Part IV: System Preparation, Start-up and Programming

System Check:

To insure all functions are working properly press each button within each group in the following order: Press all Weight buttons starting with ¼, ½, to 1 noting time in the display changes. Next, Profiles starting with P1 through P5, noting changes on the display. Next, Programs A through D, again noting display changes. Next press, each (+ then -) Increments, Light, Cool, then lastly OFF. Start will be tested in the next step.

Preparing the Behmor 1600 for Use:

Before first use, clean the interior of the roasting chamber with a moist cloth. At the same time check the cylinder, oven chamber and all areas of the chaff tray for stray packing material. If found remove. Then, insert the cylinder and chaff tray in their proper locations and close the door.

Press 1/2 START

This procedure, also referred to as a <u>dry burn</u>, is necessary to help eliminate any residue left in the roaster during the manufacturing process while also serving to "season" the roaster and door gasket. During the first few roasts you may see some very faint smoke from the exhaust or gasket area but this should cease as the system self cleans, seasons and fine-tunes itself. This same procedure is used for periodic system self-cleaning coupled with Simple Green, as described later in the Tips and Maintenance section.

Getting Started:

Take the roasting cylinder and insert the desired amount* of green coffee beans, close the cylinder, making sure the cylinder clasp is securely in place.

Next, with cylinder in hand, carefully place the cylinder into the roasting chamber as shown previously, inserting the right end (square peg) into the motor drive while laying the left end (round peg w/groove) onto the holder. You may find the square peg might require slight rotation of the cylinder for it to slide fully into place. You'll know it is place when the left (round) side's groove drops into the holder's cut away. **<u>Always double-check to insure the cylinder is properly in place.</u>**

Install the chaff tray by sliding the tray into the roasting chamber and pushing the tray toward the back until it will go no further. Improper placement of the tray can lead to chaff being blown outside the tray.

Close the roaster door ensuring the door is closed tightly.

* Whether new to, or experienced with roasting coffee we strongly suggest you start off by roasting several ¼ pound batches to begin developing an understanding of the subtle nuances of roasting coffee with the Behmor, the snaps described earlier, and the aromas associated with these snaps. We also suggest to always forward think your roast by 10 seconds. <u>Following this suggestion will lead to a greater enjoyment later.</u>

Reminders
1) Never leave the roaster unattended when roasting coffee.
2) Always roast in a well-ventilated area.
3) Never roast past 10 seconds into 2nd crack and never judge a degree of roast by the lack of oils or presence of oils. Oils will show after rest, do not judge a degree of roast by the presence of oils !!!
4) You can add or subtract time at any point prior starting a roast or during a roast adding up to the maximum times allowed.
5) You can end a roast at any time by pressing the cool button.

6) Times between start of 1st crack and 2nd are shown in Tips and Maintenance section item # 3. ***** Decaffeinated coffee reaches darker stages quicker than regular.**
7) If at any time prior to start you make a mistake. Hit your appropriate weight and everything resets to the start/default point.
8) Allow 1 hour between roasts

Using the following chart you can now begin roasting. For Quick Starts use Default P1. For slower roasts or varying roast profiles simply use the charts as shown.

Part IV: System Preparation, Start-up and Programming continued

Quick Start Default P1- Hard Bean

Weight - Profile	Press in following order	Start Time / Max Time**
¼ Pound roast - P1 (default)	1/4 START	**8:30 / 10:00**
½ Pound roast - P1 (default) * Also used for system self-clean/dry burn	1/2 START	**12:00 / 13:30**
1 Pound roast - P1 (default)	1 START	**18:00 / 20:30**

Profile P2 - Hard Bean

¼ Pound roast – P2	1/4 P2 B START	**9:30 / 10:30**
½ Pound roast – P2	1/2 P2 B START	**13:00 / 14:30**
1 Pound roast – P2	1 P2 B START	**20:00 / 22:30**

Profile P3 – Soft bean/low grown: example Brazilian

¼ Pound roast – P3	1/4 P3 C START	**10:00 / 11:00**
½ Pound roast – P3	1/2 P3 C START	**14:00 / 15:30**
1 Pound roast – P3	1 P3 C START	**21:30 / 23:30**

Profile P4 – Soft bean or espresso blends

¼ Pound roast – P4		10:20 / 11:30
½ Pound roast – P4		14:40 / 16:30
1 Pound roast – P4		22:40 / 24:30

Roasting times will vary according to actual in home voltage. P4 and P5 times shown have been adjusted to match in home times to 2nd crack. See further data in Tips and Maintenance on voltage/ time issues.
* System self clean/dry burn as explained in Tips and Maintenance Section

**Maximum Times denote the maximum allowed roast time per pre-set profile and weight. This feature is meant to limit possible fire hazard. See further data in Tips and Maintenance.

Part IV: System Preparation, Start-up and Programming continued

Profile P5- Hawaiian, Jamaican etc./ Island Coffees- City/City+

Weight - Profile	Press in following order	Start Time / Max Time*
¼ Pound roast – P5		10:45 / 12:30
½ Pound roast – P5		15:30 / 17:30
1 Pound roast – P5		23:30 / 25:30

Roasting times will vary according to actual in home voltage. P4 and P5 times shown have been adjusted to match in home times to 2nd crack. See further data in Tips and Maintenance on voltage/ time issues.

*Maximum Times denote the maximum allowed roast time per pre-set profile and weight. This feature is meant to limit possible fire hazard. See further data in Tips and Maintenance.