

# GETTING STARTED CHECKLIST

So you're on the search for a small batch roaster to accomplish your goals. We're glad you stopped by the Showroom on your journey.

While only you can decide which roaster is best for you, we've prepared a little checklist for those looking to take the next step:

**ROASTER SIZE:** What's the best size for your needs? Keep in mind that roast capacity might be different than recommended batch size. Here's a helpful guide for capacity vs recommended batch size:

DRUM CAPACITY <i>(small batch roasters)</i>	RECOMMENDED BATCH SIZE	ROASTED OUTPUT
200g - Arc S	50 - 200g	Less than 1/2 lb
500g - Huky 500	150 - 450g	Up to 4/5lbs (0.8 lb)
800g - Arc 800	100 - 750g	Up to ~ 1 ½ lbs
1kg - Ask for recs	500 - 1kg	Up to ~ 2 lbs
3kg - Ask for recs	1.5 - 2.5kg	Up to ~ 5 ½ lbs

Do you plan on roasting just for your home, or will you also want to produce for friends, family and neighbors? Or for customers if you're starting a business? How many batches will you need to roast to achieve that volume? And how many days per week or month do you want to be roasting that volume? The larger the batch size the less time you need to fulfill all your batch needs.

*\*Arc roasters are recommended for professional use.*

**LOCATION:** Where will you put the roaster? You need a well ventilated space that is easy to keep clean. How much of a work area do you need for green coffee, supplies, etc? will How will you vent the roasting exhaust to the outside, and is this free and clear of your neighbors? Also consider access; stairs that might make it difficult to carry heavy coffee bags or the roaster itself.

**GREEN COFFEE:** How much green coffee will you have on hand? How and where will it be stored in your roasting area? Humidity and temperature changes are the enemy here. Make sure coffee storage is well ventilated and adequate climate controlled.

**LIGHTING:** Excellent lighting is imperative for assessing the progress of a roast. Does your space have good lighting or the ability to add work lamps?

**GAS:** Will you go with propane or natural gas? If natural gas, can you ensure the supply to your space has sufficient pressure? Where will you keep the propane tank? Will you run the regulator hose in from the outside?

**ELECTRICITY:** Does your space have the appropriate service needed? (120v or 220v). Our gas roasters use 110v, but our electric roasters require 220v.

**PORTABILITY:** Will it be stationary or do plan to roast on site at markets or events?

**CITY CODES:** Check your city's building codes to ensure operations and installation are compliant.

**EASE OF USE:** How much control do you want to have over each roast? Would you like to adjust gas and airflow during the roast or would you prefer an automated roaster with little or no hands-on adjustments?

**COMPUTER:** If you plan on tracking your roasts using software like Artisan or Cropster, you'll need a laptop or desktop nearby. Most roasters connect via a USB cord. Do you plan on always roasting near a computer or will you want the ability to track temperatures away from a computer from time to time? Arcs have a screen on them and some but not all of our Huky kits allow for temperature readings on a handheld device.

**OTHER TOOLS:** Scale to weigh batches, green coffee trays, educational resources, cupping bowls and spoon, bags with one-way valves for roasted coffee.

## OTHER RESOURCES:

Roasting is an educational journey. Here are a few books we recommend and sell at Showroom Coffee:

- **Coffee Roasting Best Practices** by Scott Rao
- **The Coffee Roasters Companion** by Scott Rao
- **Modulating the Flavor Profile of Coffee** by Rob Hoos
- **Dear Coffee Buyer: Green Coffee Buying Guide** by Ryan Brown
- **Cheap Coffee** by Karl Wienhold
- **The Professional Barista's Handbook** by Scott Rao
- **Everything But Espresso** by Scott Rao

## ROASTING COMMUNITY:

Where will you ask questions when you get stuck? Here are a few we recommend:

- **Home Roasters Facebook Group**
- **Home Barista Roaster Forum**
- **Reddit/r/roasting**

The team at Showroom Coffee would be happy to have a conversation with you about our roasters and green coffee. Send them a message: [arc@showroomcoffee.com](mailto:arc@showroomcoffee.com)