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## WACACO MINIPRESSO GR FBA

# WACACO Minipresso GR2 Espresso Machine User Manual

Model: MINIPRESSO GR FBA

### PRODUCT OVERVIEW

The WACACO Minipresso GR2 is a portable, manually operated espresso machine designed for on-the-go coffee enthusiasts. It requires no electricity or batteries, making it ideal for travel, camping, fishing, climbing, or riding. This ultra-small device can achieve up to 18 BAR of pressure to extract delicious espresso with beautiful crema. Key features include a large built-in 80ml water tank, an adjustable basket for 8g to 12g of coffee grounds, and an eco-friendly design incorporating wheat-composed polymers. Its double-wall structure provides excellent thermal isolation for a comfortable grip.



Image: The WACACO Minipresso GR2 portable espresso machine next to a pile of ground coffee.

## **INCLUDED COMPONENTS**

Your WACACO Minipresso GR2 package includes the following items:

- Minipresso GR2 unit
- Built-in espresso cup
- Scoop for coffee grounds
- Funnel for easy filling
- Drip tray
- Cleaning brush
- Carrying pouch
- Multi-language instruction book
- Warranty card
- One sticker



Image: An exploded view showing the water tank lid, funnel, drip tray, scoop, brush, and the main Minipresso GR2 unit.



Image: All items included in the Minipresso GR2 package, laid out on a white surface.

## SETUP AND FIRST USE

1. **Boil Water:** Start by boiling fresh water.
2. **Unscrew Water Tank Lid:** Carefully unscrew the water tank lid from the top of the Minipresso GR2 unit.
3. **Remove Accessories:** Remove the cleaning brush, coffee scoop, and drip tray from inside the water tank.
4. **Unclip Coffee Cup:** Unclip the built-in espresso cup from the bottom of the unit.
5. **Unscrew Outlet Head:** Unscrew the outlet head from the main unit.
6. **Fill Scoop with Coffee Grounds:** Use the provided scoop to measure 8g of super-fine ground coffee. For best results, use fresh, finely ground coffee beans.
7. **Transfer Coffee Grounds:** Position the outlet head on top of the spoon and reverse to transfer all the powder into the outlet head.

8. **Tamp Grounds:** Tamp the coffee grounds with the back of the spoon to ensure a compact puck.
9. **Clean Rim:** Clean the outlet head rim to remove any excess coffee grounds.
10. **Screw Back Outlet Head:** Screw the outlet head back onto the main unit tightly.
11. **Add Boiling Water:** Carefully add boiling water to the water tank up to the max level indicator. Avoid burning yourself.
12. **Screw Water Tank Lid:** Screw the water tank lid tightly onto the unit.



Image: A person preparing coffee using the WACACO Minipresso GR2, demonstrating the manual process.

## OPERATING INSTRUCTIONS

1. **Unlock Piston:** Unlock the piston from its travel position by turning it counter-clockwise.
2. **Position Over Cup:** Move the machine above the espresso cup, holding it as shown in the diagram.

3. **Start Pumping:** Begin pumping slowly. The first 8 strokes build up the pressure. Continue pumping until reaching the desired amount of coffee.
4. **Enjoy Your Espresso:** Once extracted, enjoy your fresh espresso.



Image: A three-panel image illustrating the steps of preparing espresso: pumping, pouring hot water, and the final espresso shot.

### How to Increase Basket Capacity to 12 Grams

The Minipresso GR2 features an adjustable basket for increased capacity:

1. **Push Coffee Spout:** Push the coffee spout to release the filter part from the outlet head.
2. **Detach Adjustment Washer:** Detach the adjustment washer from the filter plate. When putting it back, ensure the bottom inscriptions are facing down.
3. **Place Back Filter Plate:** Place the filter plate inside the outlet head. The capacity is now 12g.



Image: A hand adjusting the basket of the Minipresso GR2, highlighting the 8 to 12 grams capacity.

### MAINTENANCE AND CLEANING

The Minipresso GR2 is designed for easy cleaning. After each use, disassemble the relevant parts and rinse them with warm water. The included brush can be used to remove any residual coffee grounds.

Ensure all components are thoroughly dried before reassembling or storing the unit.

## TROUBLESHOOTING

- **No or Low Pressure:** Ensure the coffee grounds are finely ground and tamped firmly. Insufficient tamping or too coarse a grind can lead to low pressure.
- **Watery Espresso:** This can be caused by insufficient coffee grounds, a grind that is too coarse, or inadequate tamping. Ensure the water is hot enough.
- **Difficulty Pumping:** If the piston is hard to push, the grind might be too fine, or the coffee is tamped too tightly. Try a slightly coarser grind or less tamping pressure.
- **Stuck Portafilter:** If the portafilter section becomes permanently stuck, ensure all parts are clean and free of coffee residue. Disassemble carefully and clean thoroughly.

## SPECIFICATIONS

Feature	Detail
Brand	WACACO
Model Name	Minipresso GR2
Item Model Number	MINIPRESSO GR FBA
Color	Black
Product Dimensions	2.8"D x 2.36"W x 4.92"H (12.5 cm / 4.92 in height)
Weight	285g / 10 oz
Operation Mode	Manual
Max Pressure	18 BAR / 261 PSI
Water Tank Capacity	80ml / 2.73 oz
Basket Capacity	8g to 12g
Filter Type	Reusable
Special Feature	Lightweight, Eco-conscious (20% biomass material on outer shell)

## WARRANTY AND SUPPORT

For warranty activation and product registration, please visit the official product registration page:

[Register Your Product Here](#)

Minipresso has been manufactured using high-quality materials that are 100% BPA free and comply with major safety approvals. Packaging materials and the appliance itself are recyclable. Dispose of the appliance in a suitable waste collection center.