

QUICK START ROASTING

A quick guide to using your new **Fresh Roast Coffee Bean Roaster**

1. Wipe the inside of the glass-roasting chamber with a damp cloth or sponge. Make sure the chamber is completely dry before roasting.
2. Fill supplied 43cc measuring cup twice with green coffee beans, then empty measuring cup into glass roasting chamber.
3. Place glass roasting chamber on base unit.
4. Place basket and top cover on glass roasting chamber.
5. Plug roaster unit into wall outlet.
6. Turn timer knob to the 5 minute mark.
7. When 1 minute remains on the timer before the "Cool" zone, watch your coffee beans for the level of darkness you desire. You should hear a rapid crackle and should see a small amount of smoke. At this point advance the timer knob to "Cool" and allow the unit to shut off.
8. Always use handles; some parts of machine are hot.
9. Empty chaff basket after every use.

ROASTING TIPS

- When roasting is complete and machine has shutoff place beans in a glass bowl and place in freezer for 3 or 4 minutes before grinding. Placing the beans in the freezer speeds up the cooling process.
- For darkest roast, preheat unit for 2 minutes before starting the roasting process.
- When roasting beans at high altitude, above 5,000 feet, roasting time will be approximately 1 minute shorter.

For additional information and a great book on coffee roasting, read *Home Coffee Roasting* by Kenneth Davids, published by St. Martin's Griffin, 175 Fifth Ave. New York, N.Y. 10010

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ROAST STYLES

The most popular terms in today's coffee market are:

- **American Roast** (medium brown, surface of bean is dry)—your FRESH ROAST will produce this roast during the first crackle.
- **Viennese Roast** (dark brown, ends of beans will be shiny)—this style of roast will occur as soon as the second crackle begins.
- **Espresso Roast** (very dark brown, entire bean is shiny)—when the first sight of smoke appears from the top of the roaster, you are at an Espresso roast.
- **French Roast** (bean is almost black, with an oily surface)—you will definitely produce smoke and hear a very rapid crackle.

Recommended Roasting Styles for Specific Beans:

- **American Roast**—Colombian Supremo & Guatemala Dos Marias
- **Viennese Roast**—Colombian Supremo, Mexican Custepec S.H.G., Guatemala Dos Marias, Costa Rica (organic), Colombian (decaf), Good Morning blend & Espresso Blend F.B.I.
- **Espresso Roast**—Colombian Supremo, Mexican Custepec S.H.G., Sumatra Mandheling, Guatemala Dos Marias, Costa Rica (organic), Colombian (decaf), Good Morning Blend & Espresso Blend F.B.I.
- **French Roast** —Colombian Supremo & Guatemala Dos Marias.

Note: All beans are not created equal. Some varieties will roast longer than others. Example: Sumatra beans roasted to a Viennese roast may take 4 minutes, but Colombian beans roasted for 4 minutes may produce a very dark French roast. Watch and listen as your beans develop during the roasting cycle.

STORING YOUR BEANS

Green coffee beans have a tremendously long shelf life. Many varieties can sit for up to 2 years without loss of freshness.

Storing Green Beans—When you receive your fresh green beans, leave them in the bag that they arrive in. Do not store in refrigerator or in airtight container.

Storing Roasted Beans—The best method for storing roasted beans is in an airtight glass container. Allow beans to cool completely

before closing container. There is no need to store in refrigerator since you will most likely be roasting beans every few days if not everyday. Whole roasted beans will hold their freshness for approximately 3 days before any loss of flavor occurs.

If you have any questions regarding your new Fresh Roast call us toll free at 888-757-2326.

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