 ℃, turn off the Roller**

II. Kaleido System ➡ Automatic Roasting

Check the roaster to ensure that all components are properly installed. The area around the roaster should be kept clean and tidy without combustible covering. Connect the touch screen panel and power on the device.

After the beep, the roaster self-check is normal, and the control screen initializes and enters the roasting interface.

Check whether there are beans or foreign body residues in the drum, can turn on the "Roller" to discharge it. Close the entrance door and exit door, clean the chaff collector and place the chaff collector.

Position the horizontal sample collector.

Top view

Right view

Stirring motor
Exhaust pipe
Back cover
Carry handle
Heat shield
Sample collector
Beans outdoor handle
Cooling box

beans pour-in funnel
Insulation fixing bolt
Carry handle
Exhaust pipe
sample collector
Heat shield
Quartz observation window
Back cover
Beans outdoor handle
Chaff collector
Anti-leakage plug
Hidden cooling fan

①Click [Load curve] to open the Background roasting curve Management window.

②Select your background roasting curve.

③Here shows each events time node of background roasting curve.

④Select the date of background curve you want to display through the "Load channel" box.

⑤Click [Load] , load the background roasting curve.

⑥Click [Remove BG] to clear the background roasting curve.

⑦To hide or show loaded background curves temporarily, click on this blank area.

Background curves appear in lighter colors on the curve window.
BT(Red curve), ET (Blue curve), RoR (Green curve), Fire (Pink curve), Smoke (Another Blue curve), Roller (Brown curve)

Background curve event time nodes are displayed below each event button.

⑧Select follow mode for automatic roasting
Follow temp: The system will follow the bean temperature curve to automatic roast operations. Automatic fire control is used by default.

Fire curve will show jitter state, you can enter the "Setup" interface to deselect the "Fire" in "Foreground curve display channel " box.

During automatic roasting process, the "Fire", "Smoke" and "Roller" speed will be tuned to follow the background curve. You can still manually control them.

In "Follow temp" mode, the "manual control Fire" will put the "Fire" into manual mode.

It can be used to force the following velocity of the temperature curve. Click **Auto** to switch back to "Automatic control Fire" mode.

Follow fire: The system will follow the bean Fire curve to automatic roast operations. You can still manually control. Click **Auto** to switch back to "Automatic control Fire" mode.

"Follow temp" and "Follow fire" can be switched at any time during roasting, and the system will complete the switching procedure automatically

⑨When ready, click **Start heating** , the target bean temperature will set to "Beans in" temperature of the background curve automatically. The roaster will start preheating automatically.

For optimal curve replication, when reach target temp, keep preheating temperature steady for at least 15 minutes before "Beans in".

⑩After full preheating, Click **Beans in** , then pour green beans into the drum. Automatic roasting process begins, target temperature will adjust automatically.
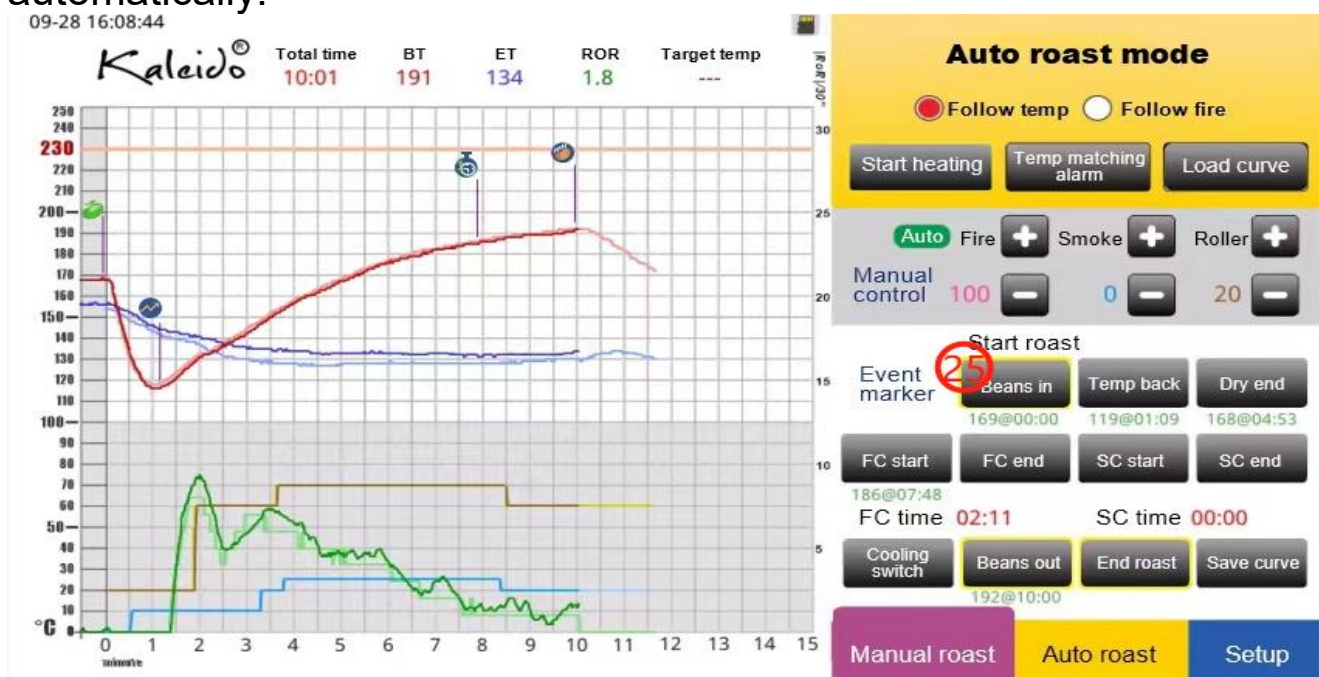
Next, using the same operation to mark events as manual roasting or not mark, including the "Beans out" ,"End roast" and "Save curve"

When following operation reach the "Beans out" time of background curve, the system will stop heating automatically.
If it does not reach your "Beans out" standard, you can click Start heating to turn on the Fire again to continue your roasting. The "Beans out" needs your manual operation.

Save roasting curve
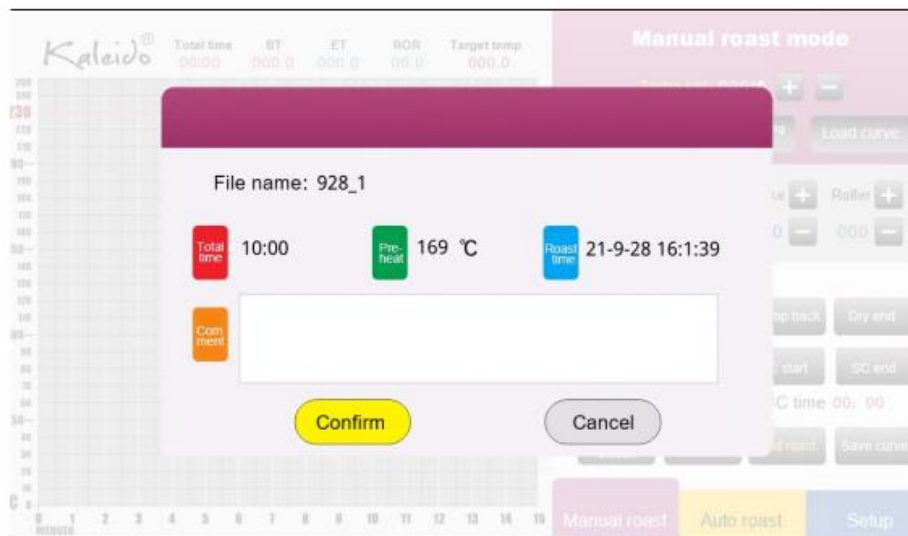
Save your roasting curve for your next roasting reference. All event information will be recorded.
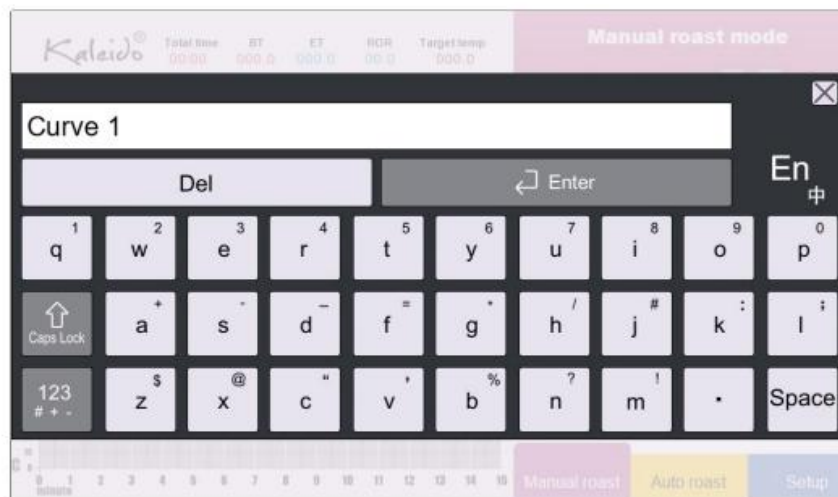
Type in the name of your roasting curve, so that you can find it easily next time.

Note: When the temperature drops below 50 ℃, turn off the Roller

III. Artisan System ➡ Manual Roasting

Check the roaster to ensure that all components are properly installed. The area around the roaster should be kept clean and tidy without combustible covering. Connect the touch screen panel and power on the device.

After the beep, the roaster self-check is normal, and the control screen initializes and enters the roasting interface.

Check whether there are beans or foreign body residues in the drum, can turn on the "Roller" to discharge it. Close the entrance door and exit door, clean the chaff collector and place the chaff collector.

Position the horizontal sample collector.

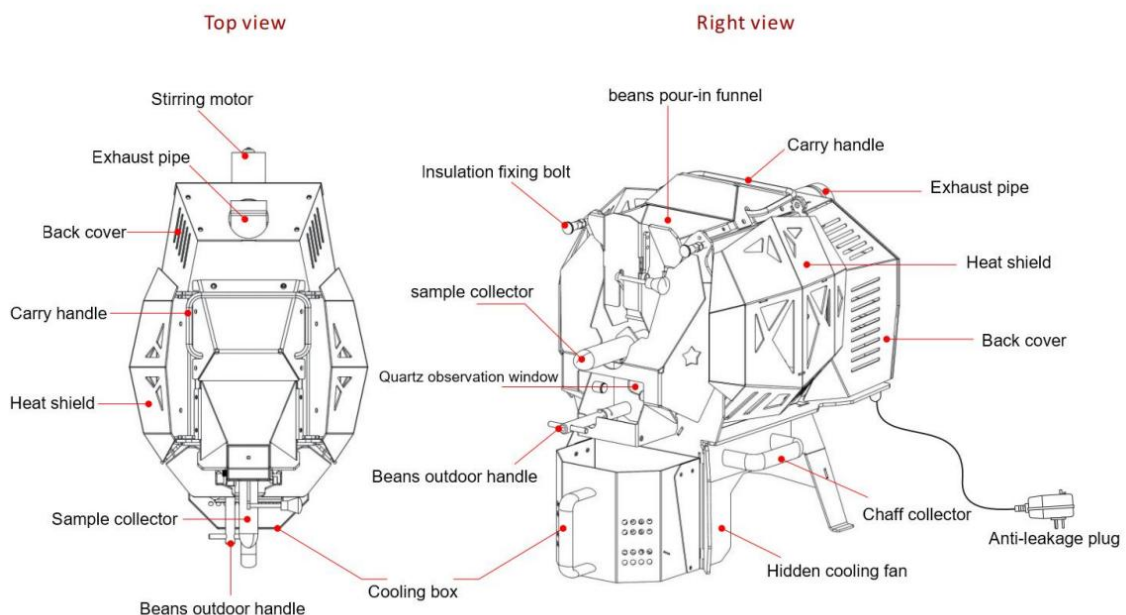For All In One version roaster, the USB only plugs into the 7'' touch screen panel

Here are two connection ways:

(**Be sure at the outset if you need a 7 " touch screen panel to assist with Artisan roasting.**)

A : Connect the roaster to computer directly by bluetooth.

(Notice:Connect 7" touch screen panel in Artisan roasting process, which will cause computer Artisan bluetooth to disconnect.)
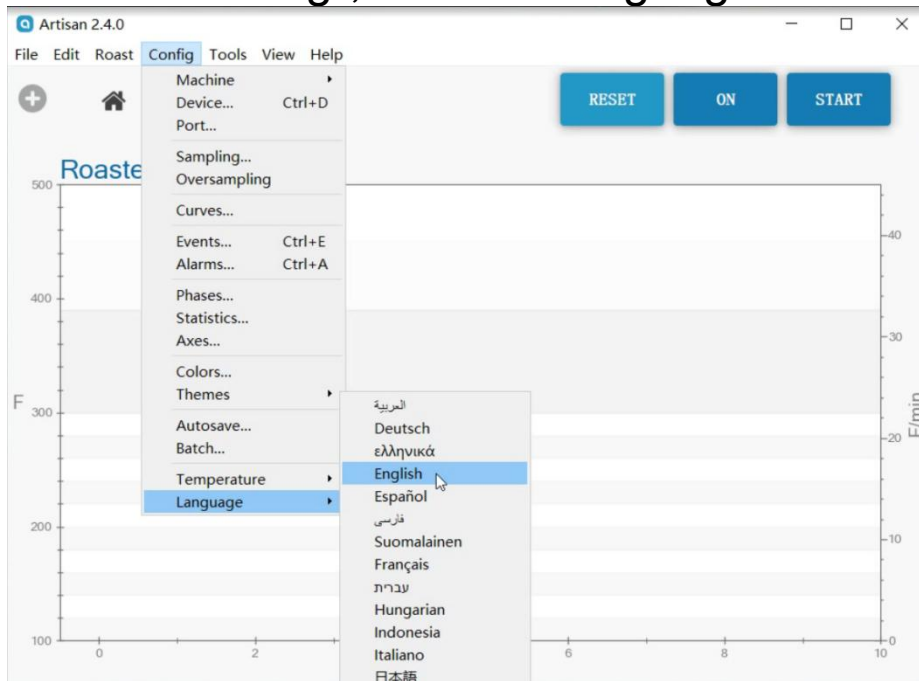
B : After connecting 7" touch screen panel bluetooth code to your computer bluetooth, do not disconnect any of the connections

Top view — Stirring motor, Exhaust pipe, Back cover, Carry handle, Heat shield, Sample collector, Beans outdoor handle, Cooling box

Right view — beans pour-in funnel, Insulation fixing bolt, Carry handle, Exhaust pipe, Heat shield, Back cover, sample collector, Quartz observation window, Beans outdoor handle, Chaff collector, Hidden cooling fan, Anti-leakage plug

Install Artisan To your computer :

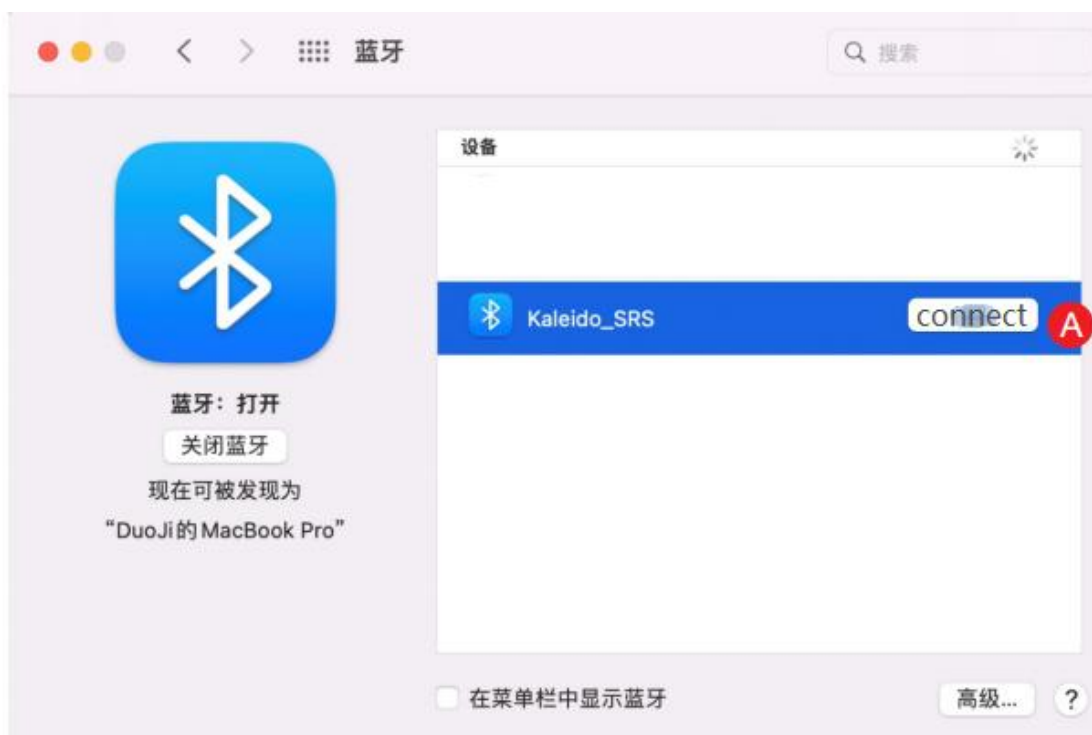(Artisan website: https://github.com/artisan-roaster-scope/artisan/releases/tag/v2.4.6)

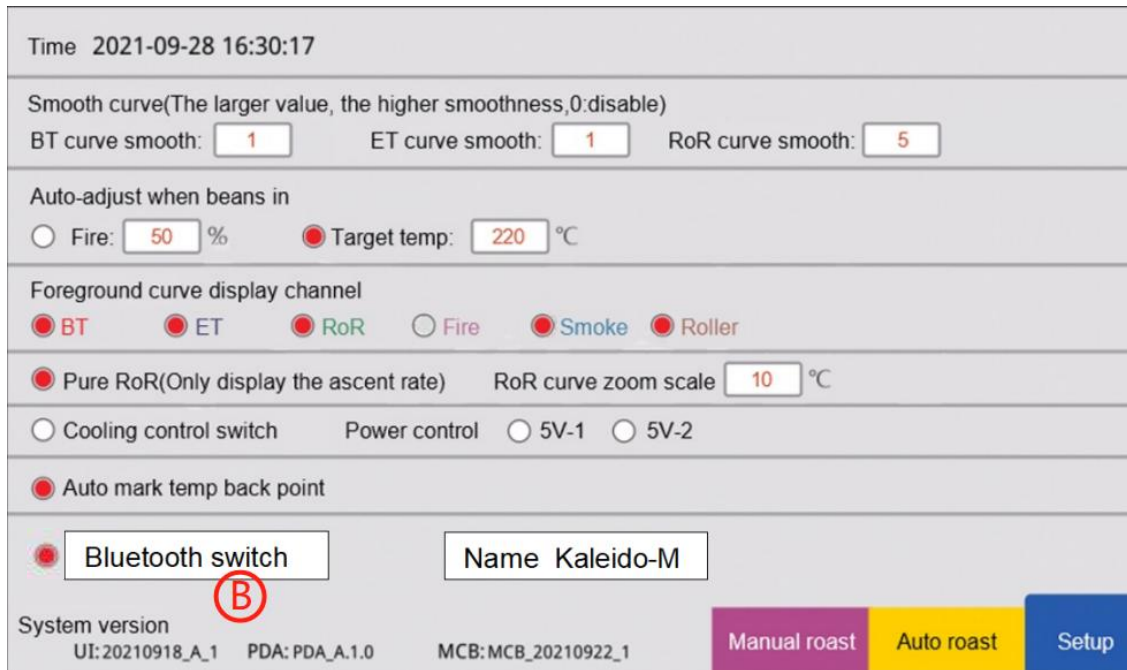# 1. Click "Config", choose "language".

2.Connection: Two ways A and B, choose one way you need.

A.Enter bluetooth search interface on your computer and connect "Kaleido_M"

device without authorization confirmation.

B. First, click "Setup" on 7'' touch screen panel, Click the Bluetooth switch.

Then, enter bluetooth search interface on your computer and connect "Kaleido_M" device without authorization confirmation.

Please check your device bluetooth name next to the Bluetooth switch on the "Setup" interface.

When the computer interface is connected to Bluetooth, you need to go to the "Setup" interface of the 7" touch screen panel to click "Allow" authorized, it can prevent unauthorized operation of the device.
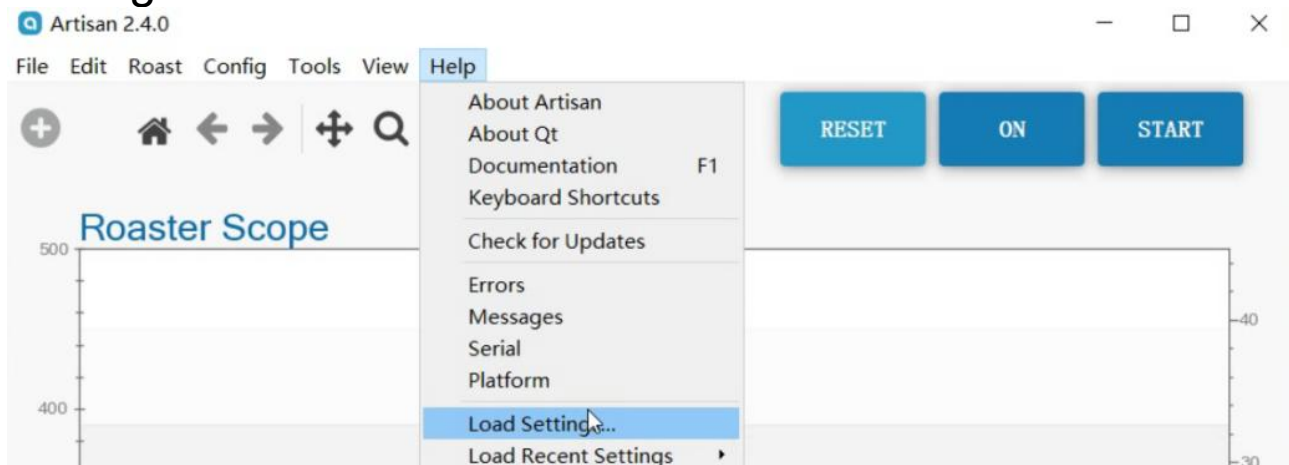
3.Find Port:
Click "Equipment and Printer". Click the "Kaleido_M"

Click "Service". Then remember the COM code.

4.After Bluetooth connection, Back to Artisan, Click "Help→ Load Setting..."
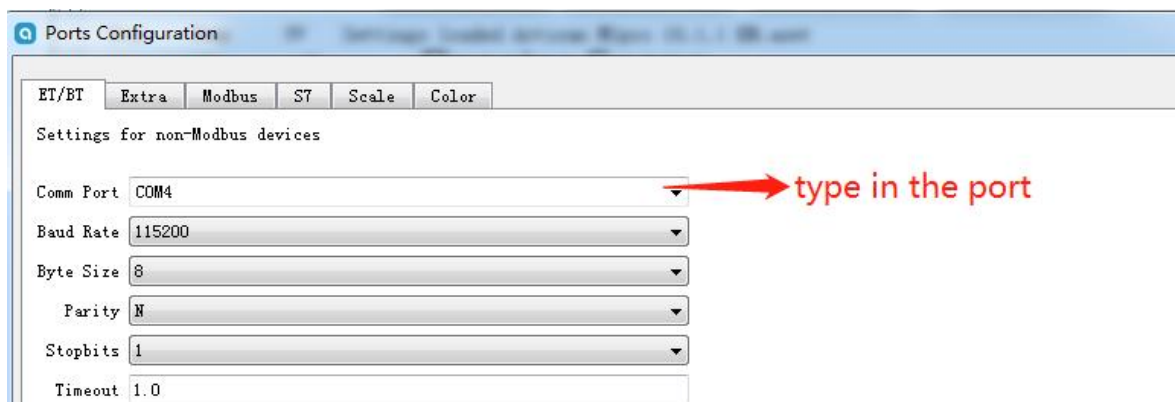

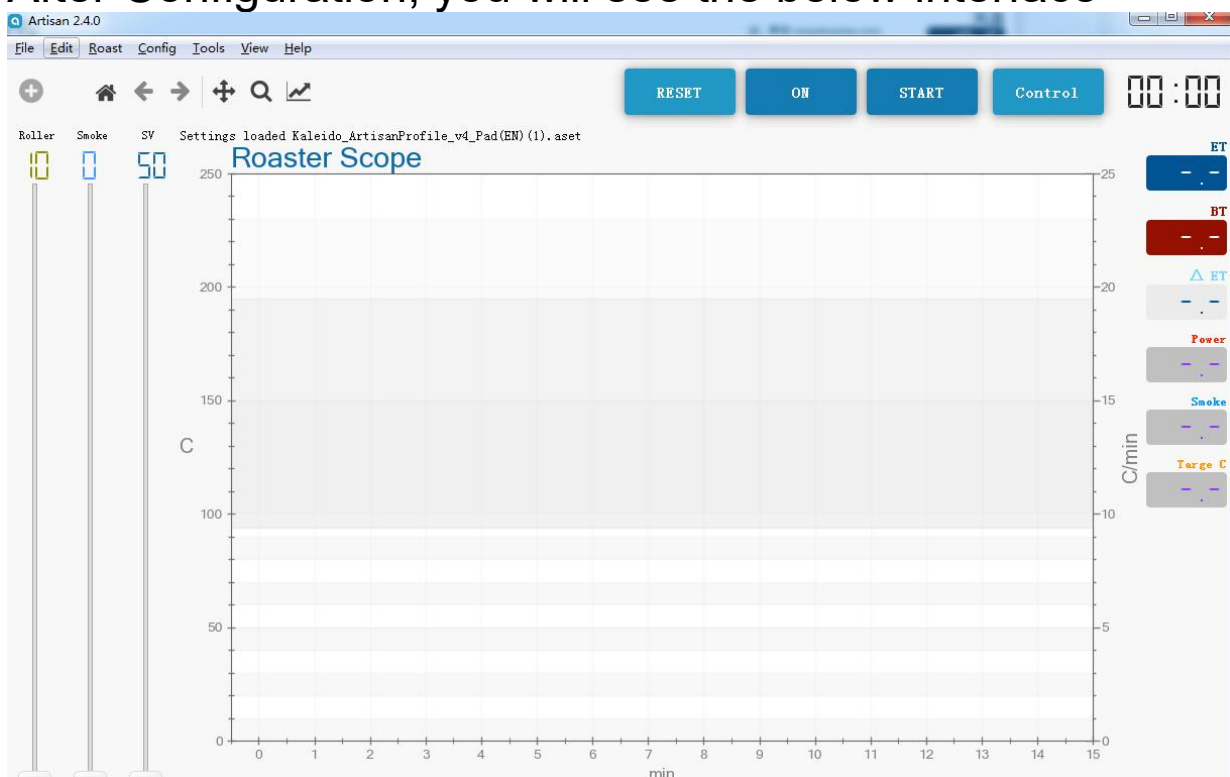Obtain the latest Artisan setting file file from your supplier

Kaleido_ArtisanProfile_v3.aset
Artisan Settings - 32 KB

5.Configuring Port: Click "Config→ Port...", then type in the port found in step 3

After Configuration, you will see the below interface

6.Click "On", and Artisan will begin establishing a communication with the roaster.You should see the below interface

①This area displays the current roaster operating status in real time.

②The SV slider is used to set the target bean temperature and the next button allows you to increase or decrease the temperature quickly and accurately.

③We have prepared adjustment buttons for Roller and Smoke, so these two sliders are not used.

④This is the control button area. Quick setting buttons for "Power, Roller and Smoke".
There is also the Power mode switching and manual cooling button

⑤Click "Start", and Artisan begins plotting temperature data onto a roasting curve

⑥Now let's prepare the roaster. Drag the SV slider or click the SV button to set your target temperature (180°C Preheating temperature).
The orange curve in the curve window indicates the SV setting process.
Dark red is bean temperature curve, blue is wind temperature curve.

If you need to use a 7" touch screen panel to record Artisan's roasting process, you must adjust panel to "manual roast" interface. And finish the whole roasting processes on the Artisan, these processes are synced to the 7" touch screen panel and you can save roasting curve on panel when finished . You can adjust the temperature, Fire, Smoke and Roller via the 7" touch screen pane.

⑦Click "Start heating", the Artisan system starts to automatically adjust the power heating.
The red curve shows the evolution of heating power. The red curve will jump in "Power Auto" mode
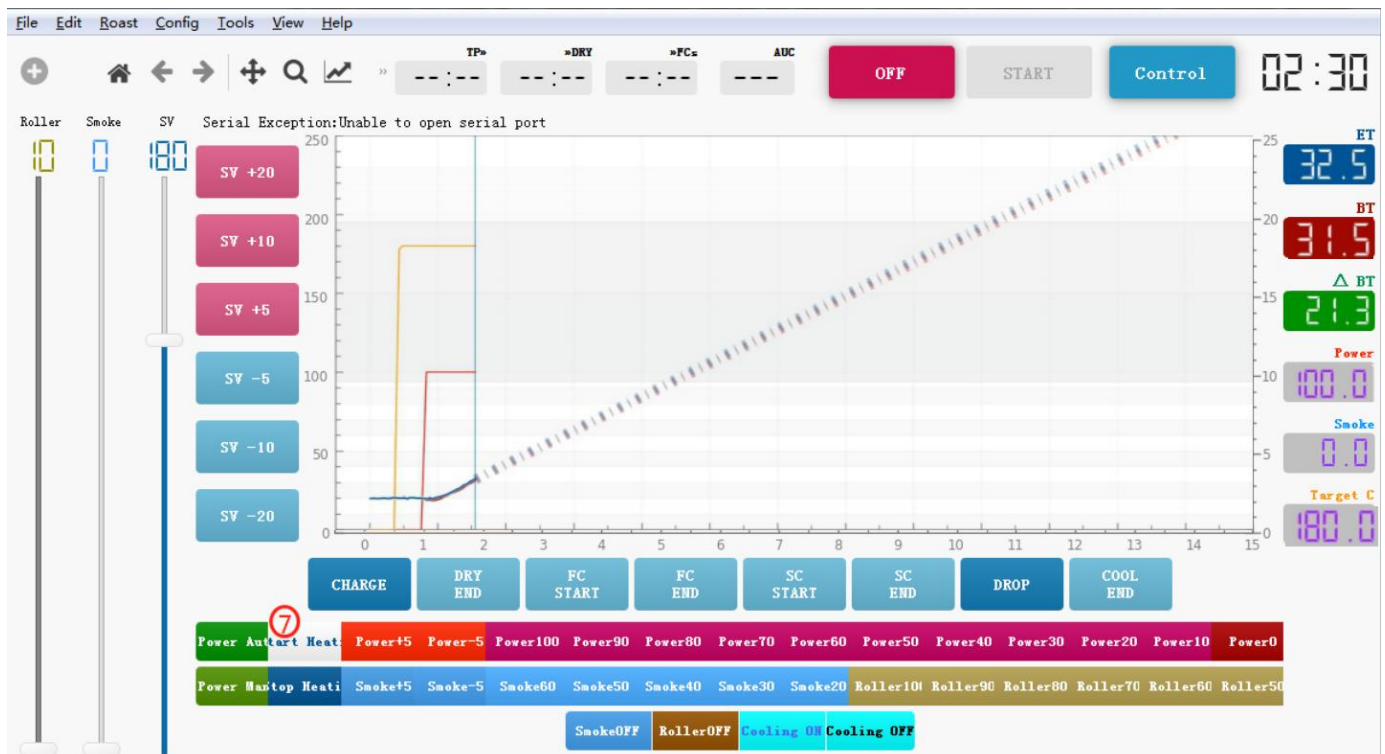
⑧The temperature curve will rise to the target value and stabilize.
Full preheating is the condition to ensure stable roasting, after reaching the set temperature(180°C), please keep preheating at least 10 minutes
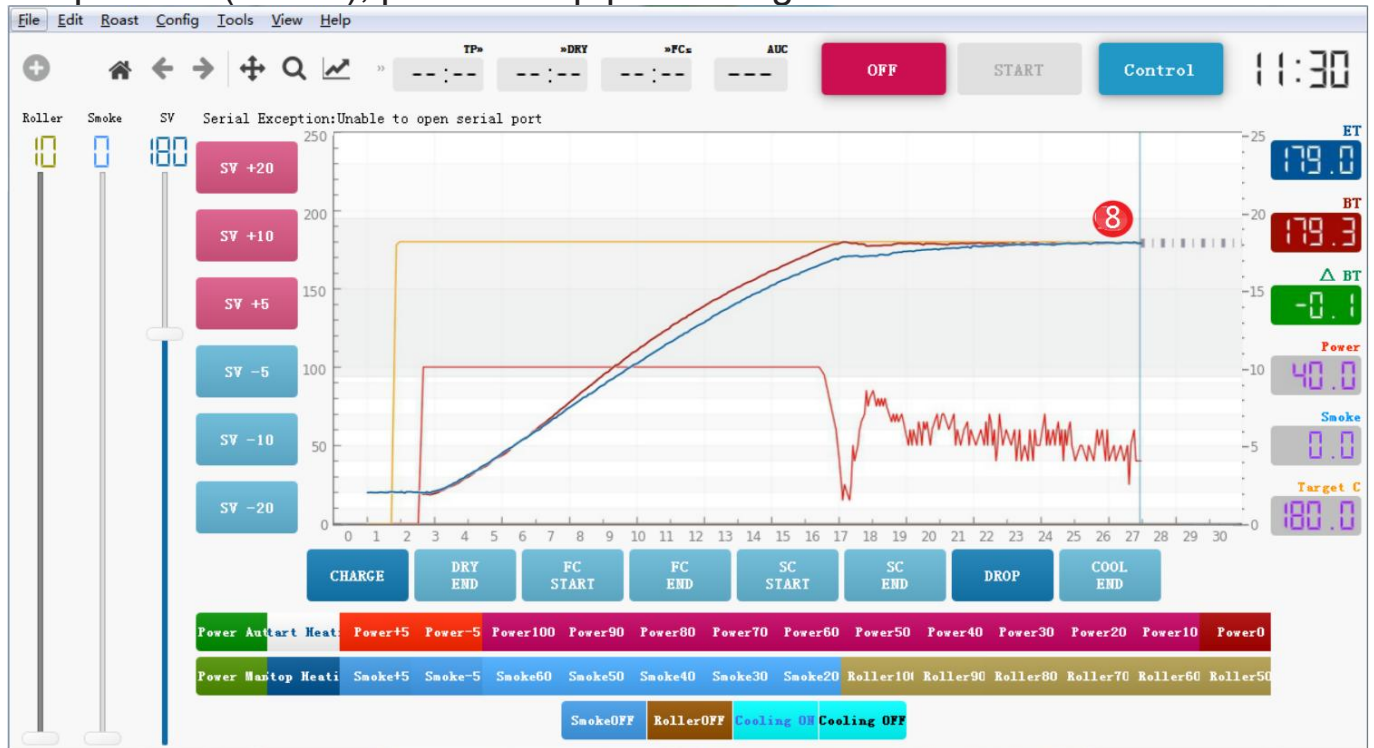
Now we're ready to roast the beans.
When pouring green bean into the drum, you need to specify a fixed heating power, I usually set "Power 0", and start adding heating power at the "TP" (Temperature rise point)

⑨Click "Power 0" to set the initial heating power of the Bean In.

⑩Click "CHARGE", then immediately open the bean entrance door and pour green beans into the drum, then close the door

⑪Use the "Roller" button to set the desired drum rotation speed
The brown curve indicate the drum's rotation speed change processes

⑫Use the "Smoke" button to set the desired exhaust smoke speed
The blue curve indicate the exhaust smoke speed change processes

⑬Remember to pull up your SV target. Otherwise, the bean temperature will not rise when it reaches the SV setting.
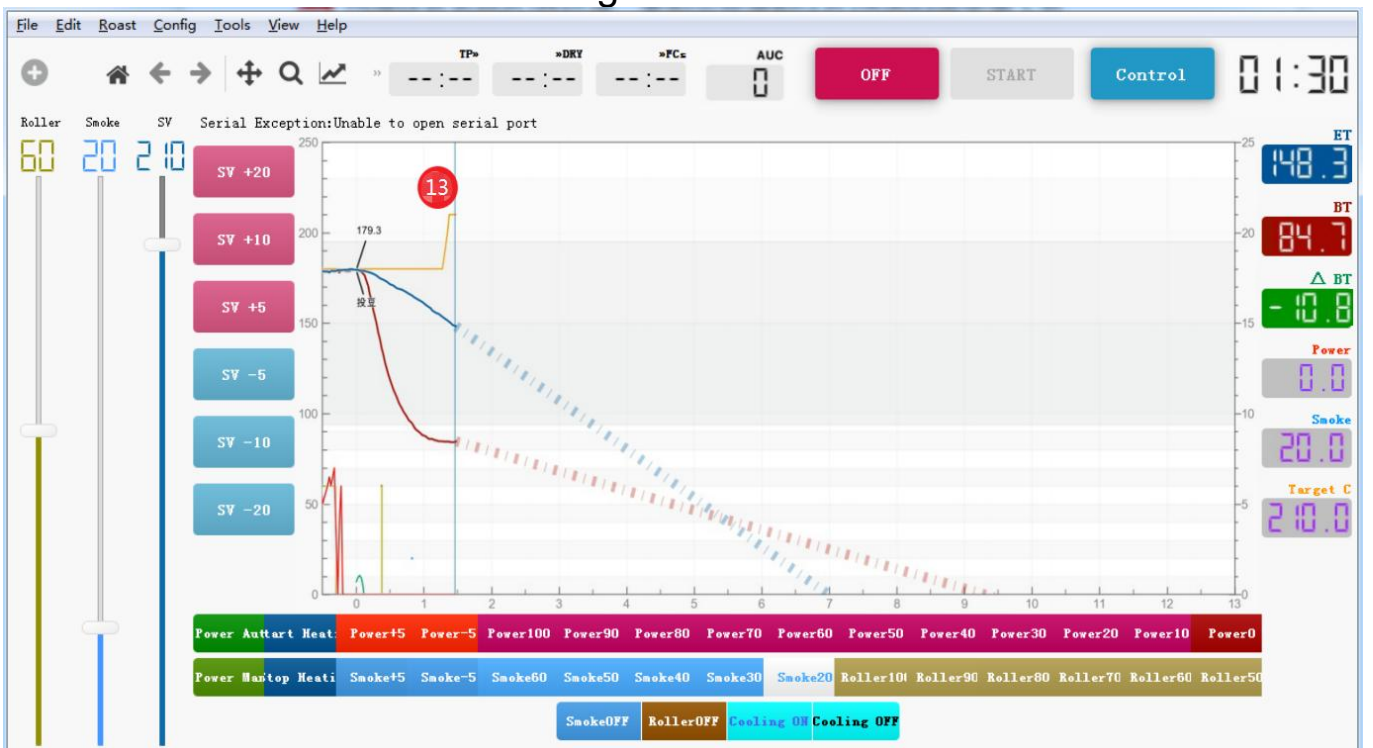
⑭I add to "Power 70" near the "TP" (Temperature rise point)

The demo is only for the convenience of process instructions and does not represent any roasting criteria, please roast according to your own understanding and experience

⑮Remember to control the "Smoke" when reach "TP" (Temperature rise point)

The demo is only for the convenience of process instructions and does not represent any roasting criteria, please roast according to your own understanding and experience

⑯Mark the events where you think they are correct

⑰I adjust "Power", "Roller" and "Smoke"multiple times during the roasting process and click "DROP" at 10:36 . The artisan system automatically turn on the cooling fan, then open the bean exit door

The demo is only for the convenience of process instructions and does not represent any roasting criteria, please roast according to your own understanding and experience

⑱After finished cooling, click "COOL END" and the roaster will turn off the cooling fan. You can also click below "Cooling ON" and "cooling OFF" to switch the cooling fan at any time.

⑲When complete roasting, click "OFF" to finish roasting

⑳Click "File--Save" to save your roasting curve. If you don't need to save, click "RESET"

Note: When the temperature drops below 50 ℃, turn off the Roller

IV. Artisan System ➡ Automatic Roasting

Check the roaster to ensure that all components are properly installed. The area around the roaster should be kept clean and tidy without combustible covering. Connect the touch screen panel and power on the device.

After the beep, the roaster self-check is normal, and the control screen initializes and enters the roasting interface.

Check whether there are beans or foreign body residues in the drum, can turn on the "Roller" to discharge it. Close the entrance door and exit door, clean the chaff collector and place the chaff collector.

Position the horizontal sample collector.

For All In One version roaster, the USB only plugs into the 7'' touch screen panel
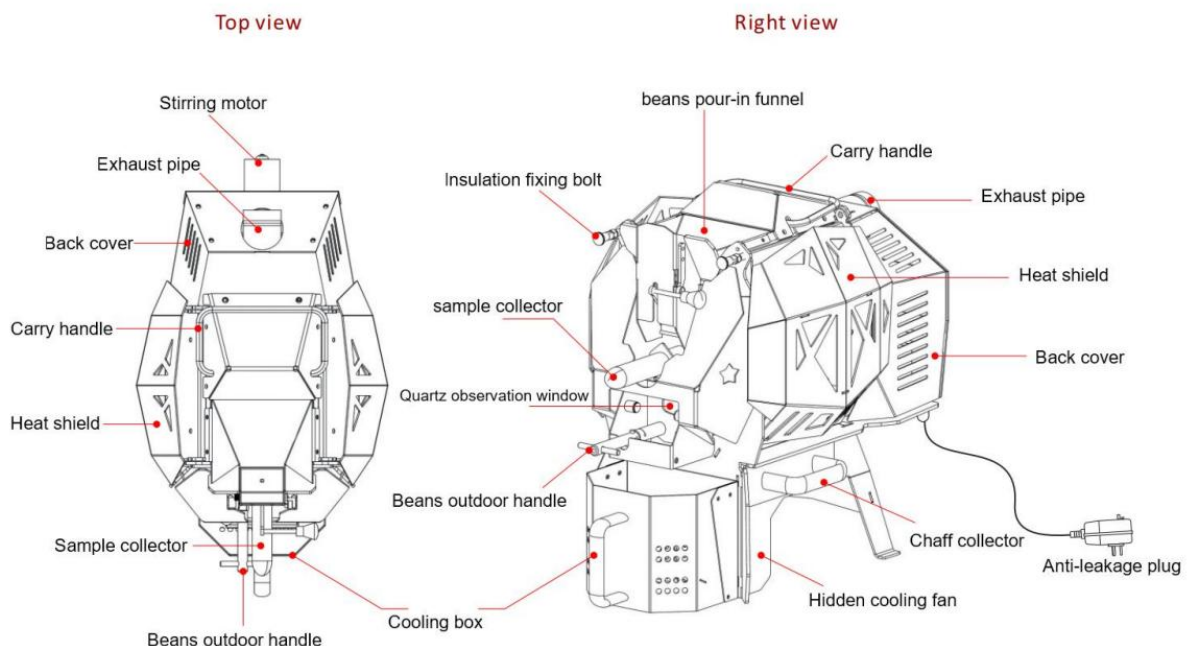
Here are two connection ways:

(Be sure at the outset if you need a 7 " touch screen panel to assist with Artisan roasting.)

A : Connect the roaster to computer directly by bluetooth.

(Notice:Connect 7" touch screen panel in Artisan roasting process, which will cause computer Artisan bluetooth to disconnect.)

B : After connecting 7" touch screen panel bluetooth code to your computer bluetooth, do not disconnect any of the connections


Top view

- Stirring motor
- Exhaust pipe
- Back cover
- Carry handle
- Heat shield
- Sample collector
- Beans outdoor handle

Right view

- beans pour-in funnel
- Insulation fixing bolt
- Carry handle
- Exhaust pipe
- Heat shield
- Back cover
- sample collector
- Quartz observation window
- Beans outdoor handle
- Cooling box
- Hidden cooling fan
- Chaff collector
- Anti-leakage plug

1-5. steps is same as manual roasting

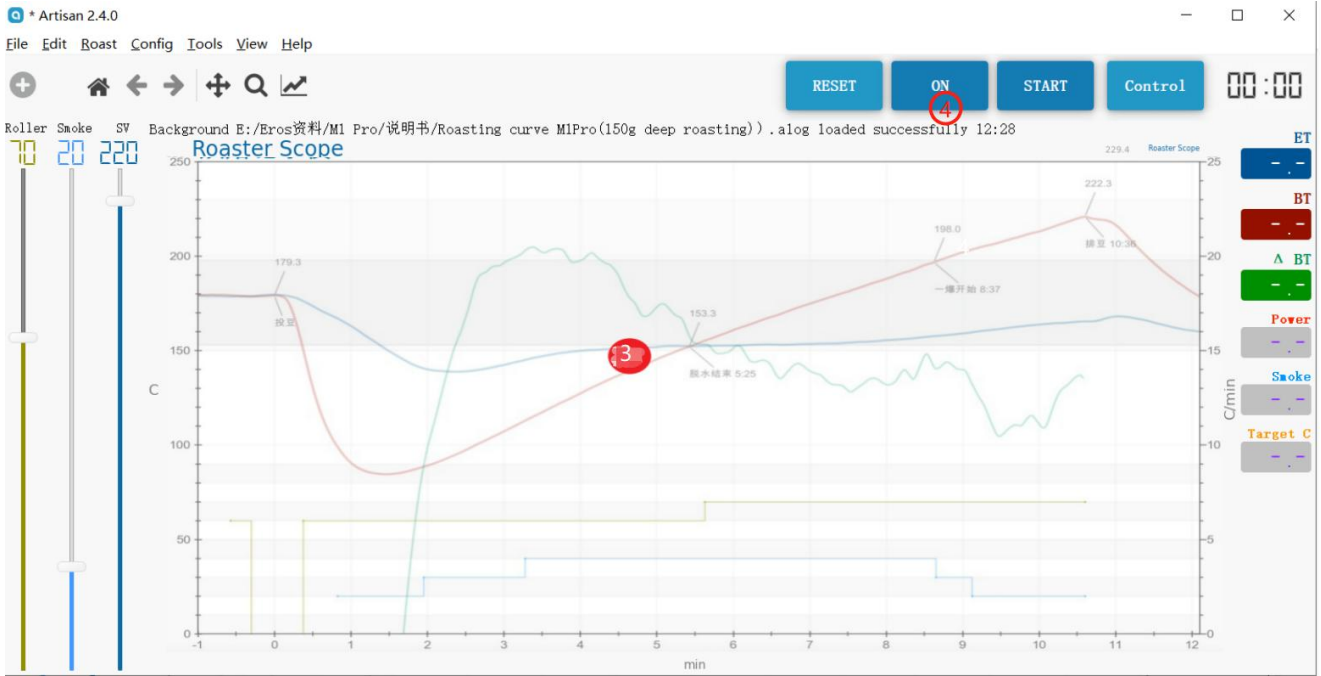# 6.Start the automatic roasting
①Click "Roast---Background..."
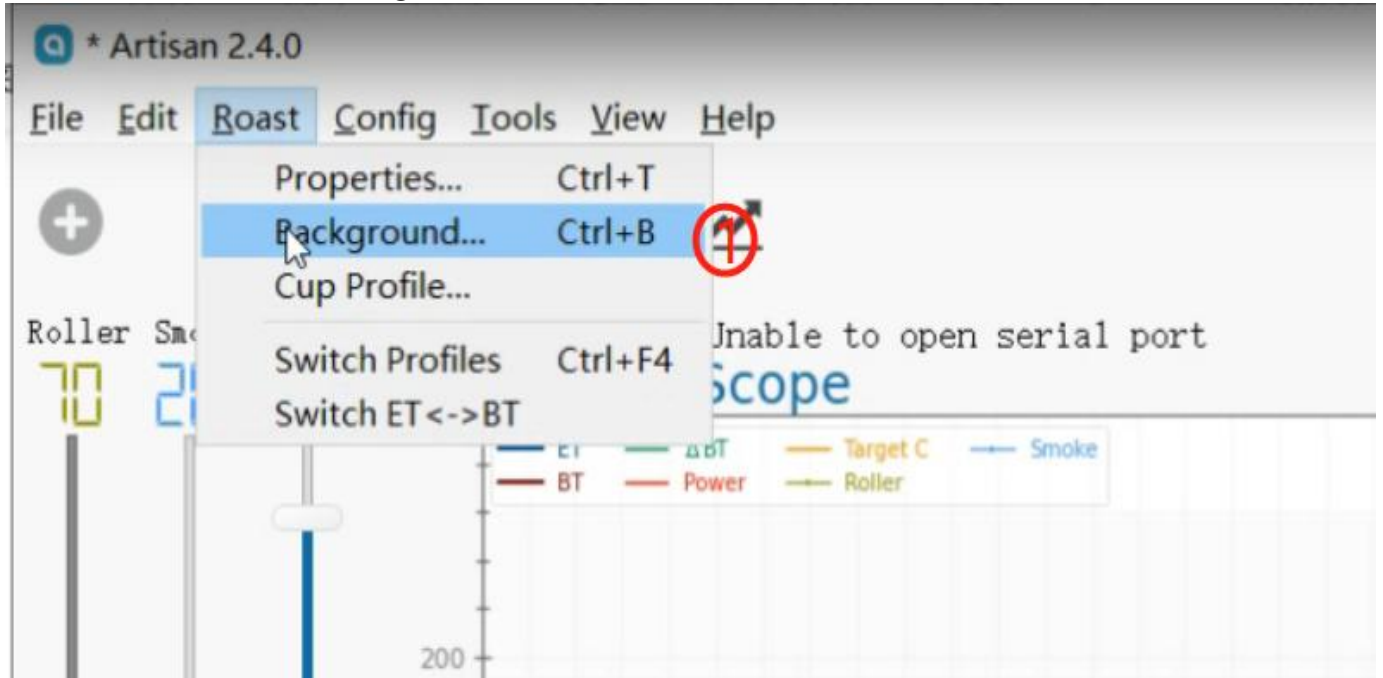
②Load the background roasting curve
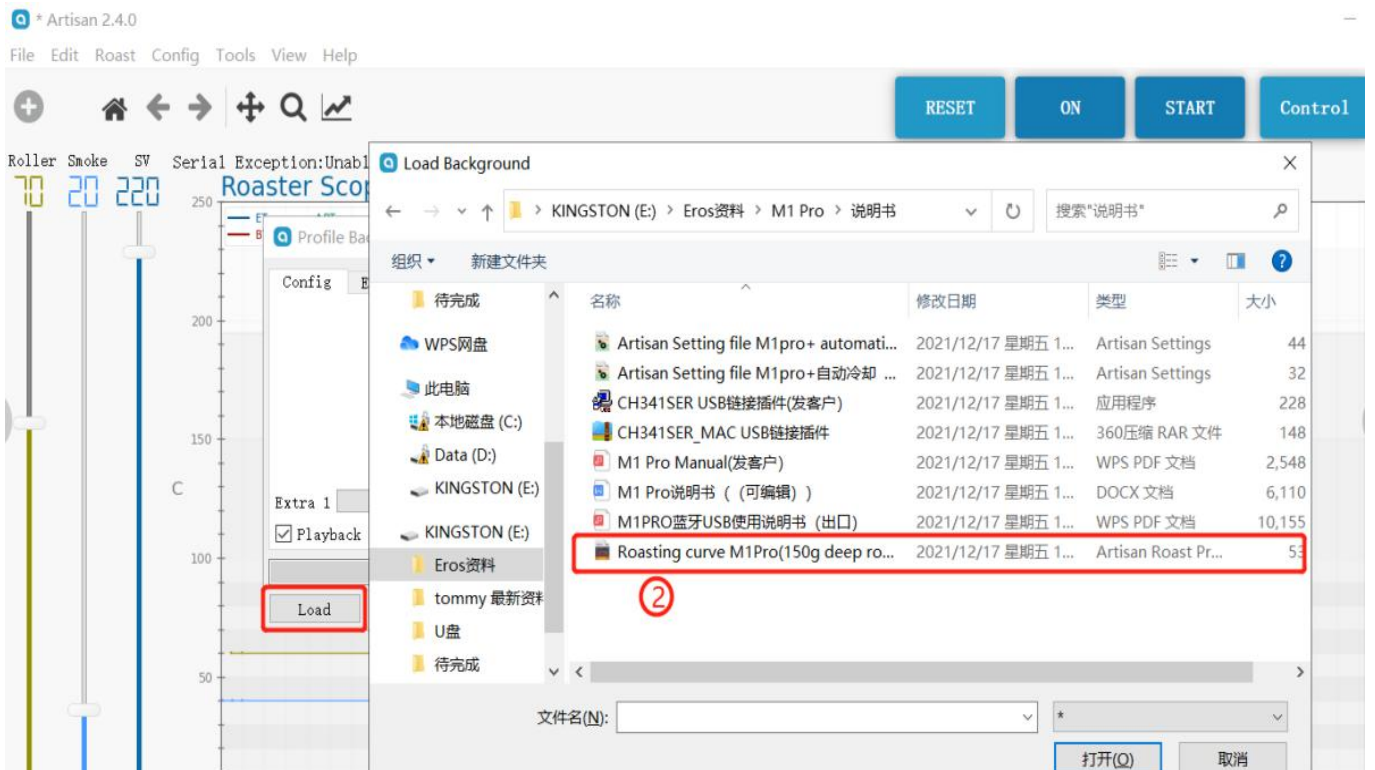
③The background curve appears in a lighter color on the interface
Red curve is BT, Blue curve is ET, Green curve is ROR, Brown curve is Roller,
another Blue curve is Smoke

④Click "On", and Artisan will begin establishing a communication with the
roaster

⑤Click "START", and Artisan begins recording the temperature curve

⑥Now click "Start Heating"directly, SV will be dragged to setting value according to the roasting curve automatically, Then start heating

Please ensure at least 15 minutes of preheating waiting.

⑦When fully preheating, Click "CHARGE", then immediately open the bean entrance door and pour green beans into the drum, then close the door
The system automatically adjusts the heating power to follow the curve according to the background curve bean temperature

Mark the events accordingly roasting situation
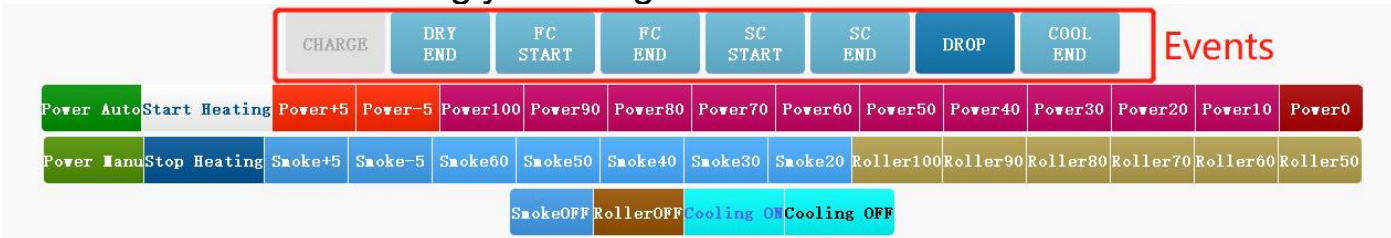
⑧When completed roasting, open the bean exit door to cooling the roasted beans

Note: When the temperature drops below 50 ℃, turn off the Roller

Intelligent coffee bean roasting system

Kaleid®