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> MHW-3BOMBER CD Series 58.35mm Espresso Tamper Instruction Manual

MHW-3BOMBER T6101-OS

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Model: T6101-OS

INTRODUCTION

The MHW-3BOMBER CD Series 58.35mm Espresso Tamper is designed to provide consistent and level tamping for optimal espresso extraction. Featuring a unique dual-spring mechanism and an auto-leveling design, this tamper aims to enhance your coffee preparation experience by ensuring even compaction of coffee grounds.

Key Features:

- **Built-in Dual Springs:** Provides flexible tamping pressure and automatically rebounds after use, reducing manual effort and ensuring consistent results.
- **Automatic Reset:** The internal spring mechanism allows the tamper to automatically rebound and reset, eliminating the need for manual adjustment and minimizing uneven compaction.
- **Horizontal Press Design:** An internal horizontal spring and positioning ring ensure the tamper remains perpendicular to the coffee puck, preventing tilting and promoting uniform density for stable extraction.
- **58.35mm Ripple Base:** The ripple base design increases the contact area between water and coffee, facilitating better extraction of aromatic substances for a richer espresso flavor.
- **Durable Construction:** Crafted with an aluminum alloy handle and food-grade SUS304 stainless steel base, ensuring longevity and health safety without coatings.

PRODUCT OVERVIEW

Familiarize yourself with the components of your MHW-3BOMBER CD Series Espresso Tamper.



Figure 1: MHW-3BOMBER CD Series 58.35mm Espresso Tamper (Black)



Figure 2: Internal components of the tamper, showing the aluminum alloy handle, leveling support spring, reset spring, position dowel, leveling ring, and tamping base.



Figure 3: Detailed view of the built-in dual springs: Reset Spring (1) for automatic rebound and Leveling Support Spring (2) for preventing tilting.

SETUP AND ASSEMBLY

The MHW-3BOMBER CD Series Espresso Tamper comes pre-assembled. However, if disassembly is required for cleaning or maintenance, follow these reassembly steps:

1. Place parts 1-4 (handle, leveling support spring, reset spring, position dowel) in order into the top cover for installation.



Figure 4: Step 1 - Assembling internal components (parts 1-4).

2. Use a screwdriver to tighten part No. 4 (position dowel). If the tamper comes apart, check if the internal screws are loose and tighten them.



Figure 5: Step 2 - Tightening the position dowel with an Allen key.

- After tightening the screws, install parts 5 and 6 (dowel and leveling ring) in order, followed by the tamping base (part 7).



Figure 6: Step 3 - Installing the dowel, leveling ring, and tamping base.

Attention: The action of rotating the tamper after tamping may cause the base to fall off, but it can be directly screwed back on.

OPERATING INSTRUCTIONS

Achieving a consistent and level coffee puck is crucial for quality espresso. Follow these steps for optimal use of your tamper:

- Prepare your Portafilter:** Ensure your portafilter basket is clean and dry. Fill it with your desired amount of freshly ground coffee.
- Distribute Grounds (Optional but Recommended):** For best results, use a coffee distributor tool to evenly spread the coffee grounds in the portafilter before tamping. This helps prevent channeling.

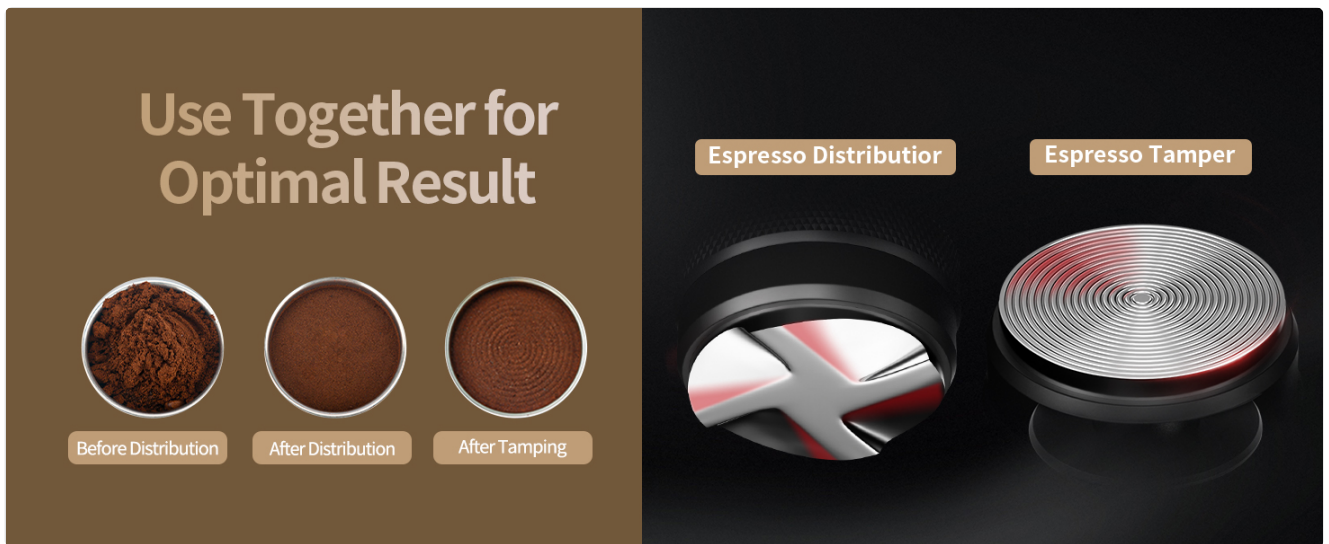


Figure 7: Using an espresso distributor before tamping for optimal results.

3. **Position the Tamper:** Place the MHW-3BOMBER tamper directly on top of the coffee grounds in the portafilter. The auto-leveling design will help ensure it sits flat.
4. **Apply Pressure:** Press down firmly and horizontally on the tamper handle. The internal dual springs will compress, applying consistent pressure to the coffee grounds. Continue pressing until the tamper's spring mechanism fully engages and you feel a firm stop. The tamper is designed to prevent tilting, ensuring an even press.

Horizontal Tamping



When tamping, keep the tamper horizontal and vertical without tilting

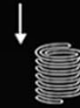
Figure 8: Maintain a horizontal and vertical press without tilting for even compaction.

Built-in spring

Easier pressing, more stable extraction



Spring Compression State



Spring Rebound State



Maximum
23mm

Can adapt to deeper depth basket needs

Figure 9: Applying pressure to the tamper in a portafilter.

- Release and Inspect:** Once the tamping is complete, release the pressure. The tamper will automatically rebound and reset. Remove the tamper and inspect the coffee puck for an even, smooth surface. The ripple base will leave a distinct pattern, which aids in water distribution.



Figure 10: A perfectly tamped coffee puck with the ripple pattern from the tamper base.

Video Guide:

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Video 1: Official MHW-3BOMBER guide demonstrating the CD Series Espresso Tamper and Distributor in use, highlighting its features and proper tamping technique.

MAINTENANCE

Proper maintenance ensures the longevity and performance of your MHW-3BOMBER Espresso Tamper.

- **Regular Cleaning:** After each use, wipe the tamping base with a clean, damp cloth to remove any residual coffee grounds. This prevents buildup that could affect future tamping consistency.
- **Deep Cleaning:** Periodically, the tamper can be disassembled for a more thorough cleaning. Refer to the "Setup and Assembly" section for reassembly instructions. Ensure all parts are completely dry before reassembling.
- **Avoid Abrasives:** Do not use abrasive cleaners or scouring pads, as these can damage the finish of the aluminum alloy handle and stainless steel base.
- **Storage:** Store the tamper in a dry place to prevent moisture buildup and maintain its condition.

Note: To ensure the stability of the internal structure, it is not recommended to frequently disassemble the tamper unless necessary for deep cleaning or repair.

TROUBLESHOOTING

If you encounter any issues with your MHW-3BOMBER Espresso Tamper, consider the following common solutions:

Problem	Possible Cause	Solution
Tamper base feels loose or detaches.	Internal screws may have loosened due to repeated use or rotation during tamping.	Refer to the "Setup and Assembly" section for instructions on tightening the internal screws and reassembling the base. Avoid rotating the tamper excessively after tamping.
Inconsistent tamping pressure or uneven puck.	Improper tamping technique (e.g., not pressing horizontally), or coffee grounds stuck in the mechanism.	Ensure you are pressing straight down and horizontally. Clean the tamper thoroughly, especially between the guide and base, to remove any residue. Practice consistent pressure application.
Coffee grounds sticking to the ripple base.	Fine coffee grounds adhering to the textured surface.	Wipe the base immediately after tamping. A slight twist of the tamper before lifting can help release grounds. Ensure the base is completely dry before use.

SPECIFICATIONS

Feature	Detail
Brand	MHW-3BOMBER
Model Number	T6101-OS
Color	Black
Material	Aluminum, SUS304 Stainless Steel
Tamper Diameter	58.35mm (Ripple Base)
Item Weight	12.8 ounces
Spring Mechanism	Built-in Dual Springs (Reset and Leveling Support)

WARRANTY AND SUPPORT

MHW-3BOMBER is committed to providing premium quality and a good user experience. While specific warranty details are not provided in this manual, for any questions, suggestions, or support needs regarding your espresso tamper, please contact MHW-3BOMBER customer service. They are dedicated to serving you wholeheartedly.

You can often find contact information on the official MHW-3BOMBER website or through the retailer where you purchased the product.

