

General Home Roasting Observations for the **Caffé Rosto CR-120** Coffee Roaster

Home roasting is amazingly simple. Pay attention to the process, especially toward the end of the roast. And be careful not to touch the hot roaster surfaces during the roast cycle.

- Coffee roasting produces a wonderful fragrance, unobtrusive with light roasts but smokier if you roast dark. Operating any type of stove hood fan helps if the smoke is too intense for you. You can roast on a porch or near a partially open window weather permitting. But cold temperatures will affect the roast by slowing it down or making the resulting coffee lighter-roasted.
- Roasting produces chaff. Chaff is a fine skin that detaches from the bean as your roast is agitated. Your roaster takes care of chaff, but you will want to empty the chaff collector with care. Clean the chaff screen between every roast. Yes, it is a little tough to lift the chaff screen out, and you need to wiggle it a bit to remove and install it. The Rosto also traps some chaff below the removable chaff screen, and you must remove that with the brush (provided) between roasts. The Rosto lids sometimes don't fit tight when new, but will after time.
- Never leave a coffee roaster unattended; it can go from dark roast to charcoal to fire very rapidly!
- Built-up coffee oils in the roaster are of no real consequence until they impede visibility or become a fire hazard. In fact, a professional drum roaster requires hours of roasting initially to properly "season" the drum. Do not clean your roaster too often.
- Batch size is critical; if the amount of coffee you put into the roaster varies, the roast will vary too. If you have received a 1 Cup stainless cup with the Rosto, we have found that this measure should be filled only partly; 3/4 cup is ideal. This will allow the coffee to agitate the beans effectively from the start. To be more exact, weigh out the green coffee: we have found that 4.8 ounces (= 136 grams, or .3 Lbs.) is an ideal batch size. One way to tell how much to use is how well the coffee moves in the chamber, if it is sluggish, try less; if it is bouncing into the chaff collector, use more. You may need to experiment to find the right amount for your particular situation. If your roasts aren't getting dark enough, add a little more coffee to the next batch. It is counter-intuitive, but a larger batch traps more hot air and results in darker roasts. You can also simply add more time to the roast dial if it nears the end of the roast cycle, and it's not as dark as you want.
- You will need to experiment to find the ideal roast you prefer for each coffee, but that is part of the home roasting adventure! Roast results will vary with different batch size, different bean sizes, and household voltage. But if you are consistent you should be able to determine the settings you like, and get consistent results. One way to roast is to set the dial to a high number, then advance it to the cool cycle when you hit the exact roast you want. As a starting point, you can try these setting on the dial: City = Setting 9 on the dial • Full City = 10 • Vienna = 11 • French = 12+ These times are based on a 8 minute first crack time, and a 10.5 2nd crack, at 120-122 volt outlet
- No home roaster is designed to do serial batches! Wait for the machine to cool before doing another batch. For the most consistent results, wait for the machine to completely cool before doing a second batch - at least 20 min.
- Brightway is the manufacturer and Importer of the Caffé Rosto and provide an excellent 1 year warranty -Call them directly 800-949-0072 if you ever have a mechanical problem with the roaster, or technical questions. This is just a tip sheet: read the Rosto Instructions First! For Caffé Rosto tips, tricks and modifications see www.sweetmarias.com/cafferosto.tipsheet.html

In a nutshell, here is the roasting process you will be observing:

- For the first few minutes the bean remains greenish, then turn lighter and emit a grassy smell. The beans start to steam as their internal water content dissipates.
- The steam becomes fragrant. Soon you will hear the "first crack," an audible cracking sound as the real roasting starts to occur: sugars begin to caramelize, bound-up water escapes, the structure of the bean breaks down and oils migrate from their little pockets outward.
- After the first crack, the roast can be considered complete any time according to your taste. The cracking is an audible cue, and, along with sight and smell, tells you what stage the roast is at. Caramelization continues, oils migrate, and the bean expands in size as the roast becomes dark.
- At this point a "second crack" can be heard. Small pieces of the bean are sometimes blown away like shrapnel!
- As the roast becomes very dark, the smoke is more pungent as sugars burn completely, and the bean structure breaks down more and more.
- Eventually, the sugars burn completely, and the roast will only result in thin-bodied cup of "charcoal water."

For more detailed Caffé Rosto tips and modifications see www.sweetmarias.com/cafferosto.tipsheet.html