

# LYSANDER PRO LAB-COFFEE ROASTER (200g)

## Operator Manual



**This manual for cleaning and Maintenance Procedures  
For Models made starting 2009**

Presented by Billie Industrial Corporation

Contact info: +886.911.423639 +886.2.8242.3639

Email: [roaster@billiecoffee.com](mailto:roaster@billiecoffee.com)

Technical information provided by Steven H and the Lysander Coffee Roaster Crew  
**Warning:** This device is capable of high temperatures. If used without due caution it can constitute a safety hazard. The outer surface will become hot enough to cause very serious burns and the bean roaster has the potential to ignite flammable materials on or near the roaster. The Pro-Lab coffee roaster can be operated in such a way as to create a fire hazard by igniting the beans being roasted or the chaff. Always follow the safety guidelines and usage directions in this manual and use the common sense to avoid these situations.

Read, understand and follow all operating instructions and safety warning contained

in this manual before operation. Always follow the safety guidelines and read all warnings when using the Pro-Lab coffee roaster.

#### Pro-Lab 200g Installation Instruction

Located the machine at a suitable distance from the wall, objects, etc..

In case of trouble or bad functioning, turn off the appliance (turn off the power switch) and do not misuse the appliance.

User is not to replace appliance power cable. If cable are damaged or need replacing, call an authorized electrical tech. Center.

For maintenance and for use of original parts, please email us

[roaster@billiecoffee.com](mailto:roaster@billiecoffee.com) Non-compliance with the above might jeopardize appliance's safety and guarantee terms. The manufacturer shall not be liable for damaging causing by not approved service center and for not original parts.

If the roaster is not used any longer it's recommended to make it unusable. Let the roaster cool down and make harmless (the drum) which could represent a danger in burning specially for children could use the dismissed appliance (parts) for their games.

#### 1- PREMISES

Please read all advices of the present instruction book carefully, since give important indication regarding safety, installation use and service of the product.

Keep the present manual with care. The producer is not responsible for damages caused to people, or harming to any individuals who does not follow the instruction, thinks of the product itself if used in a different or discrepant way from what is described in the present manual or if the service and safety prescriptions are not observed.

The present manual must be kept for future reference until the machine is dismissed. In case of loss of the manual or enquiry for further information, please get in touch with the authorized area dealer or directly with the producer.

The present manual reflects the know how of the present moment and cannot be overcome only because in a second moment it has been update on the bases of new experience.

The producer is given the right to modify the present manual without the must of

updating the previous editions, except for special cases.

Any improper use or discrepancy in following the content of the present manual will not give right to any term of guarantee or liability be the producer.

This product is to use only for the aim for which has been conceived: - Roasting coffee by drum and gas burner on the green coffee.

Any improper use is to be considered dangerous.

## 2- User Tips:

After unpacking, check machine for damage. When in doubt, do not use the roaster machine and all qualified professional for help. Do not leave unpacking components within children's reach, as they are as many potential hazards.

**NEVER LEAVE THE ROASTER unattended while in operation**

Before plugging machine into mains, check the electrical paperwork data:

Correspond to those of the electrical network

- Main capacity is sufficient for max nameplate rating (220V/60Hz)
- When in doubt, have professionally qualified people check the system thoroughly.

Install the machine as per manufacturer's instructions. Improper installation might harm people's, animals or object and the producer waives any responsibility.

Before cleaning or repairing, please cut power off. Do not leave roaster plugged when not in used.

## 3- Main components and Control Device

- One wooden spoon (for sampler purpose)
- Chaff collector tray (stainless)
- Roasting Drum (stainless)
- Roaster platform
- A short power cord 110V or 220V is provided

**You will require a MINI gas burner for this roaster. Mini gas burner is available from the local coffee equipments or parts store for around USD\$20~30.**



Note that the outer surface can be **VERY HOT! Do not touch hot surfaces. When necessary, use oven mitts for removing or touch any hot parts. Do not reach over or across the Coffee Roaster while it is in operation. Allow the machine to completely cool before disassembling, moving or cleaning.**

Please make sure when the roaster machine is plugged on. Use the mini-gas burner (turn the gas knob on and press the ignition button simultaneously).

Drop the green coffee beans into the roaster drum (could use any paper cup to fill the green coffee). Heat up the drum roaster

\*\* Adjusting the burning flame for your own roasting curve and profile.

Recognizing Roasting Level: To get the taste you desire in your coffee roasting level. The wooden spoon (sampler) could be a good indication for the coffee color evaluation. While you watch the coffee roasting, it is for professional roast master to recognize the level of roast. This is how the professional roaster master use to judge the roaster level. Two important indicators are “Sound”, “Color, Aromas” of the roasting process.

**Sound** – Two different period are referred as “Cracks” that are called “first crack” and “second crack”, in order to distinguish the time. There are many professional home roasting terminology and instruction booklet available in the market for you to study.

**Color** – As the roast progress, you can use the wooden spoon indicator to see the coffee changes from original color green to browns, and then dark. Bean color can be a good indicator but you require experience skills and perception to judge your roast color and obtain the best result.

The roasting cycle can taken up to nearly 15-20 minutes, but can be as short as you decide depending how you want to roast the beans (adjusting the burners).

After roasting, for the best taste, it is important to find a tray to cool the roasted coffee as quickly as possible in order to achieve the optimal result. (could use a fan to help).

## IMPORTANT SAFEGUARD

When using sample coffee roaster appliance, basic safety precautions should always be followed, and are sole responsibility of the user/owner. Please read the following:

1. **Never leave the Lab Coffee Roaster unattended when in use.** User must always have the chaff collection tray cleaned and have roaster cylinder (drum) in place when roasting.
2. **Always operate the Pro Lab Sample Coffee Roaster in a properly ventilated environment** and positioned where no objects or obstructions of any kind, including cabinets, can in anyway impede, obstruct or cover cylinder (drum)
3. **Never roast coffee past 10 seconds into second crack.** If the heavy smoke immediate cool the roast.
4. **Do not use high chaff green un-roasted coffee.** The use of such items may cause the sample roaster to produce more heavy smokes and roast time will be effected. The high chaff green un-roasted coffee might easily cause fire.
5. **Do not touch the HOT service (drum cylinder).** This includes: Stainless cylinder and top of the mini-gas burner. Always use adequate oven mitts or gloves when handling the hot surfaces.
6. **Adult supervision is absolutely necessary and the responsibility for the user** when the sample roaster is being operated near children or household with children present.
7. **Unplug the coffee roaster and move the mini-gas burner away when not in use.** Never operate the sample coffee roaster with a damaged cord or plug.
8. **If see fire, turn off the mini-gas burner and unplug the sample roaster cord.** Do not touch the drum cylinder until it has cooled down.
9. **Do not place Pro Lab Sample coffee roaster on or near any hot gas burners,** or near heated oven or any close proximity to easily flammable material.
10. **Use only on a stable and heat resistant surface.** Making sure keep this sample coffee roaster away from any cabinet.
11. **It is user's responsibility to be 100% sure all connections and gas burners are secures.**
12. **Do not use the sample coffee roaster for anything other than it's intended use.**