

Nuvo NV-1CHR

Nuvo Eco Ceramic Handy Coffee Bean Roaster Instruction Manual

Model: NV-1CHR

1. INTRODUCTION

The Nuvo Eco Ceramic Handy Coffee Bean Roaster is designed for individuals who wish to roast green coffee beans at home. Its compact, handheld design and ceramic construction facilitate an engaging and controlled roasting experience. This manual provides essential information for operating and maintaining your roaster to ensure optimal performance and longevity.

2. PRODUCT FEATURES

- **Material:** Crafted from 100% heat-resistant ceramic for the body, ensuring durability and even heat distribution. Features a genuine cowhide grip for comfortable and secure handling.
- **Internal Structure:** Equipped with a waffle-shaped internal structure designed to promote equal roasting of coffee beans.
- **Auditory Feedback:** Features a rear hole that allows users to hear the distinct 'popping' sounds (first and second crack) during the roasting process, aiding in roast level determination.
- **Capacity:** Optimized for roasting 30-70 grams of green coffee beans per batch, with 30 grams recommended for best results.
- **Origin:** Made in Korea.

3. SPECIFICATIONS

Attribute	Detail
Model Number	NV-1CHR
Color	Brown
Material	Ceramic body, Genuine Cowhide grip

Capacity	Up to 70 Grams (30g recommended)
Finish Type	Ceramic
Internal Shape	Waffle-like
Dishwasher Safe	Yes

4. SETUP

1. **Prepare Your Workspace:** Choose a well-ventilated area, preferably outdoors or under a strong kitchen exhaust fan, as roasting coffee beans produces smoke. Keep fire alarms in mind.
2. **Select Heat Source:** The roaster is designed for use over a direct heat source, such as a gas stove burner or a portable gas stove. Ensure the heat source is stable and provides consistent heat.
3. **Gather Green Beans:** Measure your desired quantity of green coffee beans. For optimal results, a batch size of approximately 30 grams is recommended.



Figure 1: Loading green coffee beans into the roaster's opening using a measuring spoon.

5. OPERATING INSTRUCTIONS

Roasting coffee beans with the Nuvo Eco Ceramic Handy Roaster is a hands-on process that allows for precise control over the roast level. Always wear heat-resistant gloves during operation.

1. **Pre-heat the Roaster:** Place the empty ceramic roaster over your chosen heat source on a medium-low setting. Allow it to pre-heat for a few minutes until it is warm.
2. **Add Green Beans:** Carefully pour the measured green coffee beans into the roaster's opening.
3. **Begin Roasting:** Continuously shake and rotate the roaster over the heat source. This constant movement is crucial for even roasting and to prevent scorching.
4. **Monitor Roast Progression:**
 - **First Crack:** After several minutes, you will hear distinct 'popping' sounds, similar to popcorn. This indicates the first crack, where the beans expand and release moisture.
 - **Second Crack:** Continuing to roast will lead to a second, softer series of cracks. This signifies a darker roast.
5. **Achieve Desired Roast Level:** Adjust the heat and continue shaking until the beans reach your preferred roast color and aroma. Common roast levels include: Light, Medium, City, Full City, and Dark.
6. **Cooling the Beans:** Once the desired roast is achieved, immediately remove the beans from the heat source and transfer them to a cooling tray or a metal colander. Agitate the beans to cool them rapidly and stop the roasting process. Rapid cooling is essential to prevent over-roasting.
7. **Chaff Removal:** During roasting and cooling, chaff (the papery skin of the bean) will separate. This can be removed by gently blowing on the cooled beans or using a fan.



Figure 2: The Nuvo Eco Ceramic Handy Coffee Bean Roaster, showcasing its ergonomic design and ceramic body with a brown leather grip.

Video 1: Demonstration of the Nuvo Eco Ceramic Handy Coffee Bean Roaster in use, showing the roasting process over a heat source and subsequent bean transfer.

Video 2: A guide on how to use the handy coffee roasting tool, illustrating the shaking motion and bean transformation.

Video 3: Visual demonstration of the coffee bean roasting process from green to roasted, highlighting the color changes.

6. MAINTENANCE AND CARE

- **Cleaning:** Allow the roaster to cool completely before cleaning. The ceramic body is dishwasher safe. For the cowhide grip, wipe with a damp cloth and avoid prolonged exposure to water.
- **Storage:** Store the roaster in a dry place away from direct sunlight.
- **Handle with Care:** While durable, ceramic can break if dropped. Handle with care to prevent damage.

7. TROUBLESHOOTING

- **Uneven Roast:** Ensure continuous and consistent shaking/rotation of the roaster over the heat source. Adjust heat intensity as needed.
- **Excessive Smoke:** Roasting coffee beans naturally produces smoke. Always operate in a well-ventilated area. If smoke is excessive, reduce heat or increase ventilation.
- **Beans Not Cracking:** Ensure the heat source is adequate and the roaster is sufficiently pre-heated. Increase heat slightly if beans are not cracking after an appropriate amount of time.
- **Beans Scorching:** If beans are scorching or burning, reduce the heat immediately and increase the intensity of shaking.

8. WARRANTY AND SUPPORT

For information regarding warranty coverage, product support, or replacement parts, please refer to your purchase documentation or visit the official Nuvo website. Keep your proof of purchase for any warranty claims.

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