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› Rocket Espresso Milano 2-in-1 Coffee Distributor and Tamper Instruction Manual

ROCKET ESPRESSO MILANO 2 IN 1 TAMPER & LEVELER

Rocket Espresso Milano 2-in-1 Coffee Distributor and Tamper

Instruction Manual

1. INTRODUCTION

Thank you for choosing the Rocket Espresso Milano 2-in-1 Coffee Distributor and Tamper. This precision tool is designed to enhance your espresso preparation by ensuring consistent coffee puck density and levelness. By combining a distribution tool and a tamper into one device, it simplifies your workflow and contributes to more uniform extractions and improved espresso quality. This manual provides essential information for the proper use, adjustment, and maintenance of your new tool.



Image 1.1: The Rocket Espresso Milano 2-in-1 Coffee Distributor and Tamper. This tool features a black knurled body with a silver distribution side and a silver tamping side, designed for precise espresso preparation.

2. SAFETY INFORMATION

- Always handle the tool with care. The metal edges, while finished, should be treated as precision instruments.
- Keep out of reach of children.
- Do not use the tool for purposes other than its intended use (coffee distribution and tamping).
- Avoid dropping the tool, as this may cause damage to its precision components.

3. PRODUCT OVERVIEW

The Rocket Espresso Milano 2-in-1 tool is designed for 58mm portafilter baskets. It features two adjustable sides:

- **Distribution Side:** This side is used to evenly distribute coffee grounds within the portafilter basket, breaking up clumps and creating a flat, uniform bed before tamping.

- **Tamper Side:** This side is used to compress the coffee grounds into a dense, level puck. Its adjustable depth ensures consistent tamping pressure and levelness every time.

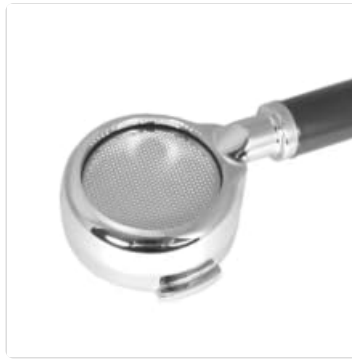


Image 3.1: A detailed view of the Rocket Espresso 2-in-1 Distributor and Tamper, highlighting its dual-sided design. One side features a distribution blade, and the other is a flat tamper base.

4. SETUP AND ADJUSTMENT

Before first use, or if you change your coffee dose, you will need to adjust the depth of both the distribution and tamper sides.

1. **Unscrew the Body:** Hold the main body of the tool and unscrew the top section (the knurled ring) to separate the two halves.
2. **Adjust Distribution Depth:** The distribution side has a threaded mechanism. Rotate the distribution plate to adjust its depth. For initial setup, place your desired dose of ground coffee into your 58mm portafilter basket. Place the distribution side of the tool onto the coffee. Adjust the depth so that the blades just touch the coffee surface and can rotate freely without digging too deep or leaving a significant gap.
3. **Adjust Tamper Depth:** Similarly, the tamper side is adjustable. Place the tamper side onto the distributed coffee in the portafilter. Adjust the depth so that when you apply pressure, the tamper compresses the coffee to your desired level, and the edge of the tamper base is flush with the top of the portafilter basket or slightly below, depending on your preference for headspace.
4. **Secure Adjustment:** Once both depths are set, carefully reassemble the tool by screwing the two halves back together. Ensure it is tightened securely to maintain your chosen settings.



Image 4.1: An angled view of the Rocket Espresso 2-in-1 Distributor and Tamper, illustrating the adjustable nature of its components. The knurled ring allows for precise depth adjustments for both the distribution and tamping functions.

5. OPERATING INSTRUCTIONS

Follow these steps for consistent espresso preparation:

1. **Dose Coffee:** Grind and dose your fresh coffee into your 58mm portafilter basket. Ensure the coffee is evenly distributed initially, perhaps with a gentle tap or by hand.

- 2. **Distribute:** Place the distribution side of the 2-in-1 tool onto the coffee grounds in the portafilter. Gently rotate the tool clockwise a few times. The blades will evenly spread and level the coffee, removing any air pockets and creating a uniform surface.
- 3. **Tamp:** Flip the tool over to the tamper side. Place it squarely onto the distributed coffee puck. Apply firm, even pressure straight down. The adjustable depth ensures you achieve a consistent tamp every time without over-compressing or tamping unevenly.
- 4. **Inspect:** Remove the tool and inspect the coffee puck. It should be perfectly level and firm.
- 5. **Brew:** Insert the portafilter into your espresso machine and proceed with brewing.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and performance of your tool.

- **Daily Cleaning:** After each use, wipe the tool with a clean, dry cloth to remove any coffee grounds.
- **Deep Cleaning:** Periodically, or if coffee oils build up, disassemble the tool (as described in Section 4). Wash the metal components with warm, soapy water. Rinse thoroughly and dry completely before reassembly.
- **Do Not Use Abrasives:** Avoid using abrasive cleaners or scouring pads, as these can scratch the surface of the tool.
- **Storage:** Store the tool in a dry place to prevent corrosion.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Uneven extraction / channeling	Incorrect distribution depth; uneven coffee bed; inconsistent tamp.	Re-adjust distribution and tamper depths (Section 4). Ensure coffee is evenly distributed before using the tool. Apply even pressure during tamping.
Tool feels loose / settings change	Tool not securely tightened after adjustment.	Ensure the two halves of the tool are securely screwed together after making depth adjustments.
Coffee grounds sticking to tool	Coffee oils buildup; static electricity.	Perform deep cleaning (Section 6). Ensure coffee is fresh and properly ground.

8. SPECIFICATIONS

- **Product Name:** Rocket Espresso Milano 2-in-1 Coffee Distributor and Tamper
- **Model Number:** 2 IN 1 TAMPER & LEVELER
- **Compatibility:** 58mm Portafilter Baskets
- **Material:** Metal (specific alloys may vary)
- **Package Dimensions:** 3.07 x 2.87 x 2.13 inches
- **Item Weight:** 1 pound
- **Manufacturer:** Rocket Espresso Milano
- **Origin:** Made in Italy

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the official Rocket Espresso Milano website or contact your authorized dealer. Keep your proof of purchase for any warranty claims.

For additional resources and tips on espresso preparation, visit the [Rocket Espresso Milano Store](#).

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Details

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