

sweet maria's

Behmor 1600 Plus Tip Sheet

Be sure to read the Behmor manual! This is a supplemental tip sheet only.

- Insert the right end (square peg) first so that the round end fits into the bracket on the left.
- Start off by roasting ¼ lb or ½ lb batches on P1 to begin developing an understanding of the subtle nuances of the roaster. Only use the manual mode after you are fully comfortable with the roaster.
- The Behmor has a smoke suppressor; but is not entirely smoke free. Large batches and dark roasts will produce more smoke. Roast under a stove hood, or somewhere with good ventilation. Voltage, power cords, or power strips can reduce heat, extending your roast..
- 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.
- The LED screen will flash when the roast is 75% done. Press “Start” at this point or the roaster will automatically go into cooling mode and Error 7 will appear on the screen.
- 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.

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