

PUSEE 58.5mm

PUSEE 58.5mm Espresso Coffee Tamper Instruction Manual

Model: 58.5mm | Brand: PUSEE

1. PRODUCT OVERVIEW

The PUSEE 58.5mm Espresso Coffee Tamper is designed to provide consistent and even tamping pressure for optimal espresso extraction. Featuring a double spring-loaded calibration system and a durable titanium-coated stainless steel ripple base, this tamper ensures a balanced and professional espresso shot every time. Its ergonomic handle is crafted for comfortable use, reducing wrist strain.



58.5mm Espresso Tamper

Compatible to 58.5mm espresso portafilters, choose the appropriate tamper size based on the size of your portafilter



Image 1.1: The PUSEE 58.5mm Espresso Tamper, showing its overall dimensions and base diameter.

2. KEY FEATURES

- **Double Spring Calibrated System:** Automatically adjusts depth and applies a consistent 30lbs of pressure for even coffee powder distribution.
- **Ergonomic Handle:** The round-shaped handle provides a comfortable grip, minimizing wrist strain and fatigue during use.
- **Titanium PVD Coating:** The tamper base features a titanium coating for enhanced durability, static electricity prevention, and corrosion resistance. This also reduces coffee ground adhesion, simplifying cleaning.
- **Concentric Circular Base:** Designed to create an evenly compacted coffee puck, promoting uniform water flow and improved extraction.
- **Compatibility:** Specifically designed for 58.5mm espresso portafilters.

Double Spring Design

Ensure a perfect 30 pound pressure per serving of espresso to achieve the best taste of coffee.



Image 2.1: Internal view of the double spring mechanism, illustrating how consistent pressure is achieved.

3. SETUP

The PUSEE Espresso Tamper is designed for immediate use with 58.5mm portafilters. No complex assembly is required. Ensure the tamper base is clean before first use.

3.1 Adjusting Tamper Depth (if applicable)

While the tamper features an auto-aligned design, some users may wish to adjust the depth for specific preferences or portafilter basket sizes. To adjust, gently twist the upper part of the handle counter-clockwise to loosen, then raise or lower the base to your desired depth. Twist clockwise to secure. The markings on the tamper shaft indicate approximate depth settings.

Your browser does not support the video tag.

Video 3.1: Official PUSEE video demonstrating the tamper's features, including the adjustment mechanism and tamping process.

4. OPERATING INSTRUCTIONS

Achieving a consistent and even tamp is crucial for a quality espresso shot. Follow these steps for optimal

results:

1. **Prepare Your Portafilter:** Fill your 58.5mm portafilter basket with freshly ground espresso coffee. Ensure the coffee grounds are evenly distributed within the basket. A coffee distributor tool can assist with this.
2. **Position the Tamper:** Place the PUSEE tamper directly on top of the coffee grounds in the portafilter basket. Ensure the tamper is level.
3. **Apply Pressure:** Press down firmly on the tamper handle. The double spring mechanism will provide a consistent 30lbs of pressure. Continue pressing until the tamper stops, indicating the calibrated pressure has been reached. The tamper is designed to ensure 90-degree vertical compaction without pressure deviation.
4. **Remove the Tamper:** Gently lift the tamper straight up from the portafilter. Avoid twisting or tilting the tamper during removal to maintain the integrity of the coffee puck.
5. **Inspect the Puck:** The tamped coffee puck should be smooth, level, and firm, with a concentric ripple pattern from the tamper base.



Image 4.1: Comparison of coffee grounds before and after tamping, showing the even and smooth puck created by the tamper.



Image 4.2: Demonstrating the 90-degree vertical tamping action for consistent compaction.

5. MAINTENANCE

Regular cleaning and proper care will extend the life of your PUSEE Espresso Tamper.

- **Daily Cleaning:** After each use, wipe the tamper base with a clean, damp cloth to remove any residual coffee grounds. The titanium coating helps reduce sticking, making this process easier.
- **Deep Cleaning:** Periodically, the tamper can be disassembled for a more thorough cleaning. Twist the handle counter-clockwise to separate the handle from the base. Wash both parts with warm, soapy water. Rinse thoroughly and dry completely before reassembling.
- **Storage:** Store the tamper in a dry place to prevent moisture buildup and maintain its condition.

6. TROUBLESHOOTING

If you encounter issues with your PUSEE Espresso Tamper, consider the following:

- **Tamper Getting Stuck:** If the tamper becomes stuck in the portafilter basket, it may be due to an incorrect amount of coffee grounds or improper tamping technique. Ensure you are using the correct dose for your basket and tamping vertically without tilting. If it still gets stuck, gently wiggle the tamper

while pulling upwards. Avoid excessive force.

- **Inconsistent Tamping:** Ensure the tamper is clean and free of debris that might interfere with the spring mechanism. Verify that the tamper is fully depressed until the calibrated pressure is reached.
- **Coffee Grounds Sticking to Base:** While the titanium coating minimizes this, some sticking may occur. Ensure the tamper base is clean and dry before use. A quick wipe after each tamp can prevent buildup.

7. SPECIFICATIONS

Attribute	Value
Model	58.5mm Espresso Coffee Tamper
Brand	PUSEE
Tamping Pressure	30 lbs (calibrated)
Base Material	Titanium Coated Stainless Steel
Handle Material	Ergonomic design (material not specified, typically metal or wood)
Package Dimensions	4.41 x 3.23 x 3.03 inches
Item Weight	1.15 pounds

8. WARRANTY AND SUPPORT

For warranty information, product support, or to inquire about replacement parts, please contact PUSEE customer service through the retailer where the product was purchased or visit the official PUSEE website. Please retain your proof of purchase for any warranty claims.