

Sweet Maria's Aillio Bullet R1 Cleaning and Maintenance Guide

The Bullet R1 requires more frequent cleaning and careful maintenance compared to other home roasters. If you don't care for your Bullet R1 properly, smoke can damage the internal electronic components that make your roaster tick. This is our recommended regimen for keeping your Bullet R1 in tiptop shape.

After every roast

Vacuum chaff from the following locations:

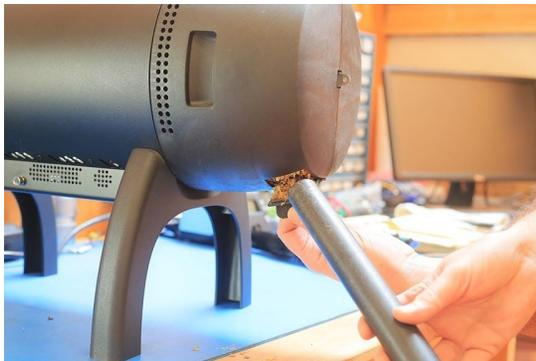


Cooling box (under the bowl)

Remove cooling filter and vacuum any chaff from the fan chamber



Around drop door



Chaff plug in rear of the machine

Every 5-10 roasts (more frequent cleaning required depending on roast level/batch size)



Remove back chaff basket



Remove the metal chaff filter and vacuum



Hold the filter up to a light source and look through it: Can light shine through the basket? If not, soak the basket in a solution of espresso cleaner (Cafiza, Joe Glo, etc) for 10 minutes and gently scrub with a brush

If you are roasting commercially, we recommend purchasing additional chaff baskets - that way, you can swap baskets to continue roasting without needing to pause for cleaning.

Every 25 roasts



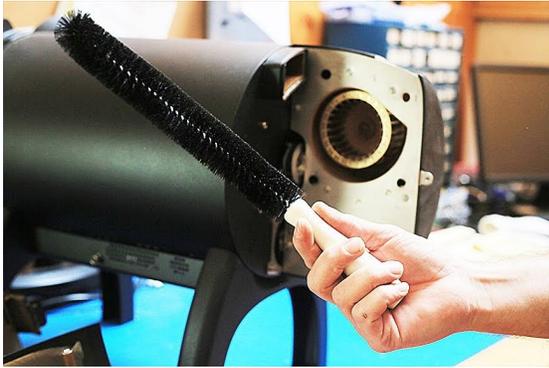
Remove rubber gasket, brush off the chaff



Unscrew and remove the panel covering



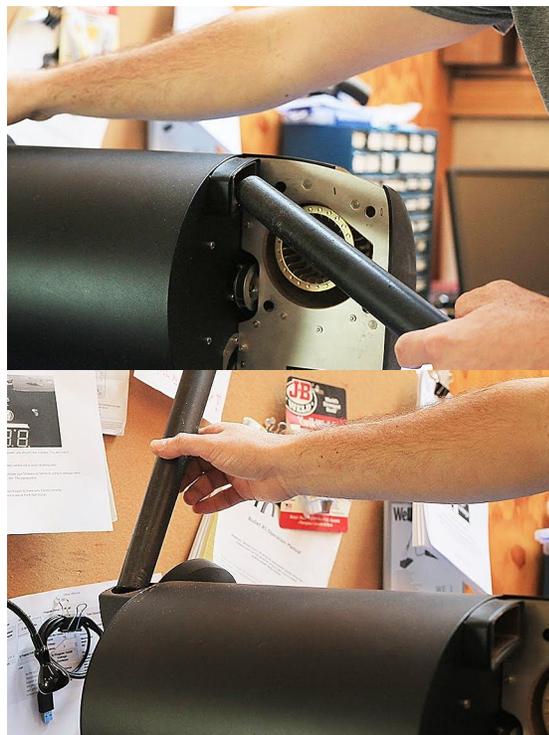
Vacuum chaff



Using a bottle brush, clean transfer tube



Brush from the front and from the rear



Vacuum any remaining chaff/residue from the front and the rear ends of the transfer tube



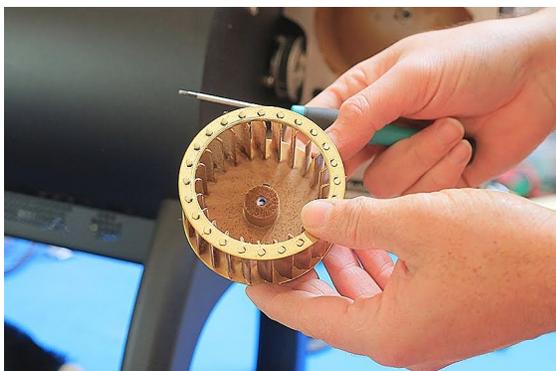
Clean the impeller fan by brushing and/or vacuuming any chaff/residue.



Is the impeller fan oily or coated in residue? If so, remove the fan for deeper cleaning.

Find the set screw and loosen - **do not remove it completely**, as the screw is easy to lose

Using a metal brush, gently scrub and vacuum any chaff/residue



Soak the fan in a solution of espresso cleaner for 10 minutes and gently scrub with a brush (please refer to our video for a detail explanation of impeller fan deep cleaning)

Cleaning the IBTS (V1.5/V2)

We recommend cleaning the sensor every 25-40 roasts - darker roasts require more frequent cleaning. If you start to see some odd changes to your temperature readings, this is an indication that the IBTS lens needs cleaning

What you'll need:

- Stiff bristle (metal) brush
- Q-tips
- Rubbing alcohol
- Flashlight



Remove back cover and place in front of the drop door to act as a stabilizer for the faceplate

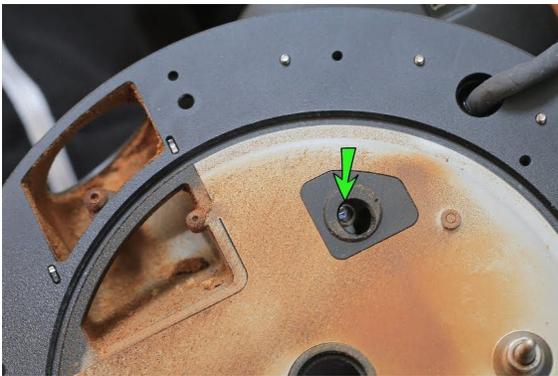


Unscrew the 5 front screws to remove the faceplate

Swivel open the faceplate and rest it on the back cover to keep the plate stable during cleaning



Brush chaff and residue from the interior of the plate



Locate the IBTS in the faceplate



Use a flashlight to check the sensor for any oily residue or chaff



Dip a Q-tip in rubbing alcohol and gently wipe away any oils from the sensor