

sweet maria's

Behmor 1600 Tip Sheet

This tip sheet is meant to supplement the manual that comes with the Behmor 1600. Be sure to read the manual! This is a supplemental tip sheet only.

- Be extra careful to remove all packaging material, accessories and plastic films prior to the first roast.
- The drum can be a bit tricky to mount. Insert the right end (square peg) first so that the round end fits into the bracket on the left. Make sure this is moving freely before you start roasting.
- You can roast up to 1 pound, but we found that $\frac{3}{4}$ pound works better.
- Start off by roasting at least four $\frac{1}{4}$ pound batches on P1 to begin developing an understanding of the subtle nuances of the roaster. Never begin with quantities above $\frac{1}{4}$ when starting out. Once comfortable migrate to $\frac{1}{2}$ pound roasts and later to 1 pound roasts. Always forward think your roast by 15 seconds.
- The Behmor has a smoke suppressor; but is not entirely smoke free. Roast under a stove hood, near a window or roast outdoors (in mild weather). Line voltage, extension cords, other running appliances or power strips can reduce heat, extending your roast. Not letting the roaster cool before starting will quicken a roast. Bigger batches and roasts past 2nd crack will produce more smoke.
- The times shown are approximately the time it takes from the first snap of 1st crack to the start of 2nd crack. Decaf and Malabar roast faster.
 $\frac{1}{4}$ lb - 1:30 minutes
 $\frac{1}{2}$ lb - 2:10 minutes
1 lb - 3:10 minutes
- Between roasts, empty the chaff tray and vacuum out the the roaster. Chaff is the coffee skin that detaches while roasting. Some coffees have more chaff, which presents more fire danger so watch the roast carefully.
- Have a fire extinguisher nearby. If a fire starts inside the roaster, NEVER open the roaster door. Never leave the room while you are roasting coffee and make sure the machine is on a level surface.
- Perform “self-cleaning” cycles according to the manual. When manually cleaning your roaster, use mild degreasing soap and water. Clean the glass and internal sensor about every 3-4 roasts.
- The Behmor is very sensitive to batch weight so you must be consistent. Although, you can reduce the batches by an ounce or two if you are not getting dark enough roasts.
- Monitor the end of every roast, adding time if necessary and hitting the cool button to end the roast. This is less convenient than relying on presets but allows targeting the exact degree of roast.
- Be sure to clean the areas in front of the sensors and note that the darker you roast, the sooner the sensors will begin to degrade. Contact Behmor for information on replacing sensors and modifying your roaster.

Behmor contact info: (775) 833-3363 tech@behmor.com www.behmor.com

Our Behmor page including an intro video: www.sweetmarias.com/prod.details-behmor.php

Scan this code with your smart phone to watch the “Behmor Basics” video →

