



WACACO

2 كتاب التعليمات (AR)

picopresso



WACACO

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picopresso

Dear Customers,

Wacaco, a world leader and expert in portable coffee and espresso machines, is proud to have changed the way coffee lovers enjoy delicious coffees at home, in the office or, as they travel the world.

In 2014, after many years of research and development, we were excited to launch the groundbreaking Minipresso, the first handheld manually operated piston-driven espresso machine that redefined how to make espresso by hand.

Determined to give you entire satisfaction and to answer all your expectations, our dedication to creating innovative and well-thought products has driven us to design year after year new coffee maker iterations, like the Nanopresso, the Pipamoka, and the Cuppamoka.

Now the time has come to put in your hands the Picopresso, by far the most compact and pro-oriented portable espresso machine in the Wacaco line-up yet. It is no surprise we call it "The Specialty Coffee Espresso Machine". We took the heart of the professional machines, the large size naked portafilter, and re-imagined it to fit in the palm of your hand.

To master the Picopresso in no time, we have put in this booklet all our advice. Read it carefully and do not hesitate to contact us if you have any further questions or comments. We will be pleased to hear from you.

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

⚠ WARNING ⚠

Carefully read the following instructions before using the Picopresso espresso machine. Follow these instructions to avoid the risk of personal injury and damage to the appliance.

- Do not use the Picopresso for anything other than its intended use.
- After removing the packaging, make sure that the Picopresso parts are intact.

- The packaging elements (plastic bags, etc.) must not be left **EN** within reach of children as they are potential sources of danger.
- Do not allow the Picopresso to be used by children or uninstructed persons. Children must be kept under supervision to prevent them from playing with the Picopresso.
- Never consume liquid directly from the Picopresso as contents may be hot.
- Do not put the Picopresso on a gas or electric hot plate, in an oven, a microwave, or a dishwasher.
- Only use clean water in the Picopresso. 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 Picopresso carefully and regularly.
- Do not use any accessories not recommended by Wacaco Company Limited, as this may cause injury.
- Do not use the Picopresso 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 the burnt area and call a doctor if necessary.

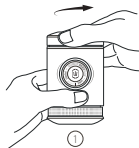
INTENDED USE

The Picopresso is intended for personal use. It is not suitable for commercial, professional, collective, or industrial use.

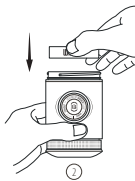
Use of the Picopresso in any manner other than as directed herein could cause harm to persons and void the warranty. Wacaco Company Limited will not be responsible for injury or damage resulting from improper use of the Picopresso.

PACKING FOR TRAVEL

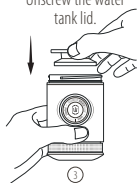
You just bought the Picopresso. The sale box contains the Picopresso, the carrying case, the tamper, and the funnel, all packed separately. Do you know that all the accessories can fit into the Picopresso?



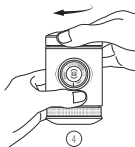
①
Unscrew the water tank lid.



②
Slot the funnel into the water tank as shown above.

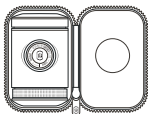


③
Insert the tamper into the funnel.

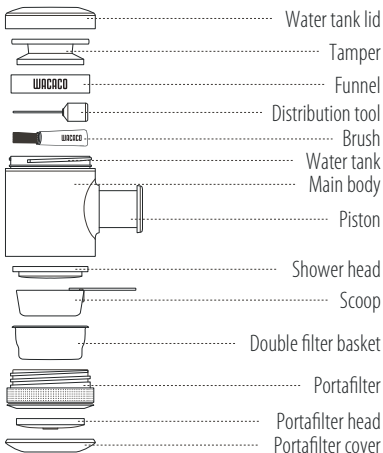


④
Screw back the water tank lid.

Well done! Now you can store the Picopresso in its carrying case. You are ready to go.



DESCRIPTION



INSTRUCTION

EN



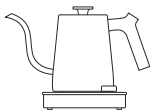
①

Weight 16-18g of coffee beans.



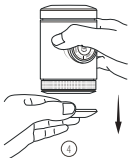
②

Grind ultra-finely (see our online grinding chart)



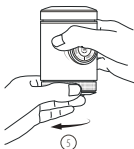
③

Start boiling water.



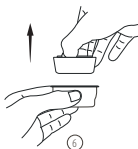
④

Remove the portafilter cover.



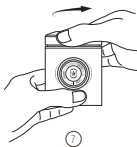
⑤

Unscrew the portafilter.



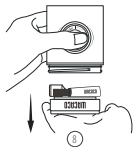
⑥

Remove the scoop from the inside of the basket.



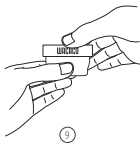
⑦

Unscrew the water tank lid.



⑧

Remove the tamper, the funnel, the brush, and the distribution tool from the water tank.



⑨

Place the funnel on the top of the basket.



⑩

Transfer the grind into the double basket.



Use the distribution tool to stir the ground.



Tamp with the funnel in place until the tamper touches the funnel.



Unlock the piston from its travel position.



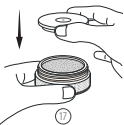
Add boiling water to the water tank. **⚠️ Avoid burning yourself, proceed with care.**



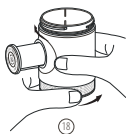
Pump one cycle above your cup to preheat the machine and the cup. **⚠️ Avoid burning yourself, proceed with care.**



Remove the excess of water from the water tank and empty your cup.



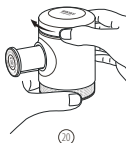
Place the basket inside the portafilter and add the shower head on the top.



Screw back the portafilter tightly.



Add again boiling water to the water tank. **⚠️ Avoid burning yourself, proceed with care.**



Screw back the water tank lid.



21 Move the Picopresso above your cup and start pumping. Hold the Picopresso with two hands, as shown above.



22 Count 8 strokes and wait 10 seconds for the pre-infusion.



23 Resume the pumping and stop again once you have reached an output ratio of 1:2 (18g of grind for 36g of espresso).

⚠ Picopresso's body might get hot, proceed with care.

FOR BEST RESULTS

- Buy fresh coffee beans from a local roaster.
- Use filtered water.
- Use a scale to precisely measure the coffee bean quantity and the espresso output quantity.
- Grind coffee beans just prior to preparing your espresso shot. Investing in a high-quality hand grinder is highly recommended.
- Prior to tamp, use the distribution tool for a good repartition of the grind in the basket to avoid any channeling effect.
- To yield perfect espresso shots, go naked portafilter by removing the portafilter head. The bottomless portafilter will allow to observe the whole espresso extraction and spot any channeling, dead spots, or uneven extraction.

CLEANING THE BASKET

You just finished extracting an espresso. Time to clean the basket.

- Go above a sink, a container or a cup and pump for another 20-30 strokes to remove all excess of water.

- Unscrew the portafilter. The coffee puck in the basket should be fully dry.
- Remove the basket from the portafilter. Parts might be hot, proceed with care.
- Position a tissue on a flat surface.
- Knock the basket upside down on the cloth to eject the coffee puck.

CLEANING THE MACHINE

It is important to respect your machine and clean it regularly. Good maintenance will allow you to use your Picopresso for many years.

You just finish ejecting the coffee puck from the basket. Time to clean the whole machine:


- Add a bit of clean water into the water tank.
- Pump another cycle above a sink, a container, or a cup in order to clean the pumping system.
- Empty the excess of water in the water tank.
- Pump again a few more times to fully empty the pumping system and make sure there is no water remaining there.
- Clean the shower head, the basket and the portafilter under running water.
- Let all the parts dry separately for a few hours before reassembling.

TROUBLESHOOT

Picopresso was engineered with the addition of a pressure release valve. When the pressure inside the filter basket is too high, a safety valve will open, allowing the water to go back into the water tank. If the valve opened, wait a few minutes before attempting to prepare a new espresso shot.

For a perfect espresso shot, it's important to keep the inner pressure between 8 to 12 bars and avoid any opening of the pressure release 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.
- Decrease the coffee grind quantity.

If coffee come out too easily and you barely get any crema:

- Grind the bean finer.
- Increase the coffee grind quantity up to 18g max.

SAFETY APPROVAL



Picopresso complies with major safety approvals regarding food contact materials. Picopresso uses materials that have been certified by our suppliers to be 100% BPA-free.

ENVIRONMENTAL PROTECTION

Packaging materials and appliances contain recyclable materials.



DISPOSAL

Picopresso has been manufactured using very high-quality materials that can be reused or recycled.

Dispose the appliance in a suitable waste collection center.

WARRANTY

Wacaco Company Limited warrants the Picopresso against defects that are due to faulty materials or workmanship for a period of 24 months from the date of purchase. This warranty is not transferable and does not entitle to compensation in cash. Wacaco Company Limited disclaims all responsibility for incidental or consequential damages caused by the use of this appliance.

This warranty does not cover:

- Damage resulting from improper use, abuse, neglect, commercial use, or any other use of this appliance not found in this printed manual.

- The replacement of the O-rings, scoop, brush, shower head, **EN** filter basket, funnel, tamper and distribution tool.
- Damage of an aesthetic nature, damage due to corrosion, or gradual deterioration.

Any disassembly or repairs done by unauthorized persons will void the warranty.

For any repair or exchange, the cost of the return is at your expense. If your Picopresso fails within two years, please contact your Wacaco local distributor or support@wacaco.com directly for repair or exchange.



Share your experience on social media by using #picopresso.