

# user guide popper\* (is a coffee roaster)

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## Safe Use Instructions

Please read this before using the coffee roaster. And please save these instructions for future reference.

### Important Safeguards:

1. Never leave the roaster unattended while in use!
2. Use a grounded socket, and do not use extension cords.
3. The roaster is very hot when in use. Do not touch the high temperature surfaces; the chaff box or transparent hood. The hood has a handle in the back to safely remove it.
4. The maximum running time should not be more than 10 minutes; always allow popper\* to complete the 3 minute cooling cycle. For back-to-back roasts, allow popper\* to rest 10 minutes between roasts.
5. Do not overload popper\* with more than the recommended batch of green coffee. Overloading the popper\* is unsafe, and the coffee will not roast evenly.
6. Never turn Fan Speed knob to "off" while the machine is in the roasting phase, or before the full cooling cycle has completed.
7. To protect against the risk of electrical shock, do not immerse the unit in water or other liquid.
8. Do not allow children to operate without guidance and supervision.
9. Do not operate the roaster with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
10. Do not operate this roaster near a gas or electric burner or any other heat source. Keep the cord away from fire.
11. Do not stress the cord when pulling the plug from the wall.
12. When not in use, keep popper\* unplugged and out of reach of children.
13. popper\* is intended for indoor use, protected from rain, moisture, excessive cold or heat. Do not use outdoors, or near other flammables.
14. This appliance is not intended for commercial purposes or continuous operation.

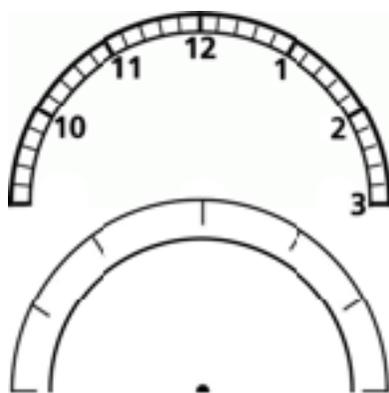
### Save These Instructions

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

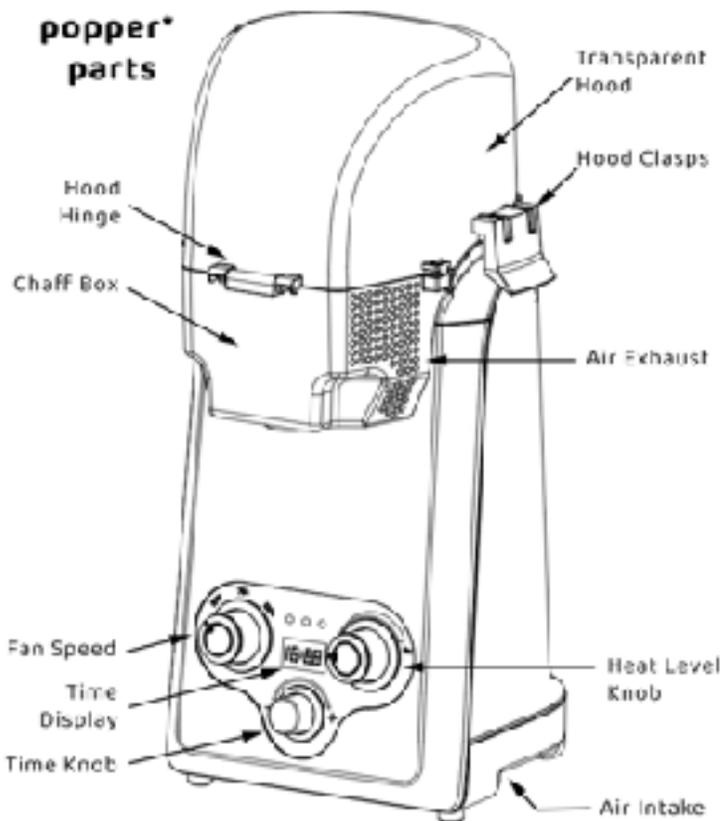
Warranty: If popper* fails due to manufacturer defect within a year of buying it from us, and you have followed our use and maintenance instructions, send it in and we will replace it.
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## Operation Basics

1. Put popper\* on a level and dry surface.
2. Loosen the left and right hood clasps, remove the transparent hood, and pour 100 grams of un-roasted, green coffee beans into the chamber. Do not overload popper\* with green coffee: the coffee should spin freely when the roaster starts up.
3. Replace the hood and fasten it with the hood clasps.
4. Turn the Fan Speed knob to "High", and the Heat Level knob to a range of 1:00 to 2:00. Turn the Time Knob slightly to the left, and popper\* will start with 10 minutes on the timer. At this point, the red indicator light is on.
5. When the indicator light changes from red to blue at 3 minutes, the heat turns off but the fan continues, cooling the coffee.
6. When the indicator light changes from blue to green, popper\* turns off.
7. Unplug popper\*. Undo the lid locks. Invert the base over a bowl or colander to dump out your batch of roasted coffee!
8. Empty the chaff box between roasts.



Heat knob template



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## Cleaning and Maintenance

1. After each use, clean out the chaff collector. It is recommended to use a vacuum or blower to remove chaff if it accumulates on the surfaces. When the roaster is cool, wipe the surfaces with a dry cloth.
2. When in use, make sure chaff does not accumulate around the base. The machine takes air in from the vents in the bottom. Check the bottom vents to be sure no chaff is blocking them.
3. If the transparent lid becomes hazed, wash thoroughly in warm water with dish soap liquid, and then rinse with clean water. Allow to air dry.
4. Do not wash the lid or chaff collector in the dishwasher!
5. Do not clean the base with water, or immerse the appliance in any liquid. Do not use chemical cleaners or abrasives.
6. Avoid use or storage in a wet or humid environment.
7. If the equipment is damaged, do not repair it by yourself. Take it to the nearest service center or an authorized retailer. Any other servicing should be performed by an authorized service representative.

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## Coffee Roasting Tips

Roasting coffee isn't rocket science. But it demands your attention to get good, consistent results. Keeping a roast log recording your setting is a great idea. Here's a few thoughts on green coffee and roasting:

Good coffee starts with good green coffee beans. Roasting can't make bad beans taste good. Coffee that is grown at low altitudes, isn't well processed or hand-selected in the origin country, or has aged too long in a warehouse before being sold will never be top drawer. GIGO

Freshness really matters. Coffee that is a few days old after roasting has aromatics and flavors that are lost weeks later. Roasting small amounts of coffee for just a few days of brewing is next level stuff, and in a very obvious way. Smell the batch you roasted the day before in your grinder and you will know what I mean!

Air roasting and drum roasting exist in the commercial and industrial parts of the coffee

industry. One is not better than the other in terms of quality, but they are different. Air roasters transfer heat faster, especially ones that full fluidize the coffee bean mass. popper\* doesn't do that, but still has an even and rapid heat transfer. The fastest roast you can do on popper\* isn't going to be the best-tasting one, but neither is the longest. So experiment with different modifications made during the roast to find what you like best.

There is no "best coffee" or "best roast". It's about finding what you like! Try roasting 2 different batches at a time and do a cupping to compare them side by side. It's amazing how you can train your palate this way!

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## **FAQ: Frequently Asked Questions**

### **What is the maximum I can roast?**

The recommended starting point is 100 grams (about 3/4 cup), but you can roast more provided the green coffee spins freely in the roast chamber. If the green coffee isn't rotating, it will burn the coffee at the bottom of the chamber. How much you can roast depends on the green coffee type, the size and density of the beans. We have roasted up to 140 grams in a batch, but ambient temperature and electric line voltage impact the batch.

### **How long should a roast take?**

Air roasting is a fast method, faster than most drum roasts. So 5:00 to 7:00 is a good roast time. You can extend the roast, either to draw out the early heat phase or profile the finish, as you wish. popper\* lets you add or remove time whenever you want. We like 6 to 7 minute roasts, but also have enjoyed slower 12 minute roasts too. It's fun to try different approaches to time and temperature. (Our website has more roasting tips!)

### **No marks on the heat knob?**

Yeah we know, Here's why: Every person who roasts is going to do it in a different environment, on slightly different line voltage, with different ambient temperatures, and different coffees. Each person needs to make their own roast calibrations. If we printed 1, 2, 3, 4 etc on a dial, your 3 might be someone else's 4. We have included some overlay cutouts, or you can mark popper\* directly with a pen as I do.

### **What happens if I turn the fan down to "Low" while roasting?**

Your roaster will get hotter, and your coffee will roast faster. The "Low" fan setting is good for smaller batches. Also use the lower fan setting toward the end of the roast if you want to attain a darker roast level.

### **I haven't roasted coffee before... any basic tips?**

The roast develops slowly at first. But the early stages, when the coffee changes from green to yellow to brown are important for the ultimate quality. popper\* allows you to manually adjust the "rate of rise", how quickly heat is applied to coffee, so you don't develop it too fast. Then the last 30 seconds to 1 minute of roasting is very rapid. That's why you need to be there and pay attention ... never ever leave your roaster unattended! If your first crack, which sounds a bit like popcorn, is very rapid, you probably charged the roast batch with too much heat. Slow it down the next time. We like 5-6 minute first cracks, and 7 or more minutes total roast time for City (light) roast level. See Sweet Maria's Coffee Library site for video tutorials and more: <https://library.sweetmarias.com>

### **Can I control the roaster with my smart phone?**

Maybe. Let us know how you do it.