

sweet maria's

HotTop Roaster Tip Sheet

- As a larger capacity ½ lb. roaster, the HotTop will produce more smoke than other home roasters. We suggest roasting under a stovetop hood vented to the outside. You can also roast outdoors or near a partially open window. Cold temperatures will effect the roast and may make the roast stall.
- Roasting produces a fine skin called “chaff” that detaches from the beans as your roast is agitated. Empty the chaff tray after every roast. Every few roasts, tip the HotTop forward to remove any residual chaff and beans that may be trapped around the chaff tray compartment. Consider using a vacuum to suck out residual chaff or beans in the roast compartment, removing the drum every third roast.
- Dry processed coffees have more chaff and so you will need to watch the roast carefully and pay extra attention to removing chaff after the roast. Some Yemeni coffees have shown to present a greater danger of a chaff fire on a dark roast, so be careful. You may want to have a fire extinguisher nearby in case of a chaff fire.
- Built-up coffee oils in the roaster are of no real consequence until they build up to 1/16”. You are going to need to clean the viewing glass every 3-4 roasts. Never leave the room while you are roasting coffee, even though the roaster is automated. Make sure the machine is on a level surface.
- We have found the HotTop is very sensitive to changes in the weight of the green coffee you use. You must weigh the coffee, and be consistent! 9oz. (250 grams) is the recommended batch size. If you are not getting dark enough, you can effectively shift the entire roast range toward a darker roast. Whatever you choose, be consistent with batch size.
- The HotTop will consistently produce the same degree of roast as long as the machine is completely cooled off. We have found that subsequent roasts vary depending on how “hot” the machine is from a previous roast. The Pre Heat Cycle is supposed to take care of this variable, but doesn’t always. Even when using a custom profile, we recommend that you monitor the end of every roast, adding additional time if necessary or hitting the cool button to end the roast when desired. This allows you to target the exact degree of roast that you want, although it is less convenient than using the automated presets. We recommend that you use the preset programs on both the Basic and Programmable models to first to see how the roaster will behave before programming different custom profiles.
- From our experience every roaster will behave slightly differently due to differences in line voltage and ambient temperature. I have found the HotTop cooling cycle to be very effective, so let it do its job. Transfer the coffee to glass jars when it is room temperature. Coffee is better after 4-24 hours of “resting”, which allows the CO2 to de-gas from the coffee. It is at its flavor peak at 12-72 hours.
- Use the PLUS button to add time to the roast during the final roast stage (the roaster LED flashes to let you know it is almost done).

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More HotTop info: www.sweetmarias.com/prod.details-hottop.php