

Gene Café CBR-301 — Quick Start Lessons

(After 30+ roasts, real use, no hype)

This is not a recipe.
It's what I wish I understood earlier.

1 Start Cold. Don't Preheat.

The Gene Café is designed to start cold.
Let the machine behave as intended.

Preheating changes phase timing and adds variables you don't need at the beginning.

Keep it simple.

2 Respect the Cooling Cycle — But Understand It

The machine cools to 60°C (140°F) before stopping.

That protects the roaster.

However:

60°C (140°F) is not the same as room temperature.

If you roast again immediately, the second batch will reach 200°C (392°F) faster.

The machine retains thermal memory.

Expect it.

3 Watch Time to 200°C (392°F)

This is the most useful early indicator.

If 200°C (392°F) arrives:

- Around 4:00 → normal cold start pacing
- Around 3:00 → warm machine / faster ramp

Earlier 200°C (392°F) means more early energy.

That usually means you should shorten total roast time.

Total time alone is not enough.

4 Weight Loss Is More Reliable Than Crack Sound

On the Gene Café:

- Crack can be quiet
- Active exhaust can mask sound
- Naturals can be subtle

If you can, weigh before and after roasting.

Weight loss gives you structure.

Sound gives you context.

5 250 g Is a Stable Batch Size

The machine behaves predictably at 250 g.

It's a good place to learn the system before pushing batch size higher.

6 Peak Temperature Is Not Roast Level

The display hitting 250°C (482°F) doesn't mean "dark".

Roast level is about:

- Total energy
- Time
- Development
- Weight loss

Not just the highest number you see.

This reference sheet reflects personal experience using a Gene Café CBR-301 under specific conditions. It is not manufacturer guidance. Always follow official safety instructions and operate the roaster responsibly. Results may vary depending on environment, airflow, batch size, and machine condition.

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7 Airflow Matters More Than You Think

Keep:

- Chaff tray clean
- Air paths unobstructed
- Exhaust consistent

Changes in external extraction can influence roast behaviour.

If you change airflow, treat it as a new baseline.

8 Total Cycle Time Is ~21 Minutes Per 250

g

Under normal use:

- ~12–13 minutes roast
- ~8–9 minutes cooling

That's your real cadence.

Plan sessions accordingly.

9 TRT Is Contextual

There is no universal “correct” total roast time.

If:

- 200°C (392°F) at 4:10 → 13:10 might land ~16% WL
- 200°C (392°F) at 3:00 → 12:30–12:45 might land the same level

Adjust based on phase behaviour, not habit.

10 Start Simple

If you're new:

- 250 g
- 250°C (482°F)
- No preheat
- Log milestones

- Weigh before and after

Observe first. Optimise later.

Final Thought

The Gene Café is consistent.

But consistency depends on:

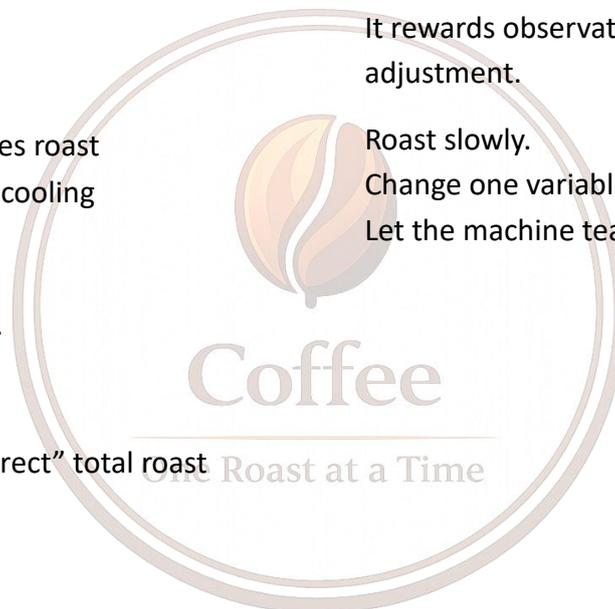
- Ambient temperature
- Machine start temperature
- Airflow
- Batch size
- Cleanliness

It rewards observation more than adjustment.

Roast slowly.

Change one variable at a time.

Let the machine teach you.



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