

MoreCoffee! Fresh Roast SR800 Tips

These tips are intended to complement the Fresh Roast SR800 manual—be sure to read the manual first!

Ventilation

Roast outdoors, in a garage with the door open, near a window, or under a hood indoors. If roasting outdoors, be mindful that ambient temperature changes will affect roast speed. Factors like line voltage, extension cords, and power strips can also impact heat output, so some experimentation may be needed. Not allowing the roaster to fully cool before starting a new batch will also speed up the roast.

Safety First

Never leave the room while roasting.

Batch Size

The manufacturer recommends using four scoops or up to 8oz per batch. However, batch size may vary slightly depending on bean size. For larger, heavier beans, we suggest starting with around 6oz.

Roast speed depends on ambient temperature and bean size, but as a general guideline:

- First crack typically occurs around **6 minutes**
- City+ roast develops around **8 minutes**
- Second crack (Full City/Full City+) happens between **10-12 minutes**

Rather than relying solely on time, watch for color changes and listen for cracks.

Settings

The default settings are **Fan 5, Heat 9, and Timer 6.0**. We've found the best results by keeping the **heat at 9** throughout the roast and adjusting the fan speed as needed.

Fan Speed

- Full loads (8oz) and/or larger beans require a higher fan setting at the start. We recommend beginning at **Fan 7**.
- After the first **1-2 minutes**, lower the fan speed to **4-6** for the remainder of the roast.
- Keeping the fan at **7 for too long** may prevent first crack from occurring.

Dry-Process Coffee

Dry-processed beans produce more chaff and increase roast temperatures, often shortening roast time by up to a minute.

Stay Focused

The SR800 moves quickly through roast stages, especially towards the end—pay close attention.

Cleaning

Brush the chaff collector between roasts and occasionally soak it to remove built-up coffee oils. Residual oil in the chamber isn't a concern unless it obstructs visibility or poses a fire risk.

Resting Period

You can grind and brew coffee immediately after roasting, but for the best flavor, we suggest waiting **12-24 hours**. Coffee reaches peak flavor between **3 to 5 days** and starts to decline after **7 days**.