

General Information

Wash your drum in hot water and detergent before using. A 5 gallon bucket works great, wash the outside, but not the inside, not much room and you could cut yourself, just slosh it up and down in the bucket After washing you will need to do a burn in. set the drum in your grill and fire it up to 500 degrees and let the drum soak in the heat for 20 min. You can rotate it or not, its up to you, this will assure all production oils will be burned off. The drum will go through some changes for about 5 heat cycles. The door may get a bit tight, or loose. The drum should stabilize after 5 heat cycles and will stay put after that. It's called tempering, and stress relieving. The drum should turn a nice bronze color; this is normal, and actually quite nice. The roasts will improve as the drum and your grill normalize. The more you roast the better it will get. Practice, Practice, Practice.

1. The drum is all stainless steel, not a high polished stainless, but durable.
2. The drum will turn a bronze color when heated. This is normal, so don't be alarmed.
3. All grills are different and you will have to adjust the profile to suit your grill, but the profiles provided are a good starting point.
4. Placing the drum as low as possible in the grill is preferred.
5. Thermometer placement in the grill will affect the profile temps. Locate your thermometer in the center of lid and dead center of the drums length and diameter if possible. The profile was developed in my grill, yours may be different, and so you will have to adjust the profile temps to suit your grill.
6. If your thermometer is near the top and off to the side, like a Weber grill. You will have to go higher then the profile because the top of the grill is cooler then at the bottom, all heat goes to the top, and cools as it raises.
7. It is not hard to relocate or install a new thermometer near center and pointed to the center of the drum. It will be nearer the bean temps. Refer to the pictures on my web page. <http://rkdrums.com>
8. CAUTION: Wear protective equipment when handling the hot drum. Gloves should be able to withstand 500 degrees, or more for at least 30 sec.
9. The drum will take 3 to 5 roasts to season; the coffee will improve in taste as the drum seasons.
10. If your rod becomes loose in the sq. tubing, and you begin to hear a thumping noise while roasting. You can tighten it by removing the spit rod and putting a slight bow in your spit rod. Just bow it a bit over your knee or thigh and insert back in the drum. Allow it cool before doing this.
11. Tech support available by E-Mail rnkyle@rkdrums.com