

sweet maria's

Behmor 1600 Tip Sheet

This tip sheet is meant to supplement the manual that comes with the Behmor 1600. Be sure to read the manual! This is a supplemental tip sheet only.

- Follow the Systems Check and Preparing to Roast instructions on page 8 of the manual. Be extra careful to remove all packaging material, accessories, or plastic films prior to the first roast.
- The drum can be a bit tricky to mount correctly: insert the right end (square peg) first so that the round notched end fits into the bracket on the left side. Make sure this is moving freely before you start roasting.
- You can roast up to 1 pound, but in our tests we find that $\frac{3}{4}$ pound to be the best. We generally use a $\frac{1}{2}$ batch on the default "P1" profile "A" time program setting. Add or subtract time as desired.
- The Behmor uses a smoke suppression system; it is "smoke-less" not entirely smoke free. Use a stovetop hood or fan. You can roast outdoors (in mild weather) or near a window but low ambient temperatures can slow the roaster. Line voltage, extension cords, other running appliances or power strips can also reduce 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. Bigger batches and roasts longer than 10 seconds past 2nd crack, will produce more smoke.
- Between roasts, empty the chaff tray and vacuum out the inside of the roaster. Chaff is the coffee skin that detaches during a roast. Dry-processed coffees have more chaff so watch the roast carefully; more chaff presents a greater danger of a fire on a dark roast.
- You may want to have a fire extinguisher nearby. If a fire starts inside the roaster NEVER open the door. See the manual for more safety precautions. Never leave the room while you are roasting coffee and make sure the machine is on a level surface.
- Every few roasts, perform a "self-cleaning" cycle according to the manual. When manually cleaning your roaster, use mild degreasing soap (Simple Green works well) 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 4, 8 and 16 oz. are the recommended batch sizes, you can reduce the batches by an ounce or two if you are not getting dark enough roasts. See the "Breakin' The Law" section of our online tip sheet for more tips.
- 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.
- Over time your roaster may get less hot due to the internal sensors losing sensitivity. 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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Our Behmor page including a step-by-step video: www.sweetmarias.com/prod.details-behmor.php