



## **Bodhi Leaf Coffee Behmor 1600 Plus Roasting Tip Sheet**

This is a supplemental guide only! Please thoroughly read your machine's manual and use this guide only in combination with the manual.

Before attempting to roast with any machine, it is very important to thoroughly read the manual provided. Roasting coffee can easily lead to fires and injury if not used properly so safety is extremely important!

Always roast with a fire extinguisher nearby. Thoroughly read the manual and understand important safeguards.

Never leave the roaster unattended when in use even if the roaster has automated functionality.

Follow all scheduled cleaning and maintenance as listed in the manual. Failing to follow cleaning and maintenance procedures can cause longer roast times and fires.

Do not roast with extension cords. Extension cords and even different power outlets can adversely affect roast times and the machine's functionality. Try to roast on the same power outlet for the most consistent results. If you feel like your roaster is not getting hot enough, try moving to a different power outlet.

Ambient temperature can have a huge impact on roast times and temperatures. Roasting indoors is ideal for consistent ambient temperature. When roasting indoors, always roast somewhere with good ventilation such as near a window or under the hood of your stove. All roasts produce smoke, but darker roasts generally produce more smoke than lighter roasts.

Make sure to clean all chaff between each roast. Chaff is the "skin" around the green coffee and is removed from the beans while roasting. Chaff may also be referred to as "silverskin" while still on the green beans. Some coffees may have more or less chaff than other coffees so pay close attention to reduce the chance of fire.

Be consistent! For best replicable results, weigh each batch of coffee before and after roasting. Record results and calculate how much weight was lost during roasting. We



recommend using our “**Roast Log**” each roast for easy reference of all important roast data.

Store roasted coffee in a cool and dry environment (avoid the freezer or refrigerator). After roasting, allow 12 to 24 hours before brewing or storing in airtight containers. We have found that pour-overs taste best at 2 to 4 days after roasting and espresso tastes best at 7 to 11 days after roasting. Coffee is generally considered “fresh” for up to two weeks after roasting.

After reading the manual, performing all system checks, and preparing the roaster for first use, start roasting coffee by preheating the roasting machine for 1:30. This is something we usually call a “charge temperature” on a production roaster. Be consistent with your preheating. A higher charge temp will speed up the roast and a lower charge temp will slow down the roast.

Start by roasting with  $\frac{1}{4}$  pound (4oz) batches on P1. This lets you get comfortable with the Behmor machine and helps to understand the subtle nuances of roasting. We recommend starting out with a washed processed Central American coffee such as a Guatemalan coffee.

Once you are very comfortable with roasting  $\frac{1}{4}$  pound (4oz) batches on P1, increase your batch size to  $\frac{1}{2}$  pounds (8oz) and roast on P1. Notice how the increase in batch size changes the roast times. Continue to increase batch size to  $\frac{3}{4}$  pound (12oz) until you are comfortable roasting up to the 1 pound (16oz) capacity.

We have found the best results when roasting a batch size between  $\frac{1}{2}$  pound (8oz) and  $\frac{3}{4}$  pound (12oz). If your roasts are not getting as dark as you would like them to be, try lowering the batch size.

Once you are comfortable roasting in Auto Mode, try roasting in manual mode. Refer to the owner’s manual for a detailed explanation of manual button functions.

We have had success starting from a simple generic **manual roast profile** for 4oz of green coffee that looks like this: P5 from start through drying phase (yellowing) - Toggle drum speed (D) to high at yellowing - P3 after drying phase up to first crack - P2 at 1st



crack for light roasts - Remain on P3 at 1st crack for medium roasts -P4 at first crack for darker roasts. Adjust profile for each individual coffee to your preference or as needed.

Pressing the “cool” button will end any roast and begin cooling the coffee. The coffee will actually continue to roast for some time even after pressing the cool button because the coffee remains inside the machine. Take this into account when roasting and try to forward think the cooling process. Behmor even recommends opening the door of the roaster at 1:30 after pressing the cool button to cool the beans even quicker. We also recommend following Behmor’s “quicker cool-down option” that is explained in the manual, but be aware that chaff will blow out of the roaster if you open the door. Never stop the system immediately after completing a roast as this can damage the system’s electronic components. Always wait for the machine to be reasonably cool before removing the drum.

The Behmor has an unattended shut-off feature for safety that requires user interaction. If the user is not watching the machine, an error message will be displayed and the roaster will go into cooling mode. At 75% into the roast time, a timer will begin to count down from 0:30 at which point the user will need to press the start button to stop the roaster from entering the automatic cooling mode.

Empty the chaff tray and vacuum out the inside of the Behmor after each roast. Follow all maintenance and cleaning instructions in your manual.

If you have any issues, please give us a call!

Check out our “Education” tab at [www.bodhileafcoffee.com](http://www.bodhileafcoffee.com) for in-store classes and other educational materials!

For manuals, tips, videos, and additional support, visit Behmor’s support page at <http://behmor.com/article-categories/behmor-1600-plus-roaster-support/>

For replacement parts, email us at [info@bodhileafcoffee.com](mailto:info@bodhileafcoffee.com)