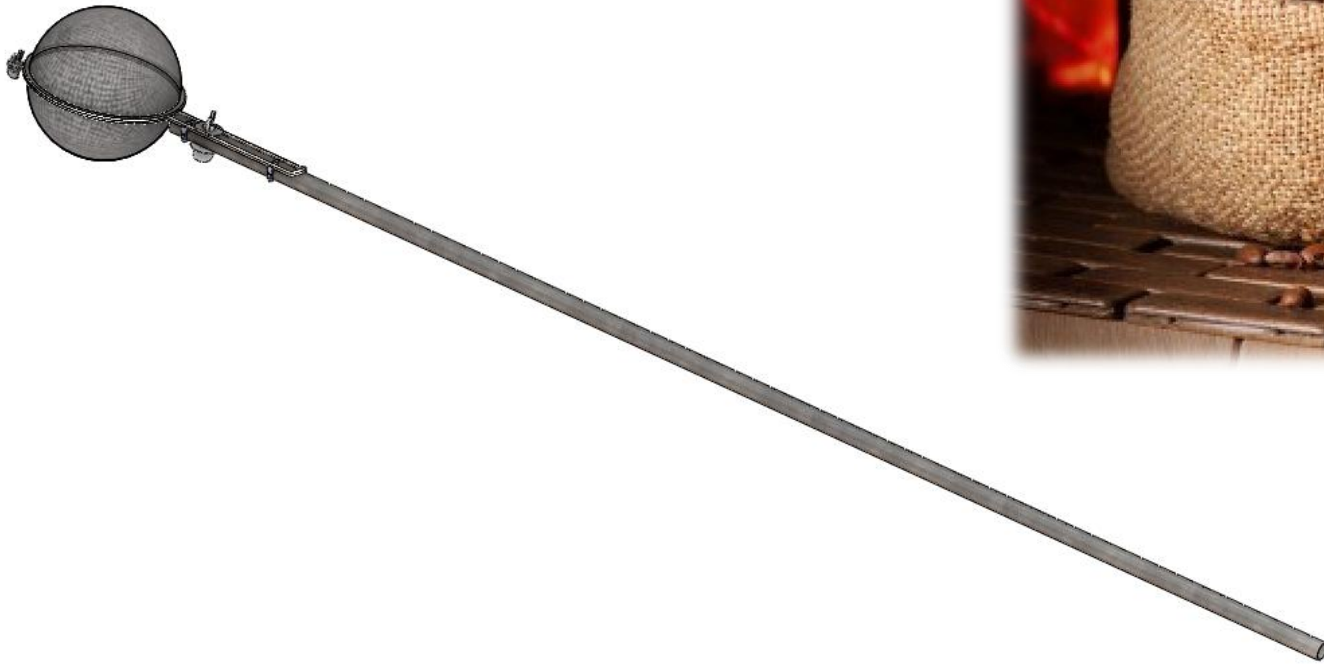


WFO Coffee Bean Roaster



8" Strainers (two req'd)

Bend tabs so that
Strainer lays flat
(a vise works best)



Available at:

1. Amazon.com \$9.50
2. www.therestaurantstore.com
\$5.49 each

Bend tip to accommodate
Curvature of pole

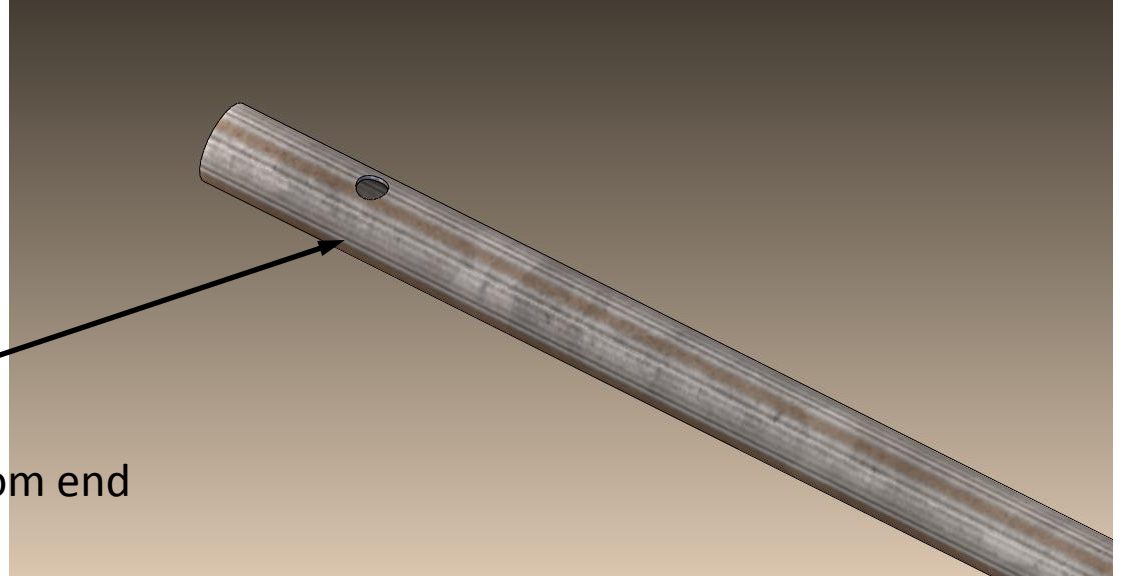
Remove Wood handle

Note: This particular strainer is made of tin-plated iron. Tin has a low melting point (450 F) and will burn off during the first use.

Recommend heating strainer before the first time you roast coffee.

Pole

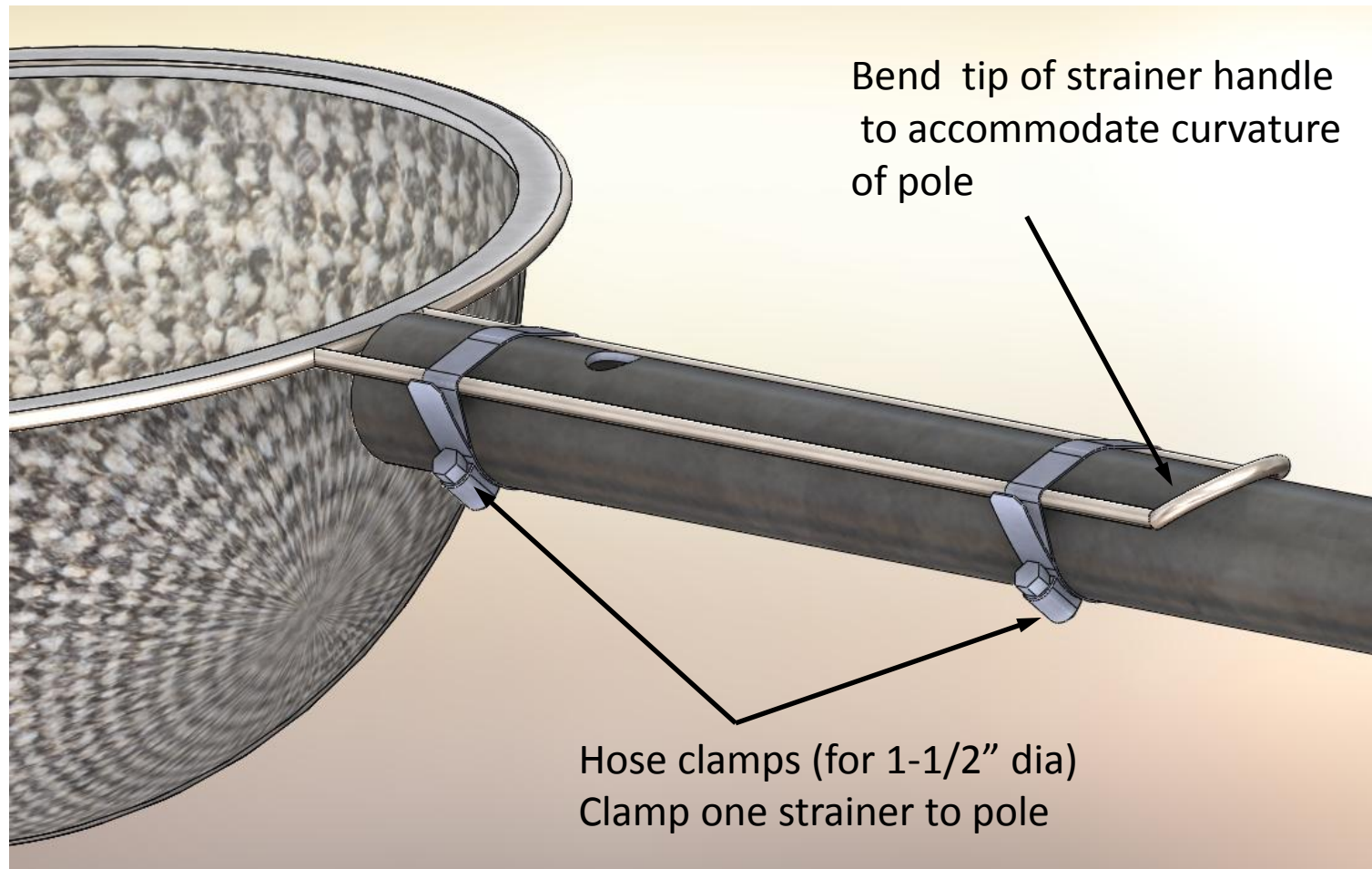
- 1" dia x 6 foot long Steel Tube
 - (do not use galvanized tube see note below)
 - Available at any hardware, Home Depot or Lowes
 - Cut longer or shorter as desired.



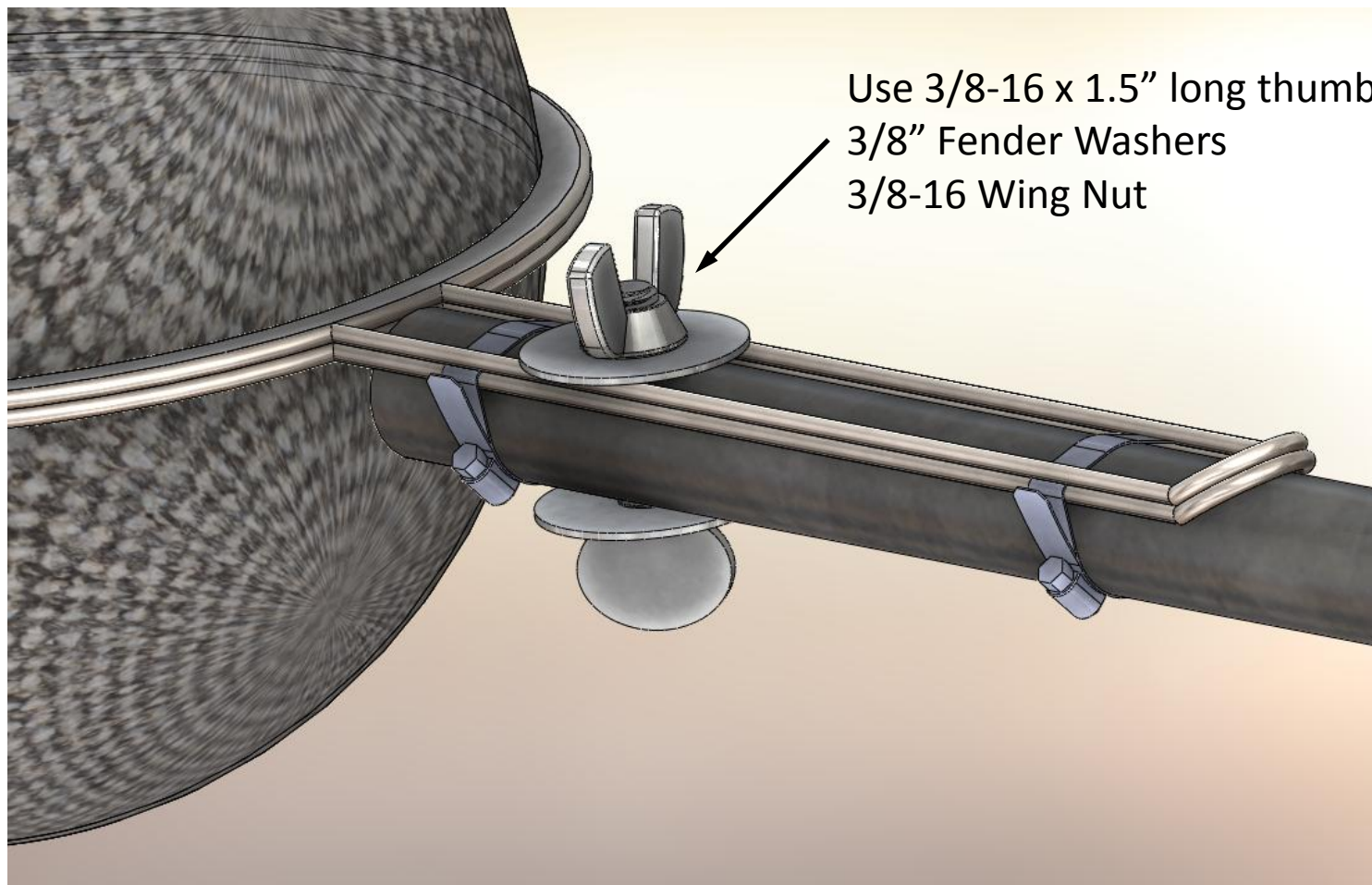
Drill 3/8" dia thru-hole
approximately 2-3 inches from end

Note: heating galvanized steel steel can cause very toxic zinc-oxide fumes/smoke

Attach strainer-1 to pole

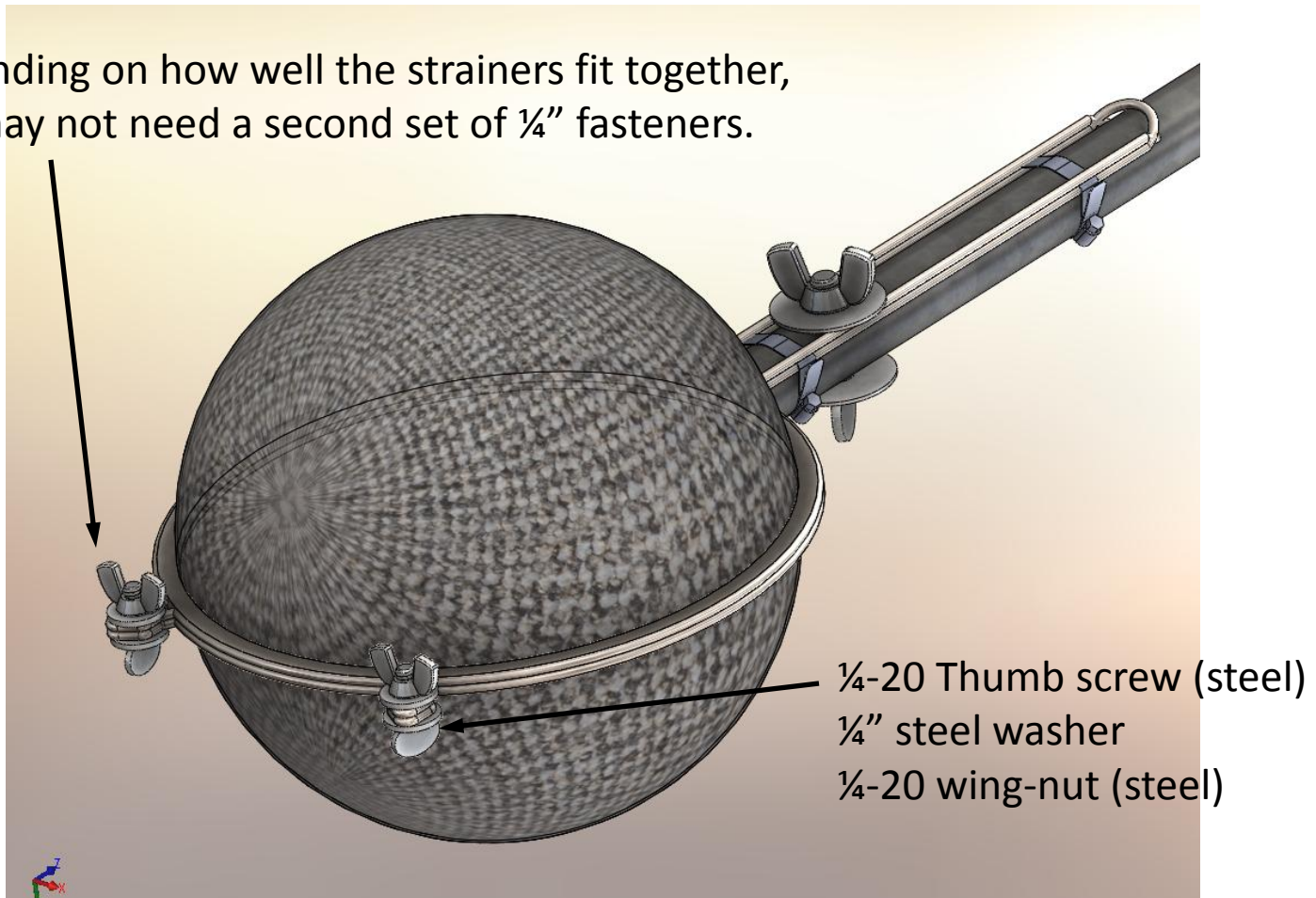


Assembly



Assembly

Depending on how well the strainers fit together,
You may not need a second set of $\frac{1}{4}$ " fasteners.



Coffee Bean Suppliers

- 5 lbs will cost about \$30 give or take.
- Amazon.com (Coffee Bean Direct)
 - Amazon-Prime eligible for free 2-day delivery
 - Good selection
- Sweet Marias (www.sweetmarias.com)
 - Very informative website
 - Provides cupping scores for each bean
 - Good prices

Recommendations

- **WARNING:** Metal gets hot!!! Use gloves and stay focused on what you are doing at all times.
- I recommend an active fire while roasting
- Heat-soak oven for 1-2 hours prior
- Spread logs and coals evenly around perimeter - keep fire going
- Roast no more than 1/2 lb at a time
- Manage temperature by moving basket around oven (entrance-cooler, roof-hotter, etc.)
- Keep beans moving often (make for a more even roast)
- Each batch should take about 10-12 minutes.