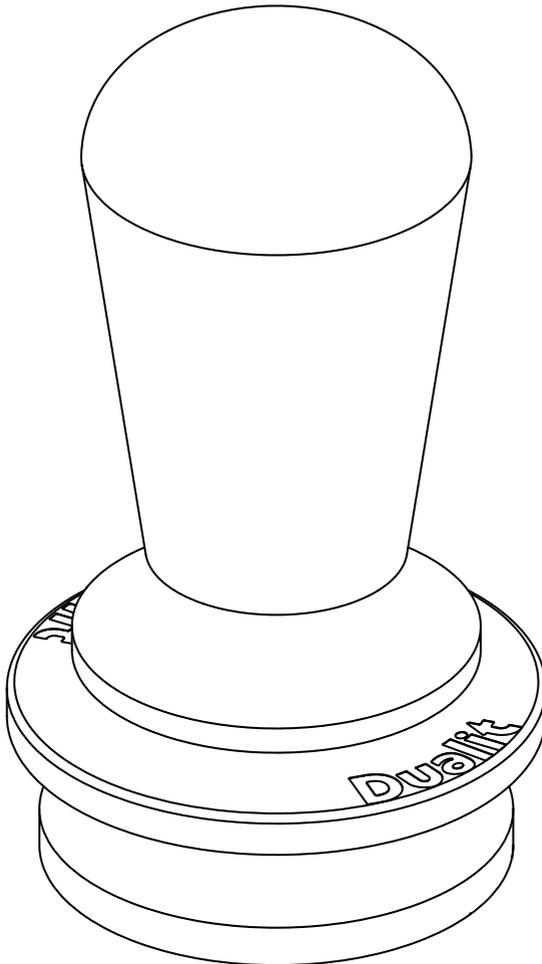


# Tamper

Instruction Manual



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## IMPORTANT SAFETY PRECAUTIONS



### READ ALL INSTRUCTIONS

BEFORE USING THE TAMPER, KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.

### WARNINGS

- This appliance is not designed for commercial or industrial use; it is for domestic use only.
- Caution when using and cleaning product as edges may be sharp.
- Do not store product when wet.

### IMPORTANT: BEFORE FIRST USE

- Read this instruction manual before you start using the Tamper. It gives you important safety information and will ensure you get the most out of your Dualit product.
- Keep this manual and your proof of purchase in a safe place.

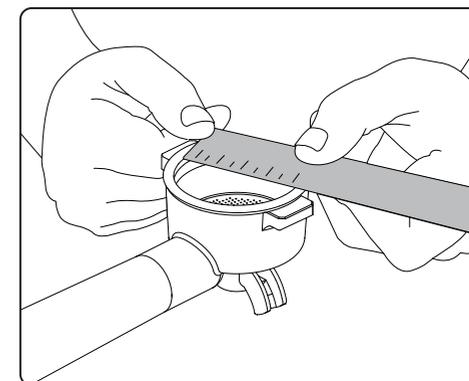
### SAVE THESE INSTRUCTIONS

*In the interest of improving products, Dualit Ltd. reserves the right to change the product specification without prior notice.*

*All illustrations are for representation only, your model may vary from illustrations shown.*

### NOTE: TAMPER SIZE

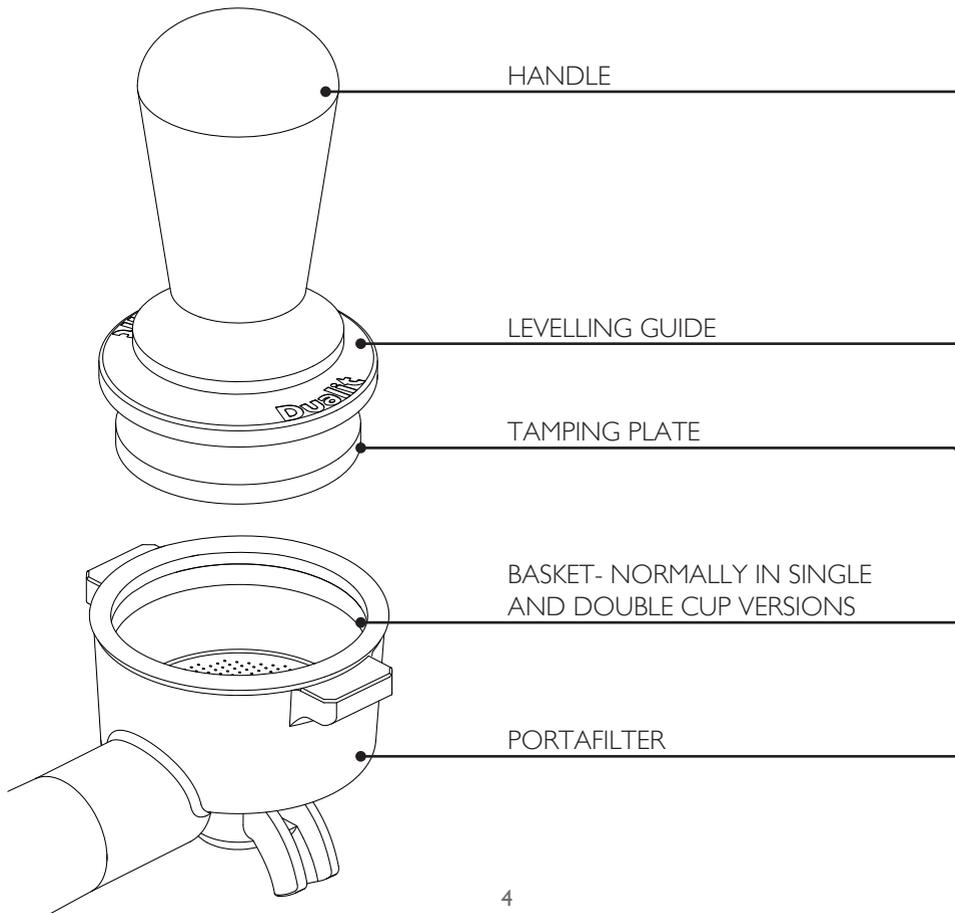
- **Your Tamper has a diameter of 51mm,** which will be compatible with a wide variety of home/domestic espresso machines, such as Dualit 3-in-1 and Espresso Auto Coffee Machines.
- To check compatibility with your machine, measure the internal diameter of the Basket. The value should be between 52 – 55mm for a perfect fit. It will work with Baskets greater than 55, but you will not tamp evenly to the edges.



# WHAT IS A COFFEE TAMPER AND WHY IS TAMPING IMPORTANT?

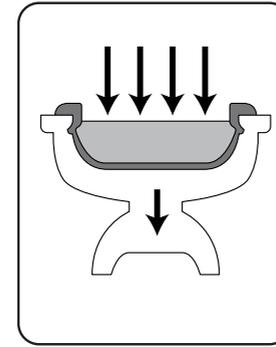
- A coffee Tamper is used to ensure that the coffee grounds in the basket are evenly distributed and compacted in a compressed cake.
- Along with grind size and weight of coffee, tamping is used to control the extraction time. The tighter you compact the coffee cake, the longer the extraction.
- The compressed cake forces the water to flow evenly through it, slow enough to pick up all the flavours needed for a perfect espresso.
- If the cake is not compressed, water will flow through the less dense areas or gaps in the grinds, resulting in a weak, flavourless espresso.

# KNOWING YOUR DUALIT TAMPER



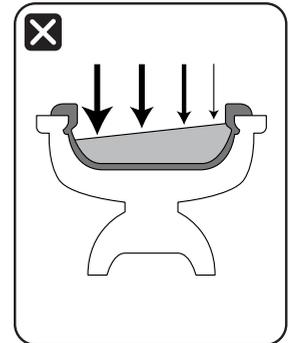
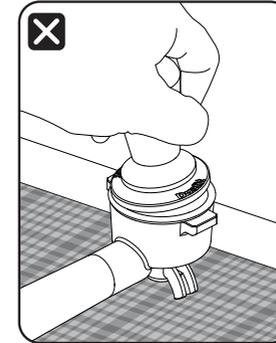
## HANDLE

Your Dualit Tamper has an adjustable tamp pressure that helps change the amount of compaction of the coffee cake. This can be used to fine tune your extraction time.



## LEVELLING GUIDE

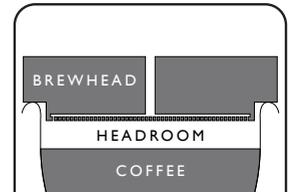
The Tamper is spring-loaded to prevent over tamping and ensure that the thickness of the coffee is consistent and the surface level. This is essential to prevent the water finding the easiest path through the thin area of the coffee cake, resulting in weak, flavourless espresso.



## HEADROOM

The headroom of your coffee is the distance between the tamped coffee and the brewhead of your coffee machine. If it is too low the water will sit on the coffee surface, creating a wet puck (hard to clean!) and poor extraction. If the headroom is too small, the water will not properly penetrate the coffee.

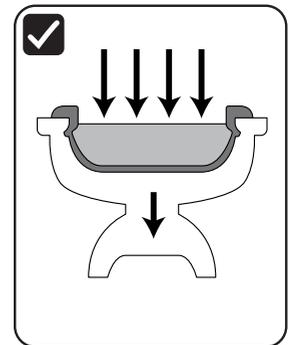
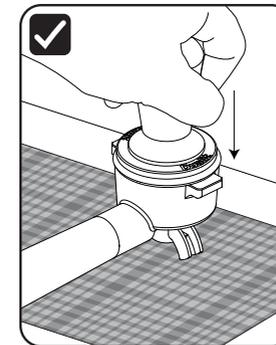
**Please note: if you are using a double walled filter cup then you will always get a wet puck after extraction.**



Your tamper's guide ensures it will always tamp the coffee to the correct headroom. However, this will not work if you are using too much or too little coffee in your basket.

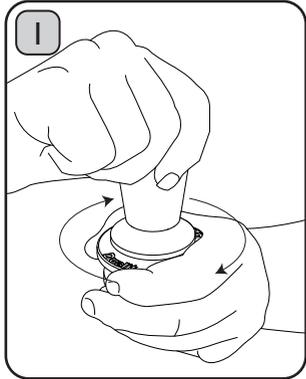
## TAMPING PLATE

The business end of the tamper, the part that comes into contact with the coffee cake and creates a smooth flat surface.

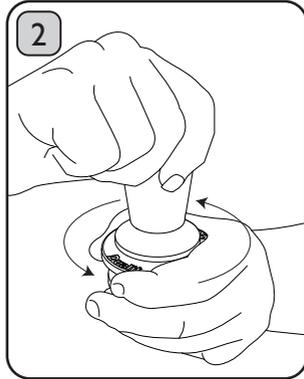


# FIRST USE

**YOUR TAMPER HAS ADJUSTABLE TAMP PRESSURE. THIS ALLOWS FINE TUNING OF THE COFFEE FLOW RATE IF REQUIRED.**



We recommend setting the Tamper to the mid-point to start with. Hold the Levelling Guide with one hand and turn the handle clockwise until it stops.



Turn the handle anti-clockwise for one full turn, then a half turn. This will give 13kg of tamping force.

**Note: Do not twist the guide more than 3 full turns from the handle, as you risk completely unscrewing the guide. If you do accidentally unscrew the guide, make sure to place the spring back inside the handle before reassembly.**

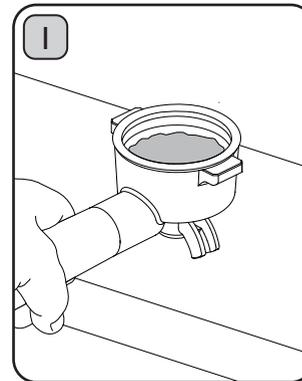
GUIDE POSITION	TAMPING FORCE	
	lbs	kg
Turned all the way to handle	33	15
1.5 turns from handle (recommended)	30	13
3 turns from handle	27	11

# USING YOUR TAMPER

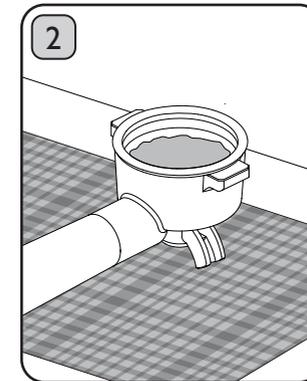
Several factors go into creating the perfect cup of espresso. Consult your machines instruction book for details on how to ensure you create a perfect coffee. An ideal espresso extraction should be:

- Between 20-30 seconds for a single shot
- 10-15 bar of pressure
- A constant flow from the portafilter
- Produce a 35ml drink (70ml for a double shot)

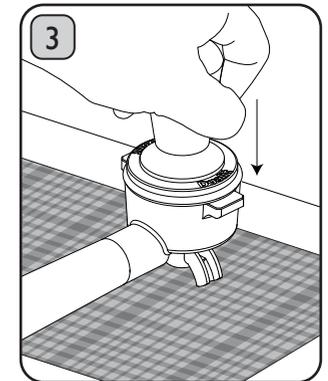
Use only coffee that has been ground for espresso machines. If grinding your own, consult the instruction book for what grind setting this should be. As a rough guide the coffee should have the texture of flour. This will be setting 3-5 on the Dualit Burr Coffee Grinder (CCG1).



Put the required amount of coffee into your Portafilter Basket. We recommend 6-9 grams for a Single Shot Basket and if your machine has one, 12-18 grams for a Double Shot Basket. Level the coffee grounds in the Basket by gentle tapping on work surface.

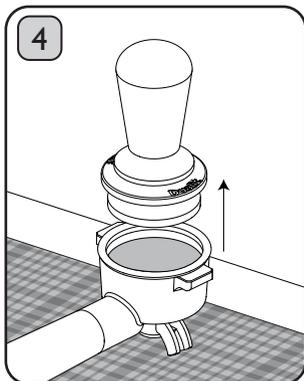


Place the portafilter so that the basket is level. Tip: rest the portafilter on tamping mat or tea towel on a work surface.



Place the tamper into the Basket, gently pressing downwards. Stop when the Tamping Guide reaches the rim of the basket. Release the push force and before removing the tamp from the basket, give the handle a twist whilst keeping the tamp level. This prevents coffee sticking to the tamper and polishes the surface of the coffee.

## USING YOUR TAMPER CONT.



Remove the Tamper and clean any excess coffee grounds from the rim of the Basket. You are ready to put the portafilter into your machine and make great coffee.

## CLEANING YOUR TAMPER

- To clean your Tamper, wipe with a damp cloth using mild detergent.
- Do not fully submerge the Tamper.
- Do not place the tamper in a dishwasher.
- Allow Tamper to dry fully before storing.

## TROUBLESHOOTING

POSSIBLE CAUSE(S)	SOLUTION(S)
<b>COFFEE FLOW IS SLOW (OVER EXTRACTED)</b>	
Tamping pressure is too high.	Reduce Tamping pressure.
Level of tamped coffee is too high.	Make sure you push down fully so that the guide touches the portafilter. Use less coffee.
Coffee grind is too fine.	Use a coarser grind.
<b>COFFEE FLOW IS TOO FAST</b>	
Tamping pressure is too low.	Increase tamping pressure.
Tamping is not level.	Make sure you push down fully so that the Levelling Guide touches the portafilter.
Coffee grind is too coarse.	Use a finer grind.
<b>COFFEE GROUNDS STICK TO THE TAMPER</b>	
Tamper is damp.	Dry the Tamper before use.
You are not twisting the Tamper as you remove it from the basket.	Twist the Tamper as you remove it from the basket.
<b>WATER IS LEAKING AROUND THE PORTAFILTER DURING EXTRACTION</b>	
Coffee grounds on the Portafilter rim are stopping a seal forming.	Wipe the rim of the Portafilter clean before inserting into machine. Make sure the brewhead on your coffee machine is clean.
<b>NO COFFEE IS FLOWING/MY MACHINE ISN'T WORKING</b>	
Make sure you understand how to operate your machine.	Refer to your machine's instruction book. Most manufacturers provide their instruction books online.
<b>I'M RECEIVING INCONSISTENT COFFEE AND MY PUCK IS WET</b>	
Not enough coffee in the Basket. This allows water to remain on top of the coffee grinds after extraction.	As a guide, after tamping the top surface of the Tamping Plate should align with the Rim of the Basket. Add more coffee to the basket, or use a coarser grind size. <b>Please note: if you are using a double walled filter cup then you will always get a wet puck after extraction.</b>
<b>MY PORTAFILTER WILL NOT LOCK ONTO MY MACHINE (GROUPHEAD)</b>	
Too much coffee in the Basket.	As a guide, after tamping the top surface of the Tamping Plate should align with the Rim of the Basket. Add less coffee to the basket or use a finer grind size.

# Dualit<sup>®</sup> Café

## BARISTA ACCESSORIES

Dualit's Barista Kit offers all the tools you need to create café quality coffee at home. The Tamper, Knock Box, Milk Frothing Jug & Thermometer are available to purchase separately or as a complete Barista Kit. Our Handheld Grinder is sold separately.

Order your barista range at

[www.dualit.com](http://www.dualit.com)



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