

THE BASICS

STEP 4

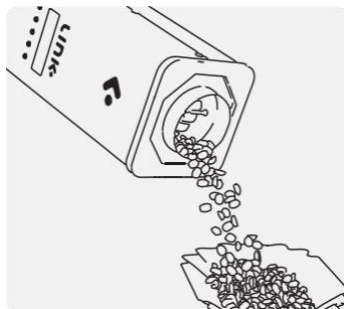
Put the chaff collector back on, select the profile that the App has chosen for you and click the start (▶) button to begin roasting.

Ensure chaff collector lid is in place as shown in the diagram.



STEP 5

When the roaster has stopped, take off the chaff collector. Pick up the whole roaster with both hands. Tip the roasted beans into a bowl, jar or bag.



AGING THE COFFEE

Coffee changes flavour very rapidly during the first week after roasting, and the most rapid changes take place in the first few days. Waiting before using the coffee is known as 'Aging' the coffee.

The purpose of resting is to let the coffee degas allow clarity of qualities to be improved.

The Link core Profiles are designed to allow quick assessment if you're in a rush. You can cup or brew immediately post-roast with the certainty of a fair assessment.

Note that the Core profiles are designed to show their best 24-72hours post roast for cupping and after 2 to 5 days resting if you intend to showcase them as a filter brew.

CLEANING

Brush off any loose chaff. Wipe the outside of the roaster with a damp non-abrasive cloth. There will be a build-up of coffee oils in the roast chamber over time. We recommend that you do not clean the roast chamber, but a dry cloth can be used if desired.



IMPORTANT: You need to be particularly careful not to touch the sensitive tip of the temperature probe that sticks into the roast chamber part way down. Do not clean the tip of the probe.

For regular cleaning of the inside of the inner glass of the chaff collector, use a paper towel. For a deep clean, disassemble the chaff collector and soak the glass in a solution of a suitable cleaner such as Puly™ Caff detergent, Cafetto™ Espresso Clean, Simple Green™ or other non-caustic, non-abrasive cleaner. Reassemble the chaff collector before use.

The Omni Profile Pack

The Omni pack is for the barista and coffee lover on the go or looking for flexibility on how to extract their roasts. Whether you want something more espresso or filter-focused this is a great user-friendly profile pack to allow you multi-purpose roasting from one inbox space. You can select a development range right at the end of the filter range and the start of espresso ranges for use over both extraction styles and can lean more towards one development % range if you are focused on just one extraction style. The choice is really yours. Additional benefits are the faster roasts mean these will usually be more expressive straight off the roast

Procedure:

1. Start with 80-100g of green coffee and follow the density protocol.
2. Open your Link app.
3. Select a new sample entry.
4. Select Omni
5. Input your density reading.
6. Select the best-fitting process category for your sample.
7. Select the power of your unit.
8. Click done to get your profile suggestion and development % range.
9. Go to the link profiling studio or Filter inbox on the unit.
10. Select Omni and the associated profile number suggested.
11. Once selected use the + or the – buttons to set the development percentage % for the sample you are roasting.
12. You can suggest between 6%-22% but working within the recommended ranges is suggested.
13. Once you have selected the suggested development % Push the play button to select the batch size you wish to roast between 50- 100g.
14. Put in the associated weight of green beans.
15. Push play to start the roasting process.

Recommended Ranges:

Process	More Filter driven	More Espresso driven
Washed	12% - 15%	15 – 19%
Anaerobic washed	10% - 14%	15-18%
Honey	10% - 14%	15-18%
Natural	10% - 14%	14 – 17%
Anaerobic Honey	10% - 14%	14 – 17%
Anaerobic Natural	8% - 13%	12 – 16%

Expected crack window:

6:35 - 7:15min

Optimal crack window:

6:45 - 7:00min

The Filter Profile Packs

The Filter Packs A and B are designed to optimize roasting for filter extraction off your Link. The style of these profiles mimics the roasting theory used by Sam Corra for his 2017 WBrC runner-up presentation in Budapest. The primary difference in these roast approaches-compared to the Core profiles is how the body articulates in the cooler stages. These profiles are designed for rested filter coffees served 3-14 days after roast and target assessment brackets outlined in the WBrC Competition Scoresheet. The main difference between (A) and (B) is the ROR Pitch. For more Acidity clarity and brightness we suggest manipulating the (A) Filter for more body, weight and texture-driven look at utilising the (B) Filter Pack

Procedure:

1. Start with 80-100g of green coffee and follow the density protocol.
2. Open your Link app.
3. Select a new sample entry.
4. Input your density reading.
5. Select filter
6. Select the best-fitting process category for your sample.
7. Select the power of your unit.
8. Click done to get your profile suggestion and development % range.
9. Go to the link profiling studio or Filter inbox on the unit.
10. Select filter and the associated profile number suggested.
11. Once selected use the + or the – buttons to set the development percentage % for the sample you are roasting.
12. You can suggest between 6%-20% but working within the recommended ranges is suggested.
13. Once you have selected the suggested development % Push the play button to select the batch size you wish to roast between 50- 100g.
14. Put in the associated weight of green beans.
15. Push play to start the roasting process.

Recommended Ranges:

Process	Suggested development
Washed	10% - 12%
Anaerobic washed	9% - 11%
Honey	9% - 11%
Natural	8% - 10%
Anaerobic Honey	7% - 10%
Anaerobic Natural	6% - 10%

Expected crack window:

7:10 - 7:40min

Optimal crack window:

7:15 - 7:30min

The Espresso Profile Pack

The Espresso Pack is designed to optimise espresso roasting off your Link. The espresso profile pack has been designed from the feedback of the accepted and celebrated espresso style of the WBC. It looks to maximise flavour clarity, tactile and balance for coffees ~~roasted~~ to be extracted via an espresso concentration range of **1:1.8** to **1: 2.5**

Procedure:

1. Start with 80-100g of green coffee and follow the density protocol.
2. Open your Link app.
3. Select a new sample entry.
4. Input your density reading.
5. Select espresso
6. Select the best-fitting process category for your sample.
7. Select the power of your unit.
8. Click done to get your profile suggestion and development % range.
9. Go to the link profiling studio or espresso inbox on the unit.
10. Select espresso and the associated profile number suggested.
11. Once selected use the + or the – buttons to set the development percentage % for the sample you are roasting.
12. You can suggest between 6%-22% but working within the recommended ranges is suggested.
13. Once you have selected the suggested development % push the play button to select the batch size you wish to roast between 50-100g.
14. Put in the associated weight of green beans.
15. Push play to start the roasting process.

Recommended Ranges:

Process	Suggested development
Washed	17% - 19%
Anaerobic washed	16% - 18%
Honey	16% - 18%
Natural	15% - 17%
Anaerobic Honey	14% - 16%
Anaerobic Natural	12% - 14%

Expected crack window:

8:10 - 8:45min

Optimal crack window:

8:15 - 8:30min

ALTITUDE CALIBRATION

Altitude calibration set-up

1. Download or open a mobile app that allows you to see your current M.A.S.L (Metres Above Sea Level).
2. Once your MASL has been established open your Link app.
3. Click on the fan calibration selection to the right .
4. When the next screen opens populate your altitude in the top box.
5. Next, select the unit power you are using.
6. Push done.
7. The solution screen will tell you the Calibration point for your unit.
8. Turn on your link unit.
9. Push the far-right menu (≡) button once till you see the option “fan speed trim”.
10. Using the (+) or (−) button set the number to the suggested range.
11. Push the (▶) button to confirm and save.
12. Note this setting will hold unless the unit is reset, or the number is manually adjusted to another setting.
13. If you want to confirm the movement of your coffee or make a custom increase or decrease from the suggested range by the app, put in your desired roast volume.
14. Note that if you have the unit set up to 50g on the roast profile the green you should put in should also match.
15. The best is to have your profile volume at 100g and put 100 grams of green coffee in.
16. When you start the fan speed trim it will only activate the fan so the element will not engage to roast the coffee.
17. Place your hopper on top and ensure the movement matches the stage 1 video 1 v log video on altitude calibration.



FURTHER INFORMATION

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

(Instruction for Australia and New Zealand only)

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This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children without supervision.

(Instruction for EU countries only)

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This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge (person in need of assistance) if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervise. Keep the appliance and its cord out of reach of children less than 8 years.

(Instruction for USA, Canada, and Japan only)

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Visit the support pages at nucleuscoffeetools.com/support



WARRANTY

Thank you for purchasing our product. We hope you are satisfied with your purchase and that it meets your expectations. Please read the following warranty disclaimer carefully before using the product.

Our product comes with a limited warranty that covers defects in materials and workmanship under normal use for a period of 1 year from the date of purchase. This warranty does not cover damage caused by misuse, abuse, or normal wear and tear. It also does not cover any incidental or consequential damages, such as loss of use, or inconvenience.

To make a warranty claim, please contact your Nucleus re-seller with your proof of purchase and a description of the problem. We reserve the right to inspect the product before approving any warranty claim. If we determine that the problem is covered by the warranty, we will repair or replace the product at our discretion.

In no event shall our liability exceed the purchase price of the product.



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