

Manuals+

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

manuals.plus /

› [WACACO](#) /

› [WACACO Picopresso Portable Espresso Maker Instruction Manual](#)

WACACO PPGR

WACACO Picopresso Portable Espresso Maker Instruction Manual

Model: PPGR
Brand: WACACO

INTRODUCTION

The WACACO Picopresso is a professional-level portable espresso machine designed to produce high-quality espresso shots with dense flavors and stunning aromas. Its compact size and manual operation make it ideal for travel and outdoor use, offering a barista-level experience anywhere.



Image: The WACACO Picopresso portable espresso maker shown alongside its protective carrying case.

KEY FEATURES

- **Pro-level Espresso:** Produces creamy shots with dense flavors and stunning aromas using ultra-fine grind.

- **Commercial 18g Coffee Basket:** Designed for rich, syrupy espresso extraction, comparable to high-end machines.
- **Naked Portafilter:** Allows visual brewing and observation of creamy espresso extraction.
- **Manual Operation:** No battery or electricity required, ensuring portability and reliability.
- **Durable Craftsmanship:** Made from metals and robust materials for long-lasting performance.

SETUP

Before first use, disassemble all removable parts and wash them with warm soapy water. Rinse thoroughly and dry completely. Ensure all components are clean and dry before assembly.



Image: Various components of the Picopresso, including the portafilter, tamper, and main body, laid out for cleaning or assembly.

OPERATING INSTRUCTIONS

1. **Prepare the Coffee Grounds:** Use fresh, ultra-fine coffee beans. Commercial pre-ground coffee may not yield optimal results. The ideal grind size for Picopresso is ultra-fine, similar to Turkish coffee, often achieved with 13-15 clicks on a Wacaco Exagrind hand-grinder.



ULTRA-FINE

(For Picopresso)

*13-15 Clicks with Wacaco Exagrind hand-grinder

FINE

SUPER-FINE

EXTRA-FINE



Image: A visual guide comparing different coffee grind sizes, with "Ultra-Fine" specifically recommended for the Picopresso.

- 2. Fill the Basket:** Unscrew the portafilter from the main body. Transfer 18 grams of ultra-fine coffee grounds into the double filter basket. Use the included funnel to prevent spills.



Image: A hand holding the Picopresso's portafilter, filled with coffee grounds, with the funnel in place to guide the grounds.

3. **Tamp the Grounds:** Use the built-in metal tamper to firmly tamp the coffee grounds. Ensure an even and compact puck for optimal extraction.



Image: A hand using the integrated tamper to press down on the coffee grounds within the Picopresso's portafilter.

4. **Assemble the Portafilter:** Place the pre-filter on top of the tamped grounds. Screw the portafilter assembly back onto the main body of the Picopresso, ensuring it is securely tightened.
5. **Add Hot Water:** Fill the water tank with hot water (ideally around 90-96°C / 195-205°F). Do not overfill. The capacity is 80ml (2.7 fl oz).



Image: A kettle pouring hot water into the top section of the Picopresso, which serves as the water tank.

6. **Pre-infusion:** Perform 8 slow pumps to initiate pre-infusion. Allow it to sit for 10 seconds. This step helps to evenly saturate the coffee puck.
7. **Extract Espresso:** Continue pumping until you achieve your desired espresso volume. For an 18g coffee dose, aim for approximately 32-36g of extracted espresso (a 1:2 ratio). The Picopresso can generate up to 18 BAR (261 PSI) of pressure for optimal extraction.



***NOTICE:**

The Picopresso Stand, Exagram shown in the photo are sold separately.

Image: A rich, dark espresso shot with crema flowing from the naked portafilter of the Picopresso into a cup.

8. **Enjoy:** Your fresh, professional-level espresso is ready to enjoy.



Image: A glass cup filled with a freshly brewed espresso shot, rich with crema, positioned next to the WACACO Picopresso.

MAINTENANCE AND CLEANING

Regular cleaning is essential to maintain the performance and longevity of your Picopresso. After each use, disassemble the unit and rinse all components under warm water. Use the included brush to remove any residual coffee grounds from the filter basket and other parts. For a more thorough cleaning, use mild dish soap and warm water. Ensure all parts are completely dry before reassembling or storing the device.

The Picopresso is designed for easy disassembly and cleaning, making maintenance straightforward.

TROUBLESHOOTING

Common Issues and Solutions:

- **No Crema or Weak Espresso:**

Ensure you are using fresh coffee beans. Stale beans produce less crema. Verify that your grind size is ultra-fine. A coarse grind will result in under-extraction and weak espresso. Also, check your tamping pressure; an inconsistent tamp can lead to channeling and poor extraction.

- **Difficulty Pumping:**

The grind might be too fine, causing excessive resistance. Adjust your grinder to a slightly coarser setting. Over-tamping can also cause this; ensure firm but not overly aggressive tamping. Ensure

there are no blockages in the filter or water tank.

- **Leaking:**

Check that all threaded components, especially the portafilter and water tank cap, are securely tightened. Ensure the O-rings and seals are properly seated and free from damage or debris.

SPECIFICATIONS

Characteristic	Detail
Brand	WACACO
Model Name	Picopresso (PPGR)
Product Dimensions	4.17"D x 3.07"W x 2.8"H
Item Weight	12.3 ounces
Water Capacity	80 ml (2.7 fl oz)
Ground Coffee Capacity	18 grams
Operation Mode	Manual
Included Components	Filter, Tamper, Scoop, Brush, Distribution Tool, Funnel, Protective Case

WARRANTY AND SUPPORT

For warranty information and customer support, please visit the official WACACO website or contact their customer service directly. You can find more information and products at the [WACACO Store](#).

Scan the QR code below for additional resources and video tutorials:



Image: A product information card for the Picopresso, featuring a QR code that links to online instructions and videos.

For more details, visit: <https://l.ead.me/bcpjip>