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[Q & A](#) | [Deep Search](#) | [Upload](#)

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› [WACACO](#) /

› [WACACO Nanopresso Portable Espresso Maker User Manual](#)

WACACO Nano+BAG FBA

WACACO Nanopresso Portable Espresso Maker Instruction Manual

Brand: WACACO | Model: Nano+BAG FBA

[Overview](#)

[Setup](#)

[Operating](#)

[Maintenance](#)

[Troubleshooting](#)

[Specifications](#)

[Warranty &](#)

[Support](#)

1. PRODUCT OVERVIEW

The WACACO Nanopresso is a portable espresso maker designed for convenience and high-quality coffee extraction on the go. It operates manually, requiring no batteries or electricity, making it ideal for travel, camping, and outdoor activities.

Built around a newly patented pumping system, the Nanopresso is capable of reaching a maximum of 18 bars (261 PSI) of pressure, ensuring unparalleled coffee extraction qualities. It is designed to brew perfect cups with a nice and dense crema layer every time, especially when used with finely ground and hard-tamped coffee.

The Nanopresso is delightfully easy to operate and simple to use, requiring 15% less force to pump compared to previous models. Its components, particularly the portafilter, are easily separated for deep cleaning when necessary.





Figure 1: The WACACO Nanopresso Portable Espresso Maker in black.



Figure 2: All components of the WACACO Nanopresso, including the main unit, carrying bag, scoop, and cleaning brush.

2. SETUP

Before first use, ensure all components are clean and dry. The Nanopresso is designed for easy assembly.

2.1 Preparing the Coffee Grounds

1. Unscrew the portafilter from the main unit.
2. Remove the coffee filter basket.
3. Add finely ground coffee into the filter basket using the included scoop.
4. Tamp the coffee using the bottom of the scoop as a tamper. Ensure there is about 4 millimeters of space at the top of the filter basket after tamping.
5. Clean any excess grounds off the rim of the filter basket.
6. Place the filled filter basket back into the portafilter and screw the portafilter tightly onto the main unit.



Figure 3: Adding finely ground coffee into the filter basket.

2.2 Filling the Water Tank

1. Unscrew the water tank from the bottom of the Nanopresso.
2. Pour boiling water (ideally 210°F - 98°C) into the water tank up to the indicated fill line.
3. Screw the water tank securely onto the main Nanopresso unit.



Figure 4: Pouring hot water into the Nanopresso water tank.

2.3 Visual Guide: Nanopresso Step-by-Step Setup

Your browser does not support the video tag.

Video 1: A detailed step-by-step guide on setting up the Nanopresso for use, provided by Wacaco Co., Ltd.

3. OPERATING INSTRUCTIONS

Once the Nanopresso is set up with coffee grounds and hot water, you are ready to extract your espresso.

3.1 Espresso Extraction

1. Unlock the piston by twisting it counter-clockwise.
2. Flip the Nanopresso upside down and position it directly over your espresso cup.

3. Start pumping with slow, consistent pumps to build up pressure. It should take about 6-8 pumps to get up to pressure.
4. Continue pumping until your espresso is fully extracted. This typically takes about 20-30 pumps. You will know the espresso is fully extracted once you no longer feel resistance in the piston.
5. The resulting espresso should have a smooth and golden-brown crema.



Figure 5: Espresso being extracted into a glass cup, showcasing the rich crema.



Figure 6: A hand holding the Nanopresso, demonstrating its compact size and ease of use while extracting espresso.

3.2 Visual Guide: Nanopresso Step-by-Step Operation

Your browser does not support the video tag.

Video 2: This video from Wacaco Co., Ltd. provides a comprehensive demonstration of the Nanopresso's operation, from filling to extraction.

4. MAINTENANCE

Regular cleaning ensures the longevity and optimal performance of your Nanopresso.

4.1 Daily Cleaning

- After each use, unscrew the portafilter and remove the coffee filter basket.

- Discard the used coffee grounds.
- Rinse the portafilter, filter basket, and water tank under running water. Use the included brush to remove any stubborn coffee residues.
- Allow all parts to air dry completely before reassembling or storing.

4.2 Deep Cleaning

Periodically, or if you notice a decrease in performance, perform a deep clean:

- Disassemble all removable parts.
- Wash all components with warm, soapy water. Ensure to thoroughly rinse all soap residue.
- For hard-to-reach areas, use a small brush or a pipe cleaner.
- Ensure all parts are completely dry before reassembly to prevent mold or mildew.

5. TROUBLESHOOTING

Problem	Possible Cause	Solution
No espresso extraction / No pressure build-up	<ul style="list-style-type: none"> • Piston not unlocked. • Coffee grounds too coarse. • Not enough coffee grounds. • Portafilter not screwed on tightly. • Air leak due to worn O-rings. 	<ul style="list-style-type: none"> • Twist the piston counter-clockwise to unlock. • Use finer coffee grounds. • Ensure filter basket is adequately filled and tamped. • Tighten the portafilter securely. • Check O-rings for damage and replace if necessary.
Weak or watery espresso	<ul style="list-style-type: none"> • Coffee grounds too coarse. • Not enough coffee grounds. • Insufficient tamping. • Water not hot enough. 	<ul style="list-style-type: none"> • Use finer coffee grounds. • Ensure filter basket is adequately filled. • Tamp coffee firmly. • Use boiling water (210°F - 98°C).
Difficulty pumping	<ul style="list-style-type: none"> • Coffee grounds too fine. • Over-tamping. • Excessive coffee grounds. 	<ul style="list-style-type: none"> • Use slightly coarser coffee grounds. • Reduce tamping pressure. • Reduce the amount of coffee grounds.

6. SPECIFICATIONS

- **Brand:** WACACO
- **Model:** Nano+BAG FBA
- **Color:** Black
- **Product Dimensions:** 2.44"D x 2.8"W x 6.14"H
- **Item Weight:** 12 ounces
- **Special Feature:** Portable, Manual
- **Coffee Maker Type:** Espresso Machine
- **Filter Type:** Reusable
- **Operation Mode:** Manual
- **Coffee Input Type:** Ground coffee
- **Pressure:** Up to 18 bars (261 PSI)
- **Water Tank Capacity:** 2.7 oz (approx. 80ml)
- **Included Components:** Nanopresso machine, Bag

7. WARRANTY & SUPPORT

For detailed warranty information, please refer to the warranty card included with your product or visit the official WACACO website.

For additional support, troubleshooting, or to purchase accessories, please visit the [WACACO Store on Amazon](#).

A comprehensive User Manual in PDF format is also available for download: [Download User Manual \(PDF\)](#).