

CLEAN ROASTER

SYSTEMS

COFFEE ROASTER EXHAUST & FLUE CLEANING MAINTENANCE & INSTRUCTION GUIDE





COFFEE ROASTER EXHAUST & TWIN WALL CLEANING

MAINTENANCE & INSTRUCTION GUIDE

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1. About Coffee Roaster Systems

Coffee Roaster Systems provides professional-grade cleaning equipment designed specifically for coffee roasting exhaust systems, twin wall flues, and ductwork.

Our goal is to help roaster owners and operators:

- Maintain clean exhaust systems
- Improve airflow and roasting efficiency
- Reduce fire risk from chaff and residue buildup
- Extend equipment lifespan

Our modular rod and cleaning head system allows fast, secure connection and safe cleaning of both vertical flues and horizontal roaster ducting.



Designed for:

- ✓ Twin wall exhaust systems
- ✓ Roaster outlet pipes
- ✓ Vertical stacks
- ✓ Commercial coffee environments

2. General Safety & Operating Tips

Always:

- Wear safety glasses, gloves, and a dust mask or respirator
- Ensure roaster is fully cooled and switched off before cleaning
- Secure ladders and access equipment properly
- Keep loose clothing away from rotating rods
- Add one rod at a time during use

Never:

- Use mains/corded drills
- Wear grip or rubber gloves
- Force rods through tight bends
- Spin rods in one place for long periods

⚠ Always use a cordless drill with adjustable clutch to prevent injury and equipment damage.

3. Drill & Power Tool Recommendations

Use:

- Cordless drill — 18V or higher
- Adjustable clutch (essential)
- Minimum 2.6Ah battery (higher preferred)

Why clutch matters:

If rods catch inside ducting, the clutch stops rotation automatically — protecting:



- ✓ Your wrists
- ✓ The ductwork
- ✓ The rods

Avoid:

- ✗ Corded drills (too fast + no torque protection)
- ✗ High RPM constant-speed tools

4. Rod Construction & Uses

Rod Types

Light Flexible Rods

Best for:

- Tight bends
- Roaster outlet sections
- Smaller ducting

Medium Duty Rods

Best for:

- Most twin wall systems
- Everyday cleaning

Heavy Duty Rods

Best for:

- Long vertical runs
- Heavy residue or compacted chaff

Cleaning Heads

Soft Nylon Whip Heads

- Everyday cleaning
- Safe for stainless steel systems
- Ideal for regular maintenance

Extended Whip Heads

- Larger diameter flues
- Faster full-surface cleaning



Heavy Debris Heads

- Breaking up compacted buildup
- Chaff blockages
- Roaster outlet sections

(Always use aggressive heads with care)

5. General Use & Maintenance

Using the Rods

- Push rods together and twist lightly until locked
- Keep rods straight when connecting/disconnecting
- Add rods one at a time
- If resistance occurs — reverse drill slowly and back out

Cleaning Motion

Always use a **gentle in-and-out movement while spinning**

This:

- ✓ Prevents overheating
 - ✓ Reduces wear
 - ✓ Protects duct walls
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Maintenance

After each use:

- Wipe rod ends clean
- Lightly oil or silicone spray metal fittings
- Allow rods to dry before storage

Replace worn whip lines or damaged ends promptly.



6. Preventing Damage & Breakage

Most common causes:

- ✗ Spinning in tight bends
- ✗ Holding rods still while spinning
- ✗ Forcing past blockages
- ✗ Using same rod as lead every time

Best practices:

- ✓ Keep rods moving
- ✓ Rotate which rod leads
- ✓ Use slow speed in tight sections
- ✓ Warm rods if stored in cold conditions

7. Cleaning Methods for Coffee Roaster Systems

Preferred Method (Bottom Up – Then Clean Down)

1. Feed rods upward without spinning
2. Reach top of flue or exhaust
3. Pull back down while spinning

Benefits:

- Finds blockages safely
- Prevents cap damage
- Reduces stress on system

Horizontal Roaster Sections

- Feed rods slowly
- Spin at low to medium speed
- Keep rods moving constantly
- Reverse if resistance occurs



Speed Guide

Slow speed:

- Corners
- Older ducting
- Tight bends

Higher speed:

- Straight sections
- Heavy buildup

8. Limited Warranty

All Coffee Roaster Systems equipment is designed for commercial use.

Warranty period: 12 months from purchase

Covers:

- Manufacturing defects
- Faulty fittings

Does not cover:

- Normal wear items (whip line, cables, rods bent by misuse)
- Damage from improper use

All warranty claims require inspection prior to replacement.

9. Notes

Use this section to record:

- Cleaning schedules
- System lengths
- Replacement



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