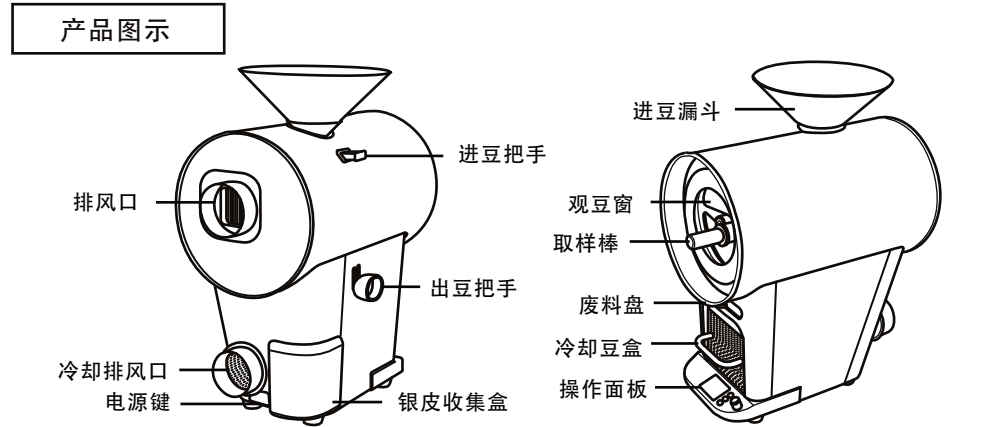


Orbiter Roaster

使用说明书

感谢您购买 OB-1 Roaster: 1.2 公斤智能烘豆机，本产品可透过本机或是手机 APP 进行操作，并提供手动模式让您可自行控制火力、风门及转速，而全自动模式可轻松烘焙。使用本产品前，请详尽阅读此使用说明书及安全注意事项。更详尽的操作教学，APP 下载可扫右方 QR Code 至官方网站查询。



产品规格			
型号	OB-1	机身重量	35 公斤
机身尺寸	高 61 × 宽 31 × 深 51 公分 (高 70 公分含进豆漏斗)		
烘焙产能	一小时 3 ~ 4 锅	建议烘焙时长	每日 5 小时
烘焙量	每次 300 ~ 1200 克		
烘焙时间	6 ~ 20 分钟 (1 公斤火力全开一爆 8 分钟)		
连线方式	智能 APP 蓝芽连线 (支援 iOS / Android)		
内锅	厚度 2 mm 304 食品级不锈钢锅		
玻璃	食品级耐高温玻璃 (>400°C) 瞬间温差150°C		
加热方式	半热风式	豆盒容量	1.2 公斤
规格 / 电压	交流电 220 伏特	最大功率	3300 瓦
火力	0 ~ 10 段	转速	50 ~ 90 每分钟转数
风量	0 ~ 15 段	产地	台湾

★ 详情请参阅官方网站产品规格表

安全注意事项

使用本产品前请详读安全注意事项，并严格遵守。不当操作可能导致人身财产损失，甚至危及生命安全！

禁止拆卸

请勿擅自拆卸及修改产品，否则可能导致故障甚至意外发生，且失去产品保固权益。若有故障情形，请与客服人员联系维修。

操作环境安全

- 请勿将本产品放置于不稳定表面、或靠近不耐热、易燃的材质(如窗帘)、发热电器具、电热器、瓦斯炉等旁操作，以免发生火灾。
- 请勿摔落本产品，否则可导致故障或面板及玻璃破裂，造成人员损伤。
- 请遵守产品电压功率规范，勿使用高于220V的电压供电。
- 避免使用延长线。如需使用，务必使用可负载3300W以上之线路，并且不可同时使用其他高功率设备，如除湿机、烤箱、微波炉等，否则可能跳电造成意外。
- 与官方电压相比，部分房屋电压可能较不稳定，用户可使用稳压器来稳地机器运作。
- 请勿在户外或潮湿环境使用本产品，切勿让水进入本产品，否则可能导致短路、漏电或触电发生。

注意高温

- 本产品使用过程中，金属机身表面、取样棒、废料盘等温度较高，建议配戴隔热手套，勿直接用手触摸，避免烫伤。
- 建议等机台温度降至50°C以下，再进行清洁，避免烫伤。



官方网站

操作注意事项

- 请勿将咖啡豆以外的物品放入本产品内烘烤。
- 连续烘豆时间请勿超过5小时，避免降低机器寿命。
- 使用本产品时，操作人员务必在机器旁操作，不可长时间离开机器。
- 使用APP烘焙时，请勿离开APP烘焙操作页面或执行接听电话等其他任务。若离开APP烘焙操作页面，机器将发出『哔！哔！』警告音，30秒未返回则会自动转为本机烘焙。当豆温达最高安全限制250°C时，机器将发出『哔！哔！』警告音并关闭机器。
- 请勿让烘焙豆温超过250°C，可能导致咖啡豆起火发生意外。
- 使用后请妥善清理银皮收集盒及废料盘内的银皮皮屑，避免残留银皮阻塞造成起火燃烧。
- 机器运作中，请勿将手放入排风口，避免高速转动的风轮导致割伤。

快速操作指南

安装设置

- 将电源线连接本机与220V插座(20A以上)，将漏斗、取样棒、废料盘、银皮收集盒及豆盒等装配定位。
- 请将「冷却风机模组」DC控制讯号线与本机连接，并将电源线连接至220V插座。
- 开启电源机器将进行自我检测程序(约20秒)，若出现异常请参考官网异常警示对照表。

本机烘焙

透过机身旋钮旋及快捷键来进行选择、调整及确认。

手动模式

- 选择模式：于主选单选定「Manual」，进入手动烘焙。
- 预热：设定预热目标温度、是否要自动进豆(Autoload)，完成后选择「Start」进入自动预热，也可选择「Skip」进入全手动预热。
- 预热完成：
 - Autoload On：预热完成后会自动下豆。
 - Autoload Off：预热完成后会发出『哔！哔！』警示音，并进入3分钟Ready阶段，此时请手动拉动进豆拉把开始烘焙，若无动作，则3分钟后会进入冷却阶段。
- 烘豆：
 - 烘焙过程中可使用「火力、风门及滚筒转速快捷键」快速选定调整项目，并使用旋钮进行调整。★ 1.2 公斤烘焙建议火力 7~10，风门 0~5。
 - 烘焙过程中可选择LCD萤幕事件区，并按压纪录烘焙状态(如转黄、焦糖化、1爆等的时间)。
- 出豆&冷却：选择「Unload」或手动扳起出豆把手进行出豆，搭配「冷却风机模组」可自动进入冷却流程。
- 烘豆完成：选择「Stop」终止机体及咖啡豆冷却流程。
★ 若结束烘焙流程则建议让机体冷却至40°C以下，再进行关机。

自动模式

- 选择模式：于主选单选定「Auto」，进入Profile选择页面，选定预存的Profile烘焙曲线，进入预热。★ 本机可暂存10笔Profile，可连接至APP设定预暂存的Profile。
- 预热/预热完成：同手动模式。
- 烘豆、出豆、冷却：同所选择的Profile设定值，可自动完成由烘豆至冷却的流程。
- 烘豆完成：同手动模式。

APP烘焙

支援iOS及Android装置，可自动记录烘焙数据并转存为烘焙曲线Profile。

蓝芽连线设置

- 于本机主选单选定左下角的「」蓝芽符号，进入蓝芽配对搜寻。
- 下载并安装最新 Orbiter Roaster APP，点选APP左上角主选单并进入「ROAST」页面，点选欲连线的烘豆机进行配对。

手动模式

- 选择模式：配对完成后点选「Manual」进入手动烘焙。
- 预热：设定预热目标温度(Target Temprature)、是否要自动进豆(Autoload)，点选「Start」开始自动预热流程或选择「Skip」开始全手动预热。

- 预热完成：
 - Autoload On：预热完成后会自动下豆。
 - Autoload Off：预热完成后会发出『哔！哔！』警示音，并进入3分钟Ready阶段，此时请手动拉动进豆拉把或点选 APP 上的「Start」开始烘焙；若无动作，则3分钟后会进入冷却阶段。
- 烘豆：
 - 烘焙页面资讯：豆温(红色曲线)、风口温(白色曲线)、ROR曲线、火力、风门、滚筒转速数值等。详情可上官网查询。
 - 烘焙过程中可调整火力、风门及滚筒转速数值，亦可长按事件区进行事件纪录及拍摄豆况。
- 出豆&冷却：选择右上角「Unload」或手动扳起出豆把手进行出豆，搭配「冷却风机模组」可自动进入冷却流程。
- History转存Profile：APP介面会询问是否将此笔烘焙纪录(History)转存成烘焙曲线(Profile)，Profile可用于自动模式。后续亦可在History页面将烘焙纪录转成烘焙曲线。
- 烘豆完成：选择「Bean Cooling off」终止咖啡豆冷却流程；若无动作，则系统会在5分钟后，自动终止此流程。

自动模式

- 选择模式：于「Roast」页面选择「Auto」，并选取预存的Profile烘焙曲线，进入预热。
- 预热/预热完成：同手动模式。
- 烘豆、出豆、冷却：同所选择的Profile设定值，可自动完成由烘豆至冷却的流程。烘焙全程采PID火力控制回溯豆温，使豆温到达Profile设定温度。
- 烘豆完成：
 - 选择「Continue with the same Profile」进入连续烘焙
 - 选择「End this roasting」结束烘焙。

保养与清洁

基本维护

- 定期清洁银皮收集盒内皮屑(建议3公斤烘焙量进行一次清除)，避免风道堵塞发生危险。
- 定期清洁废料盘粉尘碎屑(务必于机体温度冷却后进行)，避免燃烧灰烟甚至走火。

深度清洁

- 清洁前务必关闭电源并拔除插头，避免触电造成意外。
- 务必于机器冷却后(建议50°C以下)再进行清洁，避免烫伤。
- 使用干净布擦拭外观，切勿让水及任何液体进入本机器。
- 可卸除观豆窗前门6颗螺丝及内部LED排线，取出观豆窗前门及滚筒进行清洁。务必轻放避免玻璃破损及滚筒变形走位，亦可清洁机器内部腔体。
- 可卸除后方排风口4颗螺丝及内部离心风轮六角止付螺丝，取出离心风轮进行清洁。

产品保固须知

• OB-1 Roaster 自出货日期后起算，即享有1年的保固服务。

• 对于不当操作或人为因素使用引起的故障，即使在保固期内，也可能会收取维修费。

• 请于收到产品的7日内于官方网站完成保固会员登录。

• 完整的保固规则，会员登入说明与保固服务选择，可扫官方网站 QR-code 进行了解。



Orbiter Roaster

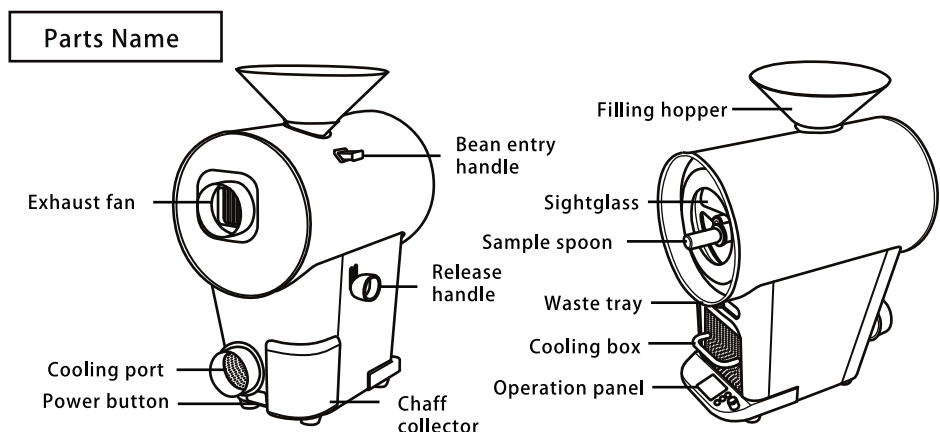
INSTRUCTIONS

Thank you for purchasing OB-1: the smart coffee roaster.

This product provides the adjustable functions of firepower, airflow and rotating speed, also supporting hands-free for full-auto roasting.

Before attempting to install the product, please read and heed all instructions in detail. For further information, please scan the QR-Code to check on the website.

[official website](#)



Product Specifications

Model	OB-1	Weight	35 kg
Dimensions	H 610×W 310×D 510 mm (H 700mm including filling hopper)		
Roasting capacity	3 ~ 4 pots per hour	Recommended time	5 hours per day
Batch size	Per time 300 g ~ 1200 g		
Roasting time	6 ~ 20 mins (1kg beans first crack in 8 mins)		
Connection method	APP communicates via Bluetooth (Compatibility: iOS / Android)		
Inner pot	Thickness: 2 mm, SUS304		
Glass	Food grade soda-lime glass (>400°C)		
Heating method	Indirectly heated	Bean box capacity	1.2 kg
Voltage	AC 220 V	Max power	3300 W
Firepower	0 ~10 level	Rotating speed	50 ~ 90 RPM
Airflow	0 ~15 level	Origin	Taiwan

★ For more product details, please scan the QR-Code to check on the website.

Safety Precautions



While using appliances, all safety precautions and instructions should be followed. Improper operation may cause personal and property damage, even life-threatening!

Do not disassemble

Disassemble or modify the product without the party's liability may lead to failure or accidents, and the product warranty will be lost. If there is a fault, please contact the customer service staff for repair.

Safe operation environment

- Do not place this product on an unstable surface, non-heat-resistant, flammable materials (such as curtains), heating appliances, electric heaters, gas stoves, etc., to avoid fire.
- Do not cause product to heavy fall, or it may malfunction or break the panel and glass door, resulting in injury.
- Only suitable for connection to the voltage rating of 220V, please follow the product's power specifications.
- If there is no alternative but to obtain an extension lead, it must be capable of a load of 3300W or even more, and do not use other high-powered devices (such as ovens, microwave ovens, dehumidifiers, etc.) at the same time, or it may cause accidents due to power failure.
- For each house electric pressure stability, user can obtain a suitable voltage stabilizer for assistance.
- Do not use this apparatus near water, humid environment or outdoors to avoid the risk of short circuit damage or electric shock.

Beware of high temperature

- During the roasting process, the metal casing, the end of the sample spoon and waste tray are at high temperature. Please do not touch the casing and the front door or draw out the tray.
- Before you attempt to clean ensure the apparatus has cooled down below 40°C, to avoid scald.

Operating safety precautions

- Roast only coffee beans in this product.
- Do not roast beans continuously for more than 5 hours, or the life of the machine will be shortened.
- Do not leave the machine while using this product.
- While using the APP mode, do not leave the roasting operation page or perform other tasks during roasting progress, or the machine will send out "Beep! Beep!" warning sound. After 30 seconds, if the operation page have no return, it will auto-switch to manual roasting.
- When the bean heating temperature is higher than the safety limit of 250°C, the machine will send out "Beep! Beep!" warning sound. Do not let the temperature of the roasted beans exceed 250°C, or it may cause the coffee beans to catch fire and cause an accident.
- After use, please properly clean up the chaff and ash in the waste tray and the silver skin in the chaff collector box to avoid the risk of ash on fire.
- Do not put your hands into the air outlet when the machine is in operation, or the high-speed rotating wind wheel will cause injury.

Quick Start Guide

Settings

- Connect the power cord to the machine and the 220V socket (above 20A), and assemble the hopper, sample spoon, waste tray, chaff collector and bean box in position.
- Plug the Cooling fan module to a 220V socket. Connect the signal line to the corresponding jack of the machine.
- Turn on the machine and it will perform a self-test procedure (about 20 seconds). If there is any abnormal signal, please refer to the abnormal warning comparison table on the official website.

Local roasting

The roaster can be operated via rotating the knob beside operation panel to select and adjust. Press the knob to confirm.

Manual mode

- Mode selection: Select "Manual" in the main menu to enter manual roasting.
- Preheating setting: Set the preheating target temperature and select whether to autoloading the beans then use the knob to select and press "Start" to auto-preheat. You can also select "Skip" to enter manual preheating.
- Preheating success:
 - Autoload On: After preheating success, autoload beans.
 - Autoload Off: After preheating success, the roaster will send out "Beep! Beep!" warning sound and stay "Ready" until 3mins later; in this stage, please manually pull the entry handle to start roasting, or it will auto-start the cooling process.
- Roasting:
 - While the roasting process, you can adjust the force of firepower, airflow and rotating speed by the quick selection button and the knob. ★ For 1.2 kg roasting, the recommended firepower is 7~10, and the recommended airflow is 0~5.
 - During the roasting process, you can rotate the knob to lock the Event area of the LCD screen, and press to record the time of the roasting state such as 1st crack.
- Beans release & Cooling: Use the knob to select and press "Unload" or manually pull up the handle to release the coffee beans. If the "cooling fan module" has installed already, it will automatically conduct the bean cooling process.
- Finished: Select and press "Stop" to terminate the roaster and beans cooling process.
★ If the roasting is over, it is recommended to cool down below 40°C before shutting down.

Automatic mode

- Mode selection: Select "Auto" from the main menu to enter the profile selection page. Select the pre-used Profile to roast automatically. ★ The roaster has 10 profile temporary storage spaces, it can be uploaded to the APP pre-temporary profile.
- Preheating success: Same as the manual mode.
- Roasting, Beans release & Cooling: Auto operation.
- Finished: Same as the manual mode.

APP roasting

Support iOS and Android devices. Automatically record the roasting data and save as a profile.

Bluetooth connection settings

- In the main menu of the machine, select the "Bluetooth" symbol in the lower left corner to enter pairing search.
- Download and install the latest Orbiter Roaster APP on the device, click the main menu in the upper left corner of the APP and enter the "ROAST" page, and click the roaster you want to connect to pair.

Manual mode

- Mode selection: After connected, select "Manual" to enter manual roasting.
- Preheating setting: Set the preheating target temperature and select whether to autoloading the beans then press "start" to auto preheating or to select "skip" to manual preheating.
- Preheating success:
 - Autoload On: Autoload beans.
 - Autoload Off: After preheating success, the roaster will send out "Beep! Beep!" warning sound and stay "Ready" until 3mins later; in this stage, please manually pull the entry handle to start roasting, or it will start the cooling process automatically.
- Roasting:
 - Roasting operation page: Present Beans Temperature (red curved), Air Temperature (white curve) and each Rate of Rise (ROR).
 - During the roasting process, the force of firepower, airflow, rotating speed are adjustable. Also, a long press on the "Event" can take photo of the beans and record the figures of the event.
- Beans release & Cooling: When the roasting comes to an end, press the "Unload" which is on the up-right of APP page or pull the machine release handle to conduct unload process. If the "cooling fans module" has installed already, it will automatically conduct the bean cooling process.
- Saving: After roasting, the system will ask whether to add this roasting history as an auto-roasting selection in Profile. Also, the roasting data from the history page can be chosen and be added to Profile.
- Finished: Press "Bean Cooling off" to finish the cooling process. If not, the system will turn off automatically after 5 minutes.

Automatic mode

- Mode selection: Select "Auto" from the "Roast" page, select the pre-used Profile to auto-roast.
- Preheating success: Same as the manual mode.
- Roasting, Beans release & Cooling: Auto operation. The full progress adopts PID control to reach the target temperature.
- Finished:
 - Select "Continue with the same Profile" to roast constantly.
 - Select "End this roasting" to finish roasting.

Cleaning & Maintenance

Basic maintenance

- Regularly keep the chaff collector empty (Recommended: every 3kg roasting volumes need to remove the contents once) to avoid stuck chaff causing fire.
- Regularly empty the dust and debris from the waste tray (Ensure that the apparatus has cooled down when you remove the tray) to avoid the risk of ash on fire.

Deep cleaning

- Turn the power off and remove the plug before cleaning to avoid accidents caused by electric shock.
- Ensure the apparatus has cooled down before cleaning to avoid scald.
- Clean the appearance with dry cloth, and do not expose the machine to moisture.
- By removing 6 screws on the front door and the internal LED cable, the roller and the sightglass can be taken out to clean (be careful to handle the glass and the roller to avoid the risk of breakage and deformation). The inner cavity of the machine can also be cleaned.
- You can remove 4 screws of the exhaust fan and inner hexagon set screw of the centrifugal fan, and take out the fan for cleaning.

Warranty Notice

- Warranty Period: One year from the purchase date.
- Failed to follow these safety precautions and instructions, the maintenance fees may be charged even within the warranty period.
- Please check the warranty registration within 7 days after receiving the product.
- For full warranty rule, registration support and warranty service information, please scan the QR-code to check on the website.

