

Sweet maria's

Gene Café Coffee Roaster Tip Sheet

Gene Café Tips

This tip sheet is meant to supplement the manual that comes with the Gene Café. Be sure to read the manual! This is a supplemental tip sheet only.

- Use a stovetop hood or fan. You can roast outdoors (in mild weather) or near a window, but low ambient temperatures can slow the roaster. Line voltage, extension cords, or power strips can also affect the amount of heat your roaster produces, so you may need to experiment. Not letting the roaster cool to room temperature before starting will quicken a roast as well.
- Never leave the room while you are roasting coffee, even when using an automated roaster. The time between a dark roast and a fire is not as long as you think!
- The chamber can be a bit tricky to load correctly. Be sure to line up the chamber with the top pointed to the left. Seat the drum into the roaster chassis at an angle. The drive motor will stop at, or close to, a vertical position allowing the drum removal. If the drum stops out of position, turn the roaster off, then on. The drum will rotate and land on the correct position. Don't try to remove or replace the drum if the motor is in the wrong position. Use the provided "drum stand" when the drum is out of the roaster.
- **Batch Size:** The recommended batch size is two and a half of the scoops provided or 250 grams (about 9 oz). I use a bit less than that at 8 oz by weight. For dry processed coffees, the batch size is 200 grams (about 7 oz). Dry-process coffee has more chaff and raises roast temperature. This can take up to a minute off of your roast time. Whatever batch size you choose, just know that less coffee will roast faster than more coffee, and once you find a batch size and settings you like, be consistent.
- **Settings:** The manual comes with some recommended roast times. Only the times from City roast (17 minutes) and later seem applicable. I use the highest temperature setting of 482°F up until the start of 1st crack, then bring the temperature down towards the end. In my tests, 482°F at 15 minutes is a City roast. I use the highest setting to raise the temperature faster. Start out by setting longer roast times and stopping manually to get a feel for how the roaster is operating on your household voltage since household voltages can vary.
- Stop the roast a bit shy of the roast degree you want since the roast can "coast" a bit during the cooling cycle.
- After the cooling cycle completes, I prefer dumping the coffee into a stainless mesh colander to get it away from the warm surfaces. The manual shows using a hot mitt to handle the hot chamber. This is a good idea! Once the coffee has cooled to room temperature, transfer it into canning jars or bags with a degassing valve. Wait a minimum of 4 to 24 hours after roasting before brewing. Coffee is best 3 to 5 days after roasting, and after 7 days starts to decline in flavor.
- Remove chaff from the roast chamber after every roast and dislodge any beans that may have become stuck in the chamber. Every 20 roasts, take apart the chaff collector to soak and scrub the screens in hot water. Built-up coffee oils in the roast chamber are of no real consequence until they impede visibility or become a fire hazard.

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