



Bodhi Leaf Coffee Fresh Roast SR340 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 separated 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” during each roast for easy reference of all important roast data.

Store roasted coffee in a cool and dry environment (avoid the freezer or refrigerator). An air-tight container with a one-way valve to allow CO₂ to evaporate while not letting oxygen into the container is ideal. 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.

The Fresh Roast machine is extremely top heavy. The chaff collector and glass chamber are only secured by gravity and can be easily tipped over and broken. Always remove the chaff collector and glass roasting chamber before moving the machine.

Fresh Roast recommends roasting with four scoops of green coffee or 4.5oz. We always recommend roasting by weight, rather than by scoops. We had the best results roasting with 4oz of green coffee. Weighing your batch before and after roasting helps with consistency between batches and tells you how much weight was lost during roasting. Check out our **Roast Log** for more ways to maintain consistency between batches! Fill the machine using the instructions in the manual.

Try starting each roast at the maximum fan speed with the “Temp” toggled to “Heat.” Rather than toggling between heat and cool, use the fan speed to create custom profiles. Roasted coffee weighs less than green coffee. Keep the fan speed high enough to properly agitate the green coffee. The more the coffee is moving around inside the roasting chamber, the more even the roast will be. Later in the roast, the coffee will have lost significant weight and a lower fan speed will be able to agitate the coffee properly. Experiment with changing the fan speed at different points in the roast, but keep an eye on the coffee and keep the beans moving inside the glass chamber.

As opposed to most other home roasting machines, the Fresh Roast machine will take more time to roast a smaller batch! A larger batch traps heat between the beans which gets the coffee to a higher roasting temperature in less time compared to a smaller batch. If the coffee is not roasting dark enough, try roasting a full batch of 4.5oz.



We have had best results roasting between 3 and 4 ounces of green coffee. When roasting 4 ounces of green coffee, we start the roast with 6.0 minutes on the timer and the fan speed on the highest setting and let the roast go through yellowing and maillard phases. Once the roast hits first crack with about 1.9 minutes remaining, we lower the fan speed to medium/high (or 3 o'clock on the dial) and continue roasting until the cooling cycle begins. The end result is a solid medium roast that is evenly developed. Keep in mind that every coffee roasts differently and this is only a suggestion meant to start off in the right direction.

After the three minute cooling cycle is complete, the chaff collector and glass roasting chamber will remain very hot. Using oven-mitts or heat resistant gloves, carefully remove the coffee and put into a sieve or colander to speed up the cooling process and get the coffee out of the hot machine.

Once the machine has cooled down, clean out the chaff collector. This is very important to do between each roast! Chaff is extremely flammable and should be properly cleaned per the instructions in the manual. We recommend occasionally deep cleaning the chaff collector to remove build up. We also wipe out the inside of the glass roasting chamber between roasts. Periodic deep cleaning of the glass chamber is also suggested to remove build up. Follow all cleaning and maintenance suggested in the manual.

If you have any issues, please give us a call or email us at <info@bodhileafcoffee.com>

Check out our "Education" tab at www.bodhileafcoffee.com for in-store classes and other educational materials!