

Roasting Profiles for up to 2lbs,

1. Preheat grill to 470 degrees, give it time to stabilize
2. Load a cold drum with greens
3. Install the drum in the grill, and close lid, working as quickly as possible, so as not to lose too much heat.
4. The grill will drop to about 400 or 410 degrees. It should come back up to temp in about 6 to 7 min.
5. Adjust if you have to but be patient. Keep the grill at 465 to 475
6. First crack should start between 9 min and 13 min depending on the amount of greens. If it does not, start by 14 min. raise the heat
7. I lower the heat just as first starts, to 440 and let it coast thru 1st. and ease into 2nd. When 2nd starts I turn the heat to low and let it coast to desired finish Allow time to pull drum and dump beans. In other words stop 15 sec. short of target. It seems that my roasting temperatures are 25 degrees lower than most. I believe this is due to the drum being only 1.5 inches above the plate used to diffuse the flame, also the placement of the thermometer dead center, of the grill, and dead center of the drum.
8. Second crack should start between 12 and 15 min. depending on the amount of green you are roasting. If it does not start within 3 min. after first slows to a stop, raise the heat to push it into 2nd crack
9. Make sure you use gloves that can withstand 500 degrees, for about 20 to 30 sec.

For 3 to 4 lbs follow the above instructions, the Preheat temp changes to 525 degrees. The roasting temps should be kept at or slightly above 525 degrees. First crack should be 14 to 16 min and 2nd 16 to 19 min.

If a city of light full city roast is desired dump the beans before 2nd crack occurs, or just a snap or two into 2nd crack

It is good idea to have a fan and a perforated or screened cooling tray, to cool the beans and stop the roasting process.

You may have to adjust your temps, each grill is different, and smaller loads tend to roast faster. I found that a grill that is too hot will cause fast roast times and uneven roasts.

CAUTION: DRUM AND BEANS WILL BE HOT

Use protection to prevent burns.

I wish you the best with your new drum, and I know with practice, you will be roasting like a pro.