



Presso New Zealand
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Warranty

Your Presso is covered by a one year warranty on defects. We'll replace defective parts and if for some reason we can't, we'll replace your Presso.

Safety and Maintenance

We'd love for you and your Presso to enjoy a long and happy life together. To that end you'll find safety and maintenance tips below which will ensure the longevity of your Presso.

Don't grind your coffee too fine

Using overly fine coffee can lead to damage and breakage of the internal plastic components and in extreme cases snapping one or both levers. Do not apply excessive force to your Presso. It is not necessary to apply great force to produce great shots of espresso.

We recommend starting with a coarser grind and experiment, gradually moving to a finer grind. The aim is to have a stream of coffee which looks more like honey than a gushing torrent. A grind which is too coarse results in a "gusher" and will likely taste awful.

Grinding coffee too fine can "choke" the Presso. This means that regardless of how much pressure is applied to the levers, very little to no coffee comes out the bottom. If your coffee seems very restricted and comes out in drips (or not at all), you're grinding too finely. Try a coarser grind.

Typically, the espresso grind you get from a grocery store or cafe is too fine. If you're buying pre-ground coffee from a cafe, ask them to grind it one or two steps coarser than espresso. If you're using the grinder at your grocery store, set it one or two steps coarser than espresso.

Symptoms of internal damage include pressure loss i.e. air escaping from the top of the Presso while pressing a shot. In most cases this can be remedied with a replacement o-ring and/or plunger.

Don't crank the portafilter in to place

The portafilter will lock in position using only moderate force. "Cranking" the portafilter in to the lock position can damage the main plastic cylinder and in extreme cases damage the portafilter itself.

If you find the portafilter is unwinding as pressure is being applied during a shot, you need only clean the coffee oil and residue from the groove that the portafilter slots in to.

More don'ts

Don't put it in the Dishwasher

Don't soak it with denture tablets

Don't use abrasive scouring pads on the outside of the Presso

See the next page for maintenance tips.

Give Your Presso Some Love

Dry your Presso thoroughly after each use

This will help you maintain the shiny finish to the body of the Presso. It also reduces the chances of mineral build-up (limescale) and resulting corrosion.

Allowing water to sit on the body of the Presso will, over time, tarnish the finish and create water marks which can be difficult to remove.

Removing limescale (mineral build-up)

If you notice mineral deposits around the rim where the aluminium frame meets the plastic cylinder, it's time for a little maintenance.

To make it easier to access, you can easily take out the main chamber. This only requires that you undo the main screw (joining the levers) at the top of the Presso. This will allow you to take out the plunger and the plastic cylinder should just twist and pull out.

The unpolished aluminium inside the Presso may also have mineral deposits. You can use a light abrasive scouring pad to gently clean the inside. Take extra care when cleaning the top rim not to scuff the outside of the Presso.

Polish your Presso

If you really want to bring the sparkle back to your Presso you can use aluminium polish.

Making Better Shots

Use fresh coffee.

If possible, grind right before making a shot.

For an average coffee dose of 16-18 grams (about two Presso scoops of whole beans), your resulting shot should be between 30ml and 60ml. Running shots too long can lead to excessive bitterness. Too short and your shot may taste sour. This will vary depending on the coffee you use. Experiment to find a ratio that works for you.

Join us on Facebook and watch our blog for more Presso tips and tricks. Please share your own experiments and discoveries with us.

Have fun and enjoy your coffee.