



FOR HOUSEHOLD USE ONLY

Protected under US patent No. 5,564,331, 5,996,480, 6,195,912, 6,324,770 & 6,770315. International patent No. Ep 1 115 297, NI-124,239, 10-0135197, 10-0344999 & 10-0345000. Other US and international patents pending.

Models 40011 and 40012, 120 VAC, 60 Hz, 1500 Watts
Models 40212, 40215 and 40216, 230 VAC, 50 Hz, 1500 Watts
Models 40213, 220 VAC, 60 Hz, 1500 Watts
Models 40217, 100 VAC, 50/60 Hz, 1400 Watts

Manufactured by Hearthware Home Products, Inc.
880 Lakeside Dr., Gurnee, IL 60031, U.S.A.

 www.i-roast.com

1-847-775-8123 (USA)

Distributed by :

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Owner's Manual

Care & Use Guide



CR4-02

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions must always be followed, including the following:

1. Read all instructions, safeguards, and warnings before operating the unit.
2. Do not touch hot surfaces. Use only handles or knobs. Allow the appliance to cool down completely before handling.
3. To protect against electrical shock, do not immerse cord, plug, or power base in water or other liquids.
4. This appliance should not be used by children. Close supervision is necessary when used near children.
5. Unplug from outlet when not in use or before cleaning.
6. Do not operate with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the manufacturer for examination, repair, or adjustment.
(For details refer to Warranty Information, pg. 12)
7. The use of accessory attachments not recommended by Hearthware Home Products, Inc. may result in fire, electrical shock, or personal injury.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of a counter or touch hot surfaces.
10. Do not place on or near gas, an electric burner, or in a heated oven.
11. Do not move the appliance while it contains hot coffee beans.
12. Do not unplug the appliance while it is operating.
13. Do not disassemble the appliance. There are no serviceable parts.
14. Do not leave the appliance unattended while in use.
15. To prevent breakage or burns, use only handles or knobs when: unlocking the glass roasting pot from the base unit; removing the chaff collector; or removing the beans from the roasting pot.
16. Do not separate the chaff collector, lid, or glass roasting pot from the base unit when appliance is operating.
17. The glass roasting pot is designed for use with this appliance only: Do not use on range top or hot plate.

18. Do not set hot roasting pot on wet or cold surface.
19. Do not heat or place food, oil, or any other liquids in the glass roasting pot.
20. Do not use the roasting pot if it has a loose handle or if glass is cracked.
21. Do not use with materials that will scratch.
22. This appliance is for household use only, designed to process normal household quantities. It is not suitable for continuous or commercial operations and should not be used for anything other than its intended purpose.

SAVE THESE INSTRUCTIONS

ELECTRICAL INFORMATION

This appliance is supplied with a short power cord to reduce the risk of entanglement or tripping. Extension cords may be used if care is exercised in their use. If an extension cord is used:

- (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance,
- (2) the longer cord should be arranged so that it will not drape over the counter or tabletop where it could be pulled on by children or tripped over unintentionally.

The appliance should be operated on a separate electrical outlet from other operating appliances due to wattage limitations. Certain models of the appliances may have a polarized plug (one blade is wider than the other). To reduce the risk of an electric shock, this plug is intended to fit into a polarized outlet one way. If the plug does not fit fully into the outlet, reverse the plug. If the plug still does not fit properly, contact a qualified electrician. Do not attempt to modify the plug in any way.

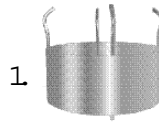
This appliance is intended for HOUSEHOLD USE ONLY.

PARTS DESCRIPTION

1. Smoke Vent Attachment

(additional accessory)

Can be used with a 4" dryer hose to help direct the smoke to a well ventilated area.



1.

2.a) Chaff Collector Lid, b) Cylindrical Metal Screen and c) Base:

Collects the unwanted skin or chaff of the "popped" beans during roasting. They are made of durable plastic and stainless steel for easy cleaning.

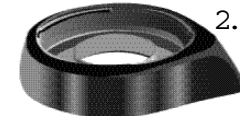


2. a

2. b



2. c



3. Glass Roasting Pot:

Allows free movement of the beans to ensure even roasting.

Roasts 5.3 Oz (150g) of green beans.

See-through glass roasting pot is dishwasher safe.

Patented wind tunnel and

Thermoflector ensure even roasting.

3.



4. Power Base:

Patented temperature and airflow controls ensure consistent roasting results.

Control Panel with LCD window displays roasting time, memory feature and temperature settings.

4.



5. Cleaning Brush: To clean out additional chaff from lid and metal screen.

5.



6. Measuring Cup: Standard U.S. 1/2 cup. Two full 1/2 cups of green beans is about 5.3 Oz (150g).

6.



Control Panel

a. LCD display.

b. 2 Preset roasting profiles to choose. Precision electronic controls let you make your own desired roast profile.

c. **ROAST TEMP** and **COOL TIME** one touch buttons.

d. 10 Memory settings enable you to record your favorite roasting profiles.

a

b



c

d

OPERATING INSTRUCTIONS

Before First Use:

Before using the roaster, wash the chaff collector, base lid, cylindrical metal screen, and glass roasting pot in warm soapy water. Rinse and dry thoroughly prior to operation.

WARNING: Do not immerse roaster power base in water or liquids.



Always operate the roaster in a well-ventilated area. NOTE: Smoke is a natural by-product of the roasting process. Use the ventilation fan in your kitchen to remove any unwanted smoke. See *Smoke Vent Attachment* pg. 3.



ROASTING INSTRUCTIONS:

1. **Place** roaster on a flat, level surface.
2. **Add** Two full 1/2 cup measuring cups (provided) of green coffee beans into roasting pot. This is approximately 5.3 oz or 150 grams depending on bean size and density. To ensure optimal roasting performance, **do not add more than two cups of green beans**. You may roast less. If the roasting result is uneven, reduce the roasting amount.
3. **Lock** the roasting pot assembly securely into the power base by positioning it on the right side of the notch. **Push down** and turn clockwise into place. Match the arrow on the pot handle with the arrow on the power base.

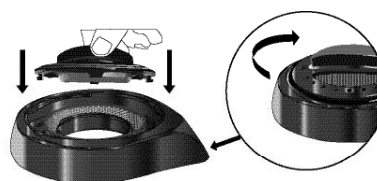
NOTE: If the roasting pot is not locked onto the power base securely, or if the pot is taken away from the power base, the LCD display will show and blink "POT": You will not be able to input any roasting commands until you lock the pot securely onto the power base.



WARNING: If the roasting pot is not properly locked into the power base during roasting, hot air will leak and cause damage to the unit. If this happens please push the cool button immediately. This will cool down the unit and prevent any further damage. Do not use excessive force.


	 <h1 style="margin: 0;">CAUTION</h1>
	<p>Do not use excessive force to lock the glass roasting pot onto the power base which may result in damage or malfunction of the unit.</p>

4. **Place** the cylindrical metal screen on the base of the chaff collector. Then make sure that the lid of the chaff collector is securely locked onto the base of the chaff collector. The entire chaff collector assembly



should then be locked onto the roasting pot. When properly locked, the chaff collector assembly handle should align with the roasting pot handle, matching the arrows on the chaff collector handle with the arrow on the roasting pot handle.

If the lid or the chaff collector is not securely locked into position, chaff and hot air may leak out and may cause vibration and noise.



5. **Plug** the unit into a designated power outlet. The display will show “0”, indicating the power is on. The display will show “Pot”  if the roasting pot is not locked correctly onto the power base.



NOTE: For European and Asian models, you will need to push the round shaped power button to turn on the power. It is located on the back of the power base, above the air vent.





6. **Roast:** There are two ways to set up your roasting, A & B:

A) *Use preset roasting curves*

There are 2 preset roasting curves (preset1 and preset2) stored in the memory to use as a guideline only.

Push  (Preset 1) or  (Preset 2)

For the preset roasting curves, the LCD will show  “Pre 1” or  “Pre 2”.

Start roast by pushing  "Roast/Temp" button. Before you start, you may also increase or decrease the preset roasting time by pushing "Cool/Time"  button. When the LCD shows the preset roasting time, you can push  or  to increase or decrease the roasting time. Maximum roasting time is 15 minutes.



The two preset stages are to ensure you have a light and a dark roast; this is for you to use as a guideline only. The Preset temperatures are as follows:

Preset 1*		Preset 2	
Stage 1	450F / 10:00	Stage 1	455F / 6:00
Stage 2	0 / 0:00	Stage 2	400F / 4:00
Stage 3	0 / 0:00	Stage 3	435F / 1:30

**We recommend to use only 70-80 grams for Preset 1 to ensure an even roast. In the i-Roast 2, Preset 1 is set at 450 F for 10 minutes and was made more for former Precision Coffee Roaster users. Many of our customers still enjoy our Precision, so for that reason, we set Preset 1 to resemble the Precision.*


B) Program your own roasting curve:



You may set as many as 5 roasting stages, and at each roasting stage, you may set the roasting temperature and the roasting time.



1) To start programming, push "Roast/Temp" and "Cool/Time" buttons  -SET-  at the same time to start.



LCD displays "Prog": 



2) Push "Roast/Temp"  button again: LCD shows

 St 1" (roasting stage1):




Push  or  to increase or decrease to your desired temperature for this stage (increments/decrements of 5°F for American models or 2°C for European and Asian models).

3) Push "Cool/Time"  button to set up roasting time for this stage: LCD displays "St 1" (roasting stage 1): 

Push  or  to increase or decrease the roasting time, (increments/decrements of 1 second)

4) You can repeat steps 2 and 3 for all five stages. LCD will display "St 2"  through "St 5"  respectively.







The display will show "Full" when the maximum of 15 minutes has been used.

5) After all desired stages are set, push "Roast/Temp" and "Cool/Time" buttons  -SET  at the same time: LCD displays "Set": 

If you want to change the setting you have already input or want to start over, you may repeat the above mentioned steps starting from (B-1).





NOTES:

- (A) Programmable temperature ranges are: 320°F to 485°F for American models, and 160°C to 250°C for European and Asian models.
- (B) At any roasting stage, you can set the roasting time from 0 to 15 minutes, but the total of all five stages cannot exceed 15 minutes.
- (C) You do not have to set all five stages. You have the option of setting either 1,2,3,4 or 5 stages as you wish.

7. **Record:** *If you do not wish to record, please refer to #8. **Start.*** If you wish to Record this profile into your I-Roast before you start to Roast, press the  button. The display will show "REC". To choose which memory setting (1-10), push the  and  buttons. Example: If you want to set your program at #7, use the  and  buttons until you see #7. To approve your desired #, push  again. The display will show "END" for 3 seconds. This will end the process and reset the roaster to "0".

8. **Start:** Push the "Roast/Temp" button:


NOTE: A strong commercial grade motor is used to ensure even roasting and durability. Noise level may be higher than you may be accustomed to.

9. **Memory:** To retrieve your programmed setting, push  button. The LCD will show "REC". Push  or  The LCD shows 1-10 and stop at your desired number. Push  button to roast with the profile you selected.

As you are entering in your memory settings, it is recommended to log your memory profiles separately to avoid confusion later.

10. Completion:

A) Once the roasting cycle is complete, the roaster will switch automatically to a cooling cycle of 4 minutes.


	CAUTION
	Do not roast continuously. This unit is designed for home use only, not for commercial use. With each roast you can make approx. 24 cups of coffee. If you want to roast a second batch, please allow at least 2 hours between roasts.

Whenever you are roasting, watch the progress of the the roasting stages and experiment with this product to get your favorite roast. As soon as you see the start of the roast you desire, hit the “cool” button so you do not over roast your beans. This will take practice but once you get the perfect roast, it will be worth it.



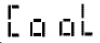

After the cooling cycle is completed and beans are cooled, the chaff collector assembly may be unlocked and beans may be removed safely.

B). The beans may now be ground for whatever brewing system you have chosen. For optimal flavor, experts recommend letting the beans rest for one day before grinding and brewing.

11. Clean chaff collector after each roast. *Go to Cleaning Instruction.*

	WARNING
	Do not try to override the cooling cycle by removing the plug. Do not separate any part of the unit during the roasting or cooling cycle, as it may result in personal injury, malfunction, or damage to the roaster. Do not touch the glass pot or chaff collector, or place hands near vents during operation. The air in the roasting pot can reach a temperature of 500°F (260°C) making the surfaces and vented air very hot, which may cause burns.

ROASTING FEATURES:

1. **Memory Function:** You have the option to Record up to 10 of your favorite roasting curves. Please refer to page 7 for complete instructions.
2. **Roasting Count Down:** After pushing “Roast/Temp”  button, the unit will begin roasting. LCD will show the total roasting time and count down during the roasting cycle. At any point you may check the time remaining for the roasting cycle.
3. **Roasting Stage Display:** On the LCD display, there will be a flashing dot above each Roman numeral. During the programming process and the roasting process, the I-Roast has up to 5 roasting stages. Stages 1-3: There will be a flashing dot located above the corresponding Roman numeral. Stage 4: The dot will be flashing above roman numerals I and II. Stage 5: The dot will be flashing above roman numerals I and III.
4. **Checking Roasting Temperature:** During the roasting process, you may push “Roast/Temp” button  to check the roasting temperature. The LCD will show the current roasting temperature for 2 seconds, then revert back to the count down. This will give you a clear idea of the inside temperature.
5. **LCD Display Temperature:** This is the temperature feed back from the temperature sensor located upstream of the glass roasting pot. If you look down at the top opening of the power base, you will see this little red sensor.
6. **Roast Interrupt Feature:** In the event you wish to end the roasting process during the roasting cycle, push the “Cool/Time” button, the roaster will automatically turn to the cooling cycle.
7. **Cooling Count Down:** After the cooling cycle starts, the LCD will show “COOL”  and the remaining cooling time alternating in 2 sec. increments. It will count down from 4:00 to 0:00 and upon completion, the LCD shows “End”: 
For your safety, cooling cycle is a mandatory 4 minutes and cannot be overridden.

NOTE: This roasting temperature is the **upstream hot air temperature only**. The inside bean temperature cannot be accurately measured. The correlation between the bean inside temperature and the upstream hot air temperature changes with airflow and the amount of bean and chaff.

8. **Increase/Decrease Roasting Time:** During any roasting stage*, you may want to adjust the roasting time. You can do so by pushing ▲ or ▼ to increase or decrease the roasting time, (increment/decrement is 1 second).
You can only change the roasting time once.

* The roasting time can only be increased / decreased for the third roasting stage. You must set up Stage 3 in order to be able to change the total roasting time. Remember, the total time for all stages cannot exceed 15 minutes.

9. **Repeat Previous Roast:** As long as the unit remains plugged in, the previous roast setting will stay in the memory. You may repeat the roast by pushing "Roast/Temp" it will start to roast according to the previous setting.
10. **Default to Cooling Cycle:** If the roasting pot is loosened or removed from the power base during the roasting cycle, the roaster will turn to the Cool cycle automatically (for your safety). The LCD will flash "Pot", indicating that the roasting pot is not securely locked in position. It will finish the 4 minutes cooling cycle and then stop.

ROASTING TIPS:

Whenever you are roasting, watch the progress of the roasting stages and experiment with this product to get your favorite roast. As soon as you see the start of the roast you desire, hit the cool button so you do not over roast your beans. This will take practice but once you get the perfect roast, it will be worth it.

1. Roasted beans remain at peak flavor for about 2 weeks.
Placing them into a vacuum container can extend this time.
Refrigeration does not extend their life.
2. Ground Beans remain fresh for only two days.
3. Flavors may be safely added after roasting. Place the roasted beans into a mixing bowl to add flavorings. Never place liquids into the roasting pot!
4. We strongly recommend as you are programming your temperatures and times, keep a personal journal with the following information:
 - a. Temperature and Times for all three stages
 - b. Ambient Temperature

- c. Type of bean
- d. Screen size of beans
- e. Degree and Time of Roast at 1st and 2nd crack
- f. Amount of Chaff
- g. Type of Roast
- h. Cupping Results

To ensure you get the same results, if you must roast more than once a day, please wait at least two hours.

CLEANING INSTRUCTION

To clean the coffee roaster after roasting beans, be sure the roaster is completely cooled and unplugged. Clean after each use:

1. Chaff Collector

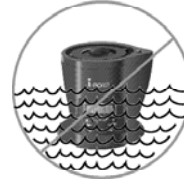
Unlock and remove the chaff collector assembly from the roasting pot. It is very important to clean the wire mesh thoroughly free of chaff (cleaning brush included) since small pieces of chaff and oil may clog the wire mesh causing improper ventilation during roasting. If the wire mesh is clogged, you will experience an undesirable roasting result. After the chaff has been removed, wash in warm soapy water or wash in a dishwasher. **IMPORTANT:** Do not bend, pull, or press to disfigure the metal screen. This may result in inefficient chaff collection.

2. Roasting Pot

Remove from the power base by turning the pot counter clockwise. Empty the contents (roasted beans) into the proper container. Rinse with warm soapy water or wash in a dishwasher. **IMPORTANT:** Do not bend, pull, or press on the thermoflector located in the center of the roasting pot. Disfigurement of the thermoflector will hinder roasting results.

3. Power Base

Wipe power base with a damp cloth, then dry thoroughly. Never immerse base in liquid or place in dishwasher. Do not use bleach, abrasive pads, or abrasive cleaners to clean any part of the roaster.



WARNING: As with most electrical appliances, electrical parts are live even when the switch is off.

TROUBLE SHOOTING GUIDE

1. *During roasting, if green beans do not seem to mix well, check for the following:*
 - a) Ensure that the roasting pot is locked into the base properly.
 - b) Make sure the chaff collector screen is thoroughly cleaned.
Poor air circulation will result if the screen is clogged.
 - c) Make sure that no foreign material is blocking the air vents located on the back of the roaster base. If this occurs, clear them out of the way.
 - d) Make sure the beans inside the vessel are evenly distributed.
 - e) Make sure you are using no more than Two full 1/2 cups of green beans or 5.3oz.
2. *On very rare occasions, a specific bean may present some roasting difficulties:*

This may occur because the bean is either much larger or smaller than normal, or because its natural density is much heavier than usual. To accommodate these natural bean variations, the roast may be adjusted by removing up to 50% of the beans.
3. *Roasting too dark or too light:*
 - a). Reduce or increase roasting time
 - b). Program the roasting curve at higher temperature for darker roast, or lower temperature for lighter roast.
4. *LCD shows "Pot" and cannot proceed with roasting:*

Ensure that the roasting pot is locked into the power base properly.
5. *No power or no display:*
 - a). Make sure the plug is inserted properly in the power outlet
 - b). For some of the models, you will need to turn on the power switch located on the back of the power base.
6. *Roaster turns to cooling cycle prematurely before roasting cycle ends and LCD flashes "Pot":*
 - a). Make sure the roasting pot is locked securely in position.

- b). Make sure the lock position has not loosened up by vibration.
 - c). Do not attempt to remove roasting pot while roasting.
7. For any other inquiries, please see Hearthware information on the back of this manual.

WARRANTY INFORMATION

To obtain warranty service in U.S.A., contact the service department at our toll free number: 1-888-287-0763 or
1-847-775-8123
www.i-roast.com

THE MANUFACTURER WARRANTIES - The I-Roast coffee roaster including roasting pot, power base base, and all electrical components to be free from defects and workmanship under normal household use, when operated in accordance with the Manufacturer's written instructions provided with each unit for one (1) year from date of purchase. The Manufacturer will provide the necessary parts and labor to repair any part of the I-Roast at Hearthware Home Products Service Department. After the expiration of the warranty, the cost of the labor, parts and shipping will be the responsibility of the owner.

THE WARRANTY DOES NOT COVER - failure, damages or inadequate performance due to accident, acts of God (such as lightening), fluctuations in electric power, alterations, abuse, misuse, misapplications, corrosive type atmospheres, improper installation, failure to operate in accordance with the Manufacturer's written instructions, abnormal use or commercial use. The Limited Warranty is voided if repairs are made by an unauthorized dealer or the serial number data plate is removed or defaced. Normal deterioration of finish due to use or exposure is not covered.

TO OBTAIN SERVICE - The owner shall have the obligation and responsibility to: Pay for all services and parts not covered by the warranty; Prepay the freight to and from Service Department for any part or system returned under this warranty; 1) Carefully package the product using adequate padding material to prevent damage in transit. The original container is ideal for this purpose. 2) Include in the package owner's name, address, daytime telephone number, a detailed description of the problem, and your "**RMA number.**" (Call 1-847-775-8123 or e-mail customerservice@hearthware.com to obtain the RMA (Return Merchandise Authorization) number.) 3) Provide the model & serial number and proof of date of purchase (a copy of the receipt) when making claims under this warranty.

MANUFACTURER'S OBLIGATION - The Manufacturer's obligation under this Limited Warranty is limited to repairing or replacing any part of the coffee roaster expressly covered by this Limited Warranty which upon examination is found to be defective under normal use. The Limited Warranty is applicable only within the continental United States and only to the original purchaser of manufacturer's authorized channels of distribution.

THE LIMITED WARRANTY MAY NOT BE ALTERED, VARIED OR EXTENDED EXCEPT BY A WRITTEN INSTRUMENT EXECUTED BY THE MANUFACTURER. THE REMEDY OF REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS LIMITED WARRANTY IS EXCLUSIVE. IN NO

