

# sweet maria's

## FreshRoast SR540 Tip Sheet

These tips are meant to supplement the Fresh Roast SR540 manual. Be sure to read the manual!

- Use a stove hood or fan for ventilation. You can roast outdoors (in mild weather) or near a window, but cold 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:** The manufacturer recommends using four of the provided scoops. We found best results using 130g of beans, but you can roast up to 5oz (about 140g) per batch. We hit first crack about 4 minutes into the roast; City+ roast at about 5 minutes; second crack (Full City/Full City+) at about 7-8 minutes. **Time is less important than color changes and listening for cracks.**
- **Settings:** Default settings are Fan 5, Heat 9, and Timer 6.0. We found best results come with keeping the heat on high (7-9) for the entire roast, and adjusting the fan speed for any profiling. We recommend resetting the default (directions in manual) to Fan 9, Heat 9, and Timer 20.
- After the first 1-2 minutes of the roast, be sure to turn the fan speed down - if you keep the fan at 9, you may never reach first crack.
- We recommend using a separate timer. The built-in countdown timer can be confusing.
- Dry-process coffee has more chaff and raises roast temps, taking up to a minute off of your roast.
- Pay attention to the process, especially towards the end of the roast as the FreshRoast brings coffee rapidly through the roast stages.
- Lock the roast chamber to the base unit! Even with the improved design, the 540 is tippy - be sure to remove the roast chamber and chaff collector before moving the roaster.
- Brush the chaff collector between roasts 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.
- 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.
- The newly designed roast chamber has a wider diameter and does a much better job of agitating the beans compared to earlier models. That said, try these techniques for a more even batch:
  - Green coffee is heavier than roasted coffee. Keeping the fan on high during the beginning will help to produce an even roast.
  - Small batches take longer to roast than large batches since a larger volume of beans traps more hot air. If your batch is too small, you may never reach first crack.

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