

Portable Peanut Roaster



The peanut roaster arrives complete and ready to put into operation. The roaster has been field tested for at least one week prior to shipment. This is to insure proper adjustment and operation of the unit.

ATTACHING TO THE BATTERY

You will find a wire with two Alligator Clamps. The red clamp attaches to the Positive Terminal (+) of a 12 Volt DC Battery. The Black Clamp attaches to the Negative (-) terminal of the 12 Volt Battery.

ATTACHMENT TO THE BOTTLE OF PROPANE

You will find a rubber hose with a Propane regulator and a Male connector attached. Attach the regulator to a bottle of propane.

IF YOU ARE NOT FAMILIAR WITH PROPANE BOTTLES. THEY USE A LEFT HAND THREAD. YOU TIGHTEN BY TURNING TO THE LEFT.

OPERATION

The roaster is now ready for operation. Follow the following steps to cook your first batch of fresh roasted peanuts.

1. Remove the Heat Shield Cover by lifting it using the round wooden handle.
2. Flip the switch on the back of the roaster. Make sure that the drum rotates to the Left when you are facing the drum. (COUNTER CLOCKWISE).
3. Stop the drum rotation when the door is facing up. Open the door.



4. Fill the drum with raw peanuts in the shell. You fill the drum HALF FULL just below the level of the shaft in the center of the drum. We recommend using only JUMBO PEANUTS. They roast better and your customers will prefer them.
5. Close the drum door. Turn on the switch to start the drum rotating (counter clockwise).
6. Use a fireplace lighter or match and light the burner. Open the valve of the propane bottle while holding the flame just below the drum. The burner will light.

VERY IMPORTANT

Never stop the drum rotation while the burner is lit. The peanuts will burn! Always close the valve of the Propane Bottle to kill the flame prior to stopping the drum.

8. Cover the drum with the outer cover. This will help retain the heat on the drum and also serves as a wind shield.

8a. Set a timer for 43 minutes. At the end of the time turn off the gas. Remove the cover. Stop the drum rotation with the door up. Open the door and carefully remove one peanut. Check the peanut for doneness. If the peanut is done to your taste. Move to the next step. If not; repeat steps 5 thru 8. Check the peanuts every 3 minutes. Peanuts go from undercooked to overcooked in as little as 3 minutes.



9. When the peanuts are cooked to your satisfaction close the drum door and rotate drum until the door is down. Place a container below the door to catch the peanuts. Open the door.

10. Grasp the wooden handle behind the drum and lift. This will dump the roasted peanuts from the drum.

Congratulations!

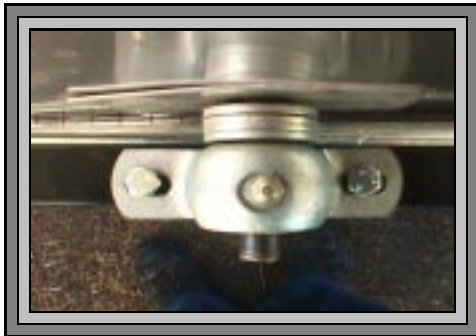
You have just cooked your first batch of Fresh Roasted Peanuts.

ROUTINE MAINTENANCE



Over time and use the burner box which houses the burners for the roaster can accumulate peanut dust and debris. You should periodically clean the box by either sweeping out the debris or using a vacuum cleaner to clean out the box.

This is a view of the burner box with the roaster drum raised.



Front Grease Fitting



Rear Grease Fitting

It is imperative that the bearings at each end of the roaster drum be greased after every six hours of use or at the beginning of each roasting day. The bearings are located at the front and rear of the roaster drum. Use a standard grease gun and inject the grease into the grease fitting on the bearing housing.

FAILURE TO PROPERLY GREASE THE BEARINGS WILL CAUSE THEM TO WEAR OUT AND FAIL.

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