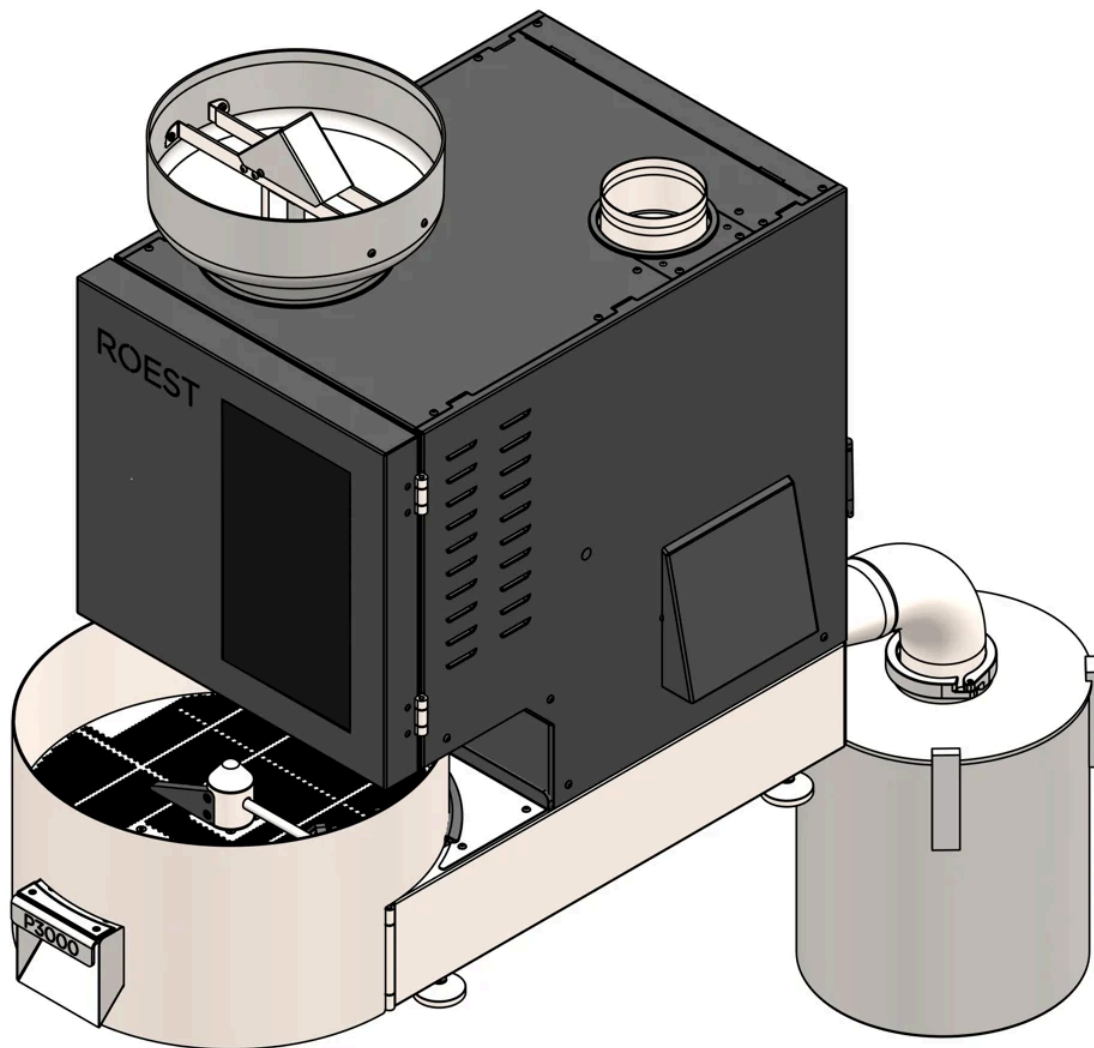


P3000 Manual and installation guide



 **Caution!** Read all instructions in full before using the appliance

These are the original instructions for the P3000 roaster, written in English.

Document version: 1.3

Last revision date: 21/09/2026

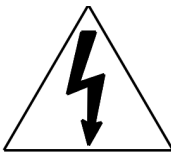
The warranty is void unless the roaster is installed and operated in accordance with all instructions given by ROEST and its authorized servicing agents.

The customer is responsible for complying with all applicable regulations in their jurisdiction, including fire safety, workplace safety, and air quality. The customer should refer to a qualified professional contractor for installation.

ROEST reserves the right to update the information in this manual at any time without notice. For the latest version of the manual and additional instructions, please refer to the ROEST support portal at support.roestcoffee.com. The user is responsible for ensuring that the printed version of this manual is kept up to date.

Safety Symbols used on the machine

The following symbols may be used on the machine to indicate possible hazards. Make sure you understand their meaning before operating the equipment.

Symbol	Title
	Grounding symbol
	Dangerous Voltage
	Important operating or maintenance (servicing) instructions

Welcome

Welcome to the ROEST family! Before you install your roaster, please read all instructions in full, and inspect the delivery for any damage or missing accessories.

User guides and support

In addition to this manual, detailed support guides are available online for troubleshooting, part installation, and more. Visit support.roestcoffee.com to read the guides and get help from our support team.

Library and forum

Get to know other ROEST users through our forum at roestcoffee.com/forum, and explore the online library of roasting profiles at connect.roestcoffee.com/profilelibrary

ROEST Connect

To monitor your roasts in real time and edit and upload profiles, visit ROEST Connect at connect.roestcoffee.com. Create your account by clicking the link that was sent to you via email.

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About this roaster

Congratulations on your purchase of the ROEST P3000. The P3000 is an advanced coffee roaster, designed for roasting green coffee batches of 1–3 kg in size. The P3000 can be used as a standalone appliance, but for advanced functionality should be connected to the Internet in order to use the ROEST Connect software.

Name and address of manufacturer

ROEST AS
Nils Hansens vei 20
0667 Oslo
Norway

Email contact: support@roestcoffee.com

Name and address of authorized representative (where applicable)

Serial number

Production year

Model number and designation

The model of roaster shipped with this manual is indicated with a mark in the checkbox below:

	Model number	Designation
☐	3P-400	(Three-phase, 5-pin, 400V)
☐	3P-230	(Three-phase, 4-pin, 220–240V)
☐	1P-230	(Single-phase, 220–240V)
☐	3P-208	(Three-phase, 4-pin, 208V)

These instructions apply to all listed models of P3000. The models listed only differ in terms of the electrical components and configuration.

Electrical configuration details

The roaster must be connected to a suitable power supply by a qualified electrician. Please check your model number to see which electrical configuration applies to your machine.

	Phases	Earthing system	Voltage	Frequency	Power	Fuse type	Fuse rating	Certifications
3P-400	3	TN	400 V	50/60 Hz	10.24 kW	Schurter 8020.5080	16 A	CE, CB
3P-230	3	IT	230 V	50/60 Hz	10.24 kW	Littelfuse 0505030.MXP or Eaton AHC-30-R	30 A	CE
1P-230	1	IT/TN	230 V	50/60 Hz	7.1 kW	Eaton C10G32	32 A	CE
3P-208	3	IT	208 V	50/60 Hz	9.9 kW	Littelfuse 0505030.MXP or Eaton AHC-30-R	30 A	CE, UL 197 (Nemko, in progress)

 **Warning! Fire and Shock Hazard.** To maintain the safety certification and protection of the appliance, replacement fuses must be identical in rating and specification to the appropriate fuse listed above.

Replacement fuse specifications:

Schurter 8020.5080: 16A, Ceramic, 6.3 x 32mm, Quick-Acting (F), Breaking capacity 1500A @ 500VAC, 1500A @ 250VAC,

Eaton C10G32: 32A, Ceramic, 10 x 38mm, Class: gG, Breaking capacity 120kA

Littelfuse 0505030.MXP: 30A, Ceramic, 6 x 32mm (3AB), Fast-Acting (F), Interrupt Rating 30kA @ 500VAC

All P3000 models also include a 7.5 A blade fuse to protect the PCB, as follows:

Littelfuse 029707: 7.5A, PA66, Mini Blade, Fast-Acting, Breaking capacity 1000A @ 32VDC

Safeguards

Read all instructions in full before using your P3000.

General

1. Read all installation, operation and maintenance instructions thoroughly before installing, using, or servicing this equipment.



Warning! Improper installation, operation, modification, service or maintenance can cause property damage, fire, injury or death. Disconnect all power during cleaning or maintenance, and when replacing parts or carrying out repairs.

2. The roaster is only intended for commercial use.
3. The roaster is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
4. Repairs must only be carried out by competent persons.
5. Never leave the roaster unattended during operation.
6. The roaster is supplied with tools required for basic maintenance and operation. Keep these tools readily available and close to the roaster at all times.
7. Do not touch hot surfaces. Ensure the roaster is cool before opening the front door or removing side panels.



Warning! The following exterior surfaces get hot during operation:

1. Exhaust outlets
 2. Ventilation ducts
 3. Around the drum exit
 4. Bean cooler
-
8. Always turn off the power switch (by setting it to 0) and disconnect from the power supply when not in use. Allow the roaster to cool before turning off.
 9. Allow the roaster to cool to room temperature, ensure all moving parts have come to a complete stop, and disconnect from the power supply before carrying out any cleaning, maintenance, servicing, or replacing parts.
 10. Do not use attachments, accessories or software other than that supplied by or approved by the manufacturer.
 11. Do not use the roaster for any use other than roasting green coffee.
The instructions for cleaning the appliance must be followed.

12. The roaster must not be operated using an external timer or separate remote-control system.
13. This roaster is intended to be used in cupping labs, coffee shops, roasteries, and similar commercial applications. It is not intended to be used within commercial kitchens or any location where it can be exposed to water, nor for continuous mass production of food.
14. Keep a copy of these instructions available to all users of the roaster.

Installation safety

1. Follow all recommendations given in the instructions for proper installation of the roaster.
2. Consult your local health and safety, building code, and fire safety regulations before installing the roaster. In the event that local regulations impose stricter requirements than those outlined in the instructions, the local authority's requirements shall take precedence.
3. The roaster must be placed on a stable, heat-resistant, and slip-proof surface.
4. Ensure the roaster stands on its four legs and cannot tip or slide. Unstable placement can lead to injury or damage to the roaster.
5. Allow 80 cm of space around all sides of the roaster and above it to allow for cleaning access and maintenance. The roaster must be positioned such that it can be moved for cleaning if needed.
6. Never use the roaster from within an enclosed space such as a cabinet.
7. Ensure the power cord is positioned to avoid damage or hazards. Do not place it where it may be pulled, crushed, or where it could present a trip hazard. Route the cord away from heat sources and sharp edges.
8. Do not use outdoors.
9. The fumes from roasting may be harmful. Ensure that the roaster is connected to adequate ventilation, and that the room the roaster is installed in is well-ventilated.

Alterations, servicing, and accessories

1. Do not modify the roaster without permission from the manufacturer.
2. Use only original parts supplied by ROEST AS or its authorised distributors.
3. Any accessories not recommended by the manufacturer must not change the operation of the roaster or interfere with regular operation. Using accessory attachments other than those supplied or recommended by the manufacturer may cause hazards and void your warranty.
4. Allow the roaster to cool completely and disconnect from the mains supply before carrying out any service or maintenance work.
5. Do not operate the roaster if not fully assembled.
6. Do not operate the roaster if it is damaged or you suspect a malfunction.
7. Do not attempt to service the roaster yourself unless instructed by us.

Electrical

1. Disconnect from the power supply before performing cleaning, maintenance or repair work.
2. The roaster needs a dedicated electrical circuit with protective earth (PE/ground). Do NOT plug other appliances into this circuit. Do NOT use any extension cables or adaptors. Ensure the circuit meets the specifications of your roaster for frequency, voltage, and amperage. Installation and grounding must comply with local regulations as well as the requirements given in the instructions.
3. If the power supply cord or plug is damaged, it must be replaced by a cord and plug of the same type, installed by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
4. To avoid electric shock, do not operate the roaster in a wet environment or near water. Do not immerse the power cord, plugs, or any electrical part of the roaster in water or other liquids. Any cleaning should be done with a moist or dry cloth and only be performed when the roaster is cooled down, and the power cord is disconnected. Some parts may be removed for additional cleaning. If such parts are cleaned with water, ensure they are fully dry before reinstalling.
5. The roaster must not be cleaned with a water jet or steam cleaner.

Mechanical

1. Never touch moving parts; do not place hands or fingers inside the drum or any part of the roaster body while the roaster is connected to power. This includes the hopper, fans, drop door, chaff outlet, and around the cooling tray.

 **Caution! Do not touch moving parts**

2. The charge hatch, cooling tray arms, cooling tray door, drop door, fans, and chaff auger all operate automatically and may start moving without warning. Keep hands, tools, and loose clothing clear of moving parts. Do not reach into the cooling tray while the arms are rotating or while the door is opening/closing.
3. The roaster contains rotating paddles inside the drum. Keep fingers clear and do not insert any tools or other objects into the drum during operation.
4. The coffee roaster is heavy, and care should be taken when moving the roaster and appropriate protective equipment worn (e.g. safety boots). Only move the roaster when it is completely cooled down. Do not lift the coffee roaster by the cooling tray, chaff extruder, or other detachable parts.
5. When moving the roaster, ensure all movable parts are secured to avoid uncontrolled movement. Remove the chaff bin and elbow connection, and secure the chaff auger in place with the clamp. Ensure that the bean cooler and front door are secured.

6. The mesh covering the side ventilation fan is removable for cleaning. Do not remove the mesh or touch the fan while the roaster is powered on. If the mesh becomes dislodged, switch the roaster off (by setting the switch to 0) and ensure the fan has come to a complete stop before attempting to reinstall it.

Fire safety

1. The ventilation outlets, chaff extruder and chaff collection bins, cooling tray, and any ducting connected to the roaster must be kept clean and free of build-up, and regularly checked for correct operation. The chaff collection bin must close with an airtight seal. If the seal or clamps malfunction, the chaff collection bin must be replaced.



Warning! Improper cleaning or maintenance can cause fire or damage to equipment.

2. The roaster operates at high temperatures. The roaster and any ducting connected to it must be kept away from combustible materials. Do not store or use gasoline or other flammable vapors and liquids near this or any other appliance.
3. Any ducting connected to the roaster must follow the ducting manufacturers' published clearances to combustibles and all applicable building and fire regulations.
4. In the event of fire, do not attempt to introduce water into the roasting drum.
5. Keep any flammable materials clear of the roaster and exhaust ducting.

Ventilation

1. The roaster must be connected to appropriate ventilation to remove exhaust gases. Do not operate the roaster when not connected to ventilation.
2. The roaster requires a supply of cool air to operate. Ensure cool air flows freely to the air intake fan.
3. The roaster must be positioned in a way that cool air can flow freely around all sides of the roaster and underneath. Never operate the roaster from an enclosed space.
4. Keep exhaust outlets and ducting free from obstruction.

Operation

1. When coffee beans are dropped from the roaster into the cooling tray, they are extremely hot and should not be touched until cooled completely.
2. The operating environment should be clean and free from dust and grit.
3. The roaster is only for roasting coffee beans. Roasting other food/items will void the warranty.
4. When roasting is done, leave the roaster to cool down before switching off.

5. The chaff collection should be emptied after every 30 kg of coffee roasted and at the end of each roasting session.
6. If the exhaust air temperature measurement reaches 320 degrees Celsius, the roaster's software will disable the electrical element as a safety measure.

One year warranty

ROEST provides a limited warranty for one year from the date of purchase. If any defect arises due to faulty materials or workmanship, the defective products or parts must be returned to ROEST for repair or replacement.

The following conditions apply:

1. The product must be installed and used per the instructions in this user manual.
2. The guarantee does not cover wear and tear, damage, misuse, or consumable parts.
3. ROEST Coffee AS has no responsibility for incidental or consequential loss or damage.

For full details of the warranty terms, please read the [terms and conditions](#) on the ROEST website.

EU Declaration of Conformity

Product Name: P3000

Serial Number(s): All units with serial numbers beginning R03 and above

Year of CE Marking: 2025

This product complies with the essential requirements and relevant provisions of the following European Directives:

EMC

- EN IEC 61000-6-3:2021
- EN IEC 61000-6-1:2019
- AN/NZ CISPR32
- ETSI EN 301 489-1 V2.2.3
- ETSI EN 301 489-17 V3.2.4

Radio

- EN 300 328 V2.2.2
- ETSI EN 301 893 V2.1.1
- DRAFT EN 301 893 V2.2.0 (2023/11)

Safety

- IEC 60335-1:2010 + A1 + A2
- IEC 60335-2-36:2017 (**except clause 6.2 – IPX3**)

We have excluded clause 6.2 of IEC 60335-2-36:2017, which requires an IPX3 rating. This requirement originates from the standard being intended for equipment used in commercial kitchens, where appliances can be exposed to water.

The roaster is not designed for use in a commercial kitchen, and we have therefore assessed that IPX3 is not applicable.

The full EU Declaration of Conformity is available upon request from support@roestcoffee.com.

FCC Compliance

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions:

- This device may not cause harmful interference.
- This device must accept any interference received, including interference that causes undesired operation.



Caution! Any changes or modifications to the equipment not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help

In order to comply with FCC RF Exposure requirements, this device must be installed to provide at least 20 cm separation from the human body at all times.

For products available in the USA/Canada market, only channels 1 to 11 are available for 2.4GHz WLAN. This device and its antenna(s) must not be co-located or operated in conjunction with any other antenna or transmitter except in accordance with FCC's multi-transmitter procedures. This device operates in the 5.15–5.25 GHz frequency range and is restricted to indoor use only.

Installation specifications

Location

Position the roaster in a location where it is protected from the elements and from water intrusion.

The roaster must be located on a stable, level table or countertop that is able to support the full weight of the machine, coffee, and any additional equipment. The roaster rests on 4 feet, which support the entire weight of the roaster. The surface the roaster is positioned on must be able to support the full weight of the roaster on these four points.

The table or countertop should be positioned such that the working height of the roaster is between 695 and 980 mm.

The roaster must be positioned with at least 80 cm of clear space above and on all sides of the roaster to allow access for cleaning and maintenance and ensure sufficient air circulation.

Dimensions

Main machine body dimensions: 410 mm (width) x 850 mm (depth) x 816 mm (height). Please also see the installation drawings on the ROEST support portal for full technical details.

The chaff collection bin is located to the rear and hangs below the roaster, so the roaster needs to be positioned at the rear edge of the table in such a way as to allow room for the chaff collection behind the roaster.

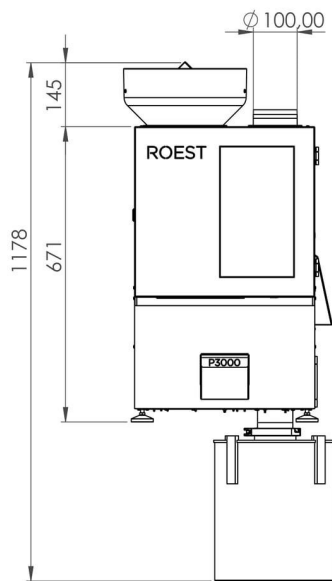
Allow an additional 80 cm space on all sides of the roaster to allow access for cleaning and maintenance and ensure sufficient air circulation.

Empty machine weight: 80 kg

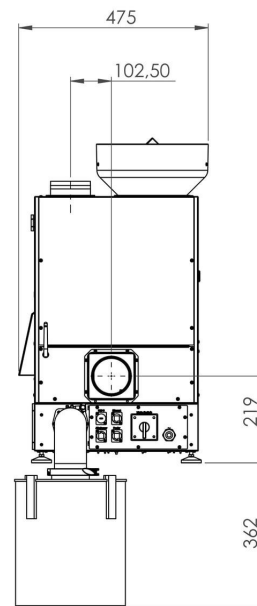
Shipping weight including pallet: up to 100kg

Shipping dimensions including pallet: approx 1000 mm x 550 mm x 1100 mm

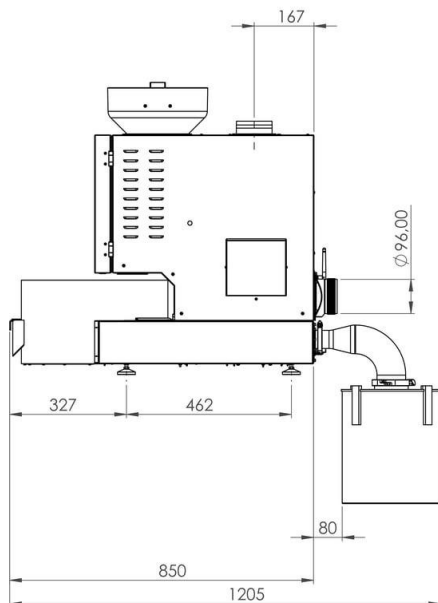
Front elevation



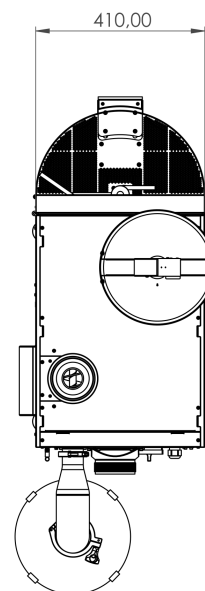
Rear elevation



Side elevation



Plan



Electrical



Warning! This appliance must be earthed. Ensure the electrical supply is properly grounded.

Available configurations are as follows:

- **3P-400:** 5-pin (3P+N+E) three-phase: 400 V, 10.24 kW, 50–60 Hz.
- **3P-230:** 4-pin (3P+E) three-phase: 230 V, 10.24 kW, 50–60 Hz.
- **3P-208:** 4-pin (3P+E) three-phase: 208 V, 9.9 kW, 50–60 Hz. Maximum branch circuit Overcurrent Protective Device (OCPD) rating: 30A.
- **1P-230:** Single phase: 230V, 7.1 kW, 50–60 Hz.

The desired configuration must be specified at the time of purchase.

Supplied plugs and cords

N.B. All versions of P3000 shipped to the US are supplied with the cord only and no plug. A qualified electrician must select and install a suitable plug and ensure the electrical installation of the machine is compliant with all local regulations

3P-400: supplied with a 1.5 m power cord (H07RN-F 5G 2.5mm²) and a standard CEE-form plug (16A, 5-pole, 6h).

3P-230: supplied with a 1.5 m power cord (H07RN-F 4G 4mm²) and a standard CEE-form plug (32A, 4-pole, 9h).

3P-208: supplied with a 1.5m power cord (SOOW 8/4) but **no plug**. A qualified electrician must select and install a suitable plug, and ensure the electrical installation of the machine is compliant with all local regulations. Use a UL 498 listed grounding type plug rated for 208 volts, 30 amperes, 3 phase, 3 wire (we suggest NEMA L15-30P).

1P-230: supplied with a 1.5 m power cord (H07RN-F 3G 4mm²) and a standard CEE-form plug (32A, 3-pole, 6h).

Connecting the roaster

If the correct socket type is already installed and connected to a suitable breaker, then you can simply plug the roaster in. Otherwise, a qualified electrician must install the socket and an appropriate breaker.

Alternatively, the roaster can be connected via a rotary isolator switch connected to an appropriate breaker. This installation must be carried out by a qualified electrician.

Using a phase converter

Where a three-phase supply is not available, it may be possible to connect the three-phase versions of the machine via a phase converter. We have not tested any particular models or types in-house and so cannot guarantee that the roaster will work correctly with all phase converter setups. If you are installing a phase converter, please keep the following in mind:

- The phase converter must be able to provide the full rated power of the machine on a **sustained** basis. Many phase converters (for example, those used to power three-phase motors) are designed to provide their maximum rated power for only a short time.
- The phase that powers the bean cooler fan must be connected to the **supply legs only**. The other phases can be connected to the manufactured leg. Please contact support for help identifying which cables correspond to the bean cooler fan before connecting the machine to the phase converter.
- We still recommend installing a plug and socket between the phase converter and the machine if possible, to allow easy disconnection for maintenance and moving the machine.

Ventilation

The P3000 must be connected to external ventilation, and used in a well-ventilated area. Ducting must be accessible for sweeping/cleaning.

The P3000 has two 100mm outlets, one for the bean cooler and one for the drum exhaust. For optimum performance and consistency, we recommend installing separate ducting for the cooling tray and drum exhaust. If necessary, it's possible to merge the two outlets into a single line using a Y-shaped connector with a larger-diameter outlet (min: 150 mm).

We recommend keeping ducting runs as short and with as few bends as possible. Where bends are required, they should be at 45 degrees (or less) rather than 90 degrees, to minimise disruption to airflow.

Ducting should be smooth-walled - we do not recommend flexible ducting be used for permanent installations.

Longer ducting runs, or those with multiple bends, may require an external fan to maintain neutral/negative pressure in the duct.

All ducts and joints must be fully sealed; the P3000 operates at positive pressure and no leakage is permissible.

The roaster also requires a supply of clean cold air: the intake is on the right-hand side panel of the machine.

Additional specifications:

- Drum exhaust outer diameter 100 mm (to accommodate 100 mm inner diameter duct).
- Cooling tray exhaust outer diameter 100mm (including silicone gasket).
- Built-in cyclone to separate chaff from drum exhaust.
- Dual mesh filter to separate chaff from cooling tray exhaust.
- Max airflow from drum exhaust in normal use 130 m³/h (77 CFM).
- Max airflow from cooling tray in normal use 380 m³/h (224 CFM).
- Drum exhaust ducting min. rating 260 °C.
- Bean cooler ducting min. rating 150 °C.
- All ventilation must be connected with positive pressure ducting, double-walled recommended.
- All ventilation connections must be fully sealed but easily removable for cleaning.
- All ventilation connections must be self-supporting, to ensure the roaster can easily be disconnected and moved for cleaning and maintenance.
- Minimum diameter of all ducting: 100 mm (150 mm if 2 lines are merged).
- We do not recommend using flexible ducting for permanent installations.
- Ducting must keep out rain.
- All duct terminations should be designed to minimise resistance to airflow and be accessible for cleaning. We recommend simple rain caps on vertical terminations and wide-mesh bird screens on horizontal terminations. Avoid baffles and fins to minimise resistance to airflow and avoid excessive build-up.

Noise

One of our design goals for the P3000 was to reduce noise wherever possible. Actual noise levels will vary depending on installation and roasting conditions. For example, double-walled insulated ducting can significantly reduce fan noise.

During roasting, the main noise sources are bean movement inside the drum and the fans. These are reflected in the mean sound level measurement below. The peak sound pressure level occurs briefly during drop and is primarily caused by the beans falling into the cooling tray.

The following measurements were taken at the operator position, under normal operating conditions:

- **Mean A-weighted SPL:** 68.7 dB(A)
- **C-weighted peak SPL:** 80.6 dB(C)

Connectivity

To use all the machine's features, it must be connected to the internet. The connection can be made via Wi-Fi or the ethernet port at the rear of the machine. The Wi-Fi connection can be configured directly from the roaster's touchscreen. For detailed instructions, please see the guides at support.roestcoffee.com.

A stable internet connection is required for datalogging, inventory management, and to modify and download roast profiles. The roaster can be operated without an internet connection using pre-loaded profiles or by roasting with manual control.

- Wi-Fi dual-band 802.11ac (2.4GHz / 5GHz)
- Gigabit ethernet
- USB-C (for debugging)

Capacity

Batch size: 1–3 kg

Batch time: 6+ minutes

Maximum output: 25+ kg/hr

Setting up P3000

Before you start: check the contents of the box

After receiving your ROEST, please inspect the packaging for any damage. If you are in doubt, please document the damage and [contact support](#) before installing your roaster.

These are the items you will find in the package upon arrival:

Roaster components

P3000

Bean hopper (depending on your shipping configuration, this may be already installed or kept separate)

Chaff collector elbow

Chaff collection bin and lid

Chaff collector gasket

2 x Tri-clamp connectors

Additional tools and parts

User manual (the printed form of this document)

2 x air inlet filters

5 mm T-shaped hex key

2.5 mm, 3mm, 4mm, 5mm hex keys

8 mm spanner

Probe installation tool (open-sided socket wrench)

Spare fuse

Spare drive belt

Wi-Fi antenna (depending on your shipping configuration, this may be already installed at the rear of the roaster or kept separate)

Note: We roast test batches of coffee on all machines before shipment, to ensure every machine is perfectly calibrated. We make every effort to clean all residues before shipping but on occasion some chaff or stray beans may escape our notice. Please [contact support](#) if you have any concerns.

Installing the roaster

For detailed guidance on requirements for installing the roaster, please see the [installation and technical specifications](#) on the ROEST website.

Position the roaster on a hard, level surface, with at least 80 cm of space around all sides of the machine to allow access for cleaning and maintenance.

Ensure the roaster is level using a spirit level. If necessary, you can make small adjustments to the length of the feet by unscrewing the lock nuts, rotating the foot to adjust the length, and then re-tightening the nuts.

When moving the roaster:

- **Use caution when handling with a forklift or similar equipment.** The chaff auger mounting screws protrude from the lower panel of the roaster . Do not place any weight on these screws.
- Support the roaster by the base. Do not lift by the cooling tray or any other detachable parts.
- The roaster weighs 80 kg. As such, to move it manually, it should be lifted by four or more people, located on opposite sides of the machine, holding it by the frame at the base. Wear appropriate PPE including safety shoes.
- Alternatively, the machine may be lifted using a block and tackle, inserting the straps under the base, between the feet of the roaster.

With the roaster in place, install the chaff bin:

1. Use the tri-clamp to connect the chaff bin to the elbow attachment, placing the gasket in between the two parts.
2. Connect the elbow attachment to the chaff extruder, using the clamp installed there. Ensure the chaff auger back plate remains in place when attaching the clamp.

Attach the Wi-Fi antenna at the rear of the roaster, if it isn't already installed.

Check that the exhaust inspection hatch is closed:

1. Open the front door of the roaster
2. The exhaust inspection hatch is positioned to the right of the hopper, and secured by a bracket. The bracket is locked in place with a wing nut. Ensure that the bracket is correctly placed.

Connect the roaster to ventilation. We recommend that the drum exhaust at the top of the machine and the cooling tray exhaust at the rear of the machine be connected to separate ducts. For more details on ventilation requirements please see the installation and technical specifications.

Connect the roaster to the power supply. The roaster can be simply plugged in to a socket of the appropriate specifications, if installed. Alternatively, the machine can be connected directly to a rotary isolator. This should be carried out by a qualified electrician.

Configure settings

Once installation is complete, turn on the roaster using the rotary switch at the rear – set it to 'I' for on, 'O' for off. On first power-up, the machine may take a few minutes to boot.

When the machine is ready, you will see a pop-up on the front screen asking if you want to enable the heating elements. Choose '**Keep heaters disabled**' to continue setting up the machine.

Connect to Wi-Fi

- On the touchscreen, tap on the Wi-Fi symbol  in the top menu bar.
- Select the network you wish to connect to from the list.
- Enter the password using the on-screen keyboard.
- Take care to enter the password correctly: Wi-Fi passwords are case-sensitive.
- Alternatively, connect the roaster directly to your router with an ethernet cable (not included).

Enable first crack detection

You can enable and disable first crack detection from the settings menu.

- On the touchscreen, tap on the gear icon  in the top menu bar to enter the settings menu.
- Tap on 'Roast'
- Next to 'Trigger', choose the desired method to mark first crack:

Crack Count

The roaster will mark first crack based on the number of cracking sounds it detects. 'Trigger Count' sets the number of cracks the roaster should detect before marking first crack.

'Threshold' sets the minimum temperature the beans should reach before the roaster starts to count cracks.

Bean Temperature

The roaster will mark first crack when the bean temperature reading reaches the target you set.

Manual

The roaster will not mark first crack automatically. You can mark first crack manually from the home screen during roasting by tapping on the 'Next Event' button.

To save your settings and exit the menu, tap the X symbol  at the top right of the screen.

Configure the display

You can choose whether to use Celsius or Fahrenheit on the display.

- Tap on the gear icon  in the top menu bar to enter the settings menu.
- Tap on 'Display'.
- Select which units the machine should use.

You can also adjust the screen's brightness and colour settings directly:

- Open the machine front door: use a large flat-bladed screwdriver to turn the latch, then pull the door open towards you.
- There are two controls at the top of the screen that are accessible from behind the door: a rocker switch, and a button.
- To change the screen settings, press down on the rocker switch to enter the menu.
- Move the rocker switch in either direction to scroll through the screen's menu options. Press on the rocker switch to confirm the current selection.
- Press on the button to cancel the current selection and return to the previous menu.

Check for updates

- Tap on the power icon  in the top menu bar to enter the shutdown menu.
- If a firmware update is available, the machine will notify you here. Tap on 'Update firmware' to download and install the update. The machine will install the firmware and reboot automatically.
- If no update is available, tap 'Cancel' to return to the home screen.

Enable the heating elements

- Tap on the gear icon  in the top menu bar to enter the settings menu.
- On the lower left-hand side of the menu, tap on the toggle switch  next to 'Heater enabled' or 'Heater disabled' to enable or disable the heaters.
- Once the machine warms up, you are ready to start roasting.

Test the roaster

Once the machine has warmed up (with the drum temperature above 150°C), run an empty batch to make sure everything is working correctly.

- Before you start, set up your ROEST Connect account and navigate to the 'Live' view on your computer.
- Tap '**Start**' in the top-right corner of the screen on the roaster. This will start a dummy roast (with no beans in the machine).
- Check that you can see the roasting data in the live view.
- Let the roast run for a few minutes. Check that no hot air is leaking from around the exhaust connections or anywhere on the roaster, that there are no unexpected noises, and that all the sensor data looks correct.
- Note: while roasting without beans, the exhaust temperature can get hotter than usual. If the exhaust gets too hot, the machine will disable the heating elements temporarily as a precaution. This is normal and will not affect the functionality while roasting coffee.
- Tap '**End Roast**' when you are ready to stop the test.

'Seasoning' roasts

The P3000 drum is made of stainless steel and does not need seasoning. However, we recommend roasting a few batches of test coffee to ensure everything is working correctly before you start full production. Follow the ['Roasting from start to finish' guide](#) to roast your first batches of coffee.

Shut down the machine

Follow these steps to shut down the machine safely after use.

- Tap on the power icon  in the top menu bar to enter the shutdown menu. The machine will begin the cooldown process automatically.
- When the drum temperature reaches 50 °C, the 'Shut down' button will activate. Tap it to shut down the machine.
- When the machine has finished shutting down, a notification will appear that the machine can now be switched off manually. Turn off the machine with the rotary switch at the rear.
- In an emergency, the power to the machine can be disconnected immediately at any time by turning it off with the rotary switch.

Emergency procedures

These procedures may be substantially different to roasting machines that you have previous experience of. Make sure you are familiar with these procedures before heating the machine up for the first time.

How to retry dropping beans

The P3000 automatically opens the drop door at the end of the roast to discharge the beans. If the machine fails to discharge any beans, you can restart the drop procedure to release the beans:

- Tap on the gear icon  in the top menu bar to enter the settings menu
- Tap on 'Troubleshooting'
- Tap 'Retry emptying roasting chamber' and the drop procedure will restart

How to manually open the drop door

The drop door is controlled automatically, but it can be opened manually in an emergency. Try opening and closing the drop door while the roaster is switched off, to familiarise yourself with the procedure.

To open the drop door:

- Open the front door of the roaster. Use a large flat head screwdriver or similar to release the latch on the left, and pull the door towards you.
- Pull off the rubber drop door cover
- Insert a 4 mm hex key into the manual open slot
- Pull down firmly on the hex key to open the drop door

After manually opening the door, you will also need to manually close it again. Reverse the process, ensuring that the drop door is fully closed before you restart the roaster.

How to manually turn the drum

If the drum jams, or the roaster loses power, you may need to turn the drum manually to release the beans.

Note: While the roaster is switched on, the motor that turns the drum may also hold the drum in position or continue to attempt to move the drum. To turn the drum manually, you must

first disable the motor by either pressing the Panic Button (see below) or by turning off the power to the machine.

 **Warning!** If the roaster is switched on, the drum may start turning again without warning. Use caution and keep fingers clear of moving parts. Switch off the roaster before attempting to manually empty the drum.

To turn the drum manually:

- Switch off the power or press the panic button to disable the motor
- Open the front door of the roaster. Use a large flat head screwdriver or similar to release the latch on the left, and pull the door towards you.
- Insert the 5 mm T-shaped hex key through the hole in the right-hand side panel.
- Insert the hex key into the slot in the main drum pulley
- Grasp the hex key firmly and turn the drum.

During roasting, the drum turns so that the lower paddles move the beans away from you, towards the air inlet. To release beans from the drum, you should turn the drum the opposite direction, pushing the beans towards you.

The Panic Button

The panic button can be used to terminate the roast in an emergency situation. Make sure to familiarise yourself with the location of the button and what it does before using the roaster. We recommend trying the button out, without beans in the roaster, so that you can be familiar with the procedure.

The panic button is located on the underside of the front door, just below the screen, on the right-hand side of the machine. When you press the button firmly:

- The cooling fan will immediately turn off.
- The heater fan will drop to a minimal idle setting.
- The roaster will attempt to drop the current batch and leave the front door open.
- After attempting to drop the batch, the machine will release the hold on all motors so that you can turn the drum and open / close the drop door manually as needed.

This procedure aims to remove combustible material (beans/chaff) from the hot chamber, eliminate airflow into the cooling duct, and minimise airflow to potential flammable material.

The heater fans don't completely turn off to avoid the risk of back pressure blowing combustible material back into the hot heating elements. If you determine that it is safe to turn off the heater fans as well (you're sure there is no back pressure or the heating elements are cool), turn off the roaster manually via the switch at the back.

After pressing the panic button, you will be unable to roast or carry out any other actions on the machine. Once the emergency is resolved, reset the machine by turning it off via the switch at the back, and then turning on again.

Roasting from start to finish

Congratulations on installing the P3000, the most advanced small-batch roaster on the market. The P3000 has a lot of features and capabilities to explore, but roasting your first batch can be simple — just follow the steps below!

Before you start

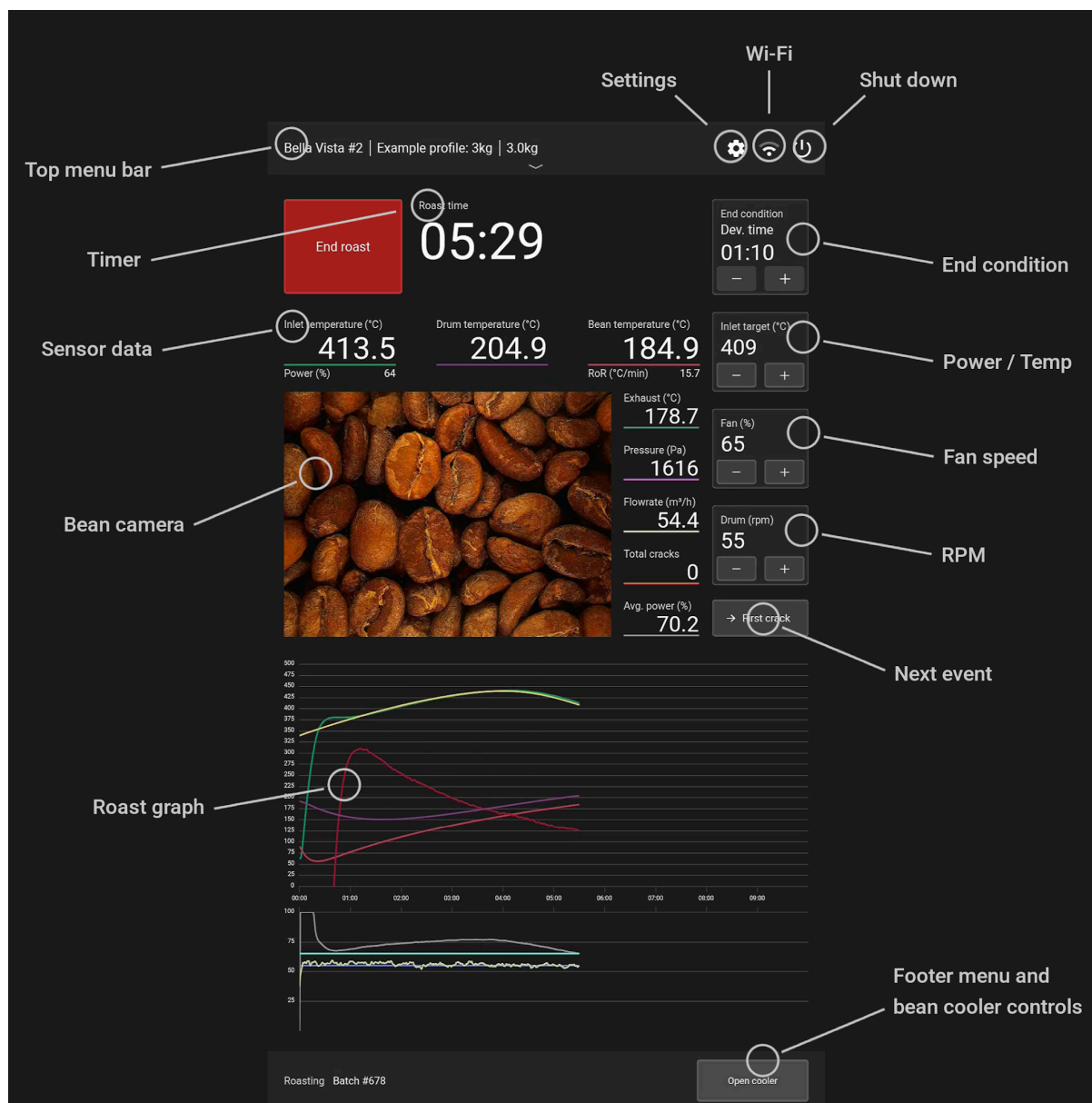
Check that you have fulfilled the installation requirements and that setup is complete:

- Exhaust and cooling tray ventilation installed
- Chaff collection bin installed
- Power supply connected
- Wi-Fi or ethernet connected
- You have familiarized yourself with the emergency procedures.

Turn on the machine and wait for the main interface to load. A pop-up will appear, asking if you want to enable the heaters. Tap 'enable heaters' to begin warming up the machine.

Home screen

You can now see the home screen on the touchscreen.



Top menu bar: Displays the currently selected inventory, roast profile, and batch size.

Settings: Tap to enter the settings menu.

Wi-Fi: Tap to connect to a Wi-Fi network or view the network status.

Shut down: Tap to enter the shutdown menu.

End condition: Displays the current trigger for ending the roast. By default this is determined by the profile, but you can override the settings at any time by tapping here to change the end condition type or value.

Timer: During the roast this displays the current roast time. After roasting, it shows the time elapsed since the previous batch.

Bean camera: A live view inside the drum for monitoring roast progress. Tap and hold to freeze / unfreeze the current image.

Power / Temperature, Fan speed, RPM: By default these parameters are determined by the profile, but you can override the settings during roasting by tapping here to change the current setting. For more information please see our guide to manual roasting.

Sensor data: Displays the most important sensor data in real time.

Next event: Indicates which stage of the roast is coming next. Tap on this to mark the next stage of the roast manually (e.g. tap on 'Yellowing' to mark yellowing if the machine does not mark it automatically).

Roast graph: Displays the roast curves from the current or most recent roast batch.

Footer menu: Includes additional information about roasting including the current batch number, and bean cooler controls.

Starting a roast

Tap on the top menu bar to choose which inventory, batch size, and roast profile to use. For more information on this, see our guide to the roasting wizard.

Weigh out the correct amount of green coffee for the selected profile and pour it into the hopper.

Tap 'Start' to begin the roast. The machine will automatically load beans from the hopper into the machine and begin the roasting process.

The P3000 will now roast the beans automatically, according to the instructions in the roast profile.

During roasting

The current view from the bean camera, sensor data, and roast curve are all displayed on-screen in real time.

By default, the machine will mark the stages of the roast (e.g. Yellowing and First Crack) automatically, but you can advance to the next stage at any time by tapping the 'Next event' button on the touchscreen.

By default, the power, fan speed and RPM are controlled automatically, but you can take over and control these settings manually at any time. For more details on this, please see our guide to manual roasting on the P3000.

You can end the roast at any time by tapping 'End Roast' at the top right-hand corner of the screen.

After roasting

When the roast ends, either because it reached the end condition specified by the profile or because it was ended manually, the beans will drop into the cooling tray. The cooling tray fan and stirring arms begin automatically towards the end of the roast time. Allow the beans to cool for at least 3 minutes before attempting to remove them from the cooling tray.

When the beans are cool, position a bucket or bag underneath the cooling tray exit chute to collect the roasted beans. Tap on 'Empty cooler' on the bottom to open the cooling tray door and discharge the beans.

When you are finished roasting, tap on the power icon to begin the roaster cooldown process. Once the drum temperature reaches 50°C, the option to shut down the machine will appear. Tap 'Shut down' and wait for the shutdown process to finish before switching the machine off, using the switch at the back.

Cleaning and Maintenance

Regular maintenance is required for safe operation of the appliance. More detailed guides for individual cleaning operations are available via support.roestcoffee.com.

 **Warning!** Allow the machine to cool to room temperature and disconnect from power before carrying out any cleaning or maintenance.

For all cleaning and maintenance tasks, you should adjust the frequency according to how you roast. If you roast larger volumes, or roast darker, you will need to clean more frequently. Inspect ducting regularly to determine how often cleaning is required.

 **Warning!** Improper or insufficient cleaning or maintenance can cause fire or damage to equipment.

Daily

The roaster should be cleaned at the end of each roasting day, as follows:

- The chaff bin must be emptied after every 30 kg of coffee roasted (10 batches), and at the end of each roasting day.
- Clean the chaff outlet, elbow, and chaff bin with a brush and vacuum.
- Open the cooling tray and clean out the cooling tray, the space underneath, and the two chaff filters with a brush and vacuum.
- Clean the mesh covering the intake fan on the right-hand side of the machine.
- Wipe any dust out from inside the hopper with a dry cloth

Frequent (Weekly)

- Disassemble the chaff outlet and clean the chaff auger, chaff outlet, and chaff bin with a brush and vacuum.
- With the machine cool, open the exhaust inspection hatch and clean the exhaust with a brush and vacuum

Deep clean (Monthly or longer)

- Clean all ducting as needed
- Remove exhaust duct and inspect/clean cyclone from above
- Deep clean drum exhaust with flexible brush
- Clean chaff auger with espresso machine cleaner or similar degreaser as needed
- Brush off and clean heater fan air filters (behind back panel) or replace as needed
- Deep clean cooling tray by removing bottom plate to access underside and clean thoroughly with a stiff brush
- Disassemble and clean camera window as needed