COFFEE LABORATORY
ANALYTICAL EQUIPMENT
www.coffeelabequipment.com

DiFluid OmniFlux

User Manual

2026.04, V0.2

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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

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

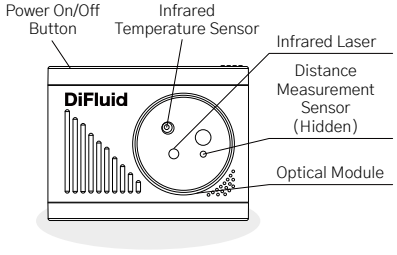
1) Used to monitor color value changes and temperature decline trend of coffee beans during the post-roasting cooling phase, automatically plotting time and temperature curves.

1.2 Utility Tools

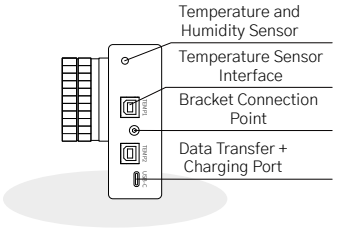
In addition to the detection modes, the system includes various auxiliary tools for users to use on-site.

1) **Distance Meter:** Real-time measurement of the distance between the device and the target.
2) **Leveling Tool:** Used to measure and correct the horizontal angle of the object being measured.
3) **Thermometer:** Real-time display of the temperature in the area where the red dot is located, suitable for measuring environmental temperature, etc.
4) **Temperature and Humidity Meter:** Used to record changes in environmental parameters (temperature/humidity).
5) **Probe Thermometer:** External device for real-time measurement of bean temperature, chamber temperature, and other scenarios such as water temperature, etc.

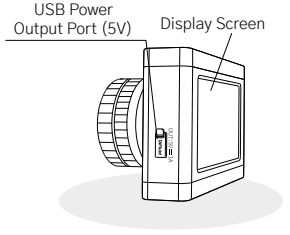
02 / Parts Overview



OmniFlux Main Unit (Back)

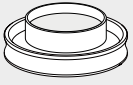


OmniFlux Main Unit (Bottom)



OmniFlux Main Unit (Front Side)

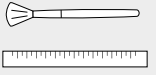
Color Value Adapter Tube ×1 (Metal)



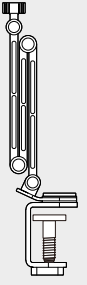
Sample Tray ×1 (Including Tray)

Two-Color Calibration Card ×1

Cleaning Cloth ×1

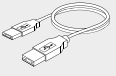


Cleaning Brush ×1, Scraper ×1

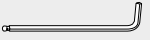


Fixed Bracket ×1

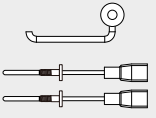
User Manual ×1 (Including Warranty Card), QR Code Card ×1



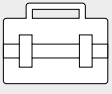
USB-C Charging Cable ×1



Screwdriver ×1



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



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: ±1℃ (0~320℃) 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: ±1℃ (−70~380℃)	Suitable for coffee roasting, quality control, equipment calibration, daily life, outdoor activities, and other scenarios; infrared laser for distance measurement; measuring and calibrating the horizontal angle of the object; the screen displays the infrared temperature of a specific area (spot measurement); environment temperature and humidity are displayed simultaneously.
		Laser Distance Measurement	Range: 5cm~50m Accuracy: ±3cm	
		Level Gauge	Accuracy: ±1°	
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

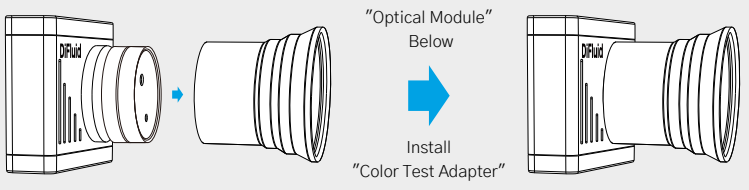
After OmniFlux is powered on, the touchscreen displays the "READY" interface.

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.

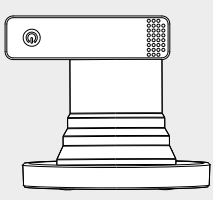
Mode Startup Demonstration:

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

01



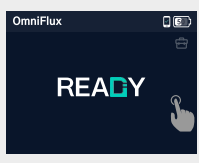
02



After the adapter tube is installed, place the device onto the sample tray with the beans already spread.

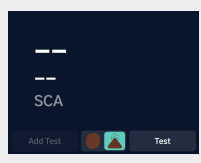
Power on the device

Tap "anywhere on the screen"



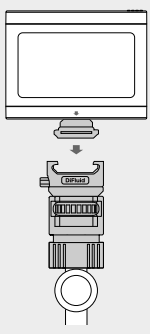
Based on the "distance sensing"

Automatically enter "Color Test Interface" And automatically start measurement



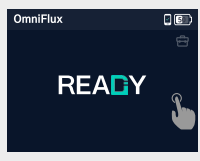
- Roast Track Mode (activates at a detection distance of over 10 cm)

01



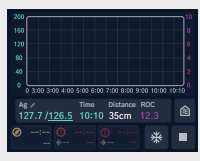
After installing the bracket Power on the device

Displays the "READY" home screen Tap "anywhere on the screen"



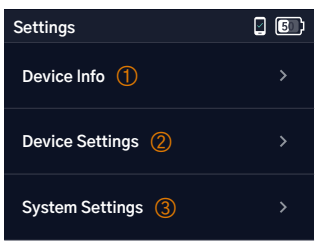
Based on the "proximity sensor"

Automatically enter "Roast Track Interface"



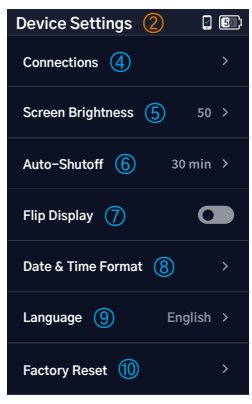
7.1 Settings

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

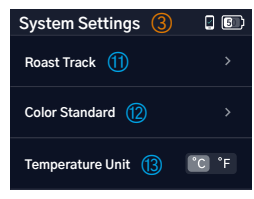


"**Settings**" Home Screen

Tap "**Device Information**" Displays this interface



Tap "**Device Settings**" Displays this interface



Tap "**System Settings**" Displays this interface

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 ℃ or ℉.

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.

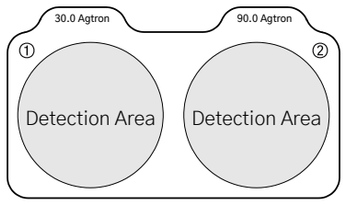
⚠ **Calibration Recommendations:**

- 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.)

01



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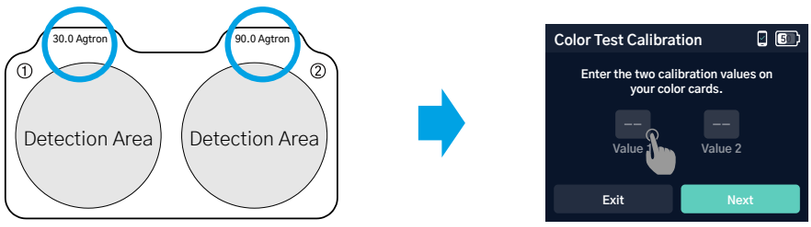
02 **Swipe left** on the READY screen to enter the menu.
Tap "**Calibration**" → "**Color Test Calibration**"

---

03 Enter the two reference values on the color card and tap "**Next.**"



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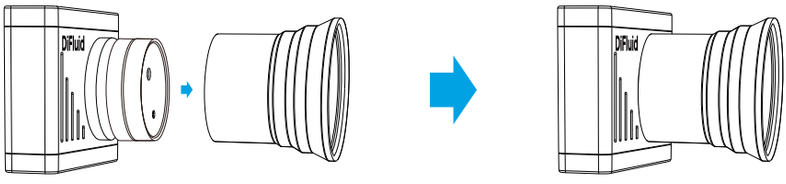
04 Install the Color Test Adapter beneath the device's optical module.



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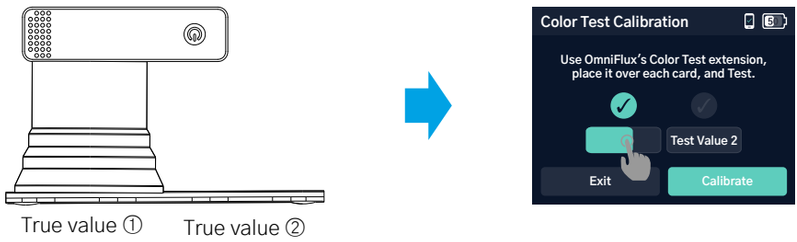
05 Place the device at the position of Reference Value ① on the color card.
Tap "**Measure ②.**"



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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.

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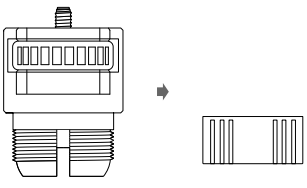
02 Take out the connector. After removing the nut, attach the two parts of the connector to the main bracket separately.



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.

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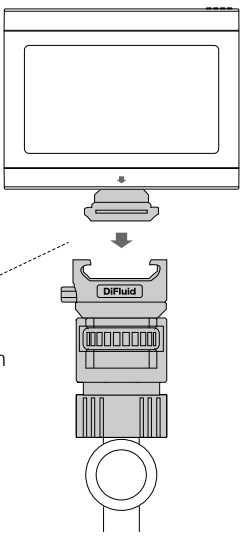
05 Press the button on the quick-release head to attach the device to the bracket. Installation is complete.



When connecting, hold down the button and slide it in.

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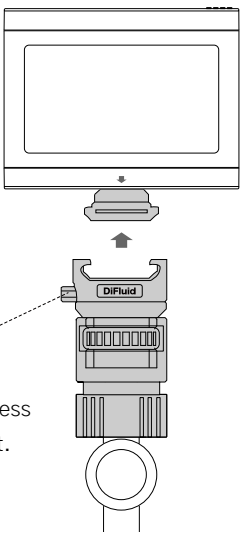
06 To remove, press the button on the quick-release head to detach the device. Be careful not to shake the bracket forcefully, as this may cause it to shift.



When removing the device, also press and hold the button to take it out.

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.

---

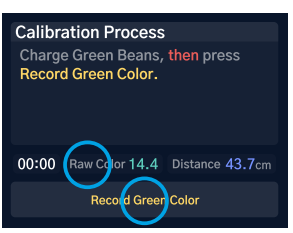
06 Start the roaster and begin heating normally.(The drum must complete preheating first.)

---

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.



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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.

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14 / Color Test Operation Method

⚠ 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 17 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).

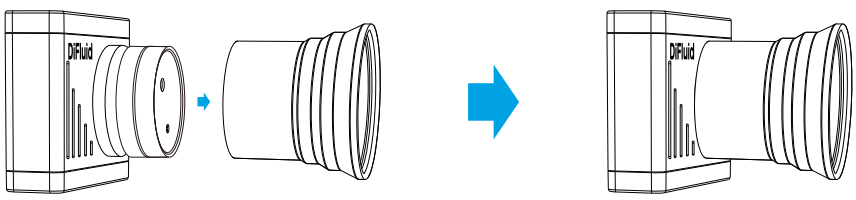
For a new batch of tests, you need to tap "**New Test**" the first time.

"**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.



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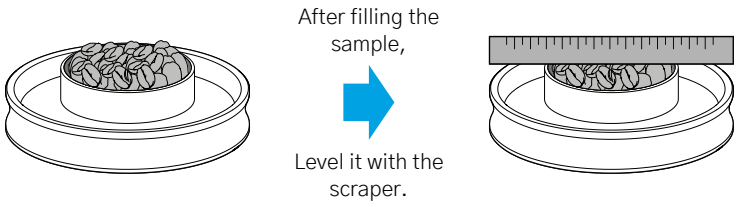
02 After filling the sample, level it using the scraper (use the shallow groove for powder, and the deep groove for beans).

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



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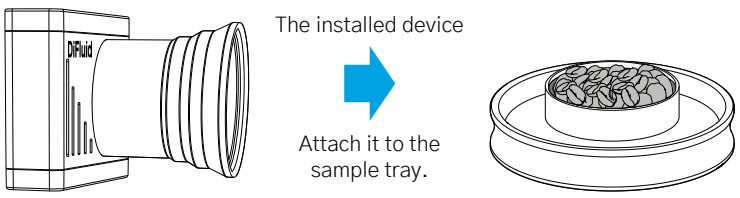
03 Attach the installed device to the sample tray.



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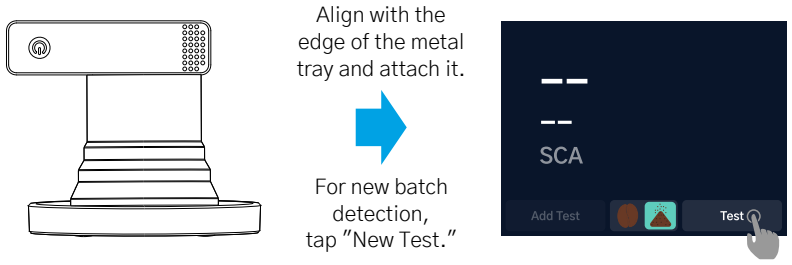
04 After attaching the device to the sample tray, for a new batch of measurements, tap "**New Test**" first.



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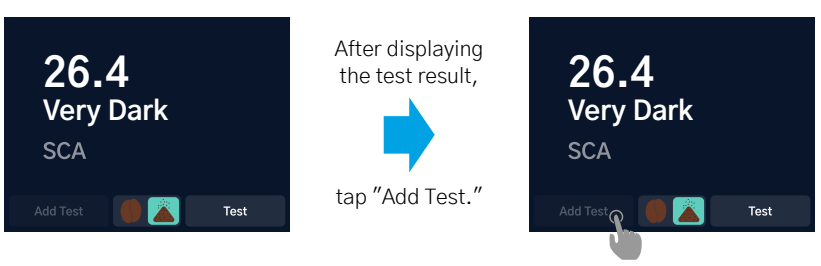
05 After displaying the result of this measurement, tap "**Add Test**" to append it.
(This will display the average value of this result + the result of the last "**New Test.**")



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.

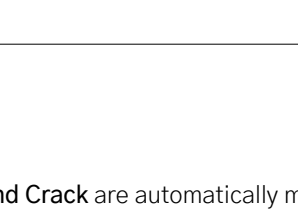
Tips:

- Angle positioning: You can record the color value of the empty roaster at a fixed position and use it to quickly find the setup angle.
- Distance positioning: Refer to the device-to-roaster distance from the initial setup and keep it consistent.
- For roasters with a small viewing window, it is recommended to fix the stand position to avoid movement and difficulty restoring the original angle.

---

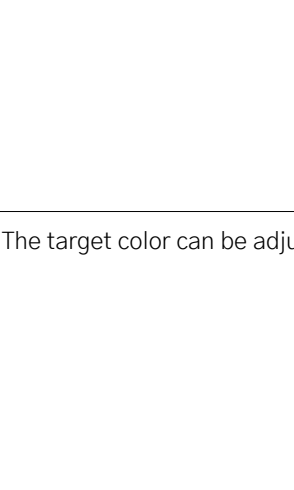
02 Set Parameters

Enter the "Roast Track" screen



1. On the READY screen, tap anywhere

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

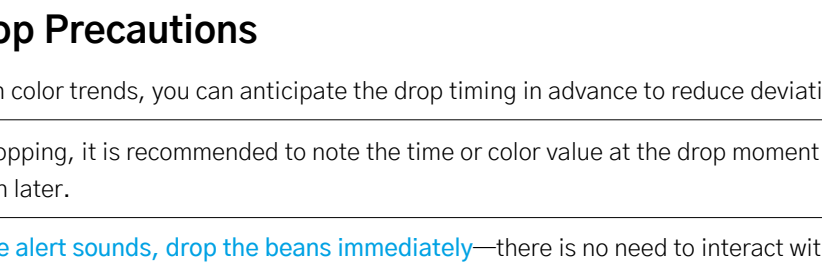
- On: Tracking starts automatically after charging beans; tracking continues even after reaching the target color. After the next batch is charged, the previous result is automatically saved and a new tracking cycle starts.
- Off: After charging beans, you must tap the start icon ▶ in the lower right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



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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.

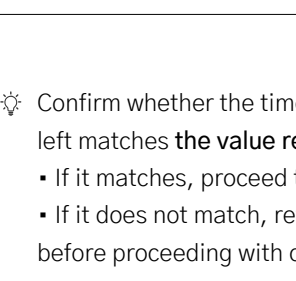
Alternatively, enable "**Auto Start / Stop**" in the pull-down settings to start automatically without tapping start.

---

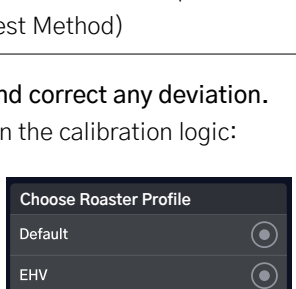
06 Roasting tracking begins.

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.

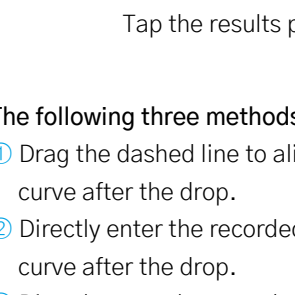
- When the alert sounds, drop the beans immediately—there is no need to interact with the device; just operate the roaster.
  (Click "**End Roasting**" in the pop-up window after dropping the beans.)

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.

---

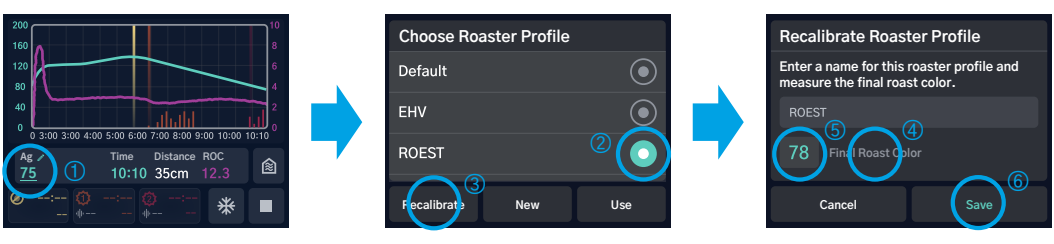
01 Place the **cooled coffee beans** into the sample tray. (For accurate measurement, refer to p.13 Bean Loading Guidelines)

---

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)

---

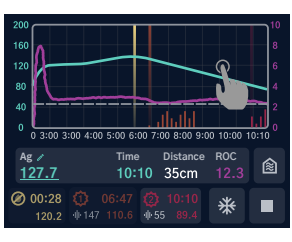
03 Confirm the actual color value and correct any deviation.
Below are two examples to explain the calibration logic:



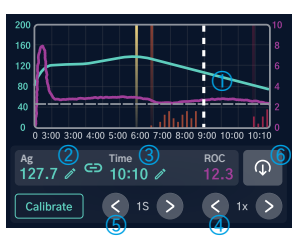
Operation Example 1:
Tap: ① Drop color (e.g., 75) → ② Roaster name → ③ Recalibrate → ④ Final roast color → ⑤ Measure (e.g., result 78) → ⑥ Save
Conclusion: Calibration deviation is 3.
After completion, the value in ① will update to 78. In the next roast, the system will display the roast color more accurately.

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.

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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.**

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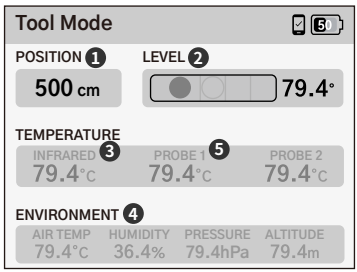
17 / Tools Section

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	Level Gauge	Used to measure the horizontal angle of an object.	Roasting: Ensures stable device installation to avoid tilting that could affect measurements. Home: Furniture leveling, adjusting the position of picture frames/cabinets.
③	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.
④	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.
⑤	Probe Thermometer	External temperature probe needs to be purchased separately.	Roasting: Precisely measures the temperature of coffee samples or internal equipment temperatures. Home: Detects the center temperature of ingredients or liquids.

18 / Roast Standard Specifications

AGTRON Values	COMMON	SCA
0 ≤AGTRON≤ 30	Espresso	Very Dark
30 ＜AGTRON≤ 40	French	Dark
40 ＜AGTRON≤ 50	Full City	Medium Dark
50 ＜AGTRON≤ 60	City	Medium
60 ＜AGTRON≤ 70	Dark	Medium Light
70 ＜AGTRON≤ 80	Medium	Light
80 ＜AGTRON≤ 90	Cinnamon	Very Light
90 ＜AGTRON≤ 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.