

DiFluid OmniFlux

User Manual

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Contents

Please read this manual carefully to ensure that you use this product correctly and safely.

- Thank you for purchasing the DiFluid OmniFlux Smart Roast Monitor Analyzer.
- Due to continuous improvements, the contents and product specifications described in this user manual are subject to change without prior notice.
- We have made every effort to ensure the accuracy of this manual at the time of writing. If you find any issues, please let us know.

Obtain teaching videos

- 💡 The latest product specifications and details are displayed in the **newest detailed electronic manual**. Click the link below or scan the QR code to watch the instructional video and view the latest user manual, ensuring correct and safe use of this product.



<https://digitizefluid.com/pages/documents>

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01 / Product Introduction

OmniFlux is built for color measurement, using multimodal sensing and intelligent analysis to precisely monitor and record data throughout the entire roasting process.

It offers two modes—real-time roast analysis and high-precision static color measurement—along with a set of multifunctional tools to capture data across color, temperature, sound, and other key dimensions, adapting to different use cases.

1.1 Three Detection Modes

Color Test

- 1) Quickly measures the average color value of the current sample, used for static color assessment of roasted coffee beans, ground coffee, etc.
- 2) This mode supports multiple measurements at a single point with average value output, suitable for daily calibration and comparison.

Roast Track

- 1) Fixed installation near the roaster, allowing real-time recording of data such as color values, sound, temperature, etc., throughout the entire roasting process.
- 2) Supports automatic calibration of distance, within the acceptable range; a prompt will appear if distance exceeds the limit.
- 3) Can integrate with PT100 temperature probes to synchronize temperature curves, enabling integration with traditional roasting record tools. (Temperature probes are sold separately.)

Cool Track

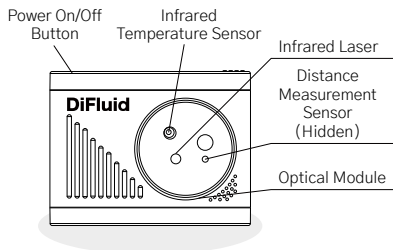
- 1) Used to monitor color value changes and temperature decline trend of coffee beans during the post-roasting cooling phase, automatically plotting time and temperature curves.

1.2 Utility Tools

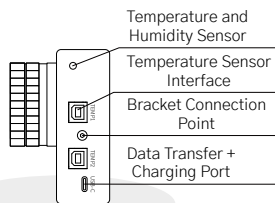
In addition to the detection modes, the system includes various auxiliary tools for users to use on-site.

- 1) **Distance Meter:** Real-time measurement of the distance between the device and the target.
- 2) **Thermometer:** Real-time display of the temperature in the area where the red dot is located, suitable for measuring environmental temperature, etc.
- 3) **Temperature and Humidity Meter:** Used to record changes in environmental parameters (temperature/humidity).

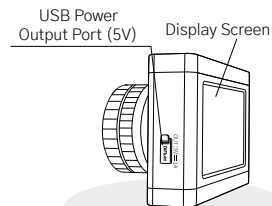
02 / Parts Overview



OmniFlux Main Unit (Back)



OmniFlux Main Unit (Bottom)



OmniFlux Main Unit (Front Side)



Color Value Adapter Tube *1 (Metal)



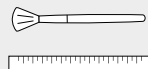
Sample Tray *1 (Including Tray)



Two-Color Calibration Card *1



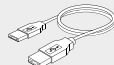
Cleaning Cloth *1



Cleaning Brush *1, Scraper *1



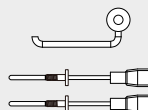
User Manual *1 (Including Warranty Card), QR Code Card *1



USB-C Charging Cable *1



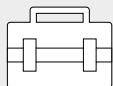
Screwdriver *1



USB Light *1 (Sold Separately), Temperature Probes *2 (Sold Separately)



Fixed Bracket *1



Toolbox *1

03 / Specifications

Category	Detection Object	Item	Indicator	Measurement Method and Use
Color Test Mode	Roasted Coffee Beans (Flat and Evenly Spread) / Ground Coffee (Flat and Evenly Spread)	Color Value (Beans)	Accuracy: ± 0.1 (Measurement Range 0~150 Agtron)	Static Measurement, Used with Color Value Adapter Tube; Accurately Obtain the Average Color Value of Samples (Beans and Ground).
		Color Value (Ground)		
Roast Track Mode	Beans inside the roasting machine chamber	Color Value (Beans)	Accuracy: ± 1 (Measurement Range 0~200 Agtron)	The device is fixed outside the roasting machine window; it records the color curve in real time during the roasting process. The temperature probe can measure bean temperature and chamber temperature in real time (temperature probes are sold separately).
		Monitoring Distance	20 ~ 60cm	
		Angle	Angle: Any (no obstruction in the optical path)	
Cool Track Mode	Beans in the cooling tray	Infrared temperature measurement	Accuracy: $\pm 1^{\circ}\text{C}$ (0~320 $^{\circ}\text{C}$) for temperature measurement, monitoring distance around 20~25 cm	Record the temperature change curve of the beans during the cooling process.
Tool Module	None	Infrared Temperature Measurement	Accuracy: $\pm 1^{\circ}\text{C}$ (-70~380 $^{\circ}\text{C}$)	Suitable for coffee roasting, quality control, equipment calibration, daily use, and outdoor applications. Supports infrared laser ranging. The display provides real-time target spot infrared temperature readings, while simultaneously showing ambient temperature and humidity.
		Laser Distance Measurement	Range: 5cm~50m Accuracy: $\pm 3\text{cm}$	
Battery Life and Power Supply	None	Main Unit Battery Life	≥ 6 hours	None
		Charging Time	3 hours 30 minutes (5V/0.8A), supports use while charging.	
		Discharge Output	5.0 ~ 5.2V / 0.7A	

04 / About the Power Supply

This product uses a lithium-ion battery.

Precautions for using lithium-ion batteries

To ensure safety, please observe the following precautions when handling the battery:

- ! When not using the device for an extended period, please fully charge it before storing, and periodically charge it. Storing the device with insufficient power may damage the hardware and cause malfunctions.
- ! Do not disassemble or modify the battery. The battery has built-in safety mechanisms and protective devices to prevent hazards. If these devices are damaged, it may cause the battery to overheat, emit smoke, rupture, or catch fire.
- ! Do not charge the battery near fire sources or in high-temperature environments (such as under direct sunlight). High temperatures may activate the protective device, preventing charging. If the protective device is damaged, the battery may charge with abnormal current or voltage, leading to abnormal internal chemical reactions, which can cause overheating, smoking, rupture, or fire.
- ! If you notice any strange odors, overheating, discoloration, deformation, or other abnormalities while using, charging, or storing the battery, immediately stop using the product. Continued use may lead to overheating, smoking, rupture, or fire.

Power Usage Precautions

- 1) When the device cannot be powered on or the battery is low, please charge it.
- 2) The charging port is located at the bottom of the device. Please use the included or commercially available USB data cable.
- 3) This product does not come with a USB charging adapter. Please purchase a commercially available USB charging adapter that meets the (5V/0.8A) output specification separately.

05 / Pre-usage Notes

To ensure the device operates at its best and provides accurate and reliable data, please complete the following preparations before formal use.

Device Battery Check

- 1) Ensure the device has sufficient battery power. It is recommended to start using the device when the battery is above 15%. The device supports charging while in use.
- 2) When the battery is low, please use the provided power cable and connect it to a stable power adapter for charging before use.

Lens Cleaning

- 1) Use a clean, soft, lint-free cloth to wipe the lens surface, avoiding fingerprints, dust, and oil stains that may affect data collection.

Caution:

- Do not look directly into the laser emitter to avoid laser exposure to the eyes, which may cause vision damage.
- Do not open the casing for repairs unless you are a qualified technician. Doing so will void the warranty, may damage the device, and result in loss of functionality.
- The company is not responsible for any damage caused by improper use of this product (including accessories).
- The company shall not be held liable for any direct, indirect, or other damages arising from defects in this product, even if the possibility of such damages was advised. We also assume no responsibility for any third-party claims.
- If you notice any abnormality with the device, please contact the customer service of the store where you purchased it.

06 / Basic Operation and Settings

💡 This device is equipped with a single physical button, which has multiple functions.

In different interface modes, a short press will automatically adapt to the current task status, making it easier to quickly start or exit detection.

When powered off

- 1) For the first startup from the factory, the device can only be turned on by pressing and holding for 3 seconds; short press to power on is not available.
- 2) After selecting the language at startup, the device normally supports both short press and 3-second long press to power on.
- 3) After restoring factory settings, it will return to step 1) and can only be powered on by pressing and holding for 3 seconds.

When powered on

- 1) Long press
 - a. **Press and hold for 3 seconds:**

The screen will display a “Shut Down” prompt. Release the button to complete the shutdown.
 - b. **Press and hold for 10 seconds:**

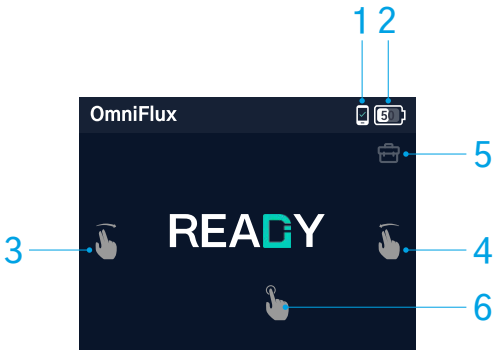
The device will forcefully shut down, useful in cases of failure to shut down normally.
- 2) Short press
 - a. **If not currently in the detection or calibration page:**

A short press will directly return to the main interface.
 - b. **If you are currently on the detection or calibration page:**

First short press: Start the current function (e.g., start detection).
Press again: Stop the current function (e.g., stop detection).

07 / Touchscreen Operation

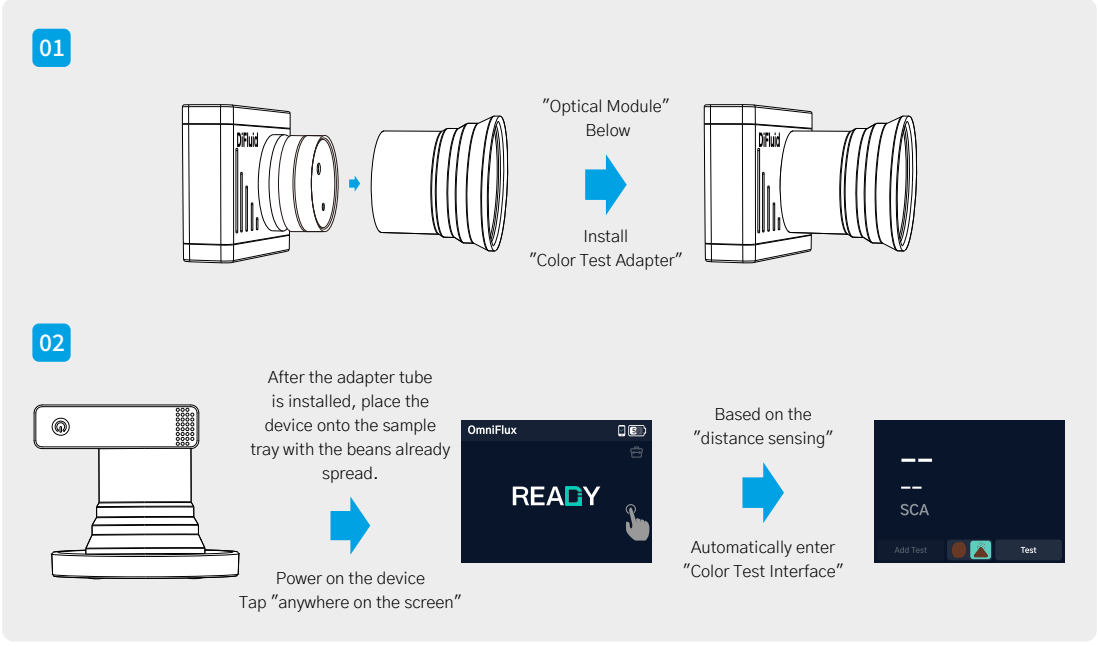
After OmniFlux is powered on, the touchscreen displays the “READY” interface.



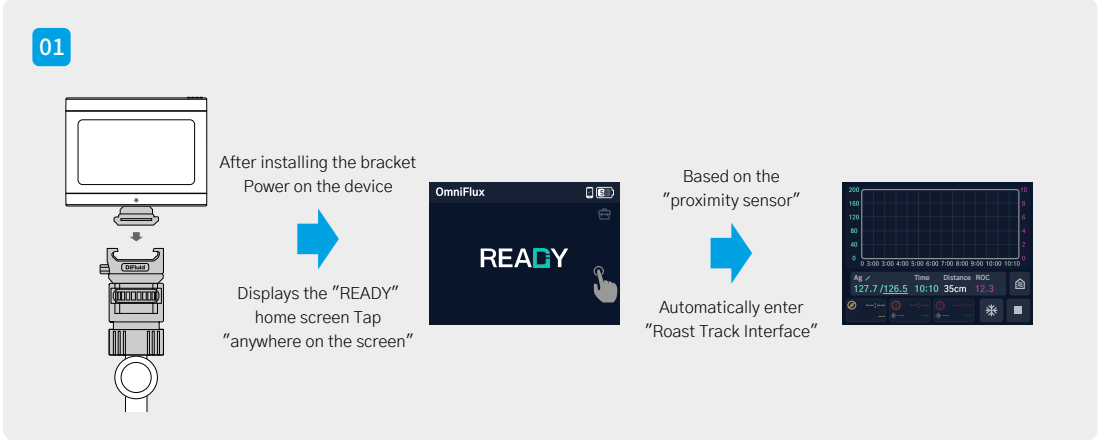
- 1. Mobile app connection status.
 - Mobile app connected
 - Mobile app not connected
- 2. Product battery level.
- 3. Swipe from left to right to enter the “Menu” interface.
- 4. Swipe from right to left to enter the “History” interface.
- 5. Widget Section. (see description on page 17)
- 6. Tap anywhere on the screen to automatically enter the “Color Test” or “Roast Track Mode” interface based on the distance.

Mode Startup Demonstration:

▪ Color Test Mode (activates at approximately 7 cm detection distance)

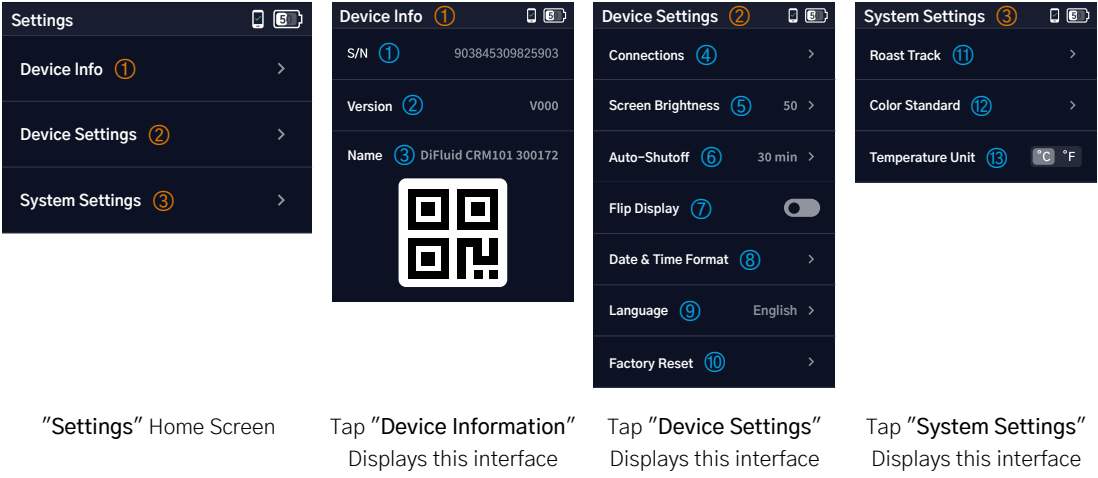


▪ Roast Track Mode (activates at a detection distance of over 10 cm)



7.1 Settings

Path: After powering on OmniFlux, swipe from left to right to enter the “Menu” interface. Then tap “Settings.”



- ① Device’s unique SN (serial number).
- ② Current firmware version of the device.
 - 💡 Please regularly connect to the CoffeeOS app to check for new firmware and update your device. New firmware provides improved user experience and convenient new features to ensure stable performance.
- ③ Scan this QR code to “download the CoffeeOS app.” If the app is already installed, tap “Scan Device” in the top right corner and scan the QR code to connect the device with the app.
 - 💡 CoffeeOS allows you to track, save, record, manage, convert, calculate, analyze, study, and explore data.
 - 💡 If you encounter issues during the connection process, please check the following:
 - Device-side operation: Settings → Device Settings → Connection Settings → Turn on “Bluetooth.”
 - On your phone, make sure Bluetooth, location services, and all app permissions are enabled.
 - Restart the device and the CoffeeOS app.If you still cannot connect to the app, please contact the store where you purchased the device for assistance.
- ④ Tap Connection Settings.
 - Bluetooth connection switch: To connect to the mobile app, make sure this switch is turned on.
 - When integrated with AirWave, the smoke eliminator, it can remember the chosen settings and intelligently adjust airflow automatically according to the roasting stage. (See page 16 for smoke eliminator integration)
 - Alert sound volume adjustment: Adjust the volume as needed.
 - When connecting the USB light, make sure to turn on this switch.
- ⑤ Screen brightness adjustment.
- ⑥ Auto power-off time setting.
- ⑦ Screen flip: When turned on, the entire display will rotate 180°, suitable for situations where the device needs to be placed upside down.
- ⑧ Date and time format settings.
- ⑨ Languages available: English, Japanese, and Simplified Chinese.
- ⑩ Restore factory settings: Press and hold until the progress bar completes to clear all settings and history.
- ⑪ Tap “Roast Track.” (See page 15 for setup instructions.)
- ⑫ The color value display standard can be set to SCA or COMMON.
- ⑬ The temperature unit can be set to °C or °F.

08 / Product Operation Overview

- 1. First-time use (mandatory)
 - Color Calibration – Page 10
 - Create New Roaster Configuration – Page 12
- 2. Coffee Bean Handling Guidelines (Color Test) – Page 13
- 3. Roast Tracking – Page 15
- 4. Single-Point Calibration (Result Adjustment) – Page 15

09 / Read Before First Use

Before using OmniFlux for the first time, the following two settings must be completed:

- 1. Color Calibration – Page 10
- 2. Create New Roaster Profile – Page 12

10 / Color Calibration

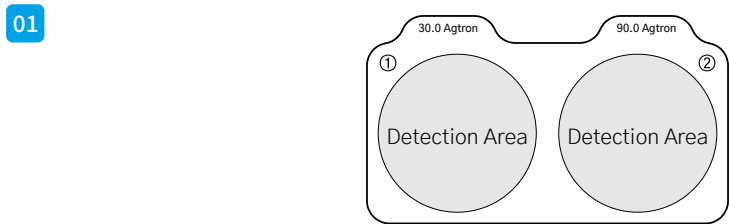
Color calibration is used to calibrate the accuracy of the device’s color measurement.

**Calibration Recommendations:**

- When using OmniFlux for the first time, **“Color Calibration”** must be performed first.
- It is recommended to perform calibration once a week.

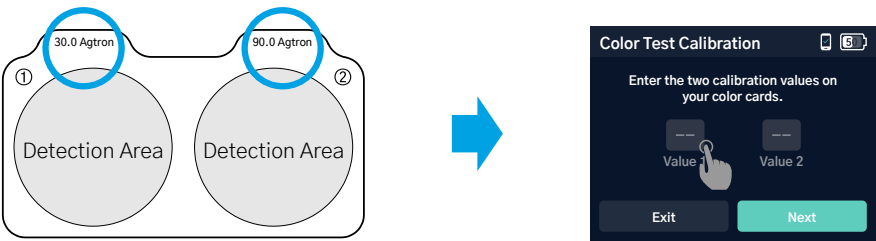
Calibration Steps

- 01** Take the dual-color calibration card out of the packaging and place it on the table.
(Avoid scratching the color card’s detection area.)

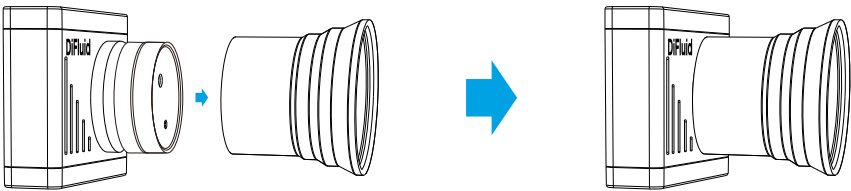


- 02** Swipe left on the READY screen to enter the menu.
Tap **“Calibration”** → **“Color Test Calibration”**

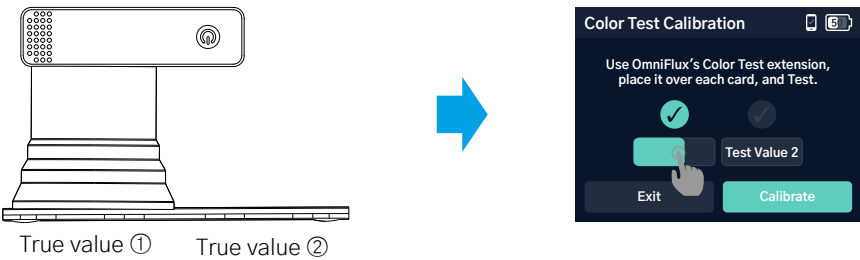
- 03** Enter the two reference values on the color card and tap **“Next.”**



- 04** Install the Color Test Adapter beneath the device’s optical module.



- 05** Place the device at the position of Reference Value ① on the color card.
Tap **“Measure ②.”**

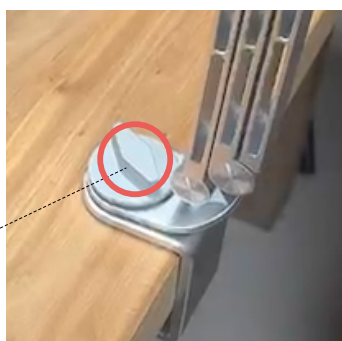


- 06** Move OmniFlux to the position of Reference Value ① on the color card, click **“Measure ②,”** wait for the icon to highlight , then tap **“Calibrate”** to complete the calibration.

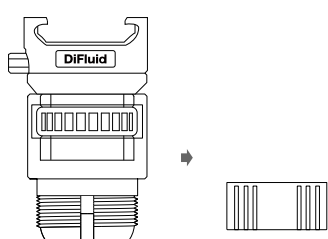
11 / Stand Installation

- 01** Take out the main bracket and first secure it to the edge of the table as shown in the diagram.

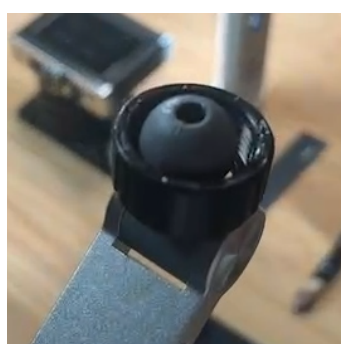
Make sure to tighten securely.



- 02** Take out the connector. After removing the nut, attach the two parts of the connector to the main bracket separately.



1. Take out the nut.



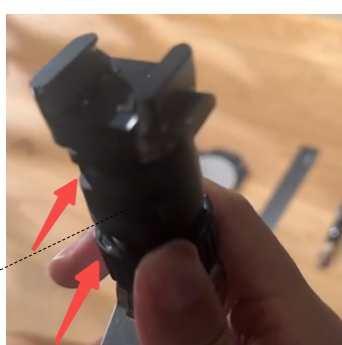
2. Place the nut onto the main bracket.



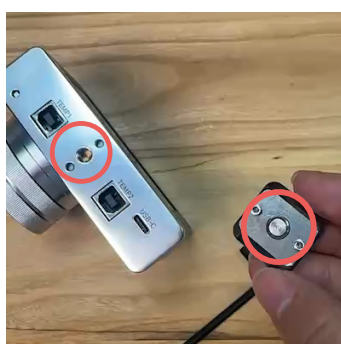
3. Press the connector firmly into the top of the bracket.

- 03** Tightly twist the two points indicated by the arrows.

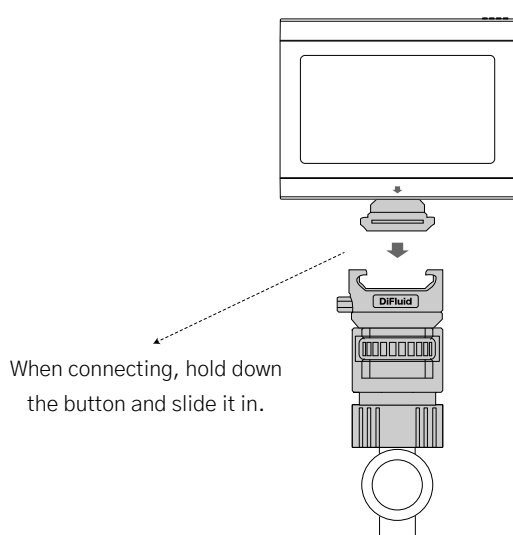
Make sure to tighten securely.



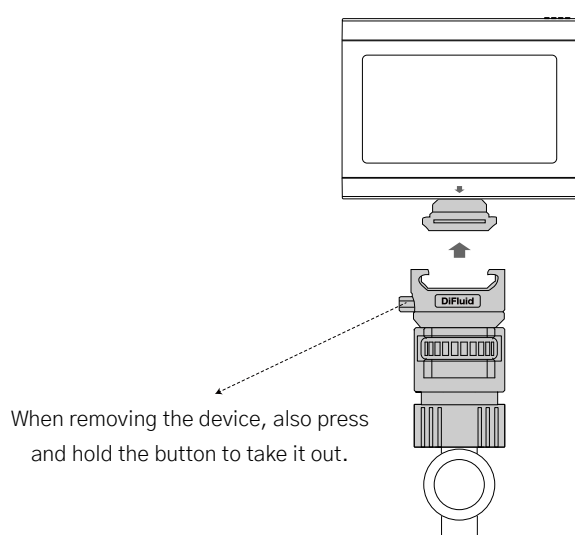
- 04** Take out the quick-release head, align the positioning post with the hole on the bottom of the device, and tighten using the supplied screwdriver.



- 05** Press the button on the quick-release head to attach the device to the bracket. Installation is complete.



- 06** To remove, press the button on the quick-release head to detach the device. Be careful not to shake the bracket forcefully, as this may cause it to shift.



12/ New Configuration for Roaster

💡 Description

- Each roaster usually only needs to be set up once.
- If needed (e.g., for different roast levels), multiple configurations can be created for the same roaster.
- When changing roasters, a new configuration must be created.

⚠️ Precautions:

- Do not move the bracket after the configuration is complete.
- During roast tracking, always maintain the **same angle and distance** as during roast profile configuration.

Configuration Steps

01 Swipe left on the READY screen to enter the menu.

Tap: "Calibrate" → "Roast Track Calibration"

02 Tap "New Roaster Profile."

Enter the name of the roaster.

💡 "Default" is the factory default configuration. You can directly select "Default" from the dropdown menu on the "Roast Track" page to start roasting. After finishing, save it under the roaster's name.

03 Adjust the bracket's height and angle, **then double-check that all three knobs on the bracket are securely tightened**. Do not leave them loose, as this may cause the position to shift.
(Bracket installation instructions are on page 11)

04 Install the device onto the bracket.

05 Adjust the red dot laser.

Align the laser so that it is **parallel or slightly angled downward** toward the center of the viewing window (where the bean pile is densest). This allows a larger surface area of the beans to be scanned.

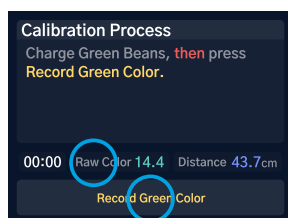
06 Start the roaster and begin heating normally. (The drum must complete preheating first.)

07 Add green beans.

The beans should fully cover the viewing window, then click Next.

08 Wait for the initial color value to stabilize, then tap "Record Green Beans."

No further action on the device is needed—just wait for the roasting to complete normally.



09 Before the roast ends.

After tapping "Record Roasted Beans,"
Immediately drop the beans.

⚠️ If you do not drop the beans immediately after tapping "Record Roasted Beans," the device may record an incorrect final color value.

10 Remove the device from the bracket, **being careful not to change the bracket's angle**.
(For instructions, see page 11)

11 Tap the "Roasted Bean Color Value" input field, attach the "Color Test Adapter" to OmniFlux, then measure and enter the final color value of the coffee beans after they have cooled.
(**For accurate measurements, please refer to the loading guidelines on page 13.**)
The roaster setup is now complete.

13 / Bean Placement Operation Guidelines

- 👁 If high accuracy is not required, you can use the standard method: simply level the coffee beans with a scraper. There is no need to pick individual beans or flip them with the silver skin facing down.
-
- 💡 To ensure high-accuracy measurement, it is recommended to spread the beans using the following method.
- **Remove defective beans** and beans with noticeable color differences.
 - **Level the coffee beans** so they are even with the sample tray.
-
- 💡 If there is a significant difference in the color of the silver skin:
- It is recommended to **manually flip the coffee beans** so that all silver skin faces downward.
-
- 💡 Perform 2 to 3 bean-spreading measurements; if the color values are consistent, the final value can be recorded.
-

**Precautions:**

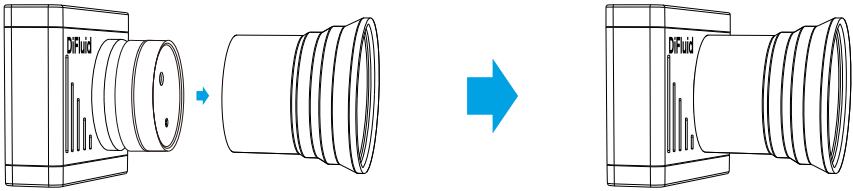
- Before measurement, ensure the lens surface is free of fingerprints, dust, etc. Wipe it clean with a soft, lint-free cloth.
- Before taking measurements, perform calibration in the menu. It is recommended to calibrate once per week. (Refer to page 10 for color value calibration)
- The sample must be filled and leveled.
- Detectable sample types: roasted beans, coffee grounds; use the matching grounds tray.
- This mode is for stationary measurement and requires the Color Test Adapter (included accessory).

-  For a new batch of tests, you need to tap **"New Test"** the first time.
-  **"Add Test"** is suitable for multiple measurements where the results need to be accumulated and the average value displayed.

User Behavior	Action to be taken	For example
User changed the sample (for example, changed a batch of beans or powder) .	New Test	Measure the first batch of beans and tap "New Test" ; the color value result is 80. Measure the second batch of beans and tap "New Test" ; the color value result is 130. Measure the third batch of beans and tap "Add Test" ; it will display the average of the second and third batches, excluding the first batch. Measure the fourth batch of beans and tap "Add Test" ; it will display the average of the second, third, and fourth batches, excluding the first batch. For a new batch of beans, tap "New Test" ; a new round of testing will begin, and the previous results will not be accumulated.
The user has completed a full measurement cycle and is ready to start a new batch of measurements.	New Test	
When the same batch of samples is measured in portions (e.g., 2g per time, 5 times in total) and the total of 10g samples is measured to obtain the average value of all measurements.	Add Test	
If the user wants to average the color value from multiple angles of the same batch of samples, such as by "rotating the sample tray" or "redistributing the powder" to measure multiple times.	Add Test	

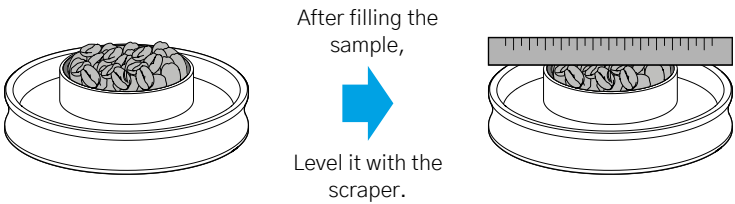
Operation Steps

01 Install the **Color Test Adapter** beneath the device’s optical module.

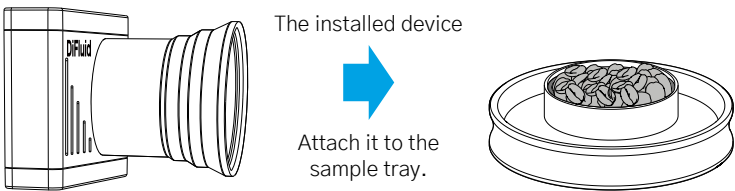


02 After filling the sample, level it using the scraper (use the shallow groove for powder, and the deep groove for beans).

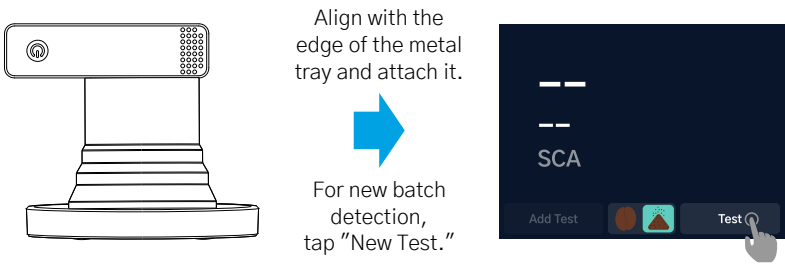
 Refer to the **"Page 13 Bean Placement Operation Guidelines"** for correct bean deployment, which can maximize detection accuracy.



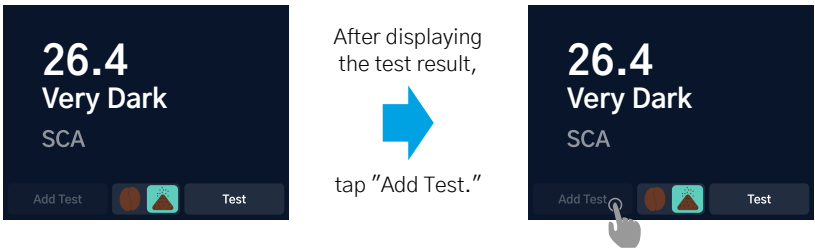
03 Attach the installed device to the sample tray.



04 After attaching the device to the sample tray, for a new batch of measurements, tap **"New Test"** first.



05 After displaying the result of this measurement, tap **"Add Test"** to append it. (This will display the average value of this result + the result of the last **"New Test."**)



15 / Live Roast Tracking

Process Overview

Pre-roast setup → In-roast operation → Pre-drop notes → Post-drop cooling →
Confirm color deviation → Adjust drop timing (curve trimming)

Key Summary

- **Measurement distance and angle** must match the initial roaster setup
- Measure bean color only after cooling (refer to p.13 Bean Loading Guidelines, p.14 Color Testing)
- If roasting results deviate, perform calibration promptly to correct the deviation (see p.15 Confirm Color Deviation / Calibration)
- Regularly clean the roaster viewing window to avoid oil buildup affecting measurements

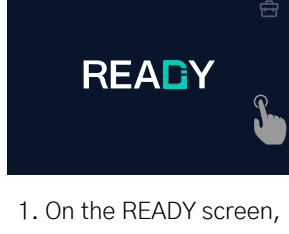
Pre-Drop Settings

01 Mount the device on the stand.

Ensure the device's **angle and distance** match the initial roaster setup.

💡 For roasters with a small viewing window, it is recommended to fix the stand position to avoid movement and difficulty restoring the original angle.

02 Set Parameters

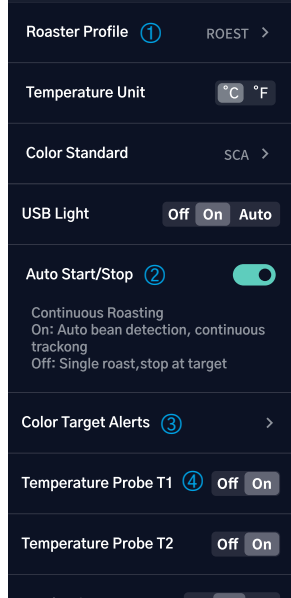


1. On the READY screen, tap anywhere

Enter the "Roast Track" screen



2. Pull down from the top to open "Pull-down Settings"



3. "Pull-down Settings" Overview

①: Roaster Profile

Select the roaster profile you are about to use.

②: Auto Start / Stop

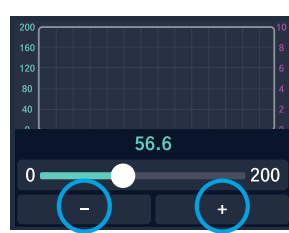
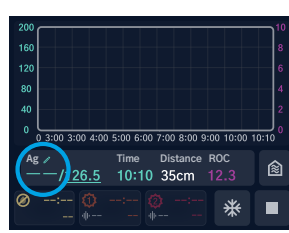
- On: Tracking starts automatically after charging beans; tracking continues even after reaching the target color. After the next batch is charged, the previous result is automatically saved and a new tracking cycle starts.
- Off: After charging beans, you must tap the start icon ▶ in the lower right to begin tracking; when the target color is reached, tracking stops automatically.

③: Target Color Alert

It is **recommended to enable** —an alert will notify you when the target color is reached.

④: If a temperature probe is connected (available separately), enable this manually.

03 Set the target color by long-pressing the +/- buttons. When the target color is reached, the device will notify you to drop the beans.



04 Start the roaster and begin heating normally. (The drum must complete preheating first.)

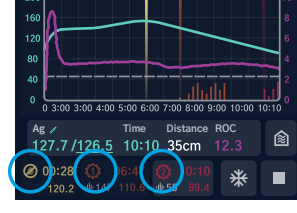
05 Tap the start icon ▶ in the lower right to begin charging beans.

💡 Alternatively, enable "Auto Start / Stop" in the pull-down settings to start automatically without tapping start.

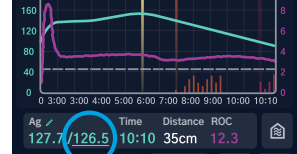
06 Roasting tracking begins.

During Roasting

- Key milestones such as **Yellowing**, **First Crack**, and **Second Crack** are automatically marked, and can also be marked manually.



- The target color can be adjusted at any time.



Pre-Drop Precautions

- Based on color trends, you can anticipate the drop timing in advance to reduce deviation.

📖 Before dropping, it is recommended to note the time or color value at the drop moment for accurate calibration later.

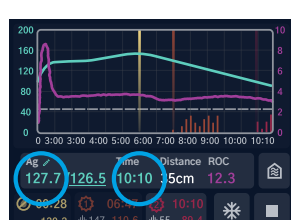
- **When the alert sounds, drop the beans immediately**—there is no need to interact with the device; just operate the roaster. (Click "End Roasting" in the pop-up window after dropping the beans.)

Post-Drop Cooling

01 After dropping, tap the icon ✨ in the lower right to enable infrared temperature tracking during cooling, allowing you to clearly observe bean temperature changes.

Confirm Color Value Deviation (Calibration)

- 💡 This step is used to correct color deviation during tracking.
- 💡 With proper operation and bean distribution, deviation can be controlled within ± 1 (though uneven bean color may still cause larger deviations).



Results Page

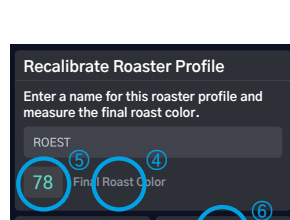
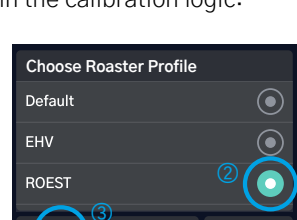
- 💡 Confirm whether the time or color value shown on the left matches **the value recorded at the moment of drop**.
- If it matches, proceed to the next step.
- If it does not match, refer to p.15 (Curve Trimming) before proceeding with calibration.

01 Place the **cooled coffee beans** into the sample tray. (For accurate measurement, refer to p.13 Bean Loading Guidelines)

02 Attach the "color test adapter" to the device and place it over the tray with beans to perform color measurement. (See p.14 Color Test Method)

03 Confirm the actual color value and correct any deviation.

Below are two examples to explain the calibration logic:



📖 Operation Example 1:

Tap: ① Drop color (e.g., 75) → ② Roaster name → ③ Recalibrate → ④ Final roast color →

⑤ Measure (e.g., result 78) → ⑥ Save

Conclusion: **Calibration deviation is 3.**

After completion, the value in ① will update to 78. In the next roast, the system will display the roast color more accurately.

📖 Operation Example 2:

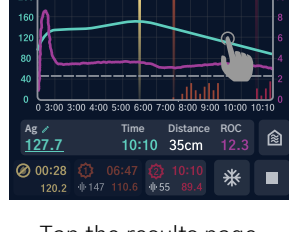
Tap: ① Drop color (e.g., 75) → ② Roaster name → ③ Recalibrate → ④ Final roast color →

⑤ Measure (e.g., result 75) → ⑥ Save

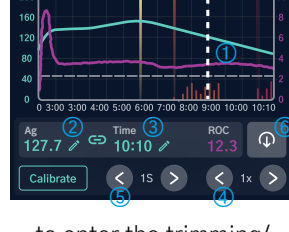
Conclusion: **Calibration deviation is 0.**

After completion, the value in ① remains 75, indicating no deviation.

Modify Drop Time (Curve Trimming)



Tap the results page



to enter the trimming/
calibration interface

💡 The following three methods (① ② ③) can be used—any one is sufficient for curve trimming.

- ① Drag the dashed line to align with the recorded drop time/color, then tap ⑥ to trim the excess curve after the drop.
- ② Directly enter the recorded drop color to locate the drop point, then tap ⑥ to trim the excess curve after the drop.
- ③ Directly enter the recorded drop time to locate the drop point, then tap ⑥ to trim the excess curve after the drop.

④ Zoom in or out on the curve using the dashed line as the center point.

⑤ Long press to adjust the time left or right.

16 / Integration with AirWave Smoke Eliminator

Connection Path:

Tap: READY home screen → swipe right → Settings → Device Settings → Connection Settings → AirWave Connection

Connection Steps :

- 01 Turn on both the smoke extractor and OmniFlux power.

- 02 On the smoke extractor home screen, long press the knob to enter the settings page.

- 03 Rotate the knob to the right to enter **"Mode,"** then press briefly to select **"Auto Mode."**

- 04 Continue rotating the knob to the right to enter **"Wireless Connection,"** then press briefly to turn it **"On."**

- 05 OmniFlux will automatically display the name of the smoke eliminator. Tap the corresponding name to complete the connection, then swipe right on the screen to exit settings.

- 06 Long press the knob on the smoke eliminator to exit settings and return to the home screen, ready to start roasting.

First-Time Integration Operation :

- 01 OmniFlux enters the Roast Track page.

- 02 During roasting and smoke elimination, manually adjust the smoke extractor's fan speed based on smoke levels, or at yellowing and first crack.

- 03 After each adjustment, the system will automatically record the fan speed changes.

Automatic Integration Instructions:

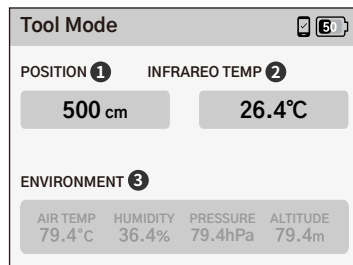
After this, every time you roast

- 01 Airwave will automatically apply the recorded fan speed settings.

- 02 You can also adjust the fan speed by turning the knob during this process. The latest setting will be applied to subsequent runs.

17 / Tools Section

On the home page, tap the tool icon in the top right corner to access the tools page.



Number	Tool	Description	Application
①	Measuring Instrument	Uses infrared laser for distance measurement. Range: 5cm~50m, Accuracy: ±3 cm.	Roasting: Measures the distance between the roaster and the sampling location, assisting in calibration. Home: Home measurements, interior design, and picture hanging positioning.
②	Thermometer	Measuring range: -70~380°C; Real-time display of infrared temperature in a specific area (spot measurement).	Roasting: Quickly detects surface temperature of equipment and cooling tray temperature. Home: Detects cooking pot temperature and air conditioning outlet temperature.
③	Temperature & Humidity Meter	Displays environmental temperature, humidity, air pressure, and altitude.	Roasting: Monitors the temperature and humidity of the roasting workshop and records roasting conditions. Home: Monitors indoor environment at home, wine cellar/storage management.

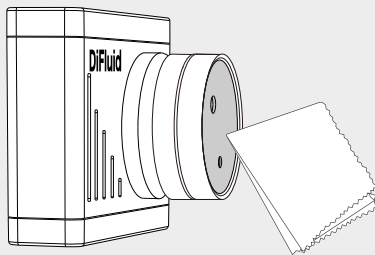
18 / Roast Standard Specifications

AGTRON Values	COMMON	SCA
$0 \leq \text{AGTRON} \leq 30$	Espresso	Very Dark
$30 < \text{AGTRON} \leq 40$	French	Dark
$40 < \text{AGTRON} \leq 50$	Full City	Medium Dark
$50 < \text{AGTRON} \leq 60$	City	Medium
$60 < \text{AGTRON} \leq 70$	Dark	Medium Light
$70 < \text{AGTRON} \leq 80$	Medium	Light
$80 < \text{AGTRON} \leq 90$	Cinnamon	Very Light
$90 < \text{AGTRON} \leq 150$	Light	Extremely Light

19 / Cleaning and Maintenance

Before detection, clean the lens daily as part of regular maintenance.

Use a clean, soft, lint-free cloth to wipe the lens surface, avoiding fingerprints, dust, and grease that may affect data collection.



20 / Warranty Policy

Product malfunctions occurring under normal use are covered by free official repair service within one year from the date of purchase.

Exclusions from Warranty Coverage

- 1) Purchased from non-official authorized sales channels or without warranty certificate and valid invoice;
- 2) Beyond the warranty period;
- 3) Malfunctions or damages caused by misuse, unauthorized modification, disassembly, repair, or firmware flashing;
- 4) Malfunctions or damages caused by transportation, handling, or dropping after purchase;
- 5) Accidental or human-induced product damage, such as liquid ingress, incorrect voltage input, overvoltage, screen or casing scratches caused by human factors;
- 6) Malfunctions or damages caused by other force majeure events (e.g. fire, earthquake, flood).

DiFluid OmniFlux

用户使用手册

目录

请仔细阅读本手册的内容，以确保您能够正确且安全地使用本产品。

- 感谢您购买智能烘焙在线分析仪DiFluid OmniFlux。
- 本使用说明书中所记载的事项及产品规格，如有改良，可能在未经预告的情况下变更。
- 本说明书内容在编写时已尽力确保准确性，如您发现有任何问题，敬请告知我们。

获取教学视频

💡 最新的产品规格和详情，以**最新版电子说明书**为准。

点击以下链接或扫描二维码，观看教学视频和最新说明书，确保正确、安全地使用本产品。



<https://digitizefluid.com/pages/documents>

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01 / 产品介绍

OmniFlux 以色度检测为核心，通过多模态感知与智能分析，实现对烘焙全过程的精准监测与数据记录。系统提供在线烘焙检测与静态高精度色值检测两种模式，并配备多功能工具模块，满足不同场景下对色度、温度、声音等多维度数据的检测需求。

1.1 三大检测模式

色度检测

- 1) 快速测量当前样本的平均色值，用于咖啡熟豆、咖啡粉等静态色度判定。
- 2) 支持单点多次测量与平均值输出，适合日常校验与对比。

在线烘焙

- 1) 烘焙机附近固定安装，实时记录烘焙全过程的色值、声音、温度等多模态信息。
- 2) 支持自动标定距离，仅在固定距离允许的范围内运行，超出则提示调整。
- 3) 可结合PT100等传感器同步温度曲线，实现与传统烘焙记录工具的融合。（温度探针需另购）

冷却追踪

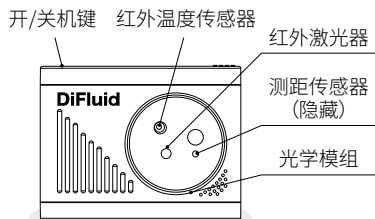
- 1) 用于监测烘焙后冷却阶段的豆子温度下降趋势,自动绘制时间和温度曲线。

1.2 实用工具板块

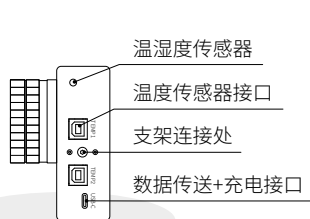
除检测模式外，系统内置多种辅助工具，便于用户在现场快速评估与使用。

- 1) **测距仪**：实时测量设备与目标的间距。
- 2) **测温仪**：实时显示红点所在区域温度，可以用于环境测温等。
- 3) **温湿度仪**：用于记录现场环境参数（温度/湿度）变化。

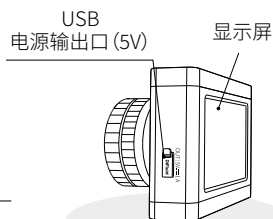
02 / 认识部件



OmniFlux主机 (背面)



OmniFlux主机 (底部)



OmniFlux主机 (正侧面)



色值转接筒*1



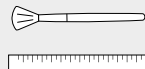
样品盘*1 (含托盘)



双色标定卡*1



清洁布*1



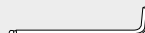
清洁刷*1、刮尺*1



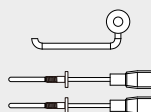
说明书*1 (含保修卡)、合格证*1、二维码卡片*1



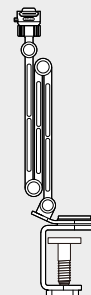
USB-C充电线*1



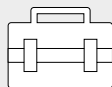
螺丝刀*1



USB照明灯*1 (另购)、
温度探针*2 (另购)



固定支架*1



工具箱*1

03 / 规格参数

类别	检测对象	项目	指标	测量方法及用途
色度检测模式	熟豆(平整布满) 咖啡粉(平整布满)	色值(豆)	精度: ± 0.1 (测量范围 0~150Agtron)	静置 测量, 配合色值转接筒使用; 精准获取样品平均色值(豆粉);
		色值(粉)		
在线烘焙模式	烘焙机腔内豆子	色值(豆)	精度: ± 1 (测量范围 0~200Agtron)	设备 固定 安装在烘焙机窗口外; 实时记录烘焙过程中的色度曲线; 温度探针可实时测量豆温与腔温; (温度探针需另购)
		监测距离	20 ~ 60cm	
		角度	角度任意(光路无遮挡)	
冷却追踪模式	冷却盘内豆子	红外测温	精度: $\pm 1^{\circ}\text{C}$ (0~320 $^{\circ}\text{C}$) 测温监测距离20~25cm左右	记录冷却过程中豆子的温度变化曲线。
工具模块	无	红外测温	精度: $\pm 1^{\circ}\text{C}$ (-70~380 $^{\circ}\text{C}$)	适用于咖啡烘焙、品控、设备调试、 日常使用及户外场景。 支持红外激光测距。 屏幕可实时显示目标单点红外温度, 并同步呈现环境温湿度。
		激光测距	范围: 5cm~50m 精度: $\pm 3\text{cm}$	
续航与供电	无	主机续航	≥ 6 小时	无
		充电时间	3小时30分钟 (5V/0.8A) 支持边充边用	
		放电口输出	5.0 ~ 5.2V / 0.7A	

04 / 关于电源

本产品使用锂离子电池。

锂离子电池使用注意事项

为确保安全，请在处理电池时遵守以下事项：

- ！长期不用设备时，请充满电后保存，并定期拿出充电，电源不足的状态保存可能会损伤设备硬件导致故障。
- ！请勿拆解或改装电池。电池内置有防止危险的安全机制和保护装置。如果这些装置受到损坏，可能导致电池发热、冒烟、爆裂或起火。
- ！请勿在火源附近或高温环境（如烈日下）充电。高温可能激活保护装置，导致无法充电。
如果保护装置损坏，电池可能因异常电流或电压充电，进而引发内部化学反应异常，导致发热、冒烟、爆裂或起火。
- ！如果在使用、充电或存储电池时，发现异味、发热、变色、变形或其他异常情况，请立即停止使用本产品。
继续使用可能会导致电池发热、冒烟、爆裂或起火。

电源使用注意事项

- 1) 当设备无法开机或电池电量不足时，请充电。
- 2) 充电口位于设备底部。请使用附带的或市售的USB数据线。
- 3) 本产品不附带USB充电适配器。请单独购买满足5V/0.8A输出规格的市售USB充电适配器。

05 / 使用前注意

为确保设备在最佳状态下运行，获得准确可靠的数据，请在正式使用前完成以下准备工作。

设备电量检查

- 1) 确保设备电量充足，建议电量在 15% 以上再启动使用，支持边充边用。
- 2) 电量不足时，请使用配套电源线，连接稳定的电源适配器充电后使用。

镜头清洁

- 1) 用干净柔软的无尘布擦拭镜头表面，避免指纹、灰尘、油污影响数据采集。

注意事项：

- 请勿直视激光发射口，避免激光照射眼睛，以防造成视力损伤。
- 除维修人员外，请勿打开机壳进行维修。这不仅会导致保修失效，还可能损坏设备并使其功能丧失。
- 若您未按本说明书里记载的正确的方式使用本产品(包括配件)导致损害发生，对此本公司不承担任何责任。
- 对于因本产品缺陷所造成的任何直接、间接、特殊的损害，即便已经被告知该损害的可能性，也不承担任何责任。同时，对于第三方提出的权利主张亦不承担责任。
- 如果发现设备异常，请联系您购买的店铺客服。

06 / 基础操作和设置

💡 本设备仅设有一个实体按键，具备多重功能。

设备在不同界面下的短按操作，将自动适配当前任务状态，方便快速启动或退出检测。

关机状态下

- 1) 出厂首次开机只能是长按3秒开机，无短按开机。
- 2) 选择语言开机后，平时支持短按开机和长按3秒开机。
- 3) 恢复出厂设置后回到1)，只能长按3秒开机。

开机状态下

- 1) **长按**
 - a. **长按3秒：**

屏幕显示“**关机**”提示，松开按键即可完成关机操作。
 - b. **长按10秒：**

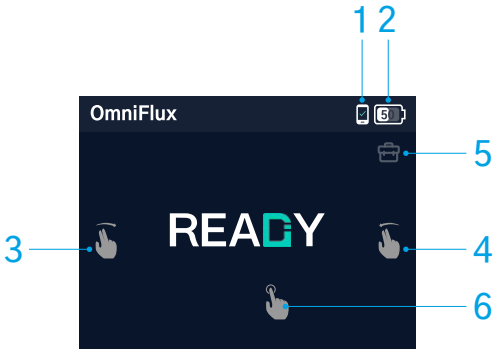
设备强制关机，用于不能正常关机等突发情况。
- 2) **短按**
 - a. **若当前不在检测页面或标定页面：**

短按将直接返回主界面。
 - b. **若当前处于检测或标定页面：**

首次短按：启动当前功能（如开始检测）。
再次短按：停止当前功能（如停止检测）。

07 / 触控屏操作

产品开机后，触摸屏显示“READY”界面。



- 1. 手机连接APP标识。
 - 已连接手机APP。
 - 未连接手机APP。
- 2. 产品电量。
- 3. 从左侧向右滑动，进入“菜单”界面。
- 4. 从右侧向左滑动，进入“历史记录”界面。
- 5. 小工具板块（参考38页介绍）
- 6. 点击屏幕任意位置，即可根据距离，自动进入“色度检测模式”或“在线烘焙追踪模式”界面。

模式启动示范：

- 色度检测模式 (检测距离7cm左右启动)

01

“光学模组”
下方
安装
“色值转接筒”

02

装好转接筒后，设备扣在已布好豆的样品盘上

设备开机，
点击“屏幕任意位置”

OmniFlux
READY

根据“距离感应”
自动进入
“色度检测界面”

- 在线烘焙追踪模式 (检测距离10cm以上启动)

01

装好支架后
设备开机

显示“READY”首界面
点击“屏幕任意位置”

OmniFlux
READY

根据“距离感应”
自动进入
“在线烘焙检测界面”

7.1 设置

路径：产品开机后，从左侧向右滑动，进入“菜单”界面。点击“设置”。

设备

设备信息 ①

设备设置 ②

系统设置 ③

设备信息 ①

设备设置 ②

系统设置 ③

“设置”首界面

点击“设备信息”
显示该界面

点击“设备设置”
显示该界面

点击“系统设置”
显示该界面

- ① 设备唯一SN序列号。
- ② 设备当前固件版本。
 - 💡 请定期连接CoffeeOS APP检查设备是否有新固件并升级，新固件有更好的交互体验和便捷的新功能，以确保性能稳定。
- ③ 扫描此二维码，可“下载CoffeeOS APP”。如已下载APP，右上角点击“扫描设备”，对准二维码扫描可将设备和APP连接。
 - 💡 CoffeeOS可对数据进行追踪、保存、记录、管理、转换、计算、分析、学习与探索。
 - 💡 若连接过程中遇到问题,请确认以下操作:
 - 设备端操作：设置~设备设置~连接设置~开启“蓝牙”。
 - 手机确认已开启蓝牙与位置信息等所有应用程序的请求。
 - 重启设备和CoffeeOS APP。若依然无法连接APP，请联系购买店铺解决问题。
- ④ 点击连接设置。
 - 蓝牙连接开关，需连接手机APP时，需确保此开关已开启。
 - 与除烟机联动，可记忆除烟机参数，后续根据烘焙阶段智能自动调节除烟风量。（见37页 除烟机联动）
 - 提示音音量调节，根据需要调整音量大小。
 - 连接USB灯照明时，需开启此开关。
- ⑤ 屏幕亮度调节。
- ⑥ 自动关机时间设置。
- ⑦ 翻转显示，开启后整个屏幕显示将倒转，适用于需倒放机器的情况。
- ⑧ 日期和时间格式设置。
- ⑨ 语言可选择简体中文，英语和日语。
- ⑩ 恢复出厂设置，长按至进度条结束即可清除所有设置和历史记录。
- ⑪ 点击在线烘焙。（设置方法参考36页）
- ⑫ 色值显示标准可选择SCA或COMMON。
- ⑬ 温度单位可选择℃或°F。

08 / 产品操作大纲

- 1. 首次使用(必须完成)
 - 色度标定 31页
 - 烘焙机新建配置 33页
- 2. 布豆操作规范(色度检测) 34页
- 3. 在线烘焙追踪 36页
- 4. 单点标定(结果修正) 36页

09 / 首次使用必读

首次使用 OmniFlux 前，需完成以下两项设置：

- 1. 色度标定 31页
- 2. 烘焙机新建配置 33页

10 / 色度标定

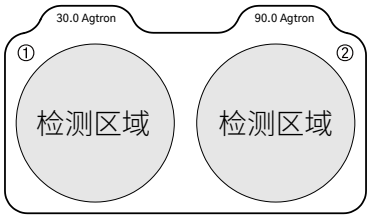
色度标定用于校准设备的色值检测精度。

**标定建议：**

- 首次使用设备时，须先进行“色度标定”。
- 建议每 1 周进行一次标定。

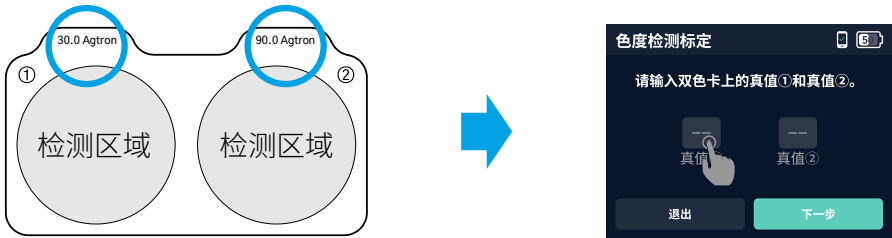
标定步骤

- 01** 取出包装中的**双色标定卡**并放置在桌面。（请避免刮伤色卡检测区域）

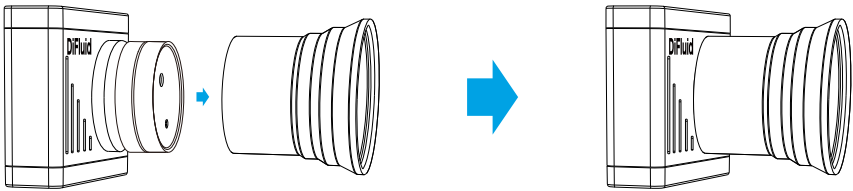


- 02** 在 READY 界面**左滑进入菜单**。
点击：“**标定**” → “**色度检测标定**”

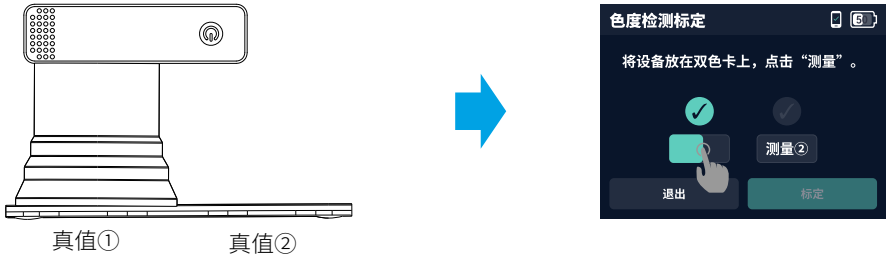
- 03** 输入色卡上的**两个真值**，点击下一步。



- 04** 在设备光学模组下方安装**色值转接筒**。



- 05** 将设备放置在色卡**真值①位置**。
点击“**测量①**”。



- 06** 将设备移动到色卡**真值②位置**，点击“**测量②**”，图标高亮 ，点击“**标定**”完成校准。

11 / 支架安装

01 拿出支架主体，先将支架如图所示，固定在桌边。



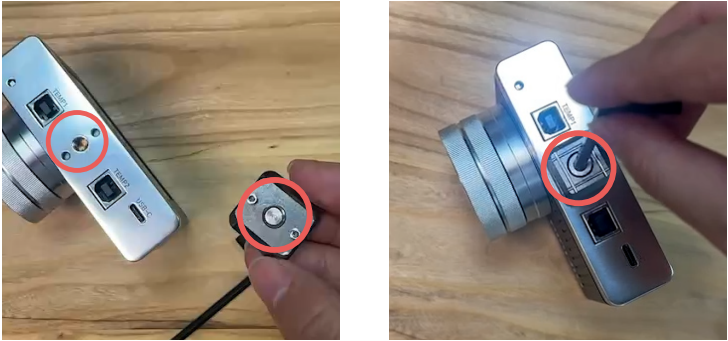
02 取出连接头，将螺帽取出后，分别将连接头的两个部分和支架主体连接。



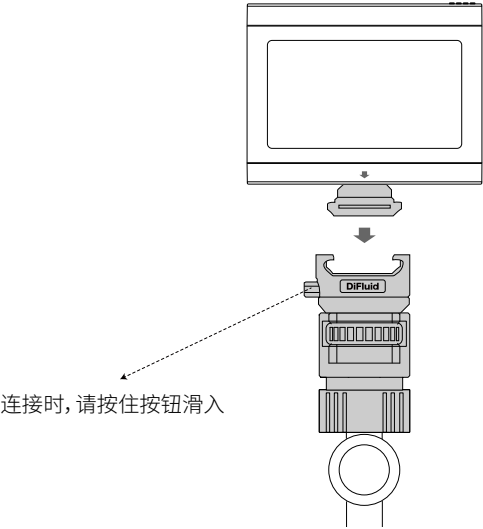
03 用力扭紧箭头处的两个部位。



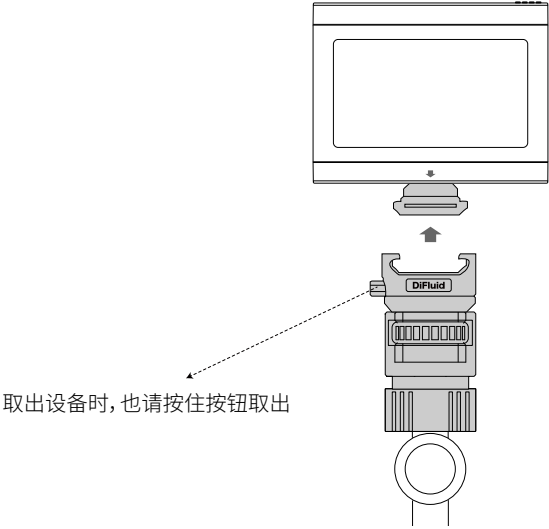
04 取出快拆头，将定位柱对准设备底部孔洞，用配备的螺丝刀扭紧。



05 按着快拆头的按钮，将设备连接支架。完成安装。



06 取下的时候，按着快拆头的按钮即可取下设备，注意不要大力晃动支架导致支架偏移。



12/ 烘焙机新建配置

说明

- 每台烘焙机通常只需配置一次。
- 如有需要（如不同烘焙度），可为同一台烘焙机创建多个配置。
- 更换烘焙机时，需重新创建配置。

 **注意事项：**

- 配置完成后请勿移动支架。
- 在线追踪时，必保持与配置时**相同的角度与距离**。

烘焙机配置步骤

01 READY界面左滑进入菜单。
点击：“标定” → “在线烘焙标定”

02 点击“新建配置”。
输入烘焙机的名称。

 “Default” 为出厂默认配置，可直接在“在线烘焙追踪”页面的下拉设置中，选择Default开始烘焙，结束后另存烘焙机名称即可。

03 调整好支架高度和角度，再次**确认支架的3个旋钮是否固定扭紧**，不可松动导致位置偏移。
（支架安装见32页）

04 将设备安装到支架。

05 调整红点激光。
使激光**平行或角度略微向下**对准观察窗中心（豆堆密集处），这样可以扫描到**更大的豆表面积**。

06 正常启动烘焙机加热。（滚筒需先热机完毕）

07 投入生豆。
豆量需**完全覆盖观察窗**，点击 下一步。

08 等待原始色值稳定，点击“记录生豆”。
接下来**无需操作设备**，只要等烘焙正常完成。



09 烘焙结束前。
点击“记录熟豆”后
立即下豆。

 若点击“记录熟豆”后没有马上下豆，会导致设备记录的最终色值有偏差。

10 将设备从支架上取下，**注意不要移动支架的角度**。（操作方法见 32页）

11 点击“熟豆色值”输入框，设备套上“色值转接筒”，
检测**冷却后的咖啡豆**色值后并输入。（为了**准确检测**，请参考**34页的布豆操作规范**）
烘焙机配置完成。

13 / 布豆操作规范

👁 如果对精准度要求不是太高，用常规方式，使用刮尺刮平咖啡豆即可，无需挑豆子和翻转银皮面朝下。

💡 为保证检测高精度，建议按照以下方法布豆。

- 去除**瑕疵豆与色差明显**的豆子。
 - 咖啡豆需**铺平并与样品盘齐平**。
-

💡 若银皮颜色差异较大：

- 建议**手动翻转**咖啡豆**银皮面全部朝下**。
-

💡 进行**2到3次布豆检测**，若色值结果接近，即可**取最终值**。

14 / 色度检测 操作方法

⚠ 注意事项：

• 测量前要确保镜头表面无指纹、灰尘等，用干净柔软的无尘布擦拭干净。

• 测量前，请先在菜单页进行**标定**；标定频率建议一周一次。（参考31页 色度标定）

• 样品需确保装满，并刮平。

• 可检测样品种类：熟豆，咖啡粉；需使用**配套豆粉盘**。

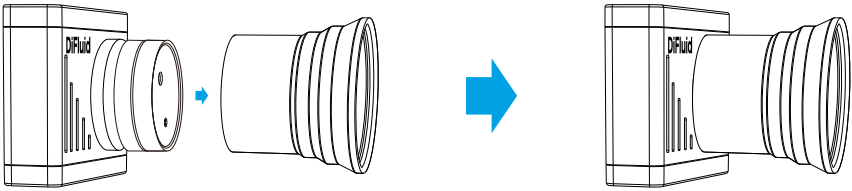
• 此模式为静置测量，需配合**色值转接筒**使用（标配配件）。

- 💡 新一批的测试，第一次都要点击“**新的测量**”。
- 💡 “**均值测量**”适用于多次测量，需要累加结果显示平均值的情况。

用户操作行为	应使用操作	举例说明
用户更换了样品 (例如更换了一批豆子或粉)	新的测量	测第一批豆子，点击“ 新的测量 ”，色值结果80。 测第二批豆子，点击“ 新的测量 ”，色值结果是130。 测第三批豆子，点击“ 均值测量 ”，将显示第二、三批的平均值，不会把第一批的计入。 测第四批豆子，点击“ 均值测量 ”，将显示第二、三、四批的平均值，不会把第一批的计入。 再换一批豆子，点击“ 新的测量 ”，将开始新一轮的测试，之前的测试结果不会被累计。
用户完成一整轮测量并准备开始新批次测量	新的测量	
同一批样品分批(如每次2g，共5次) 测完共10g样本， 从而获得全部次数的平均值	均值测量	
用户想对同一批样品在多个角度 进行色值平均，如通过“ 旋转样品盘 ”、 “ 重布粉 ”来多次测量	均值测量	

操作步骤

01 在设备光学模组下方安装**色值转接筒**。



02 将样品装满后，用刮尺刮平整（浅凹槽装粉、深凹槽装豆）。

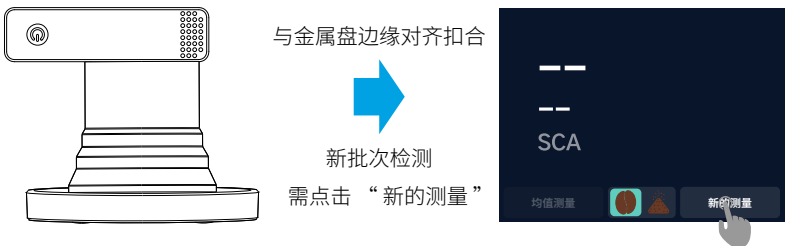
💡 请参考“34页 布豆操作规范”正确布豆，能更大限度确保高精度检测。



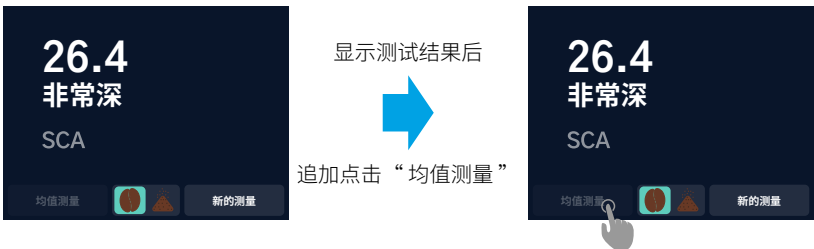
03 将安装好的设备扣在样品盘上。



04 设备扣在样品盘上后，新批次检测，需先点击“**新的测量**”。



05 显示此次测量的结果后，追加点击“**均值测量**”
(将显示此次 + 上一次“**新的测量**”结果的平均值)。



15 / 在线烘焙追踪

流程总览

投豆前设置 → 烘焙中操作 → 下豆前注意 → 下豆后冷却 → 确认色值偏差 → 下豆时间修改（裁剪曲线）

重点总结

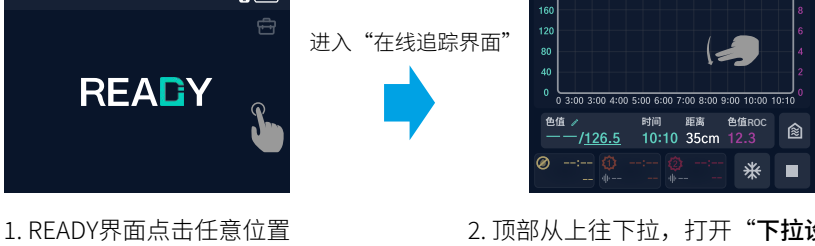
- 检测时距离与角度，需与初次配置烘焙机时一致
- 豆子冷却后再检测色值（参考34页 布豆操作规范，35页 色度检测）
- 烘焙结果有偏差，需及时进行标定修正偏差（确认色值偏差（标定）36页）
- 需定期清洁烘焙机观察窗，避免油污影响检测结果

投豆前设置

- 01** 将设备安装到支架。
确保设备的**角度与距离**与初次配置烘焙机时保持一致。

☞ 对于观察窗较小的烘焙机，建议固定支架位置，避免移动，以免难以恢复原有角度。

- 02** 设置参数



1. READY界面点击任意位置 2. 顶部从上往下拉，打开“下拉设置”



3. “下拉设置”介绍

- ①：烘焙配置
选择准备烘焙的烘焙机配置。
- ②：自动启动/停止
- 开启：入豆后系统会自动开始追踪色值；达到目标色值后，追踪仍会持续。下锅入豆后，上锅结果会自动保存，并自动开始下一次追踪。
 - 关闭：入豆后需手动点击右下角开始图标▶；达到目标色值后，系统会自动停止追踪色值。
- ③：目标色值警报
建议开启，到达目标色值时会提醒下豆。
- ④：设备如有连接温度探针（联系官方另购），需手动开启此开关。

- 03** 输入目标色值，长按**+**号设置，到达目标色值后，设备会提醒下豆。



- 04** 正常启动烘焙机加热。（滚筒需先热机完毕）

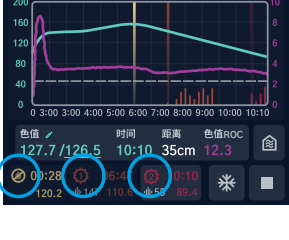
- 05** 点击右下角开始图标▶，开始投豆。

☞ 也可在下拉设置中开启“自动启动/停止”开关，则无需手动点击开始。

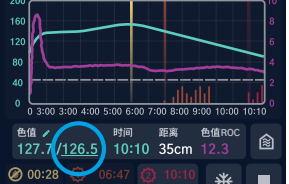
- 06** 烘焙追踪开始。

烘焙过程中

- 自动标注关键节点：**转黄，一爆，二爆**。也可手动标记。



- 可随时更改目标色值。



下豆前注意

- 可根据色值变化趋势，提前预判下豆时间，以减少误差。

☞ 下豆前，建议记忆下豆时的时间或色值。方便后面标定时准确定位下豆点。

- **警报响起时立即下豆**，此时不用管设备，只需操作烘焙机下豆。（下豆后再点击弹窗里的“结束烘焙”）

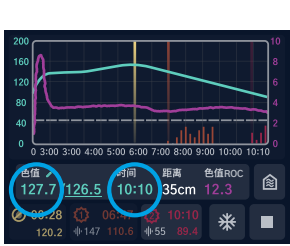
下豆后冷却

- 01** 下豆后，可点击右下角✱图标，在冷却过程中对咖啡豆进行红外温度追踪。直观的了解豆温变化情况。

确认色值偏差(标定)

☞ 此操作是为了纠正追踪过程中的色值偏差。

☞ 正确操作及布豆可做到±1以内的偏差。（不排除豆子本身色差不均匀的情况，会导致偏差较大）



结果页

☞ 确认左图内**时间或色值**，是否是**下豆时记忆的数据**。

- 如果是下豆时数据，直接进行下面的步骤。
- 如果不是下豆时数据，参考36页裁剪曲线后，再进行下面的标定步骤。

- 01** 在样品盘中放入**冷却后的咖啡豆**。（为了准确检测，请参考34页 布豆操作规范）

- 02** 将设备套上“色值转接筒”，并扣在已布好豆的样品盘上，进行色度检测。（参考35页 色度检测方法）

- 03** 确认真实色值，并修正偏差。

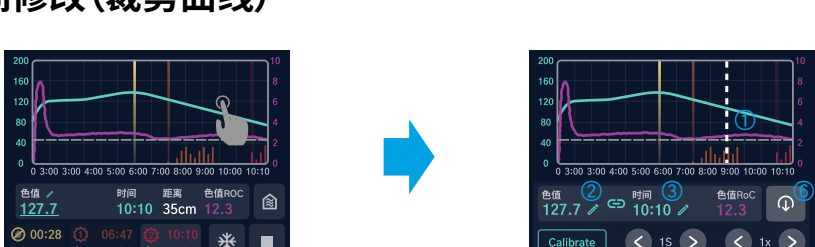
下面举例两种情况，对标定逻辑进行说明：



- ☞ **操作示例 1：**
点击：①下豆时色值（**假设为 75**）→②烘焙机名称→③重新校准→④最终烘焙色值→⑤测量（假设测量**结果为 78**）→⑥保存
结论：标定**偏差为 3**。
完成流程后，图中①色值数值，将更新为检测结果78。下次烘焙时，将更准确显示烘焙机内咖啡豆色值。

- ☞ **操作示例 2：**
点击：①下豆时色值（**假设为 75**）→②烘焙机名称→③重新校准→④最终烘焙色值→⑤测量（假设测量**结果为 75**）→⑥保存
结论：标定**偏差为 0**。
完成流程后，图中①色值数值仍为 75。表示此次烘焙无偏差。

下豆时间修改(裁剪曲线)



结果页点击屏幕

进入裁剪/标定界面

☞ 下面①②③种方法，任选其中一个操作均可进行裁剪。

- ①可拖动虚线调整到记忆中正确的下豆时间/色值。随后点击⑥裁剪下豆后多余的曲线。
- ②可直接输入下豆时记忆的色值，定位下豆点。随后点击⑥裁剪下豆后多余的曲线。
- ③可直接输入下豆时记忆的时间，定位下豆点。随后点击⑥裁剪下豆后多余的曲线。
- ④以虚线为中心点，放大缩小曲线图。
- ⑤可长按左右设置时间。

16 / 与AirWave除烟机联动

连接路径:

点击:READY首页右滑 → 设置 → 设备设置 → 连接设置 → AirWave 连接

连接步骤:

- 01 开启除烟机和OmniFlux电源。
- 02 除烟机首页长按旋钮，进入设置页面。
- 03 向右旋转旋钮进入“模式”，短按选择“自动模式”。
- 04 继续向右旋转旋钮进入“无线连接”，短按选择“开启”。
- 05 OmniFlux自动显示除烟机名称，点击对应名称，完成连接，屏幕右滑退出设置。
- 06 除烟机长按旋钮退出设置，返回首界面，准备开始烘焙。

首次联动操作:

- 01 OmniFlux进入**在线烘焙追踪**页面。
- 02 烘焙除烟过程中，根据烟量或黄点、爆点时，手动调节除烟机风速。
- 03 完成一次调节后，系统将自动记录风速变化。

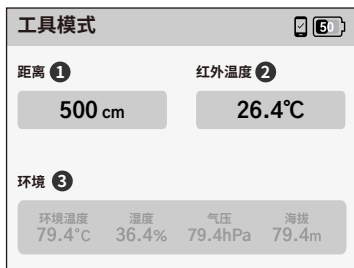
自动联动说明:

之后每次烘焙时

- 01 除烟机会**自动复刻首次操作的风速设置**。
- 02 期间也可以扭动旋钮修改风速，修改后将会以最新的**设置进行复刻**。

17 / 小工具板块

首页面点击右上角工具图标,即可查看工具页面。



编号	工具	说明	应用
①	测距仪	红外激光进行物距测量。 范围5cm~50m,精度±3cm。	烘焙场景:测量烘焙机与采样位置的距离,辅助标定。 生活场景:家居测量、装修布置、挂画定位。
②	测温仪	测温范围:-70~380°C; 实时显示某一区域红外温度(点测)。	烘焙场景:快速检测设备表面温度、冷却盘温度。 生活场景:检测烹饪锅具温度、空调出风温度。
③	温湿度仪	环境温湿度,气压,海拔联动显示。	烘焙场景:监测烘焙车间温湿度,记录烘焙条件。 生活场景:家庭室内环境监测、酒窖/仓储管理。

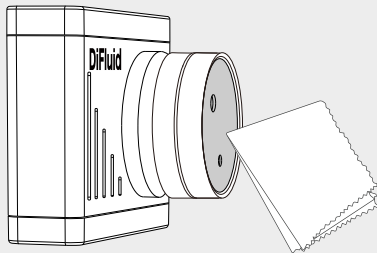
18 / 烘焙标准参考表

AGTRON 数值	COMMON	SCA
$0 \leq \text{AGTRON} \leq 30$	意式烘焙	非常深
$30 < \text{AGTRON} \leq 40$	法式烘焙	深度烘焙
$40 < \text{AGTRON} \leq 50$	深城市烘焙	中深
$50 < \text{AGTRON} \leq 60$	城市烘焙	中度烘焙
$60 < \text{AGTRON} \leq 70$	深度烘焙	中浅
$70 < \text{AGTRON} \leq 80$	中度烘焙	浅度烘焙
$80 < \text{AGTRON} \leq 90$	肉桂烘焙	非常浅
$90 < \text{AGTRON} \leq 150$	浅度烘焙	极浅

19 / 清洁与保养

检测前，日常每天镜头清洁

用干净柔软的无尘布擦拭镜头表面，避免指纹、灰尘、油污影响数据采集。



20 / 保修政策

正常使用情况下发生的产品故障。于购买日起一年内，官方提供免费维修。

非免保范围说明

- 1) 非本公司官方授权销售渠道购买或无保修凭证及有效发票的；
- 2) 已经超出保修期限；
- 3) 错误使用或自行改装、拆卸、修理、刷机所造成的故障及损坏；
- 4) 购买后由于运送、搬动、跌落造成的故障及损坏；
- 5) 意外或人为导致的产品损坏。如：进液、输入不合适电压、过度挤压、屏幕或外壳人为刮花等；
- 6) 其他不可抗因素（如火灾、地震、水灾等）而造成的故障或损坏。



Federal Communication Commission (FCC) Radiation Exposure Statement

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

- (1) this device may not cause harmful interference, and
- (2) this device must accept any interference received, including interference that may cause undesired operation.

changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation.

This equipment generates, uses and can radiate radiofrequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.

If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna. -- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

Federal Communication Commission (FCC) Radiation Exposure Statement When using the product, maintain a distance of 5mm from the body to ensure compliance with RF exposure requirements.

FCC Caution: Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate this equipment.



Compliance Information

CE Compliance Notice

1. Due to the used enclosure material, the product shall only be connected to a USB Interface of version 2.0 or higher. The connection to so called power USB is prohibited.

2. Do not use the device in the environment at too high or too low temperature, never expose the device under strong sunshine or too wet environment.

The suitable temperature for the product and accessories is 0°C–45°C.

3. Warning: – replacement of a battery with an incorrect type that can defeat a safeguard;

– disposal of a battery into fire or a hot oven, or mechanically crushing or cutting of a battery, that can result in an explosion;

– leaving a battery in an extremely high temperature surrounding environment that can result in an explosion or the leakage of flammable liquid or gas; and

– a battery subjected to extremely low air pressure that may result in an explosion or the leakage of flammable liquid or gas.

4. This device is a low-power radio transmitter and receiver. As recommended by international guidelines, the device meets applicable national SAR limits of 2.0W/kg (10g). 10g SAR: meets low-power exclusion level, SAR test is not required.

5. Operating Frequency Range

Bluetooth: 2402 MHz ~ 2480 MHz 9.48 dBm

This product can be used across EU member states.

EU Regulatory Conformance

Hereby, Shenzhen Digitizing Fluid Technology Co., Ltd. declares that this device is in compliance with the essential requirements and other relevant provisions of Directive 2014/53/EU.

Product Warranty Card

保修卡 / 保証書

One year warranty

一年品质保证

一年安心品質保証

Thank you for purchasing our product. Please contact us with any questions

感谢您选购我们的产品，有任何产品问题请联系我们！

この度はお買い求め頂き、誠にありがとうございます。

本機についてご不明な点や技術的なご質問、故障と思われる時のご相談について
は下記のお問い合わせ先をご利用ください。



Scan here to check quality assurance regulations

扫码查看质保条例

保証内容を確認するには QR コードをスキャンしてください。

User Information/ 用户信息 / お客様情報

User Name/ 用户名 / お名前	
User Address/ 用户住址 / ご住所	
Phone Number/ 联系方式 / 電話番号	

Product Information/ 产品信息 / 商品情報

Product Name/ 产品名 / ブランド	
Serial Number/ 序列号 / 品番	
Sales Date/ 购买日期 / お買い上げ日	

Sales Unit Information/ 销售单位信息 / 販売店情報

Name Of Sales Unit/ 销售单位 / 販売店名	
Sales Unit Address/ 销售单位地址 / 販売店住所	

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