

Sandbox Smart R1 Roaster APP Instruction manual V2.0



USER MANUAL



PAIRING DEVICE

OFFICIAL PROFILE

MINE

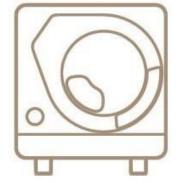
HISTORY



Pairing Device

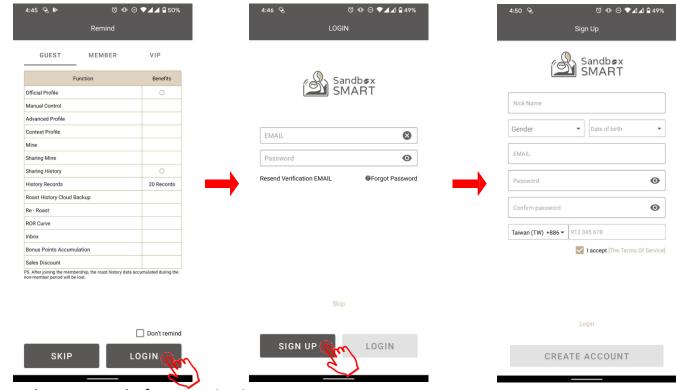
Account Setting

Pairing Device



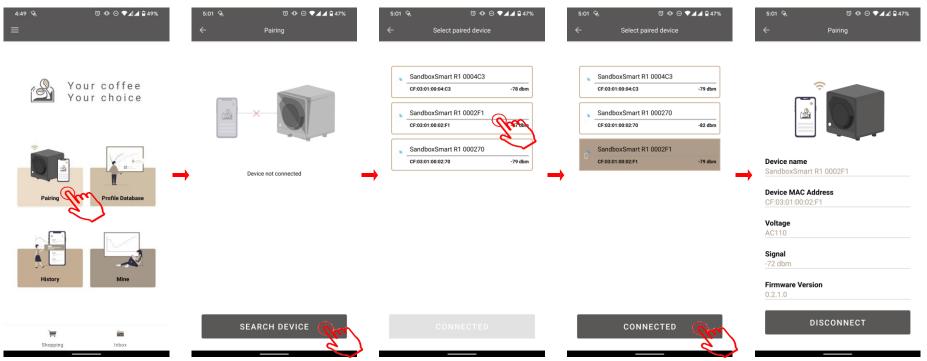
X Smart Roast Smart Coffee X

ACCOUNT SETTING



- Please set up a member account before you sign in to APP.
- Click "Skip" to start roasting, note that non member can only use official profiles.

PAIRING DEVICE



- Please make sure Bluetooth connection on your mobile phone is on.
- · Click [Paring] and choose the device you want to connect.

OFFICIAL

OFFICIAL PROFILE

PREHEAT

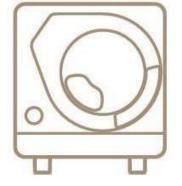
INPUT GREEN BEANS

ROASTING PROCESS

MANUAL ADJUSTMENT

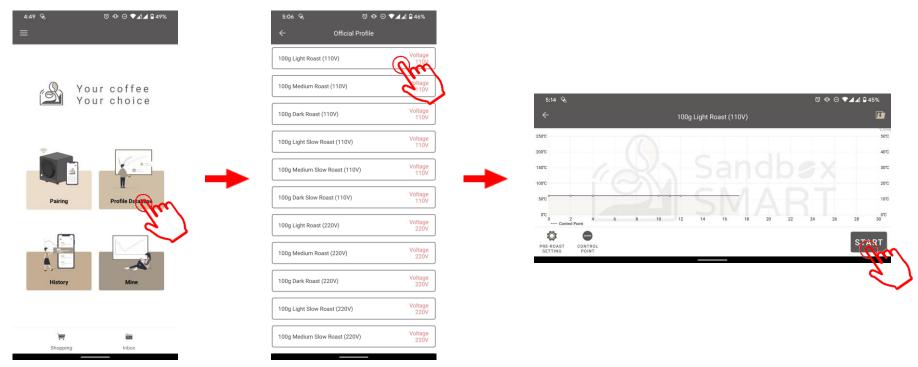
1st CRACK/2ND CRACK

END ROASTING



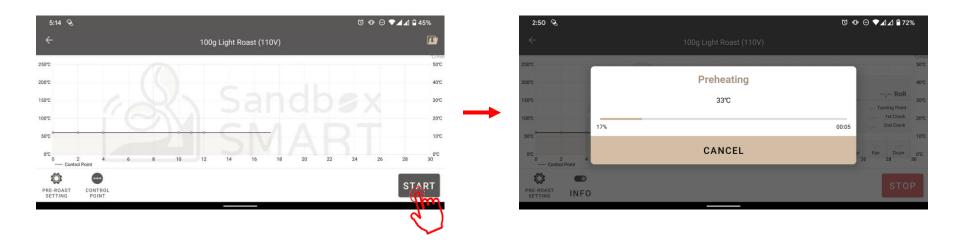
X Smart Roast Smart Coffee X

OFFICIAL PROFILE



- · Click "Official" to start roasting with the profiles recommended by Sandbox Smart.
- · Select light, medium, or dark roast profiles to enter the roasting screen.
- Each roast level has a standard profile (9-12 mins) and a slow profile (15 mins up) to choose from.

PREHEAT



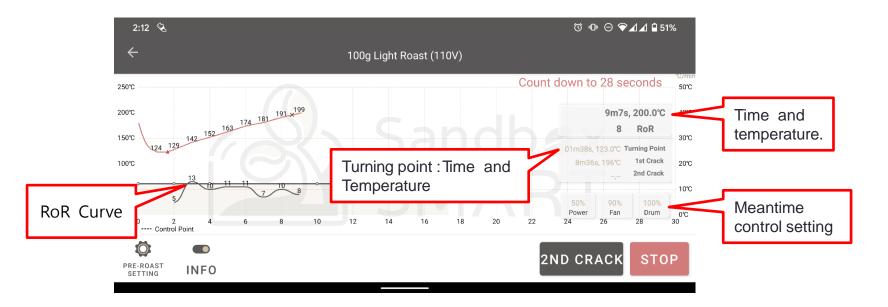
- Click [START] in roasting page, device will start preheat process.
- DO NOT input green beans while preheat.
- Time spend for preheat is around 8-10 mins for official profile, but actual situation depends on the room temperature and power supply at that time.

INPUT GREEEN BEANS



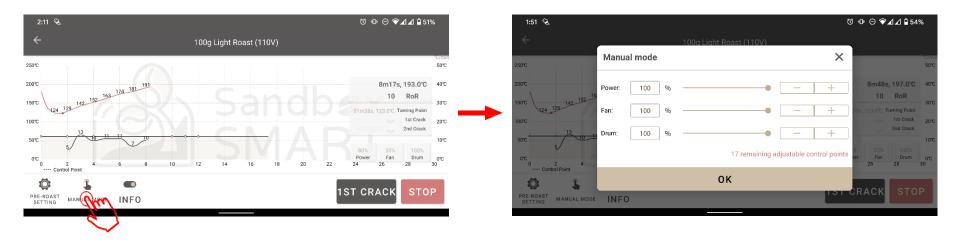
- Please follow the instruction and input the green beans when preheat is finish.
- Click [START] and roast process will starts in 3 secs.

ROASTING PROCESS



- All data related to roasting will show on APP during roasting, including time, temperature, control settings, RoR and turning point.
- · Click "Stop" in case of anyemergency.

MANUAL ADJUSTMENT



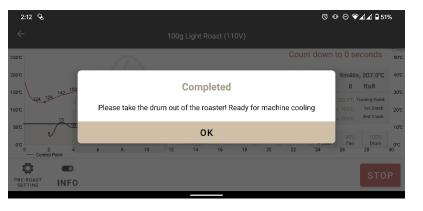
- If you would like to adjust the setting other than what you preset when using [MINE] profile, click the button on the lower right to enter into [Manual mode] where you can edit the control time points instantly.
- From the time you enter manual mode, device will follow your new setting rather than what you preset. You have to control all the parameters after you enter the manual mode. This is very important

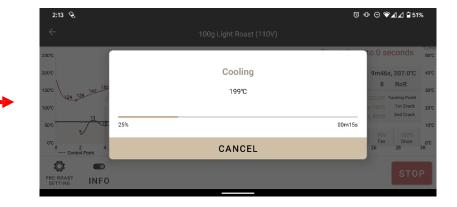
1ST CRACK/2ND CRACK

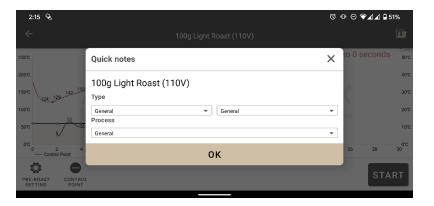


- Once you hear **3** consecutive cracking sound, coffee beans enter 1st crack. Click [1st Crack] button.
- After click [1st Crack], device will enter to your [1st Crack] setting adjustment. Time will starts to count down. Please follow instructions and be ready to takeout the drum.
- · You can see 1st Crack's information after you click the [1st Crack]
- 30 secs after 1st crack, 2nd crack button will show up, this is usually for dark roast.

END ROASTING







- When counting is over, APP will notify you to take out the drum.
- Take out the drum before you click [OK].
- After the machine cool, it will display "Quick Note" to quickly record the roasted information
- If you want to maintain the heat to prepare for the next batch of baking, you can also cancel the cooling halfway.

MINE

CREAT YOUR PROFILE

PREHEAT/1ST CRACK/2ND CRACK SETTING

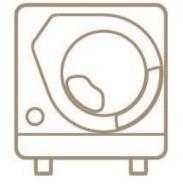
CONTROL POINT SETTING

EDIT PROFILE INFORMATION

SAVE YOUR PROFILE

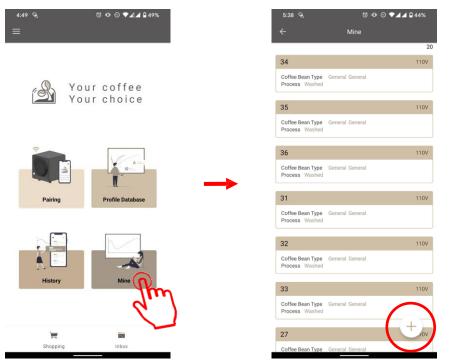
SHARE YOUR PROFILE

Delete Your PROFILE



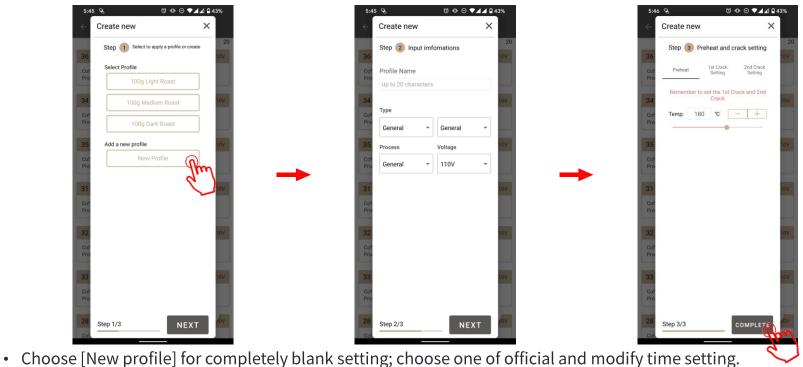
X Smart Roast Smart Coffee X

CREATE YOUR UNIQUE PROFILE



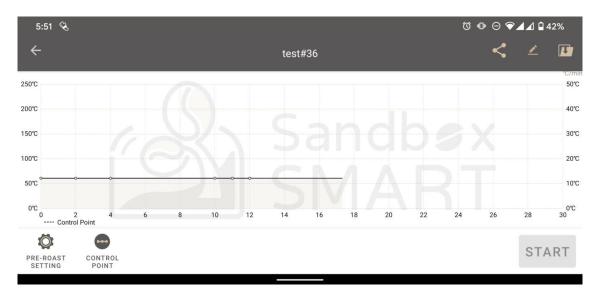
- Click [Mine] if you would like to create a new profile other than official profile.
- Click [PLUS] icon for adding new profile.

CREATE YOUR PROFILE



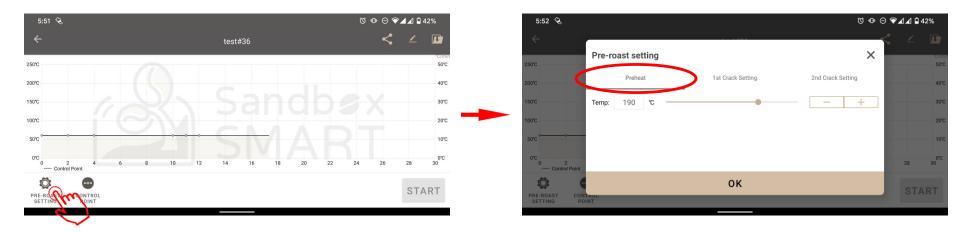
- Follow instruction for information input.
- Click [FINISH] after finish setting.
- Note : General member is limit with 20 files, you will need to delete your [MINE] in order to add more if you reach to maxima limit. VIP will have 100 files.

CREATE YOUR PROFILE



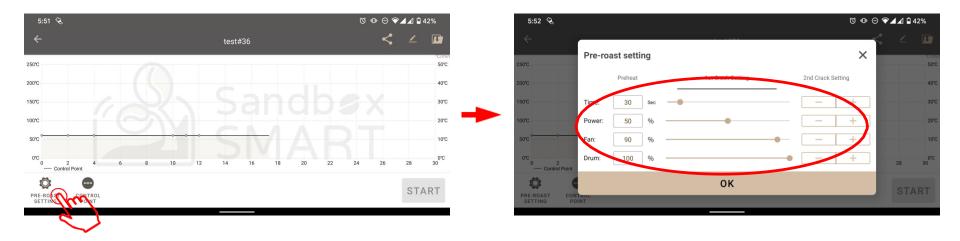
• Select the profile you created in " Mine" and enter the roasting page to set the parameters of each control point (please refer to the control point setting).

PREHEAT SETTING/MINE



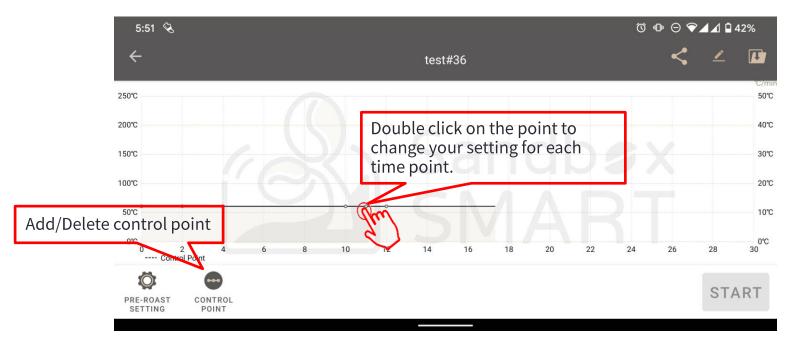
- Preheat is extremely important before roasting, preheat completely is the first step to a good roasting.
- Click lower left corner icon for preheat setting.

1ST CRACK/2ND CRACK SETTING/MINE



- Beans development after 1st crack is very important, time/heat/fan especially.
- Click lower left corner icon for 1st and 2nd crack setting.
- Time : Times need before taking out roasted beans.
- Heat : Power setting when 1st crack/2nd crack happened.
- Fan : Fan setting when 1st crack/2nd crack happened.
- Drum : Drum speed setting when 1st crack/2nd crack happened.

CONTROL POINT SETTING/MINE



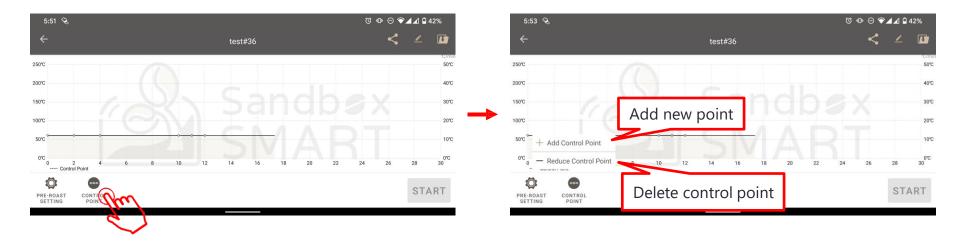
• By using control point setting to set up your profile.

CONTROL POINT SETTING/MINE

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250°C	1 Time Point: 00m00s Can still use the remaining 02m40s	C/m 50°C			
200°C	Time: 120 Sec - +	40°C			
150°C	Power: 90 % - +	3070			
100°C	Fan: 40 % — +	2010			
50°C	Drum: 100 % — +	100			
0 2 4 Control Point		26 28 30			
🌣 😁	ОК	OTADT			
PRE-ROAST CONTROL SETTING POINT		START			

- Time : Time period between each point.
- Heat : Power setting between each point.
- Fan : Fan setting between each point.
- Drum : Drum speed between each point.

CONTROL POINT SETTING / MINE



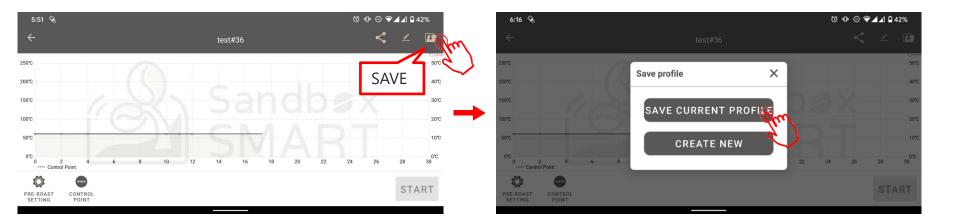
- Control point setting is important for your profile, you can add or delete your control point according to your roasting experience and create one and only your unique profile.
 - Add : add new control point. The default setting in newly add point will be same as previous point.
 - Delete : delete
 - Default : by clicking this button, all of your adjustment will goes back to default, so be very careful.
- We have a limit of either 20 points or total setting time within 20 minutes.

EDIT PROFILE INFORMATION

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PRE-ROAST CONTROL SETTING POINT				START		

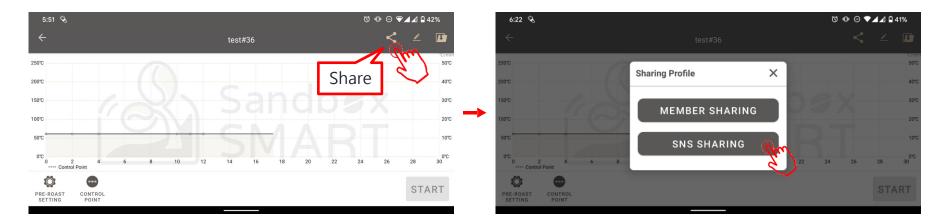
• You can edit the name of the profile and other information before roasting.

SAVE YOUR PROFILE/MINE



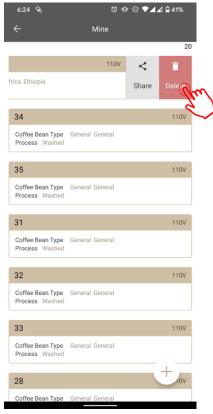
- Save your profile by clicking heart shape icon.
 - Save : overwrite your current setting.
 - Create new : create new profile with new profile name.

SHARE YOUR PROFILE/MINE



- Click share icon, you can choose to share your profile.
 - Member sharing : share your profile setting to your friend who also owns Sandbox Smart R1
 - Social sharing : share your profile setting to FB/Twitter/Line..Etc....
 - If your friend already have Sandbox Smart APP, they can just click the URL and it will open our APP and ready for roast.
 - If your friend do not have our Sandbox Smart APP, the URL will lead to APP store or Google play for APP download.

DELETE YOUR PROFILE/MINE

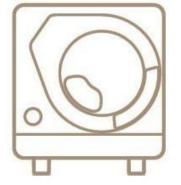


• If you are not satisfied with the profile, swipe left to delete

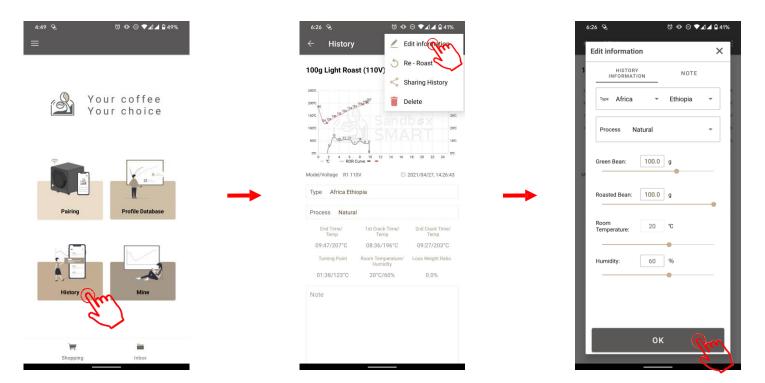


SHARE HISTORY





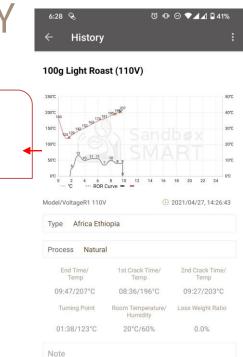
X Smart Roast Smart Coffee X

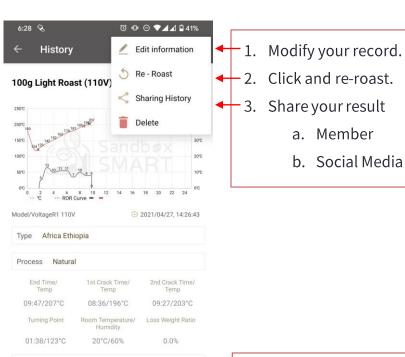


- All of your roast data will automatically save in History. You can check your previous data anytime.
- You can also modify all the necessary information in History

Reproduce your

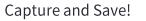
profile path



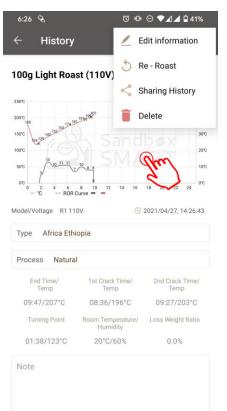


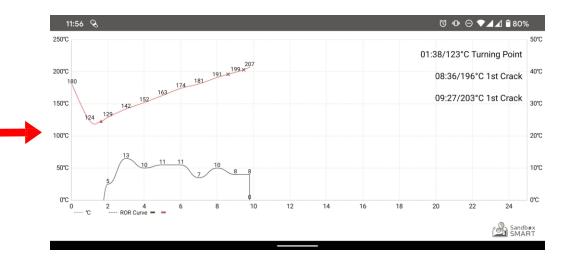
Note

Note Area





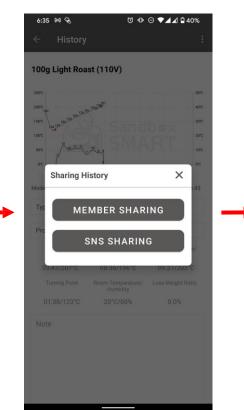


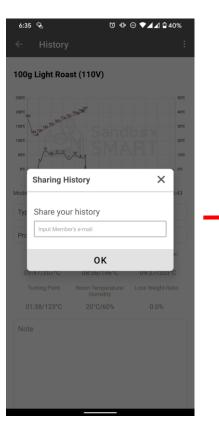


- When you finish roasting coffee beans, the data in the process will be automatically recorded in the "History".
- You can also record the measured data yourself.

Share/HISTORY







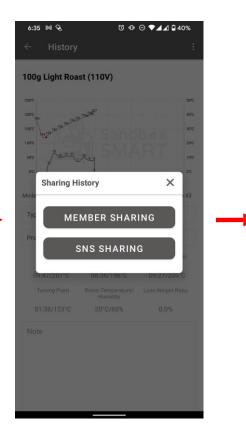
6:36 🔍	ថ Ф ⊖ ▼⊿⊿ 🕯 40%
÷	Inbox
SHARING HISTORY	SHARING PROFILE
100g Light Roast (11	0V) 2021/05/05, 18:36:38
Coffee Bean Type R1 110	V

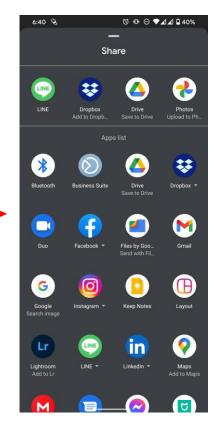
• Member sharing:

Enter member's registered mailbox and this shared record will appear in your friend's [Inbox]

Share/HISTORY







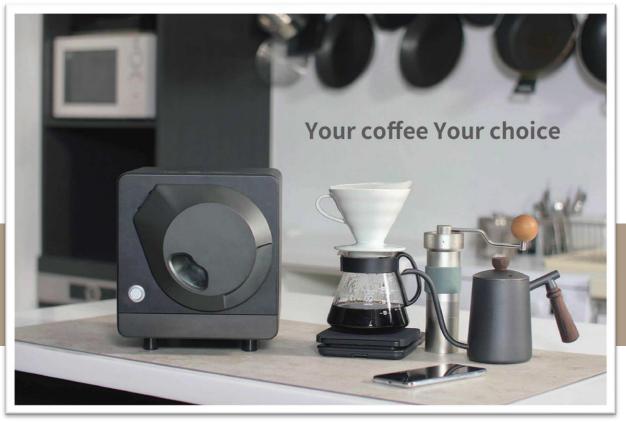
• Social Sharing:

Share to social platforms (Facebook, Line, WeChat and other communication software)

DELETE YOUR HISTORY/HISTORY

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÷	History		
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21/04/27, 14:26:43	5	<	Ē
	Re - Roast	Share	Delate
100g Light Roa	ast (110V)	2021/04/27	, 14:12:53
Coffee Bean Type Process General	General General		
100g Light Roa	ast (110V)	2021/04/27	, 14:02:48
Coffee Bean Type Process General	General General		
100g Light Roa	ast (110V)	2021/04/27	, 14:02:25
Coffee Bean Type Process General	General General		
100g Light Roa	ast (110V)	2021/04/27	, 13:51:55
Coffee Bean Type Process General	General General		
100g 淺烘焙 (1	10V)	2021/04/27	, 11:44:39
Coffee Bean Type Process Natural	South America Co	lombia	
100g 淺烘焙 (1	10V)	2021/04/26	, 15:41:41
Coffee Bean Type	America Hawaii		

• If you are not satisfied with the profile, swipe left to delete





Your Coffee, Your Choice

THANK YOU