

sweet maria's

FreshRoast SR300 and SR500 Tip Sheet

This tip sheet is meant to supplement the manual that comes with the Fresh Roast SR 300 and SR 500. 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!
- **Batch Size:** Fresh Beans recommends using 5 ounces of beans - or four of the scoops provided. We found best results using $\frac{1}{3}$ cup of beans. We hit first crack about 3 minutes into the roast, City + roast about 5 minutes, and second crack (Full City/Full City +) about 7 minutes. The time is less important than watching color changes and listening for cracks.
- **Settings:** On the SR 500, the manual suggests medium fan speed and high heat, but we set the fan on high and heat on low for a slow warm up. We find this results in more even roasts. Increasing fan speed or using less coffee will lighten the roast and adding more time or more coffee will darken it.
- Dry-process coffee has more chaff and raises roast temperature. This can take up to a minute off of your roast time.
- Pay attention to the process, especially towards the end of the roast as the FreshRoast brings coffee rapidly through the roast stages.
- The top of the roaster is tippy! Remove the roast chamber and chaff collector assembly before moving the roaster.
- Brush the chaff collector between each roast and soak it occasionally to remove built-up coffee oil. Oil left on the chamber is of no consequence unless it impedes visibility or becomes a fire hazard.
- I prefer dumping the coffee into a stainless mesh colander after the cooling cycle completes, getting it away from the warm surfaces. I then transfer the room temperature coffee into canning jars. 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.

For a more even roast, try these techniques:

- **Switch to cool one minute** into the roast, wait for 30 seconds, and then switch the roaster back on.
- **Take the top off the roaster and stir the coffee.** replace the chaff collector once the beans start moving on their own. You can also take the chamber off the roaster and shake the beans mid-roast. Be careful, it will be hot. Over time, this can cause excessive chaff to build up inside the base of the roaster, which will reduce its life and ability to get hot. So if you use this technique, open up the base of the roaster from time to time to vacuum out wayward chaff.
- **Smaller batches take longer to roast than larger batches** (opposite of what you might think) since a larger volume of beans blocks more hot air. If your batch is too small, you may never reach first crack.
- **With the SR300, you have control over time but not heat or fan settings.** The timer is preset to 5.9 minutes.

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