

# **COFFEE ROASTER VENTILATION HOOD**

## **INSTALLATION AND OPERATING INSTRUCTIONS**

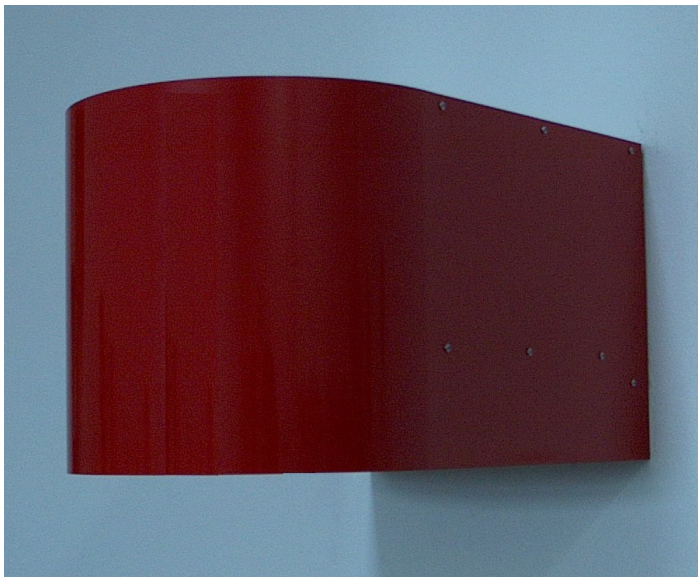


**sonofresco**  
**1365 Pacific Drive**  
**Burlington, WA 98233**  
**360-757-2800**

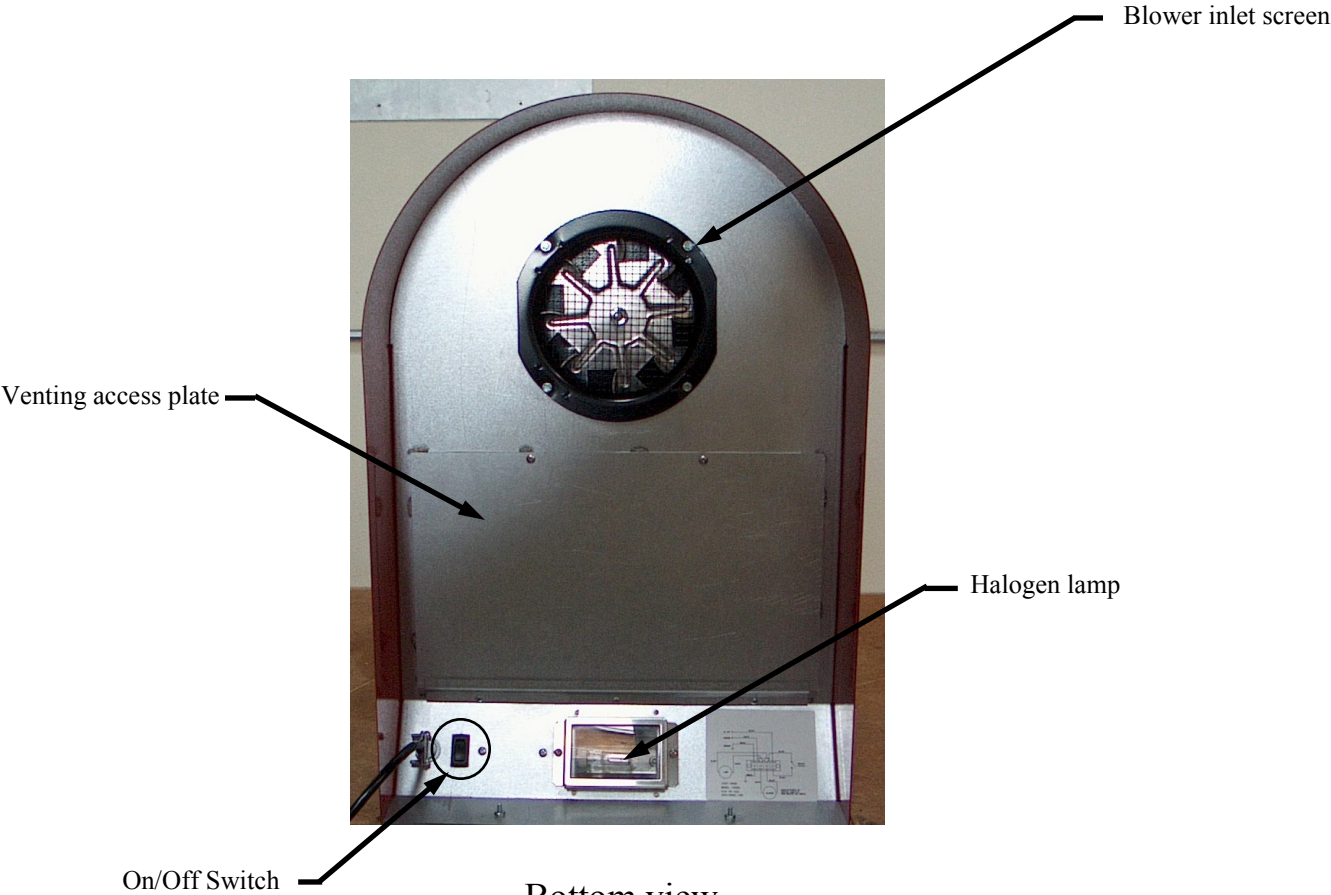
## Coffee Roaster and Vent Hood Installation



Figure 1



Wall Mounted Vent hood



Bottom view

The Ventilation Hood should be mounted immediately above the coffee roaster so that the exhaust gases from the roaster can easily enter the exhaust fan; see Figure 1. The hood can be mounted directly to the back wall or can be suspended from a ceiling using suitable wire or decorative chain; see Figure 2 for installation dimensions. Please fully read this manual before continuing with the installation and operation of the vent hood.

### Wall Mounting

The vent hood can be mounted to a stationary wall directly above the roaster. **The hood weighs approximately 45 pounds; the back plate should be attached to at least one stud to support the vent hood.** If mounting to a sheet rock wall and only a single stud is available for attachment, a suitable dry wall anchor should be used to secure the back plate to the dry wall. Screw the back plate securely to the wall so that the lower edge of the hood is approximately 2 inches above the roaster smoke box top outlet; see Figure 2.

### Suspending

Stainless steel cable or all-thread can be used to suspend the vent hood from a sturdy support structure such as ceiling rafters. Use the holes supplied in the top panel for eyelets to attach the cable or resize the holes when using all-thread.

### Electrical

An eight-foot power cord is supplied with the vent hood and should be attached to a grounded 120v/60 Hz 3 amp electrical outlet.

### Venting

The vent hood must be installed to allow exhaust emissions to be vented to the outside. The vent hood is designed to be vented either vertically with 6-inch single wall pipe or horizontally with 5-inch diameter single wall pipe and terminated with a vertical or horizontal vent cap. The pipe should be a good quality single wall galvanized steel pipe. **The vent hood should be installed according to local codes.** Seal the connection between the vent hood and vent pipe using a suitable silicone sealant. Refer to Figure 2 for installation diagram and clearances.

# Typical Roaster installation with Ventilation Hood

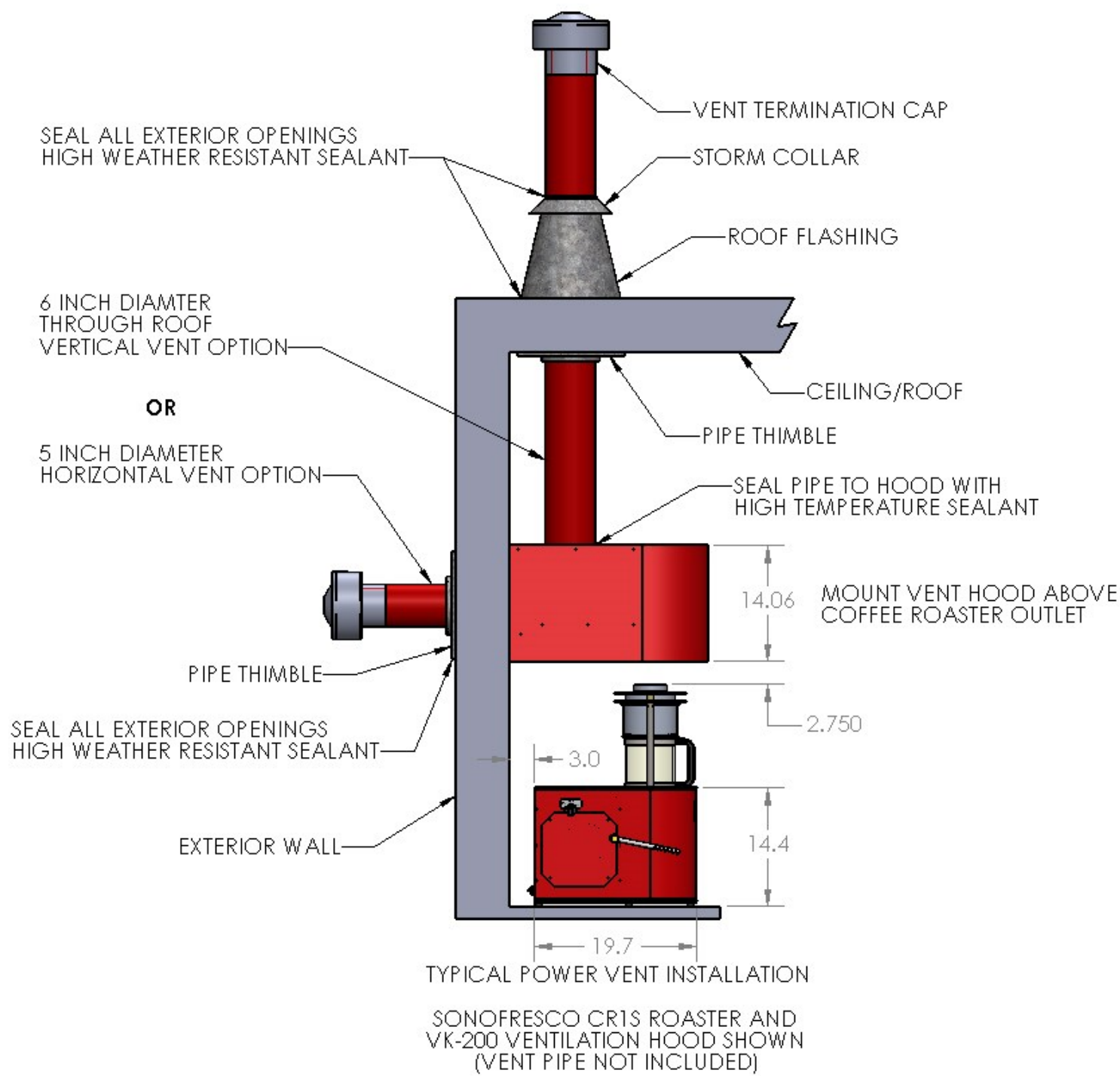


Figure 2

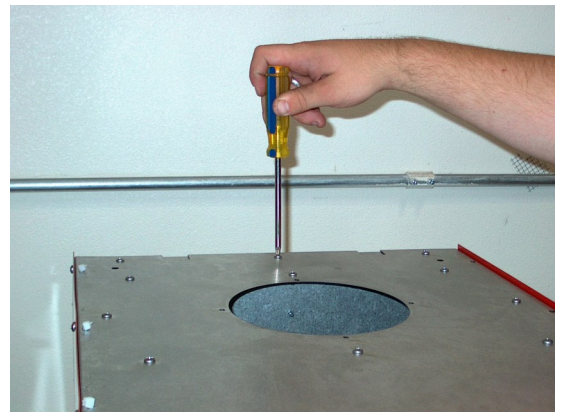
## INSTALLATION

The vent hood mounts to the back panel, which is attached to a solid support wall. Remove the vent hood back panel from the vent hood as shown in the following pictures and drill holes through the back panel for mounting to the wall. The vent hood can also be supported from the top plate using cable or all-thread; four holes in the top plate are provided for attaching cable eyelets or all-thread. **The following instructions are basic suggestions for a common installation; it is advised to practice safe construction techniques when installing the vent hood to prevent damage to person or equipment during operation.**

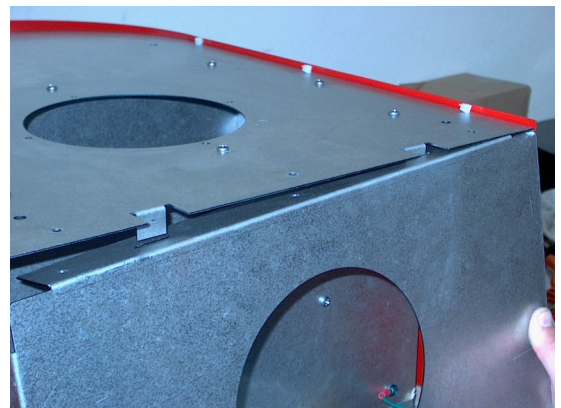
Remove the two (2) lock nuts from the back panel support studs.



Remove three (3) back panel attachment screws from the top of the vent hood.



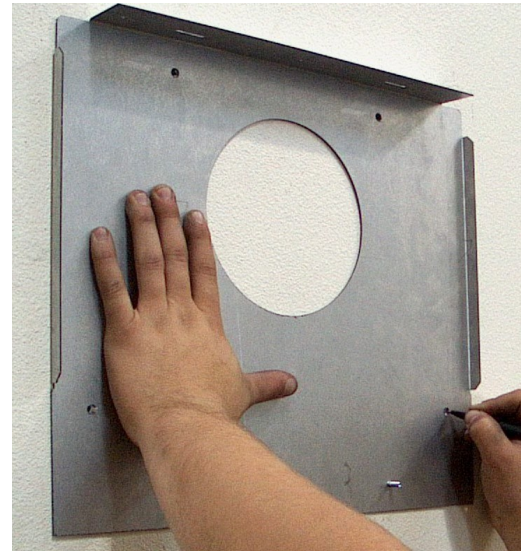
The back panel is mounted to the vent hood by hook and slot; remove the back panel from hooks.



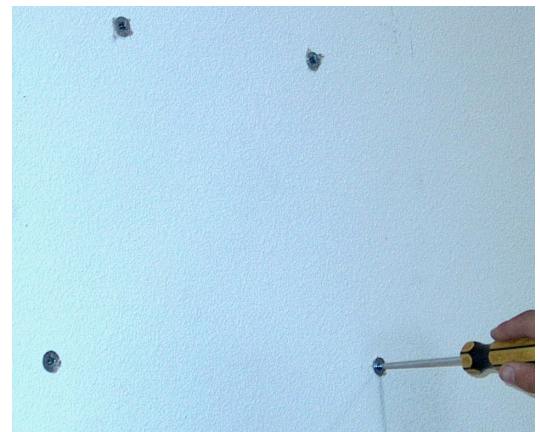


## Mounting

After drilling the appropriate mounting holes in the back plate, mark the hole location on the wall. **A minimum of four mounting screws is necessary to support the weight of the vent hood.**

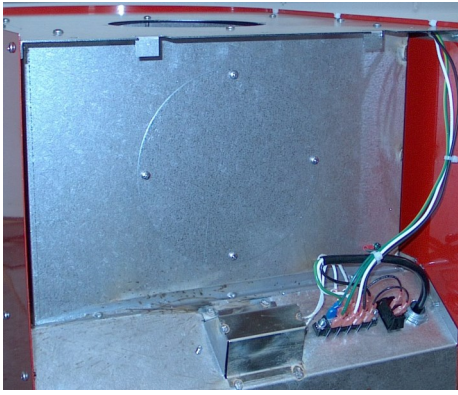


If mounting to dry wall, attach a quality dry wall anchor according to the manufacturer's instructions. Mounting to a stud is preferable if available.

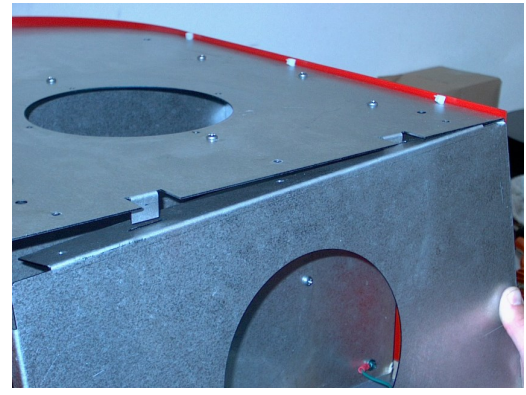


Attach the back panel to the wall using the dry wall anchors or screws to a stud and tighten securely.



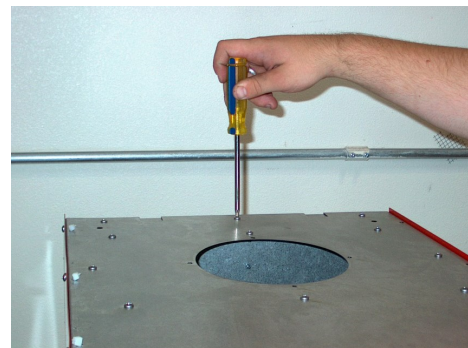


The vent hood can be reconfigured from the factory configured vertical vent; to a horizontal configuration by removing the exhaust cap and placing it over the vertical outlet. **Before installing, a quality silicone sealant should be used on the cap to prevent any leakage.**



The main support for the vent hood is provided by the mounting hooks on the top panel.

Insert the top plate hooks into the slots on the back panel. The hood will hang in place without the need for additional support.



Replace the two (2) locking nuts and three (3) top plate fasteners to secure the unit in to place. The vent hood is now ready for the venting phase of the installation.

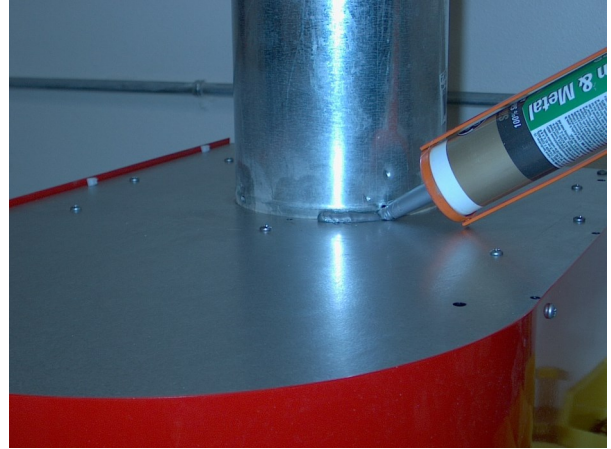
**Note: Remember to install the screws and nuts to secure unit into place.**



## VENTING

Insert vent pipe into the vent hood outlet and seal with a quality silicone sealant capable of continued operation to 450° F. Through wall penetrations are trimmed using a wall/ceiling thimble that maintains a continuous one inch clearance to combustibles around the circumference of the pipe.

Place a 1/4" bead of silicone around the entire circumference of the pipe.



Seal the joint by spreading the silicone evenly around the pipe. Spread the sealant evenly between the top plate and the vent pipe and ensure that no gaps are present.



## **Operation**

Turn the rocker switch to the ON position prior to starting the roaster. This will start the exhaust fan and turn on the light mounted underneath the hood. When the roast is completed, turn the switch to the OFF position. **Never operate the roaster without the vent hood turned on; doing so will cause improper venting of the roaster exhaust.**

## **Maintenance**

**The vent hood should be regularly maintained for the best possible performance. Always disconnect the appliance from the power source before performing any maintenance.**

- Clean the inlet screen to remove dust and oils with a wire brush at least weekly. The outside surface of the screen can be cleaned with a wire brush without removal of the screen. Removal of the screen will be required for more extensive cleaning. Follow the instructions on the following page for screen removal. Failure to clean the inlet screen will reduce the air flow potential of the vent hood. See figure 4.
- Although the impellor is designed to be self cleaning, it is recommended that the blower impellor and the interior of the blower housing be cleaned periodically to remove build-up as needed. See Figure 5.
- Build up in the venting system will reduce the air flow potential of the vent hood. Clean the vent pipe system regularly to avoid build up of dust and oils. See Figure 6
- A chimney brush can be purchased from most hardware stores for use in cleaning the vent system.

**Note:** The duration between the vent system and blower housing cleanings is dependent on the amount of coffee roasted and the roast level. Higher roast levels produce greater levels of oils that will increase the rate of build-up. Evaluation of these areas should occur monthly in order to develop a suitable maintenance schedule. Duration of cleaning should not exceed one month for the blower housing and impellor and six months for the venting system.

## Blower Maintenance

**ATTENTION: DISCONNECT ELECTRICAL POWER TO THE VENT HOOD BEFORE REMOVING THE BLOWER INLET SCREEN. FAILURE TO DO SO WILL PRESENT A SAFETY HAZARD.**

Remove the 4 screws from the blower inlet screen using a regular screw driver or 1/4" socket/nut driver. See Figure 3.



Figure 3

- Clean both sides of the blower inlet screen using a wire brush, as shown in Figure 4, to remove build up of dust and oils.
- Failure to clean the blower inlet screen will cause a loss in blower performance.



Figure 4

- Remove build-up from the blower impellor and housing at least monthly.
- Replace the blower inlet screen in reverse order. See Figure 3

**ATTENTION: DO NOT OPERATE THE VENT HOOD WITHOUT THE BLOWER INLET SCREEN IN PLACE. FAILURE TO DO SO WILL PRESENT A SAFETY HAZARD.**

Blower Impellor



Figure 5

## Venting System Access

- Remove the two (2) screws from the plenum access plate. See Figure 6

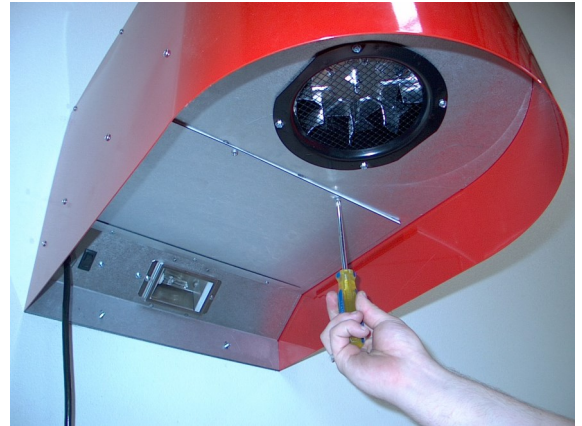


Figure 6

- The plenum access plate can now be removed and will give access to the vent pipe. The venting system can be brushed out and the debris removed from the plenum. See Figure 7.



Figure 7

- Replace the plenum access plate and secure it using the two screws previously removed. See Figure 8.

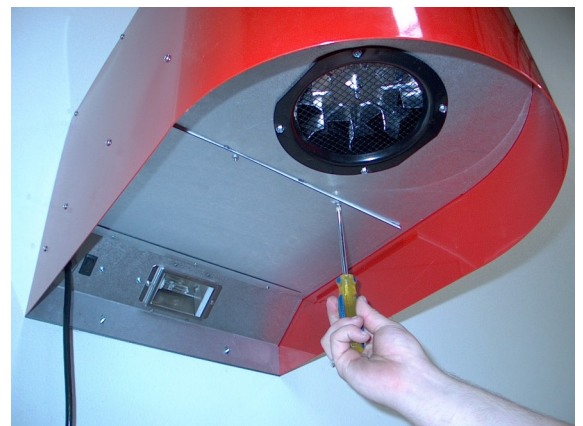


Figure 8



## Bulb Replacement

- **Caution:** Disconnect power to the vent hood before attempting bulb replacement.
- Remove two (2) screws from the lens cover and remove. See Figure 9.
- Remove the bad bulb and discard.
- **DO NOT TOUCH NEW BULB WITH FINGERS.** The oils from your fingers will damage the bulb. Use a dry cloth or paper towel to replace the bulb.
- Insert the new bulb pins into the bulb socket ensuring that the pins are fully inserted.
- Replace the lens cover in the opposite order.



Figure 9

**Caution:** The lens is made of tempered glass and must be replaced with tempered glass if broken. Please contact sonofresco for a replacement if lost or damaged.

## Troubleshooting

The vent hood is designed with few moving parts to minimize the possibility of failure. If the vent hood is not operating correctly, check that the installation is correct and use the following table to troubleshoot the problem. If a solution is not found, contact sonofresco (360)757-2800 for additional assistance.

<ul style="list-style-type: none"><li>• Vent hood will not operate when turned on.</li></ul>	<ul style="list-style-type: none"><li>• Check that unit is plugged into a 120 VAC 2.0 amp circuit.</li></ul>
<ul style="list-style-type: none"><li>• Vent hood will not vent properly.</li></ul>	<ul style="list-style-type: none"><li>• Check that power is on.</li><li>• Check that the inlet screen is clean.</li><li>• Check venting system for obstructions and clean accordingly.</li></ul>



## Warranty

Coffee Kinetics, LLC guarantees to the original purchaser that the Sonofresco product is free from defects in material and workmanship for a period of 1 year (12 months) from the date of purchase.

In the event of any defects in material or workmanship, Coffee Kinetics, LLC's sole liability shall be to repair or replace the defective product or components, at its sole discretion.

- If the product is determined to be defective, Sonofresco will repair or replace the product free of charge.
- This warranty does not cover replacement of the glass roasting chamber, the chaff screen, or gaskets worn or damaged during the normal course of use.
- This warranty does not cover problems resulting from poor installation or operator abuse. Roasting anything other than green coffee beans in the appliance will void the warranty.
- Repair or replacement as provided under this warranty is the exclusive remedy of the purchaser. Sonofresco shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on this product.
- Advanced return authorization is required from our Customer Service Department (866-271-7666). If return is required, please contact Customer Service for a Return Authorization Number. Products received without return authorization will not be accepted.
- This warranty does not apply to any product that has been altered, misused, neglected, or which has been used other than the purpose stated in the furnished owners manual.

Please contact Coffee Kinetics Customer Service Department with any questions:

1365 Pacific Drive  
Burlington, WA 98233-3128  
866-271-7666  
office@sonofresco.com

# Return Policy

There are a few important things to keep in mind when returning a product you purchased from the Coffee Kinetics, LLC:

- You have 30 calendar days to return an item from the date you received it.
  - Only items that have been purchased directly from Coffee Kinetics, LLC, can be returned to Coffee Kinetics, LLC. Products purchased through an authorized distributor must be returned to the same distributor in accordance with their respective returns and refunds policy.
  - Please ensure that the item you are returning is repackaged using the Sonofresco approved packaging with all the cords, adapters, and documentation that were included when you received it.
- There are some items, however, that are ineligible for return, including:

- Custom products, including color
- Green Coffee
- Coffee Packaging

Once we receive your item, a refund is initiated immediately after inspection\* of returned item. The way your refund is processed depends on your original payment method:

§ If you paid by credit or debit card, refunds will be sent to the card-issuing bank within five business days of receipt and inspection\* of the returned item. Please contact the card-issuing bank with questions about when the credit will be posted to your account.

§ If you paid by check or money order, refunds will be issued by check and sent via USPS to the ship to address on the original invoice within five business days of receipt and inspection\* of the returned item.

§ If you paid by wire transfer, refunds will be issued by check and sent via USPS to the ship to address on the original invoice within five business days of receipt and inspection \* of the returned item.

\* Incoming inspection process could take up to 5 days

## How To Return an Item

Your item must be in its original unused condition to be returned, unless there is a manufacturer defect. You must return the item **within 30 days of** your purchase.

1. Please email [office@sonofresco.com](mailto:office@sonofresco.com) to request a refund and we will assign you a RMA #\*.
2. Ship your returned item to:  
Coffee Kinetics  
Department RMA #  
1365 Pacific Drive  
Burlington, WA 98233

3. Merchandise that has been worn, used, or altered will not be accepted for return or exchange.

\*Items will not be received without a RMA # (Returned Material Authorization Number).

## Restocking Fee

All items are subject to a 15% restocking fee, this will be deducted from your refund. We also do not refund the original shipping and handling costs, import duties taxes that you paid on the order. Customers returning products are responsible for return shipping costs, import duties, and taxes.

## **Specifications:**

### **Electrical:**

120 volts, 1.0 amps

### **Ventilation:**

Flow rate: 180 cfm @ 0.2 inches water column.

Vent Pipe: 6" diameter single wall galvanized steel for top vent connection (vertical vent)

5" diameter single wall galvanized steel for rear connection ( horizontal vent)

Max Pipe length (5 or 6 in.) = 25 ft horizontal  
= 40 ft vertical

Max number 90° bends = 3

- A wall or ceiling thimble to provide 1 inch clearance between vent pipe and wall/ ceiling penetration.
- Terminate with a rain cap.

6" diameter single wall galvanized steel powder coated red, to match the roaster, is available on request.