



**WACACO**

# **Wacaco Nanopresso**

Instructions for use

Dear Customer,

Since the introduction of our innovative Minipresso, back in 2014, we have never stopped looking forward and dreaming to reach a higher perfection. But the path to excellence is long and strewn with difficulties. It took us time, lots of research and many prototypes to achieve our goal. Thanks to your support, feedback, and comments, you have helped us to push our limits and to keep focus. Today we are proud to put in your hands what we consider to be our best handheld espresso machine, the Nanopresso.

Although it is even more compact, lighter and portable, it provides higher extraction quality, up to 18 bar. Built to be easier to use and clean, we have also integrated a patented pressure release valve which will help you to extract the best from your coffee grind, and to achieve the perfect espresso shot every time. We are confident that the Nanopresso will bring you complete satisfaction and will give you even more freedom to savor your favorite coffee on the go, at home or at work. Share those happy moments with friends and enjoy every espresso!

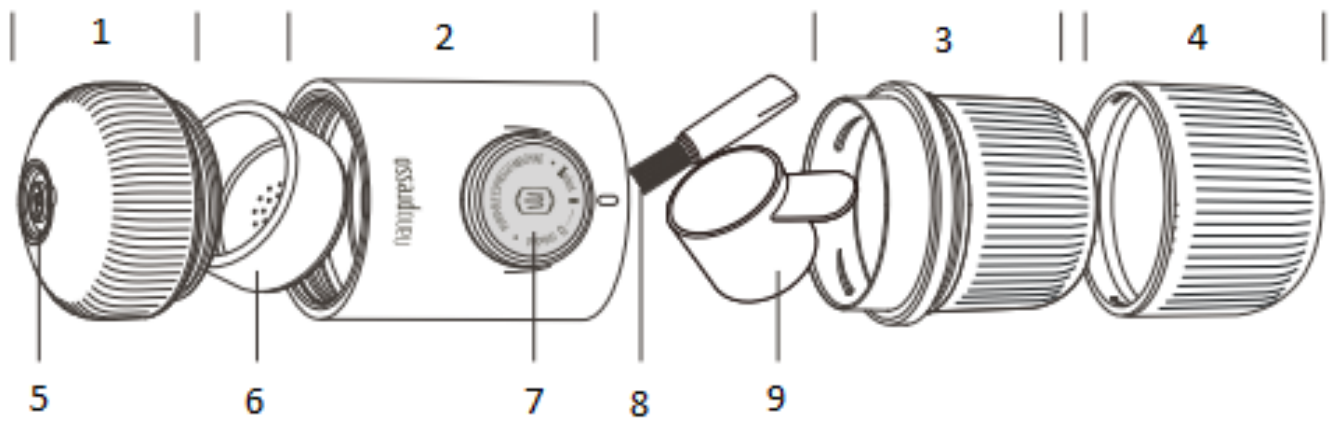
Thank you for having chosen our product and for your confidence in our company.

## **WARNING!**

Carefully read the following instructions before using your Nanopresso machine. In this way, you will avoid the risk of personal injury and damage to the appliance.

- Do not use the Nanopresso for other than its intended use.
- After removing the packaging, make sure that the Nanopresso is intact.
- The packaging elements (plastic bags, etc.) must not be left within reach of children as they are potential sources of danger.
- Do not allow the Nanopresso to be used by children or uninstructed persons. Children must be kept under supervision to prevent them from playing with the Nanopresso.
- Do not action the piston if the water tank and the outlet head are not in position.
- Never consume liquid directly from the Nanopresso as contents may be hot.
- Do not put Nanopresso on a gas or electric hot plate, in an oven, a microwave or a dishwasher
- Only use clean water in the Nanopresso. Do not use any other fluid.
- Never heat up the water directly in the water tank. Water must be heated by an external heating source such as a kettle and then poured into the water tank.
- Clean the Nanopresso carefully and regularly.
- Do not use any accessories not recommended by Wacaco Company Limited, as this may cause injury.
- Do not use the Nanopresso if it is showing any sign of breakdown or malfunction.
- Do not attempt to dismantle or repair. Contact Wacaco Company Limited in case of malfunction.
- Avoid burning yourself, handle hot water with care.
- If you burn yourself, immediately pour cold water on burnt area and call a doctor if necessary.
- Only use one scoop of ground coffee (8 grams) to fill the filter basket.

## **Description**



1. Portafilter
2. Main body
3. Water tank
4. Espresso cup
5. Nozzle
6. Filter basket
7. Piston
8. Brush
9. Scoop

## Intended Use

The Nanopresso is intended to a personal use. It is not suitable for commercial, professional, collective or industrial use. Use of the Nanopresso in any manner other than as directed herein could cause harm to persons and void the warranty. Wacaco Company Limited will not be responsible for injury or damage resulting from improper use of the Nanopresso.

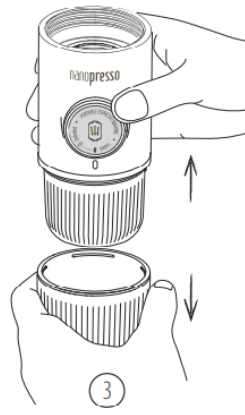
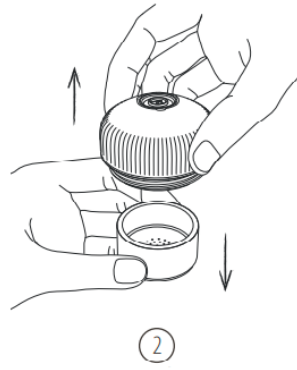
## Safety Approval

Nanopresso complies with major safety approvals regarding food contact materials. Nanopresso is 100% BPA free for food contact materials.

## Environment Protection

Packaging materials and appliance contain recyclable materials.

## Instructions



1. Unscrew the outlet head.

2. Remove the filter basket.

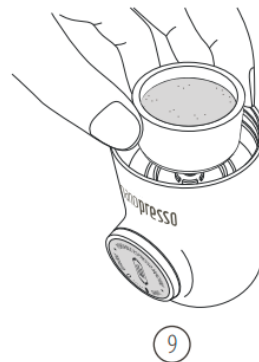
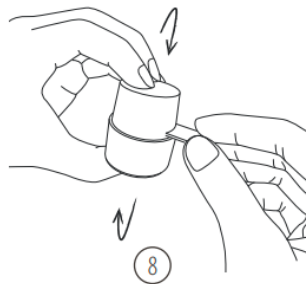
3. Unclip the cup if needed. Do not unclip the cup if the water tank is filled with hot water.



4. Unscrew the water tank.

5. Remove the scoop and brush from the water tank.

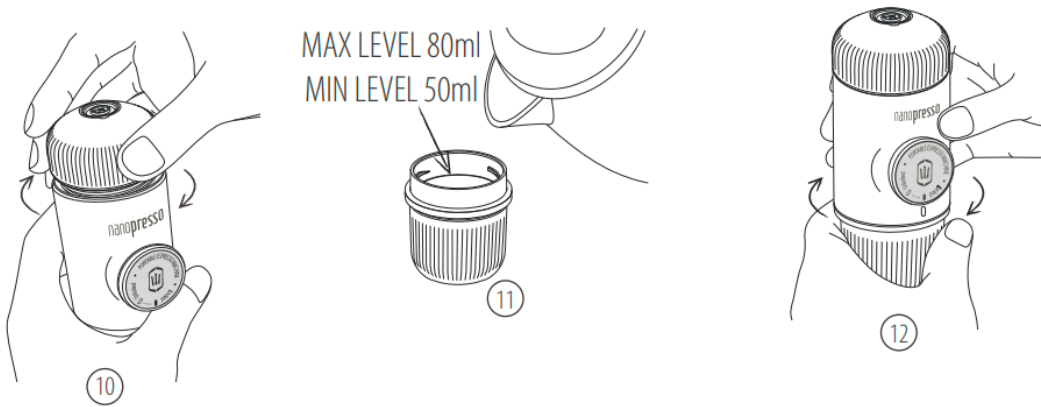
6. Fill the scoop with fine coffee grounds (8gr).



7. Position the filter basket on the top of the scoop.

8. Reverse to transfer all the powder into the filter basket. Tamp hard with the back of the scoop and clean up the edge.

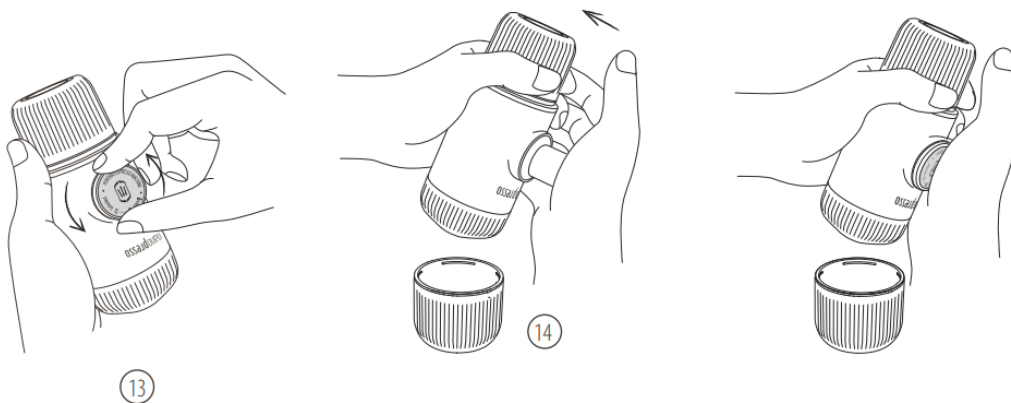
9. Put back the filter basket on the top of the main body.



10. Screw tightly the outlet head into the main body.

11. Add boiling water into the water tank. Place water tank on level and stable surface to fill it.

12. Screw tightly the main body onto the water tank. Avoid burning yourself.



13. Unlock the piston from its travel position.

14. Hold the Nanopresso with two hands, as showed above. Start pumping above a cup. The first 8 strokes the pressure is built. Pump slowly until all coffee come out.

## Cleaning

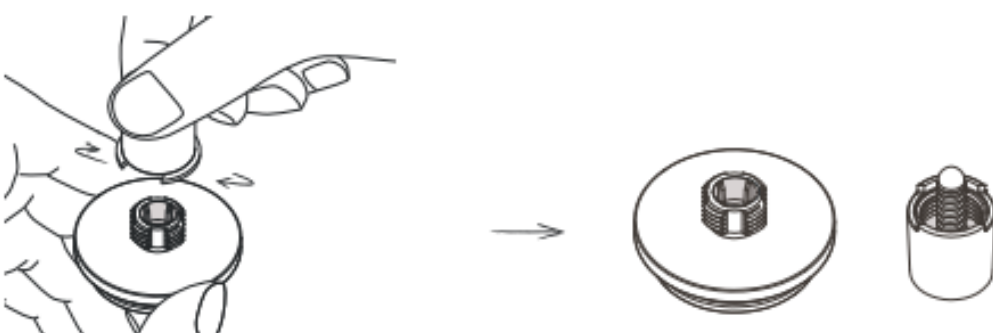
It's important to respect your machine and clean it regularly. A good maintenance will allow you to use your Nanopresso for many years. After each use clean the hatched areas under running water. Let the parts dry separately.



From time to time (20 shots), deep clean the portafilter and the nozzle parts. Clean up all those parts with hot water and the help of the provided brush.

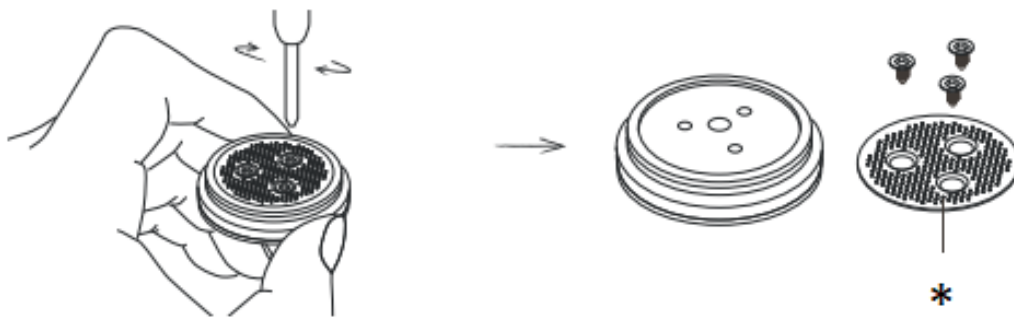


1. Unclip to nozzle part



2. Unscrew the nozzle

Once every 6 months (300 shots) you will have to clean the filter mesh and underneath surface.



## WARNING!

Do not put any Nanopresso parts into dishwasher.

## Disposal

Nanopresso has been manufactured using very high quality materials that can be reused or recycled. Dispose of the appliance in a suitable waste collection center.

## For Best Results

- Use fresh roasted coffee beans and filtered water.
- Preheat all Nanopresso parts as well as your cup by running a cycle with only hot water.
- Grind coffee beans just prior to prepare your espresso shot.
- Use a scales to measure the coffee grind quantity and make sure the weight is equal to 8 grams.
- Pump at the right tempo: one squeeze per second. Most types of espresso shot (ristretto, single, double...) extraction takes 30 around seconds. Don't hurry, take your time.

## Troubleshoot

Nanopresso integrates a new pumping system engineered around the addition of a pressure release valve. When the pressure inside the filter basket reaches 18 bar, the valve will open, allowing the water back into the water tank. For a perfect espresso shot, it's important to keep the pressure under 18 bar and avoid any opening of this valve.

To do so, there are 3 parameters to control :

- Coffee grind quantity. Too much coffee grind inside the filter basket increases the inner pressure.
- Coffee grind finesse. Too fine coffee grind increases the inner pressure.
- Pumping speed. A fast pumping action increases the inner pressure.

If coffee does not come out or the flow is negligible at each pumping :

- Slow down your pumping speed.
- Grind the bean a bit more coarsely. If you are using pre-ground coffee, try to lower your tamping force or decrease slightly the coffee grind quantity.

If the valve opened, wait few minutes before attempting to prepare a new espresso shot..

## **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.

