

PUQpress Gen 5 M6 Automatic Coffee Tamper Instruction Manual

Comprehensive guide for setup, operation, maintenance, and troubleshooting of your PUQpress Gen 5 M6 Automatic Coffee Tamper.

1. INTRODUCTION

The PUQpress Gen 5 M6 is an advanced automatic coffee tamper designed to provide consistent and precise tamping for optimal espresso extraction. This manual provides essential information for the safe and efficient use of your device, ensuring perfect tamping every time.



Image: Front view of the PUQpress Gen 5 M6 Automatic Coffee Tamper, showcasing its sleek black design and control panel.

2. SAFETY INFORMATION

- Read all instructions before use.
- Keep the device away from water and moisture.
- Do not attempt to disassemble or repair the unit yourself. Contact qualified service personnel.
- Ensure the power supply matches the device's requirements.
- Keep hands clear of the tamping mechanism during operation.

3. PACKAGE CONTENTS

Verify that all items are present in the package:

- PUQpress Gen 5 M6 Automatic Coffee Tamper Unit
- Power Cable
- Instruction Manual (this document)

4. PRODUCT OVERVIEW

The PUQpress Gen 5 M6 is designed for seamless integration with specific grinders, providing consistent tamping pressure and profiles. Key features include:

- **Automatic Sensing:** Detects the portafilter and initiates tamping.
- **Adjustable Tamping Pressure:** Customize pressure from 10-30 kg (22-66 lbs).
- **Adjustable Tamping Profiles:** Select from various profiles (Soft, Hulk, Fast, Precise, Single) for different coffee types and workflow needs.
- **Height Adjustable:** Accommodates various portafilter types.
- **Compatibility:** Specifically designed to fit Victoria Arduino MYONE, MY75, MYG75, MY85, and MYG85 grinders.



Image: The PUQpress M6 shown integrated directly beneath a coffee grinder, illustrating its space-saving design.

Input: 100-240 Vac 50-60Hz
 Power: 76W
 Dimensions: 19.5 x 38.1 x 13.9 cm



Image: A graphic highlighting the PUQpress M6's compatibility with Mythos MY 75 (G) and MY 85 (G) grinders, emphasizing its tailored fit.

5. SETUP

- 1. Unpacking:** Carefully remove the PUQpress from its packaging.
- 2. Placement:** Position the PUQpress directly under your compatible coffee grinder's chute. The design allows for seamless integration, optimizing bench space.

3. **Power Connection:** Connect the power cable to the device and then to a suitable power outlet.

4. **Height Adjustment:**

- Place your portafilter into the tamping fork.
- Adjust the height of the tamping fork using the adjustment screws (typically located on the underside or side of the fork) to ensure the portafilter basket is level with the tamping surface.
- The tamper should make full contact with the coffee bed without excessive force on the portafilter.

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Video: A demonstration of an automatic coffee tamper in use, showing the process of grinding coffee into a portafilter and then tamping it automatically. This video illustrates the general operation of such a device.

6. OPERATING INSTRUCTIONS

1. **Power On:** Turn on the PUQpress using the power switch. The display will illuminate.

2. **Adjust Tamping Pressure:**

- Use the "PRESSURE" buttons (usually '+' and '-') on the control panel to set your desired tamping pressure. The display will show the current pressure setting in kilograms or pounds.
- The pressure can be adjusted from 10 kg (22 lbs) to 30 kg (66 lbs).

3. **Select Tamping Profile:**

- Press the "SET" button to cycle through available tamping profiles. Options may include Soft, Hulk, Fast, Precise, and Single.
- Each profile offers a different tamping characteristic to suit various coffee types and desired extraction speeds.

4. **Tamping:**

- After grinding coffee into your portafilter, place the portafilter firmly into the tamping fork.
- The PUQpress will automatically detect the portafilter and initiate the tamping cycle according to your selected pressure and profile.
- Remove the portafilter once tamping is complete.



SOFT TAMP - HULK TAMP - FAST TAMP

Optimize your tamp with our new profiles. Whether you aim to increase the speed of your workflow, or you want to slow down the flow rate of your espresso without changing the grind, **we have the profile for you.**



PRACTICE MAKES PERFECT

PUQpress tamps with 99.99% accuracy EVERY single time. So your entire team will tamp with incredible precision ALL the time. No more attempts to match each other, **consistency will improve.**



PERFECTLY FLAT

Due to our patented clamping mechanism, every tamp is **100% flat and ready** for a controlled and even extraction.

Image: Close-up of the PUQpress M6 control panel, showing options for adjusting pressure and selecting tamping profiles like Soft, Hulk, and Fast.

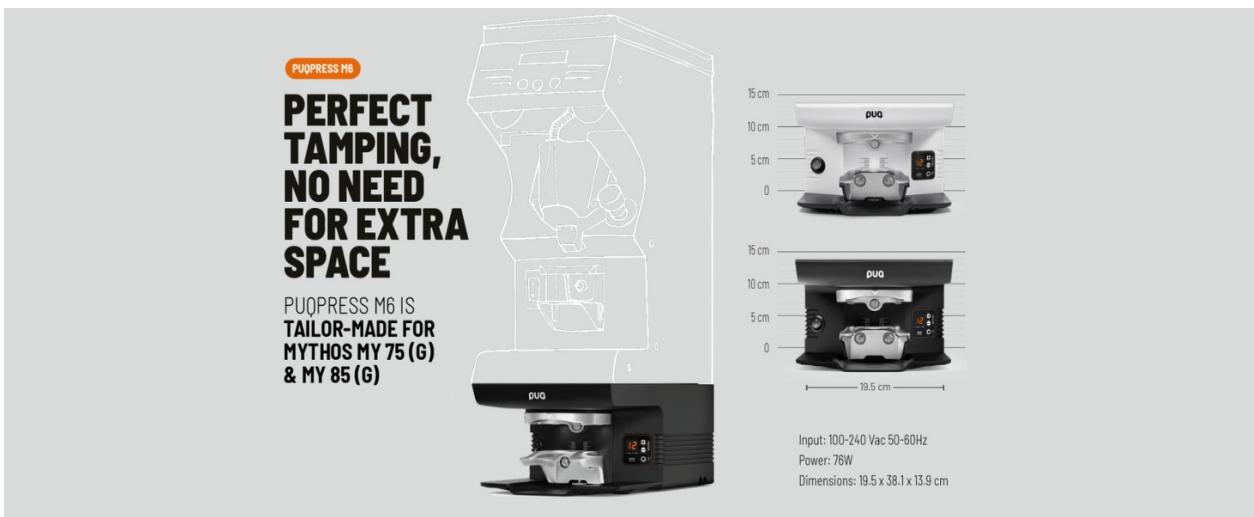


Image: A graphic explaining the benefits of choosing different tamping profiles for optimizing espresso flow rate and consistency.

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Video: A vertical format video demonstrating the automatic tamping process with a portafilter, highlighting the adjustable pressure settings and automatic sensing feature.

7. MAINTENANCE

Regular cleaning ensures optimal performance and longevity of your PUQpress Gen 5 M6.

- **Daily Cleaning:**

- Wipe the tamping surface and the surrounding area with a clean, damp cloth to remove any coffee grounds.
- Ensure no coffee residue builds up around the tamping mechanism.

- **Periodic Cleaning:**

- The tamping plate is designed to be non-stick, but occasional wiping (e.g., every 6-10 tamps) can prevent buildup.
- Refer to the manufacturer's guidelines for deeper cleaning or part replacement if necessary.

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Video: A detailed overview of the PUQpress Q2 Automatic Coffee Tamper, demonstrating its features, including the non-stick tamping surface and ease of cleaning. While this video features the Q2 model, the maintenance principles are generally applicable to the Gen 5 M6.

8. TROUBLESHOOTING

| Problem | Possible Cause | Solution |
|---------------------------|--|--|
| Device does not power on. | No power supply. | Check power cable connection and wall outlet. |
| Tamper does not activate. | Portafilter not correctly placed or sensor obstructed. | Ensure portafilter is fully seated. Clean sensor area. |
| Inconsistent tamping. | Coffee grounds buildup or incorrect height adjustment. | Clean tamping surface. Re-adjust portafilter height. |

If issues persist, contact PUQpress customer support.

9. SPECIFICATIONS

- **Brand:** Puq
- **Model Name:** Gen 5 M6
- **Color:** Black
- **Product Dimensions:** 12"D x 7.63"W x 22"H
- **Item Weight:** 2 Pounds
- **Operation Mode:** Fully Automatic
- **Capacity:** 57.3 Milliliters (referring to portafilter size compatibility)
- **Material:** Stainless Steel (tamping plate)
- **Tamping Pressure Range:** 10-30 kg (22-66 lbs)
- **Compatibility:** Victoria Arduino MYONE, MY75, MYG75, MY85, and MYG85 Grinders; 58mm portafilters (bottomless & spouted).



Image: A chart indicating compatible tamper diameters for various espresso machine brands, confirming the 58mm standard for many models.

10. WARRANTY AND SUPPORT

The PUQpress Gen 5 M6 comes with a **2-year unlimited tamp warranty**, ensuring peace of mind for high-volume usage.

For technical support, warranty claims, or service inquiries, please contact your authorized PUQpress dealer or visit the official PUQpress website for contact information.