

# Cafflano<sup>®</sup> Kompresso

Handheld  
Espresso  
Maker

User Tips



# Tamping Scoop

- Recommended dose of fine espresso ground coffee for Filter Basket is 10 to 15 gram
- Measure whole beans from 10 to 15 gram
- It depends on different beans, but the measured reference of whole beans from 11-12 to 14-15 gram with no scale





# Tamping Scoop – min. dose

- The Scoop is pre-measured for about 10 gram of fine espresso ground coffee when filled and cut the top



Scoop without press



Cut and clear over top



10 gram



Put Filter Basket upside down



Click with Tamping Scoop



Hard tamping



Level with the bottom of Tamping Scoop



Take out Tamping Scoop



Tap few times to move grounds into Filter Basket

# Tamping Scoop – max. dose

- Try max. 15 gram of fine espresso ground coffee and soft tamping



Scoop with press



15 gram



Put Filter Basket upside down



Click with Tamping Scoop

Tap few times to  
move grounds into  
Filter Basket



Soft tamping



Level with the bottom  
of Tamping Scoop



Take out Tamping Scoop





# Optimized grind size

- Fine ground coffee for Espresso Machine is recommended
- Ground coffee for moka pot (stovetop) needs max dose (15g) & hard tamping

## Espresso Machine



- Full range of dose (10~15g)
- Soft tamping (>14g)
- Hard tamping (<11g)

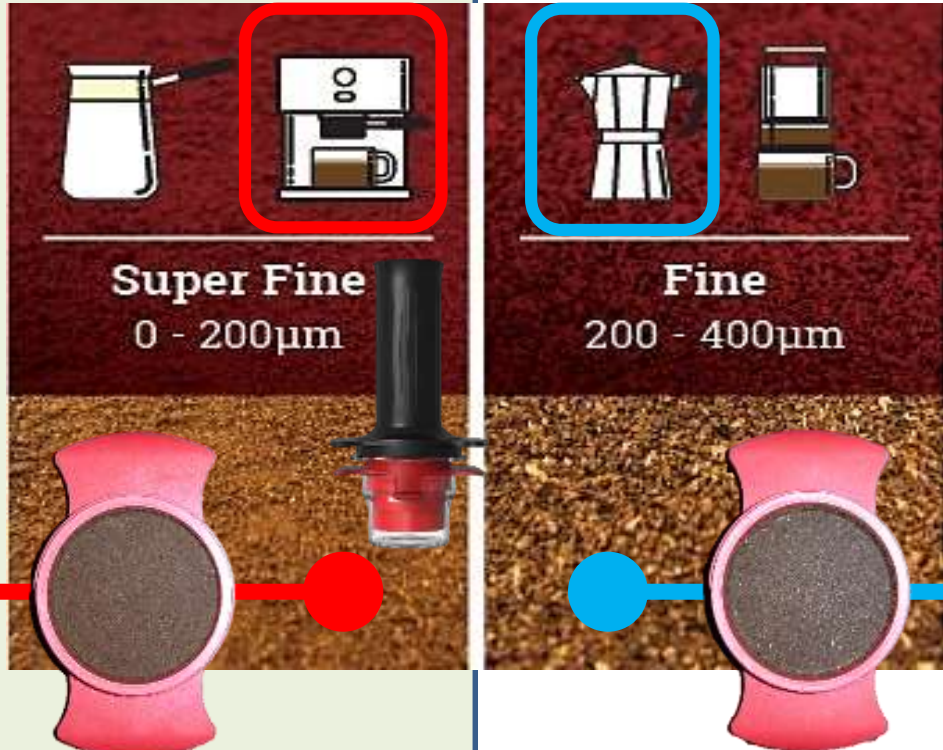


Recommended

## Moka Pot (Stovetop)

- Over 14g dose
- Hard tamping





# Pre-heating

- Method 1



Put Chamber into Cup and add hot water



Lift Chamber for water down through the wall



Assemble Chamber with Filter Basket



Pour out water from Cup



- Method 2



Add hot water into Chamber



Pour out water into Cup in few seconds



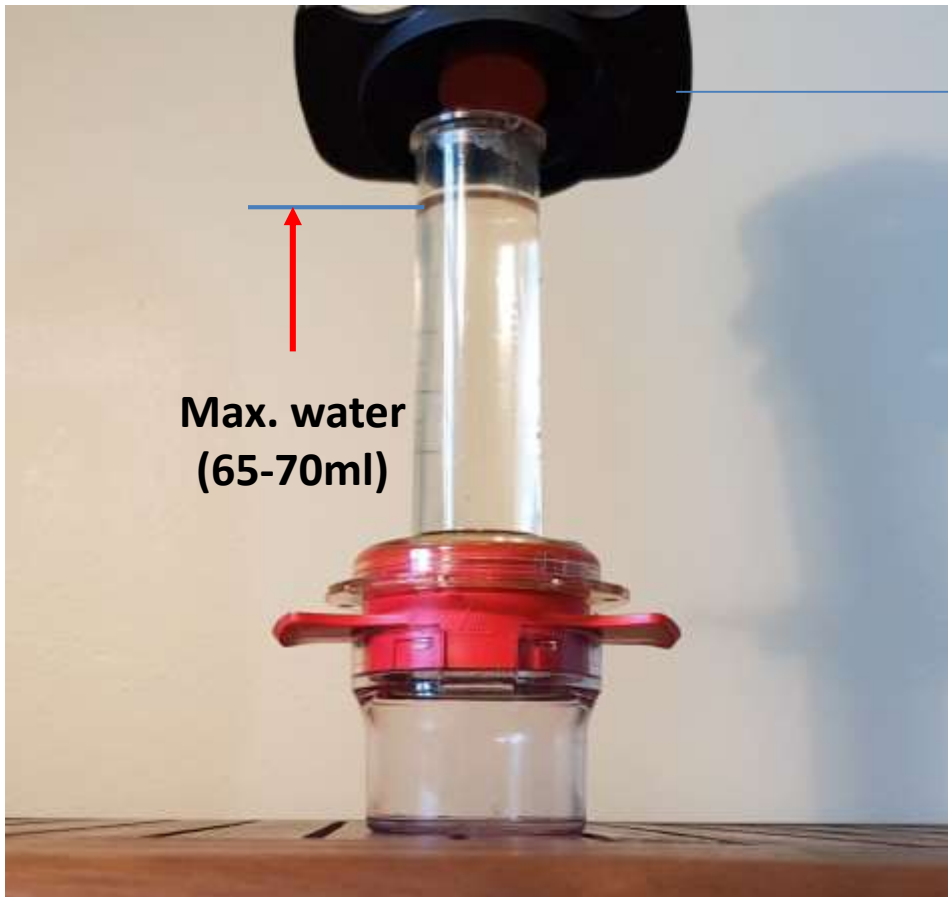
Pour out water into Cup in few seconds



Add hot water again and ready to extract

# Pre-infusion

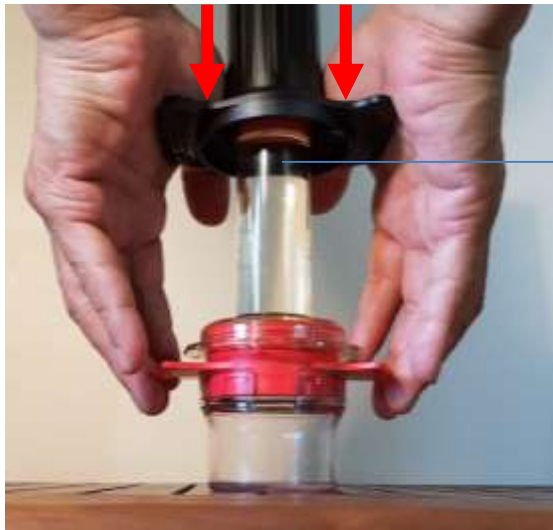
- Put the Piston on to the Chamber after adding max. water (65-70ml)
- Press Piston slightly to get espresso ground coffee in the Filter Basket wet for 5 to 10 seconds





# Extraction (1) - generate pressure

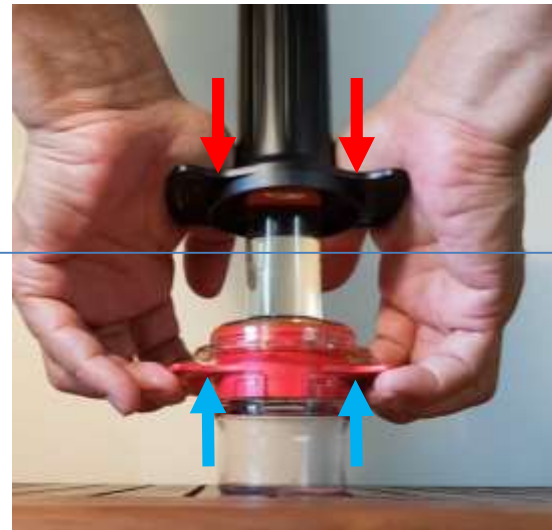
- Press down Piston handles with both palms quickly and start to pull up handles on Filter Basket with fingers almost simultaneously (use lower table or floor)
- Keep squeezing force until espresso extraction starts (channel generation)



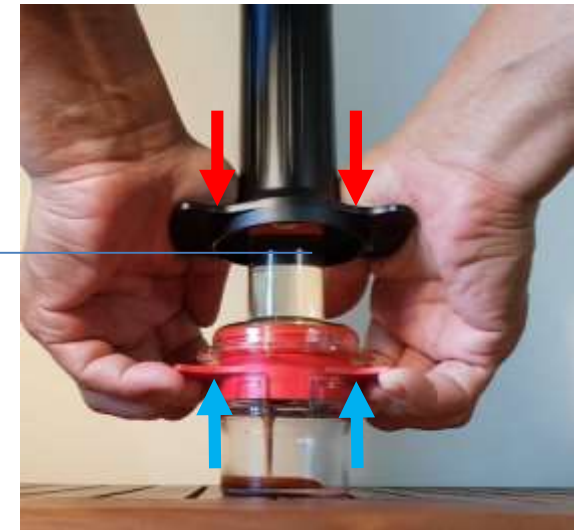
**Start to press**

**Start to pull  
when feeling  
hard to press**

**Press down the Piston handles  
quickly to build up pressure  
(0.5 sec)**



**Start to pull up handles on  
Filter Basket with fingers while  
pressing Piston**

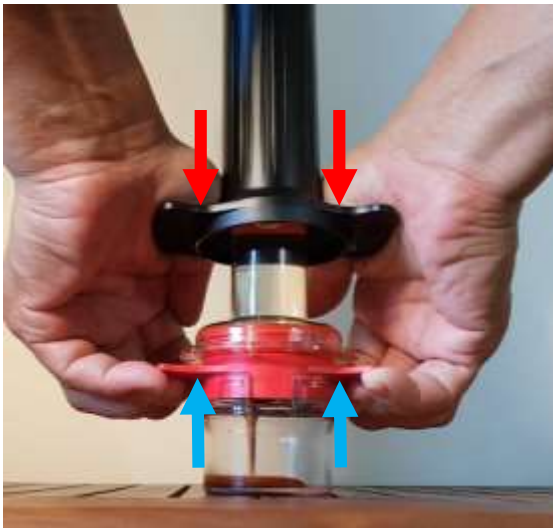


**Maintain squeezing force until  
espresso extraction starts  
(1 ~ 1.5 sec)**



# Extraction (2) - maintain pressure

- Once the espresso extraction starts, the generated pressure inside the Chamber be reduced if no following force is applied
- Apply the following force to keep the consistent pressure while Piston is moving down (much easier in squeeze mode)
- Keep squeezing until espresso is fully extracted in 30 ~ 35 seconds



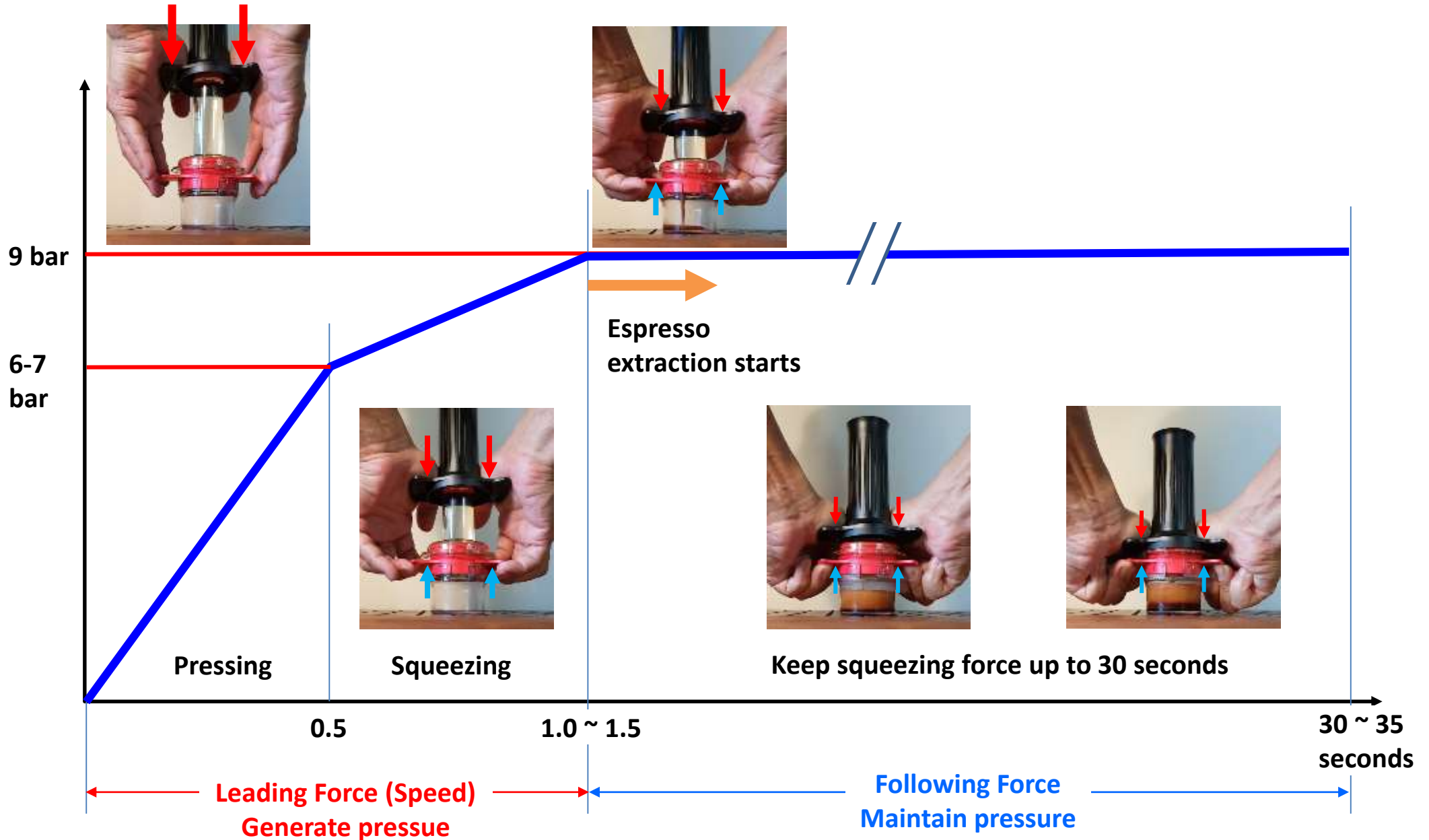
**Espresso extraction starts and easier to maintain the following force to fully extract the espresso**



**Keep squeezing (pressing and pulling) handles until the Piston touches down the locking point (30 ~ 35 seconds)**



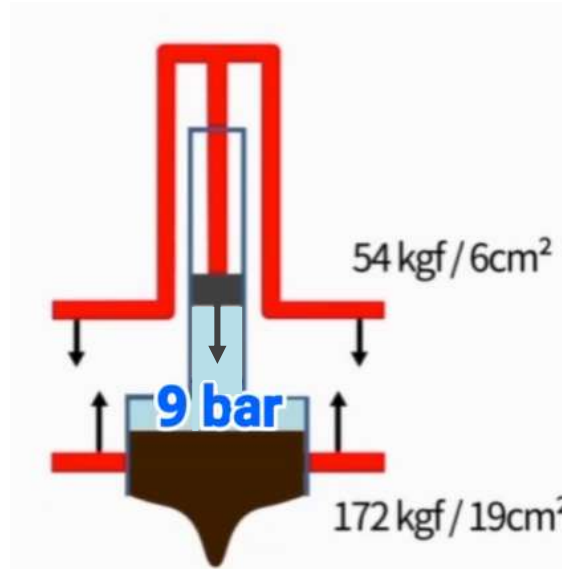
# Pressure Timing Diagram



# Consistent high-pressure

- **Hydraulic compression** (Pascal's Principle) amplifies the force.
- **Squeezing** handles (handgrip) maximize the force (double force than just pressing)

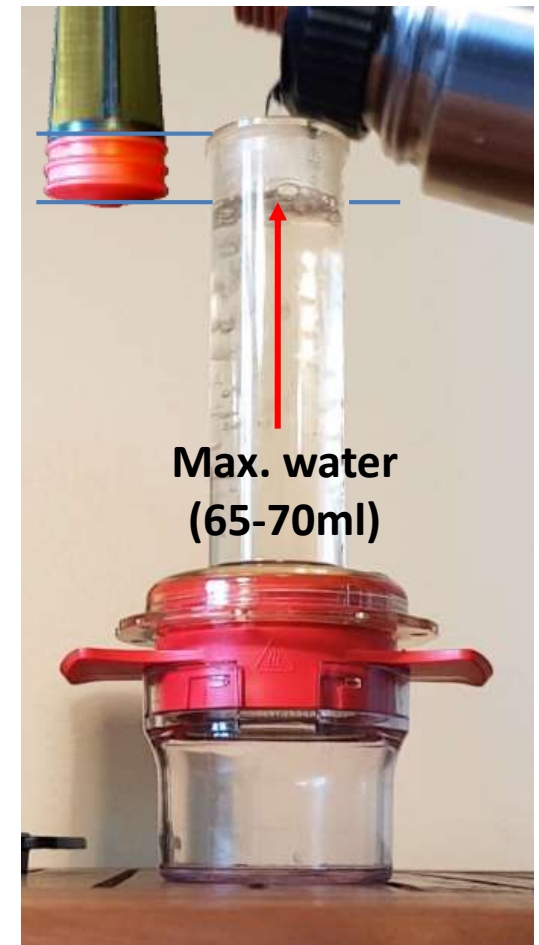
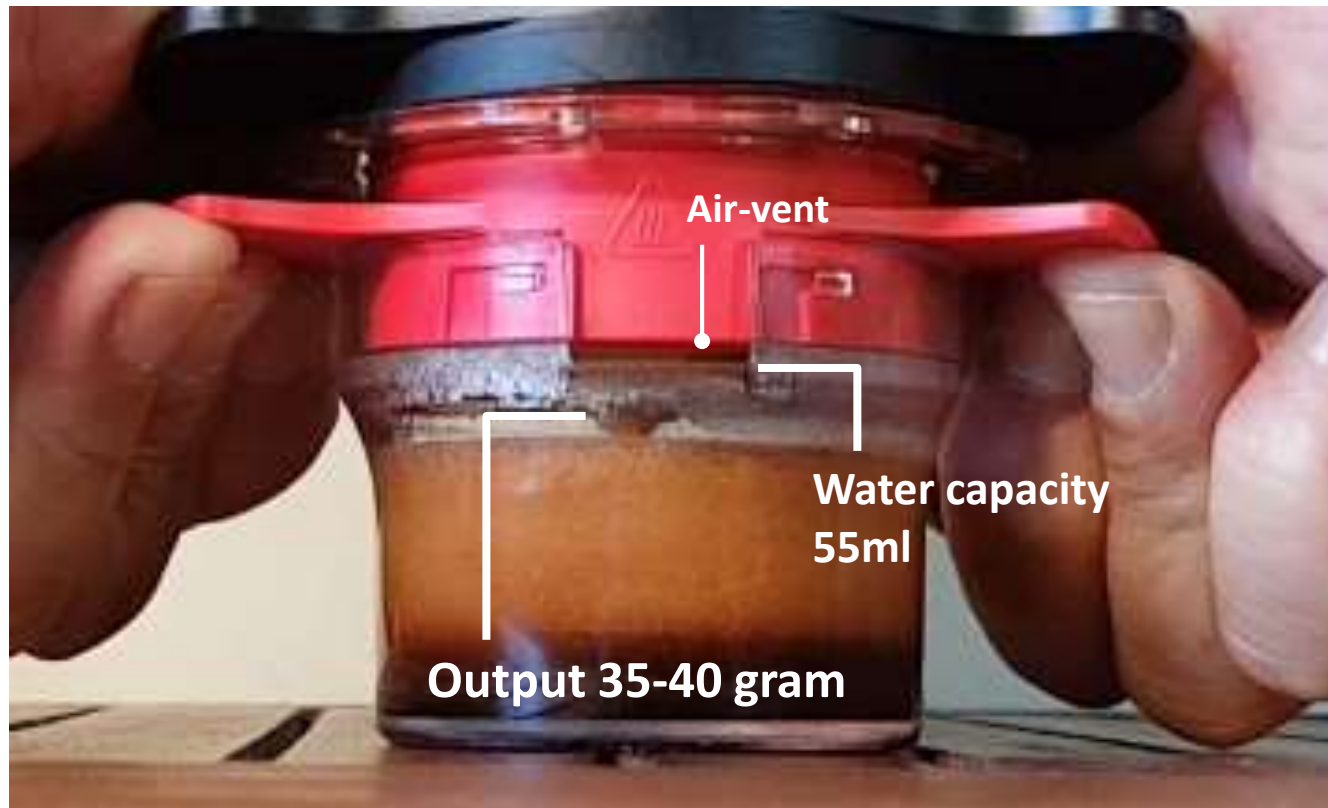
- It's hard to keep pressing over 40kgf due to repulsive force
- Easy to maintain much higher force in squeezing mode





# Output

- **Input** : 10-15g fine espresso ground coffee & Hot water max. 65-70ml
- Extraction for 30 ~ 35 seconds
- **Output** : 35 ~ 40 gram



# Easy cleaning – soft clean



Assemble empty Cup after extraction



Pull out Piston to bring air into Chamber (air layer helps press water out)



Press Piston down, keep squeezing until water (pressure) fully out of Chamber



Tap out the puck from Filter Basket and wipe out remains



Wipe out remains with paper towel (napkin) – Filter Basket (inside), Shower Screen



**Soft clean keeps Kompresso warm for next shots with no heat-up needed!**

# Cold Espresso

- Recipe using cold water



14g coffee beans



Fine espresso grounds



Hard tamping



Add iced-cold water



Cold Espresso with crema on top



Squeezing force



Pre-infusion for 1 minute  
(at least 30 seconds)



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