



**WACACO**

# **Wacaco Picopresso**

Instructions for use

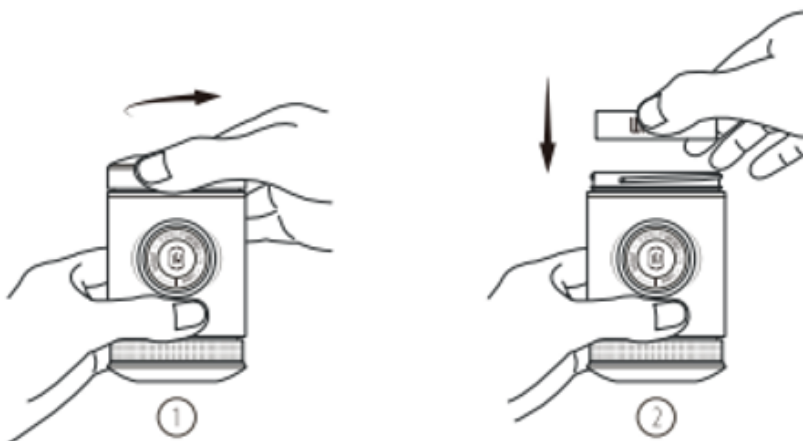
## Warning

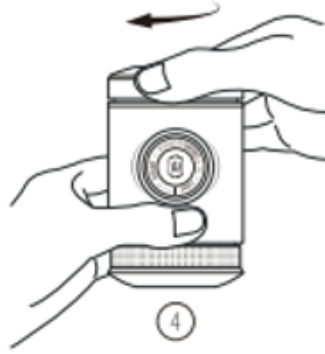
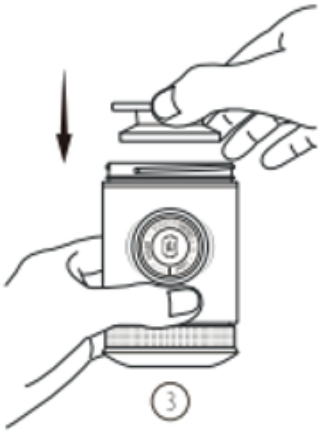
Read these instructions carefully before using Picopresso for the first time. This will prevent the risk of injury to health and damage to the device.

- Do not use Picopresso for any purpose other than that for which it was designed.
- After unpacking, make sure that Picopresso is intact.
- Keep packaging material (plastic bag, etc.) out of reach of children, as they can be a potential source of danger for them.
- Do not let children use or play with Picopresso.
- Do not press the pump plunger unless the water and coffee tanks are in place.
- Never drink coffee directly from Picopresso, as there is a risk of burns from hot coffee.
- Do not place Picopresso on a gas or electric hot plate, in the oven, microwave or dishwasher.
- Use only clean water for cleaning, do not use any other liquid.
- Never heat water directly in the Picopresso water tank. Water must be boiled using an external appliance such as a kettle and then poured into the water tank.
- Clean the Picopresso carefully and regularly after each use.
- Do not use any accessories that are not directly recommended by the manufacturer, as this could cause injury.
- Do not use the Picopresso if it shows signs of damage or malfunction.
- Do not attempt to disassemble or repair the Picopresso. In case of malfunction, contact the manufacturer or dealer.
- If you are burned, immediately use cold water to cool the burned area and contact a doctor if necessary.

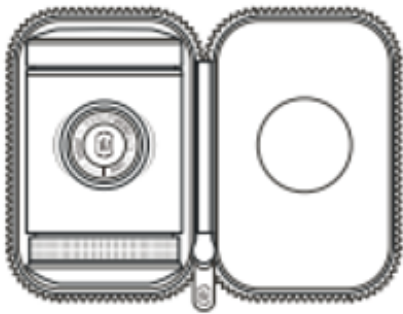
## Travel Pack

The original packaging includes a carrying case, tamper and funnel, all packaged separately. However, all accessories will fit inside the Picopresso.



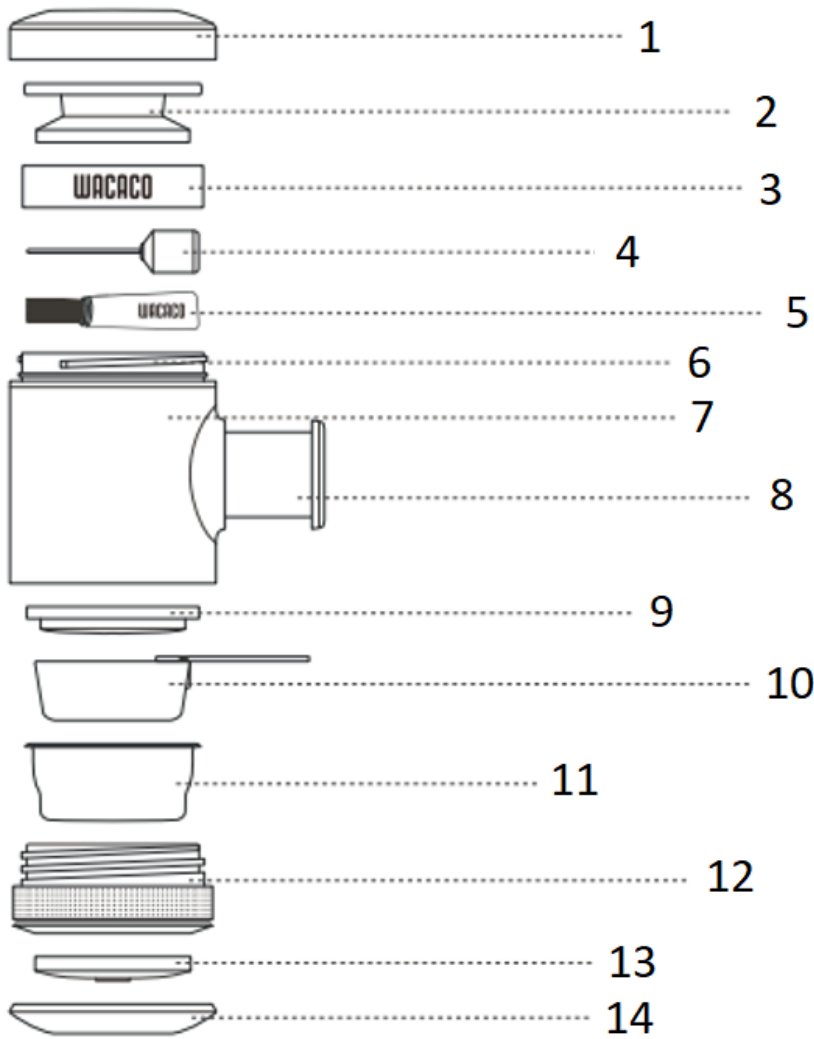


1. Unscrew the water tank
2. Insert the funnel into the water tank as shown above
3. Insert the tamper into the funnel
4. Screw the water tank lid back on



You can now store the Picopresso in its carrying case.

## Product description

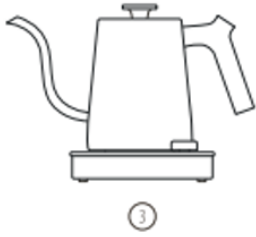


1. Water tank lid
2. Tamper
3. Funnel
4. Coffee distribution tool
5. Brush
6. Water tank
7. Main body
8. Piston
9. Filter cover
10. Spoon
11. Double filter basket
12. Portafilter
13. Portafilter head
14. Portafilter cover

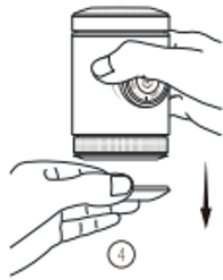
## Instructions for use



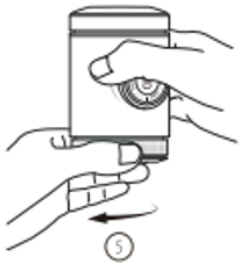
1. Weigh 16-18 g of coffee beans
2. Grind the coffee to ultra-fine (see the online grind size chart)



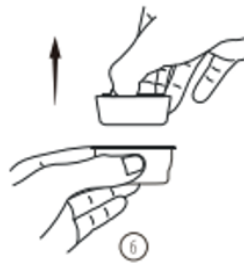
3. Bring the water to a boil



4. Remove the portafilter cover



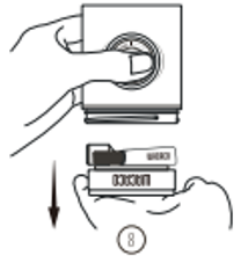
5. Unscrew the portafilter



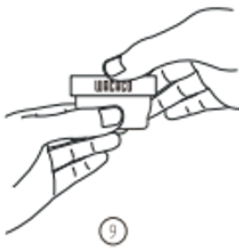
6. Remove the spoon from inside the basket



7. Unscrew the water tank



8. Remove the tamper, funnel, brush and distributor from the water tank



9. Place the funnel on top

10. Place the ground coffee in the double basket



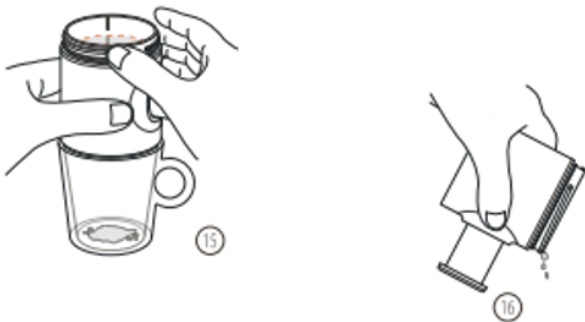
11. Use the distributor to distribute the coffee evenly

12. Use a tamper to press down the coffee



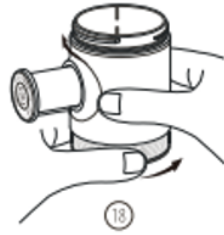
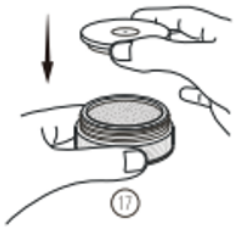
13. Unlock the piston

14. Pour boiling water into the water tank.



15. Pump one cycle over the cup to preheat the machine and cup

16. Remove excess water from the water tank and empty the cup



17. Place the basket in the portafilter and add the filter cover on top

18. Screw on the portafilter



19. Add boiling water to the water container again

20. Screw on the water tank lid



21. Place the Picopresso over the cup and start pumping. Hold the Picopresso in both hands as shown in the picture.

22. Pump 8 times and then wait 10 seconds for extraction to occur



23. Continue pumping until you reach the desired dose of coffee at a ratio of 1:2 (36g espresso to 18g ground coffee)

## Achieving the best results

- Buy freshly roasted coffee from local roasters
- Use filtered water
- Use a scale to weigh the ground coffee and the amount of espresso you make
- Grind the coffee only right before brewing. We recommend using a high-quality hand grinder with ceramic grinding stones
- Use a tool to distribute the coffee in the basket before using the tamper
- For the perfect espresso, use a so-called “naked” portafilter, which is obtained by removing the portafilter head. It allows you to observe the entire extraction, identify blind spots and uneven extraction

## Cleaning the filter basket

- Pump about 20-30 times over a sink or glass to remove all water
- Unscrew the portafilter. The coffee grounds in the basket should be dry
- Remove the basket from the portafilter. Some parts may still be hot
- Lift the coffee pod out of the basket

## Cleaning the coffee maker

It is important to clean the Picopresso regularly after each use. Good care will ensure that you can use your Picopresso for many years. Do not put any of the Picopresso parts in the dishwasher!

After you have removed the coffee pod from the basket, it is time to clean the coffee maker itself:

- Pour clean water into the water tank
- Pump over a sink or empty container to clean the pump system. Pump out all the water
- Wash all parts under running water
- Let all parts dry separately before reassembling

## Troubleshooting

The Picopresso has been designed with the addition of a pressure relief valve. When the pressure in the filter basket is too high, a safety valve opens to allow water to return to the water tank. If the valve has opened, wait a few minutes before trying to make another espresso.

For a perfect espresso, it is important to maintain the internal pressure between 8 and 12 bars and avoid any opening of the pressure relief valve. To achieve this, there are 3 parameters that need to be controlled:

- amount of ground coffee. Too much ground coffee in the filter basket increases the internal pressure
- fineness of the coffee grind. Grinding the coffee too finely increases the internal pressure
- pumping speed. Fast pumping increases the internal pressure

If the coffee does not flow or the flow is negligible:

- reduce the pumping speed
- grind the coffee a little coarser
- reduce the amount of ground coffee

If the coffee flows out too easily and does not reach the crema:

- grind the coffee finer
- increase the amount of ground coffee up to a maximum of 18 g

## **Safety**

Picopresso meets all safety standards for use in contact with food. Picopresso is 100% BPA-free.

## **Environmental protection**

All packaging parts of Picopresso are made of recyclable materials.

## **Disposal**

Picopresso has been made of high-quality materials that can be reused or recycled. After use, please hand in Nanopresso to the appropriate waste collection point.

## **Warranty and how to use the product**

Products are covered by the standard statutory warranty period. This warranty is non-transferable and financial compensation in cash is not possible. The warranty does not apply to products that have been used in a manner other than that specified in these instructions for use.

The warranty also does not cover:

- Damage resulting from improper use, neglect of care, or any other use for purposes not listed in this manual.
- Damage to appearance, damage caused by corrosion or gradual wear and tear.

Any intervention or repair by unauthorized persons results in the voiding of the product warranty.

**Seller and importer:** NajTrade s.r.o., Húskova 31, 04023 Košice, IČO: 50590502.

