THE SAN FRANCISCAN
MODEL SF1-LB COFFEE ROASTER

THE SAN FRANCISCAN
MODEL SF 1 LB.
(GAS MODEL)

DATA SHEET

Maximum Hourly Capacity	3 lbs.
Weight	100 lbs.
Counter Space	17"w x 32"l x 27"h
Hot Air Exhaust	4 " diameter pipe (50 CFM)
Voltage	110 Volts 1 PH.
Amperage	2 Amps.
Gas Line Requirements	1/4"
BTU 7" NG 11" LP	10,000 BTU

CAUTIONS:

Post in a prominent location the instructions to be followed if user smells gas.
Obtain information from local gas supplier.

—FOR YOUR SAFETY—

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

"Intended for other than household use."
«Non destiné à l'usage domestique.»

WARNING:
Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and main-tenance instructions thoroughly before installing or servicing this equipment.

AVERTISSEMENT:
L'installation, le réglage, la modification, la réparation ou l'entretien incorrect de cet appareil peut causer des dommages matériels, des blessures ou la mort. Lire attentivement les instructions d'installation, de fonctionnement et d'entretien avant de procéder à son installation ou entretien.

WARNING:
Electrical Grounding Instructions
This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

AVERTISSEMENT:
Mise à la terre
Cet appareil est pourvu d'une fiche à trois broches dont une mise à la terre assurant une protection contre les chocs électriques. La prise dans laquelle elle est branchée doit être correctement mise à la terre. Ne pas Cooper ni enlever la broche de mise à la terre de la fiche.

FOR 110 Volt Single Phase 50 OR 60 HZ

INSTRUCTIONS FOR OPERATING
THE SAN FRANCISCAN ONE POUND SAMPLE ROASTER

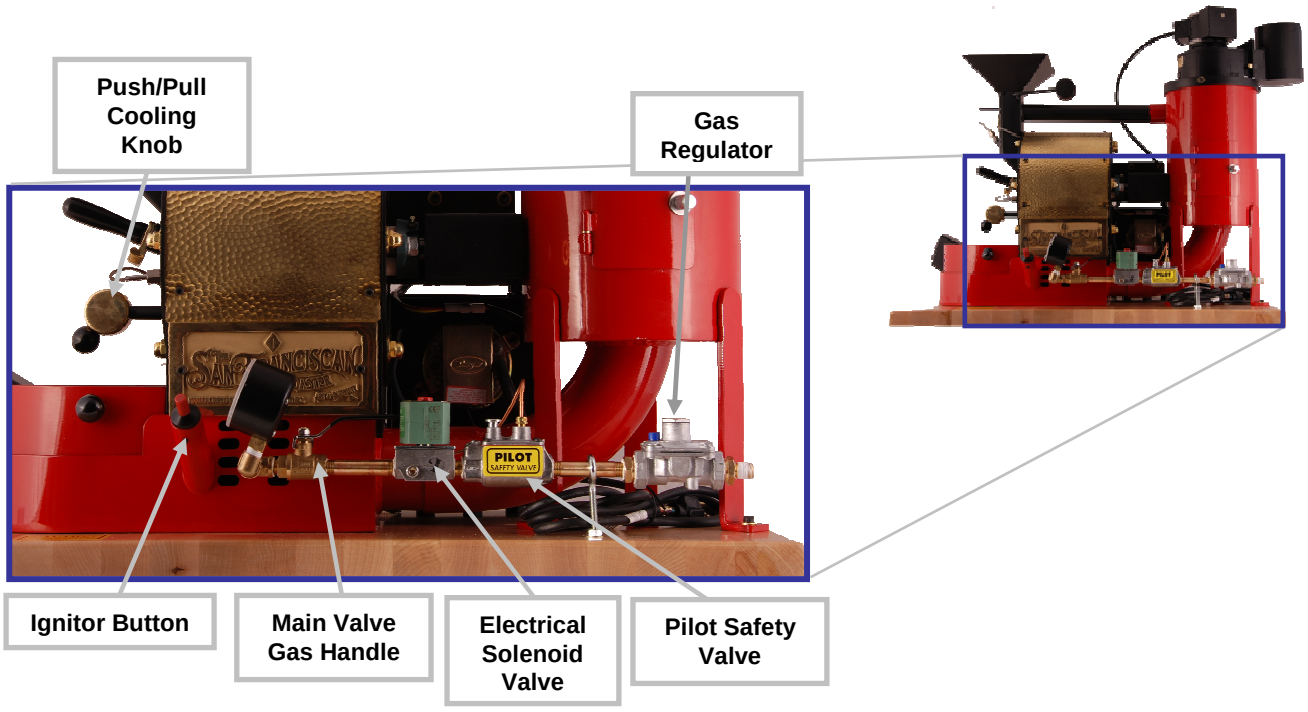
READ THOROUGHLY BEFORE ATTEMPTING TO OPERATE

Step 1:

- Switch roaster on
- Drum rotates
- Exhaust-Cooling fan on

Step 2:

- Let run 90 seconds to air out system. Green light will come on.



Step 3:

- Turn main gas valve handle all the way counter clockwise (which is the full on position)
- Push pilot safety valve down and hold Immediately push red ignitor button numerous times until you hear flame ignite
- Release pilot safety switch after 30 seconds. Flame should stay on.
  If not, repeat step 3

Step 4:

- Turn gas about 1/4 to 1/2 on
- Warm up machine about 15 min. then shut gas off not to exceed 400 degrees

Step 5:

- Put green coffee in hopper 1/4 to 1 pound
- Pull cooling tray vent knob to lessen air flow through drum while charging green beans
- Charge green beans
- Close cooling tray vent

Step 6:

- Turn on gas 1/4
- Push red ignitor till you see fire is going through the hole on side

Step 7:

- Turn gas on 3/4 to full
- Allow temperature to read 435 to 465 degrees
- Check roast with sampler and observe color through sight glass.
- Roasting time will range from 12 to 16 minutes

Step 8:

- Roast completed
- Turn gas off
- Pull cooling tray vent knob
- Open door and discharge beans
- Use sample scooper to stir beans
- Close discharge door
- Let coffee cool

MAINTENANCE

- Vacuum the inside of the chaff cyclone daily.

- Once a month, apply one squirt of grease on back bearing using a grease gun and hi-temp grease bought at your local hardware store.

- Once a month remove cover (using an allen key) where indicated by "remove to clean" sign located on the lower left side of the roaster under the "San Franciscan" name plate.

- Vacuum or blow that area to clean.

- Once every four months disconnect the electric plug to the chaff cyclone motor by untwisting. Remove three allen screws on side of lid (NOT SCREWS TO MOTORS) so that the motor and lid can be removed from the top of the chaff cyclone. This will enable you to do a thorough cleaning of the inside chaff cyclone and lid.

LIMITED WARRANTY

The San Franciscan Roaster Co. warrants this product for one year from date of purchase. We will repair without charge any defects due to faulty material or workmanship. Please return the complete unit, transportation prepaid, to our location. The repaired unit will be returned freight collect to you. This warranty does not apply to non-factory accessories or damage caused where repairs have been made or attempted by others.

A GENERAL TIME & TEMPERATURE CHART FOR THE UNTRAINED COFFEE ROASTER

- Warm roaster slowly from 0 to 20 minutes

- Charge coffee in at 350 degrees
- The temperature will drop to approximately 275 degrees. We will call that 0 minutes.

- From 0 minutes to 5 minutes raise temperature to 350 degrees
  5 minutes at 350 degrees
  8 minutes at 380 degrees
  10 minutes at 400 degrees
  12 minutes at 420 degrees, not to exceed 450 degrees

- Roast will be completed depending on degree of darkness in a 13-14-15 minute time frame.

A GENERAL TIME & TEMPERATURE CHART FOR THE UNTRAINED COFFEE ROASTER for ROASTERS BEGINNING WITH SERIAL NUMBER 20001

All temperatures are from the bean probe readout (RED DIGITS).

- Warm roaster for at least 20 minutes according to instructions on page 3.
- Turn gas up to 50-80% of maximum, charge coffee in at 350°-400°F and begin timing roast.
- Coffee will drop in temperature to approximately 170°- 200°F at around 60 to 80 seconds.
- Adjust heat so that coffee reaches first crack between 8 and 12 minutes. When this happens will depend on your altitude, the amount and type of beans, and the ambient temperature. First crack will become steady at approximately 370°-390°F.

If beans are not discharged, second crack will begin somewhere around 410°-430°F. If you choose to take the beans into second crack, adjust the heat so the time between the beginning of first crack and the beginning of second crack is somewhere between 3 and 7 minutes.

You can experiment with these times until you find the right time and temperature to achieve the best flavor for each type of bean you roast.

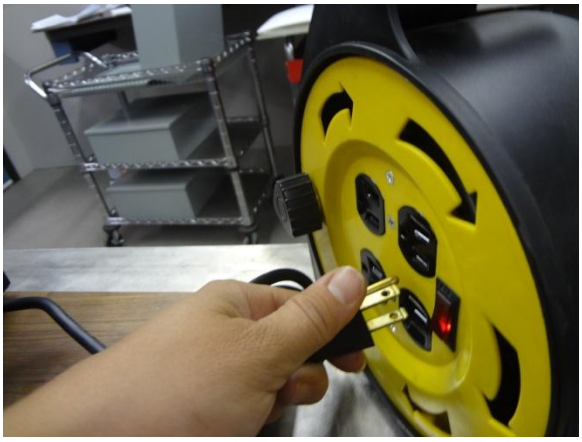
NOTE: Roasters beginning with serial number 20005 do not use the analog temperature gauge that was used in prior roasters. These roasters now use a temperature probe that is connected to the digital readout. The air temperature is in "GREEN" digits. If the air temperature hits 500°F the gas will automatically shut off to prevent overheating. If this happens you may turn the roaster off for 3 seconds, then turn back on and can re-ignite when the light turns back on.

Roasters beginning with serial number 20005 also do not use a push-pull lever to control the air-flow damper, but rather there is a lever on the left side of the roaster (looking from the front). When the lever is forward the air is directed through the cooling tray. When the lever is back the air is directed through the drum. During the roasting cycle place the lever in the back position. During the cooling cycle place the lever in the forward position.

THE SAN FRANCISCAN
MODEL SF1-LB
CLEANING GUIDE

SF1 Roaster Cleaning Guide

WARNING: BE SURE GAS IS TURNED OFF AND ELECTRICAL IS UNPLUGGED BEFORE CLEANING YOUR ROASTER!!!!! FAILURE TO DO SO MAY RESULT IN SERIOUS INJURY, PROPERTY DAMAGE, AND EVEN DEATH!!!!



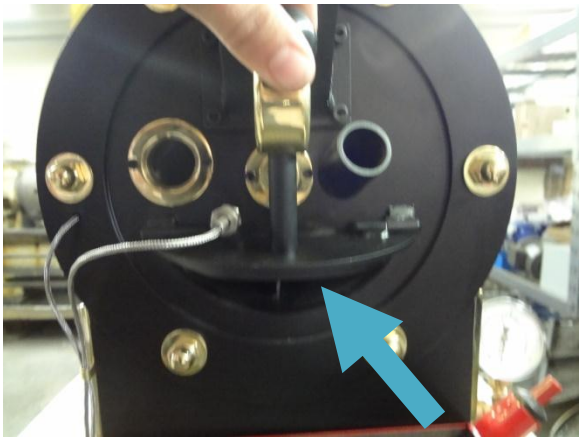
Unplugging the Roaster is Very Important!

Be Sure Gas Valve on Roaster is Turned Off its Very Important!!

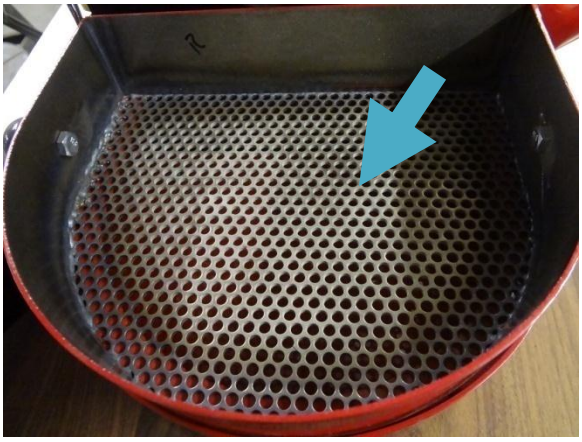
Turn off Propane to the Roaster its Very Important!!

Turn off the Natural Gas to the Roaster its Very Important!!

Time to clean your Roaster!



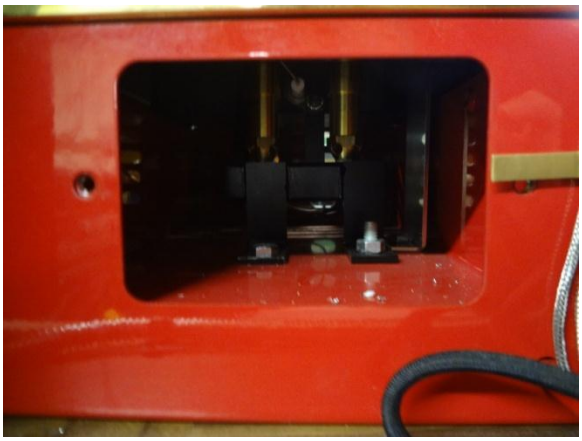
Wipe inside and around face plate, clean with a wash cloth, soap, and water.



Remove cooling tray and wipe clean on the top and bottom with soap and water.

Wipe clean under the cooling tray with soap and water. Pull handle forward and clean where the flap comes down. Arrow is pointing to flap.

Remove side door by taking off the two black cap screws with a 5/32 Allen wrench.

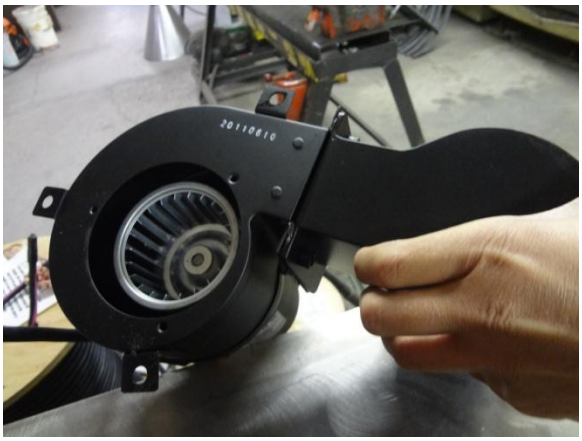


Once Door is removed wipe down the inside with soap and water be sure ***NOT*** to get too wet inside.

Wipe completely dry when finished and place the door back on the roaster using the 5/32 Allen wrench to put back the 2 black cap screws. Be careful to not get the air and bean probes caught in the door. Make sure both black cap screws are tightly back in place but not too tight.

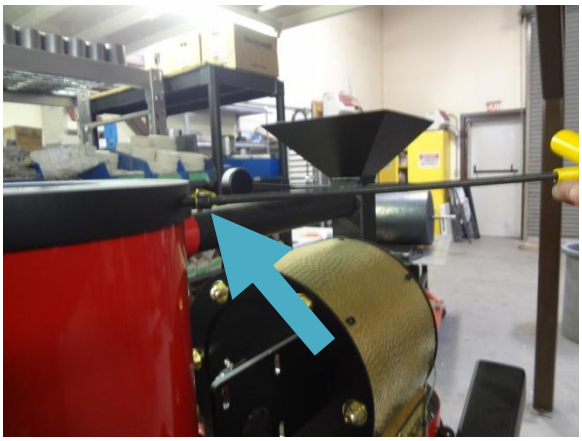
Next step is to remove the fan from the top of your chaff cyclone. Remove the 3 black cap screws with a 3/16th Allen wrench. Be careful that the fan doesn't fall off the roaster.

One of the black cap screws removed from the bottom of the fan.

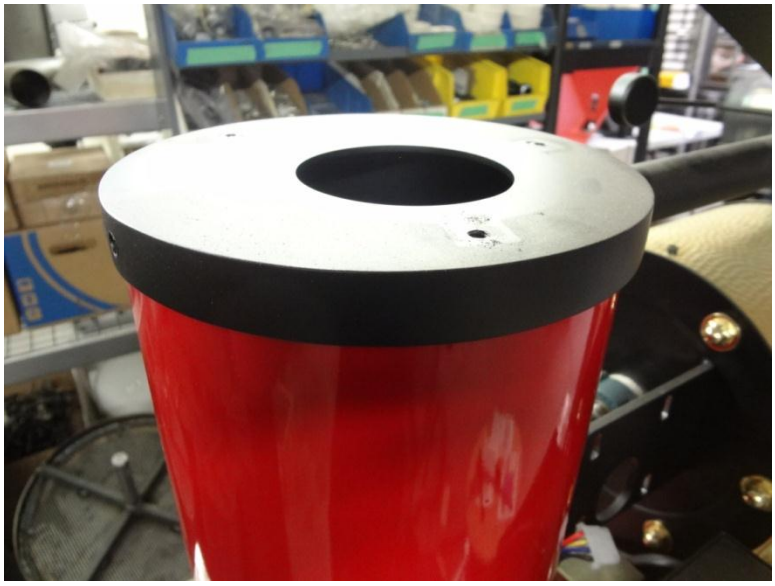


When setting the roaster fan down be sure it's on an even flat surface. Check to see if fan needs to be wiped down, if so lightly use a damp wash cloth. Be careful of your fingers.

Clean the inside of the hot air exhaust vent with a vacuum or a wet wash cloth use soap and water.

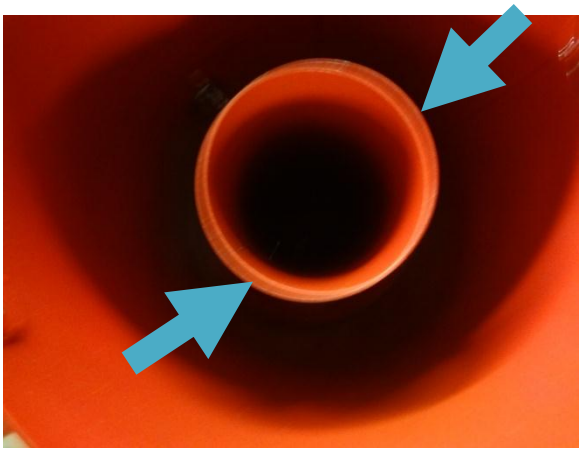


Using a 3/16th Allen wrench remove the 3 black cap screws and washers. (Picture is shown with fan removed)



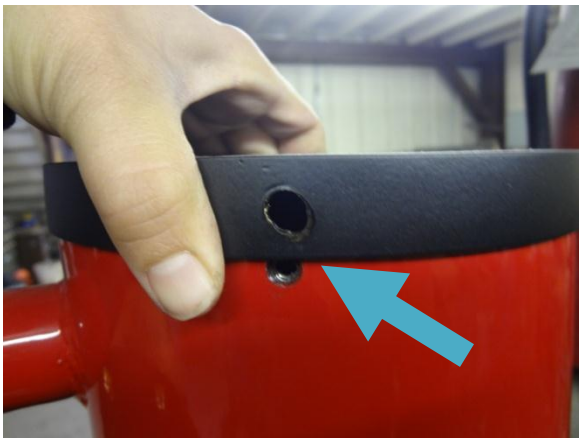
Top of chaff cyclone with no black cap screws, and washers are all taken off. Lid is ready to be removed.

Remove black lid by lifting up if you can lift up with both hands. You can wipe down all of the lid and around the inside with soap and water.

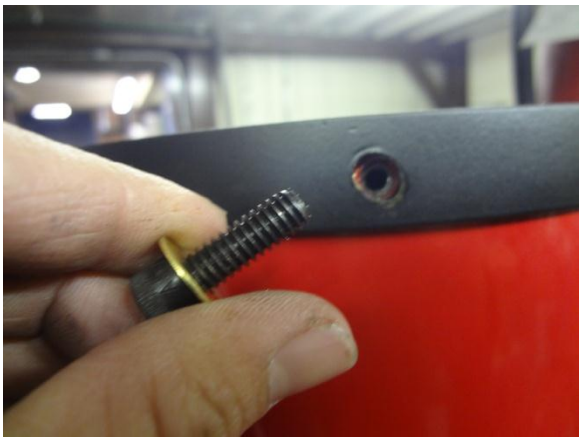


Vacuum inside both cylinders inside the chaff cyclone, or wipe them down with soap and water.

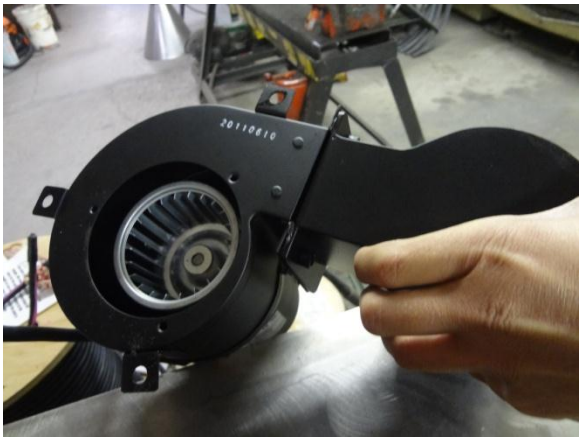
Put black lid back on and make sure the pieces look like this in order to put it correctly back on the chaff cyclone. The arrow is pointing to show the inside of the lid to be matched up with the feed hopper pipe.



Be sure the holes match up

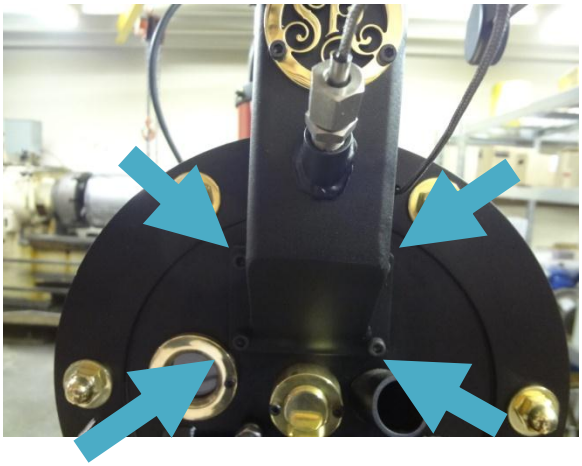


When putting back on the black cap screws remember the brass washers. Use a 3/16th Allen wrench to put all 3 black cap screws and washers back on.

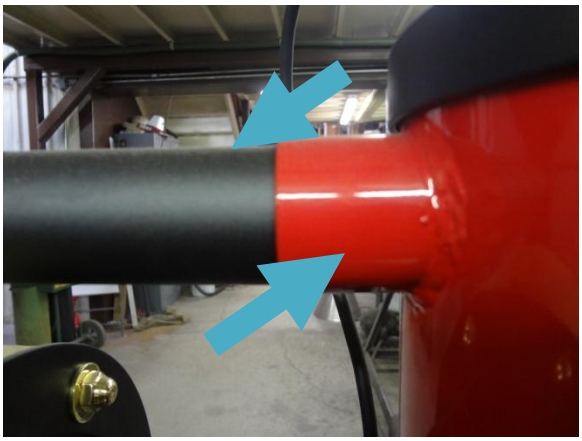


Take your fan that goes back on your black lid and before letting it go on the top of the black lid make sure it's evenly on the lid so it won't fall off.

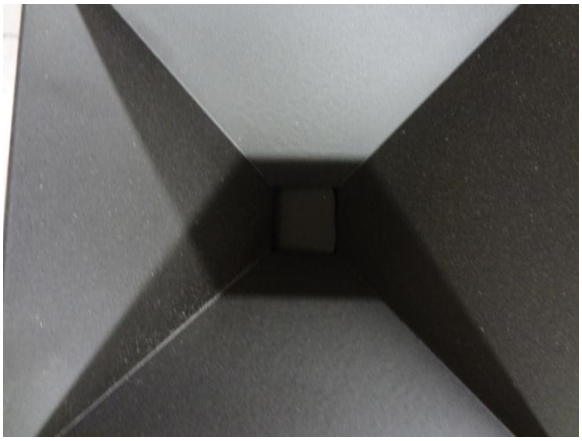
Be sure all 3 holes are matching and then loosely screw black cap screws in using a 3/16th Allen wrench. Once all 3 are loosely in the holes tighten them before moving on to next step.



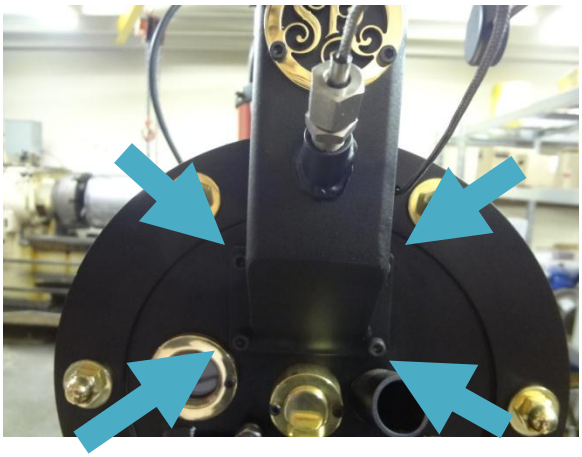
Go to the front or face of the roaster there are 4 black cap screws for the feed hopper use a 5/32 Allen wrench to remove them. After they are off the roaster carefully pull the front of feed hopper off. The feed hopper pipe will come off with it.



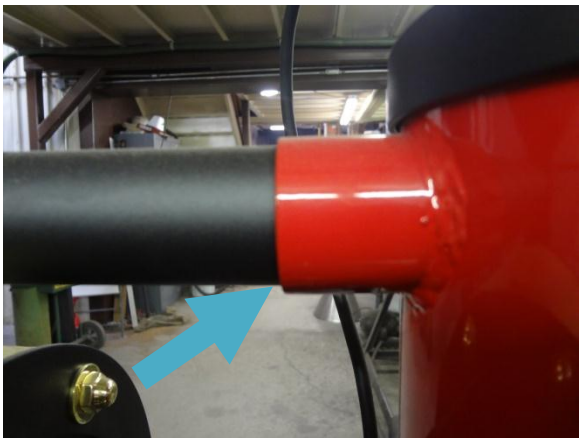
Feed hopper pipe should now be unattached clean the inside of the pipe (arrow is pointing to the pipe) with soap and water and also the inside of the chaff cyclone (arrow pointing).



Clean inside of feed hopper before replacing back on the front of the roaster. Clean with a wash cloth using soap and water. Be sure to get all of the soap out since this is where you place your coffee beans to be roasted.

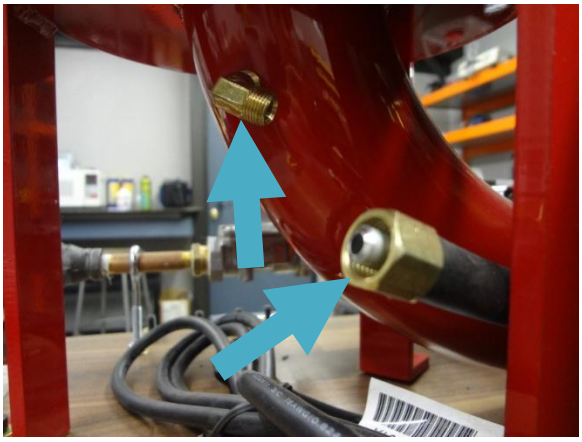


Then replace feed hopper back on the front of the face plate of the roaster using a 5/32 Allen wrench.



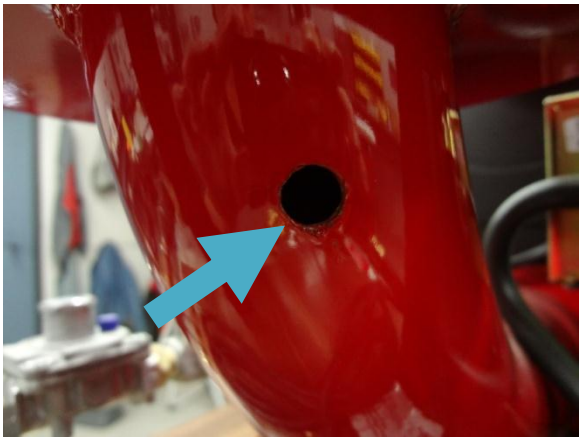
Be sure feed hopper pipe is in with the chaff cyclone. End of feed hopper pipe should fit snuggly into the chaff cyclone.

Under the chaff cyclone of the roaster is an elbow and hose. If this is kept clean even though it doesn't seem to get too dirty it will make sure your roaster doesn't get blocked up.



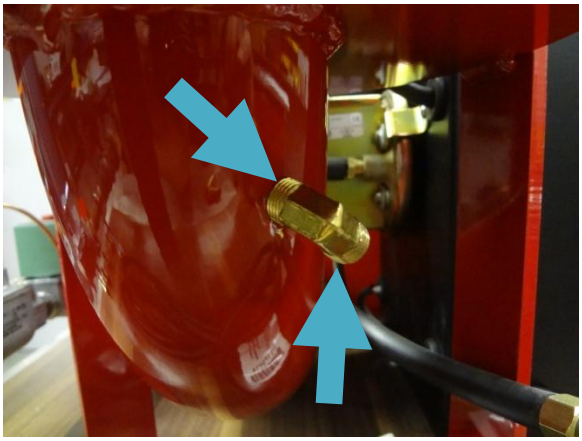
Remove hose with a 13mm wrench, pliers, or a crescent wrench. Wipe down the inside of both the hose and elbow.

Using a crescent wrench or pliers turn elbow to the left should be on there tight in order to clean elbow.

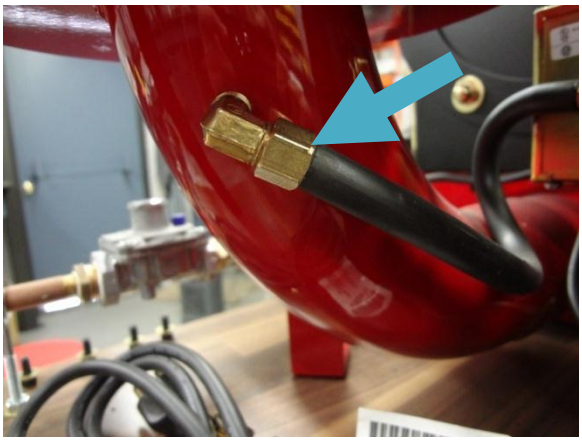


Clean the end of the elbow and the hole from where the elbow came from. Just wipe down with a wash cloth and soap and water. Put part of your cleaning wash cloth inside the hole where you just removed the elbow from and turn clock wise to clean inside it.

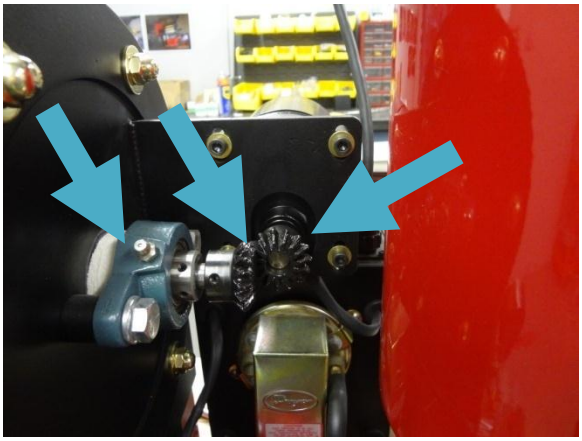
After cleaning, place elbow back in the hole using the crescent wrench or pliers by turning the elbow to the right.



Elbow should be tight and facing the hose. Threads on elbow will not be completely inside the roaster.



Tighten the nut as tight and you can with your fingers and then lightly tighten with the crescent wrench, pliers, or 13mm wrench. Thread should almost fit completely on the elbow.



Remove black cover where the motor is with a 3/16th Allen wrench only the top two black cap screws, and grease the gears with any kind of high temp bearing grease (arrows pointing to gears and bearing). Replace black cover and 2 black cap screws at the top with a 3/16th Allen wrench. Using a grease gun put one to two pumps of grease in the bearing fitting.

Awesome, your roaster is now clean!!