

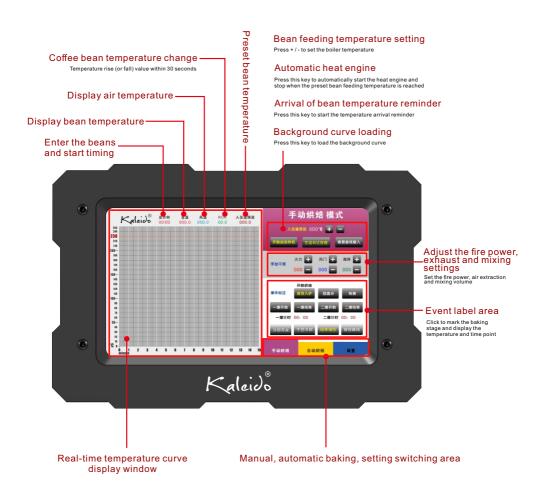
## Smart Version User Manual



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## **Touch screen operation panel**



### **General operation steps**

#### Start-up operation procedure:

- 1. Connect the touch screen and the USB data cable.
- 2. Connect the plug with power, the touch screen displays the working interface.
- 3. The system self-checks (about half a minute), the temperature value appears, it can work normally.



- Set the bean temperature (System preset180 degrees), the maximum can not exceed 230 degrees.
- 2. Stir the bean silo, no matter preheating or roasting, it must be stirred.
- 3. Turn on the automatic heat engine and preheat the boiler.
- 4. The wind temperature (or bean temperature) reaches the temperature you want
- 5. Open the bean gate, pour coffee beans, discharge smoke and roast.
- 6. It can be adjusted during bakingBean roasting speed / exhaust smoke volume / heating power etc.
- 7. After roasting, click "bean cooling" to turn on the cooling fan and turn off the fire automatically ,open the bean exit door, and let the bean cool.
- 8. Open the silver skin tray and discard the silver skin.
- 9. Mixing and exhausting can not be stopped until the bean temperature drops below 50 degrees.

#### Manual mode



① Preheating, set the preheating temperature, first turn on the mixing, then click "start heating", the machine starts preheating.

(Click "Reminder of bean temperature arrival" if temperature arrival is required; Close the reminder and click again)

#### Note: Stirring must be started before heating the engine

- When the preheating temperature is reached, beans can be fed. This area can adjust the fire power, air door and stir by itself.
- ③ This area is the event label area. Click the key to mark in real time. (You must click the mark of putting beans into the oven before loading beans)
- (4) After baking, click the button of "cooling the beans", and the fire will be automatically turned off. At the same time, the machine cooling fan will be turned on, and then the beans will be released. After cooling, turn off the cooling fan and click the "Cooling Switch" button.
- (5) Click the "End Storage" button.
  - To preserve the curve, click the "Save Curve" button, and then click "End Storage" again after storing the curve. The damper closes automatically.
  - There is no need to keep the curve, click "End storage" again, and the damper will close automatically.

Note: When the temperature drops below 50 degrees, turn off the mixing.

#### **Save Curve**



Save your baking curve to provide reference for the next baking, and all event information will be recorded.



Add your notes to facilitate the identification of the historical curve you want.

### **Import Curve**



The background curve loading interface can quickly find your saved history baking records.

The key information for each bake and all event nodes are displayed here.

You can also modify your notes here.



Check the data channel you want to display, click "Load",

The history curve will be displayed on the background,

Provides you with a manual bake comparison or starts an automatic bake job.

## **Import Curve**





The historical baking curve is loaded to be displayed as the background curve. The event time of the background curve is displayed below the event button, and the event arrival reminder is displayed.

#### **Automatic mode**

Automatic baking mode brings you an intelligent curve following experience.

It also provides two modes of temperature following and fire following to meet your unique needs.



- (1) Click the "Load Bake Curve" button to load the background curve
- ② Preheating, set the preheating temperature, first turn on the mixing, then click "start heating", the machine starts preheating.

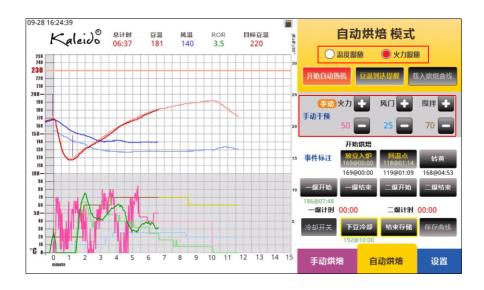
(Click "Reminder of bean temperature arrival" if temperature arrival is required; Close the reminder and click again)

#### Note: Stirring must be started before heating the engine

- ③ When the temperature of beans is reached, beans can be fed. This regulation area does not need to be clicked, and automatically bakes according to the curve.
  - (Manual intervention foresees the next page)
- This area is the event label area. Click the key to mark in real time.
  (The mark for putting beans into the oven needs to be clicked before loading beans)
- (5) After baking, click the button of "cooling the beans", and the fire will be automatically turned off. At the same time, the machine cooling fan will be turned on, and then the beans will be released. After cooling, turn off the cooling fan and click the "Cooling Switch" button.
- 6 Click the "End Storage" button.
  - To preserve the curve, click the "Save Curve" button, and then click "End Storage" again after storing the curve. The damper closes automatically.
  - 2. There is no need to keep the curve, click "End storage" again, and the damper will close automatically.

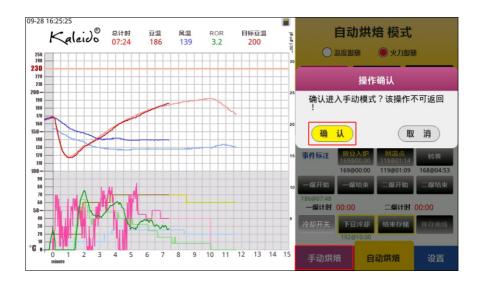
Note: When the temperature drops below 50 degrees, turn off the mixing.

# Automatic (manual intervention)



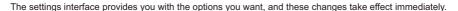
You can switch between temperature follow and fire follow modes as you like. In the automatic baking mode, you can still manually intervene in the fire, damper and stirring, and the system will automatically complete the manual automatic seamless conversion. You can modify the baking process or run a different curve at any time.

#### **Automatic mode**



Do you want to interrupt the automatic baking process? No problem, click "Manual Bake". After confirmation, you will return to the manual baking mode, and all the processes will be returned to you.

## **Setting interface**





- (1) Set the curve smoothness: 1-5, gear 5 adjustment, 0 is off
- ② This setting is for manual baking mode only. Automatically adjust the fire power and target bean temperature when the beans are fed into the furnace: set the value. Click the "Put the beans into the furnace" button on the touch screen, and the value will be automatically adjusted to the set value.

(It is used to prevent users from having no time to control firepower when they are feeding beans)

- ③ Foreground curve display channel: check any option, and the corresponding curve will appear in the curve display area.
- in the curve display area.

  (4) Pure RoR: when checked, only the heating rate is displayed.
  - RoR curve scaling scale: set the curve scale value in the curve display area

 $Separate\ control\ switch\ of\ cooling\ fan:\ when\ checked,\ the\ "cooling\ switch"\ button\ will\ be\ displayed.$ 

Power supply interface control: for users with diy needs, connect RGB lights on the touch screen motherboard.

Automatic marking of temperature return point: after checking, the temperature return point will be automatically marked when it is reached during baking.

(5) Touch screen calibration: click this button to start the calibration screen.