

DI BARTOLI
HOME BARISTA CENTRE

How to choose the right Tamper for you?

Tamping is a very important step in the espresso making process. Tamping compresses the ground coffee, slowing the rate at which the espresso is extracted, liberating the full flavour of the coffee.

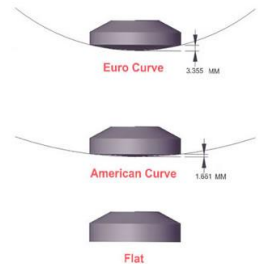
Coffee prepared without tamping will tend to be watery, have a straw like flavour, and will lack crema.

Things to consider when choosing a tamper are:

- Base Diameter (to match your 'basket')
- Flat or Convex bottom
- Weighting (is it too heavy, or bottom heavy)
- Feel in your hand
- How it looks

Diameter: When choosing a tamper, it is important to select one with the diameter appropriate for your machine. Look at the table below, if your brand / model is not specified, we recommend bringing or mailing your filter basket to Di Bartoli for a perfect match. If your tamper is too small for the basket, certain areas in your 'puk' will experience higher pressure than others, which will result in uneven extraction and a very unpleasant cup.

Flat or Convex: Convex tampers are designed to redistribute 'mounded' coffee in the basket when tamping. We recommend leveling the 'mound' with your finger (or dosing tools for higher accuracy) and using a flat tamper for an easier, even distribution. Some baristas do prefer tamping with a light convex tamper if choose not to level the mound with their hands or any dosing tools. Note if you do choose a convex base, you may need the extra attention to your dosing and distribution.



Weighting: A well weighted tamper is comfortable to hold, and will assist you in tamping the coffee evenly. Therefore to achieve better flavour, we recommend using a heavy duty stainless steel base that will allow you introducing approximately 15 kg of pressure to compact your 'puk' appropriately. Tamping pressure will vary based on your grind size and your dose (ground volume in your basket).

Feel in your hand: If you entertain a lot, then you'll be tamping a lot, so it's best that you have a tamper that is comfortable for you and is not too tall, bulky, heavy and generally uncomfortable. Some men prefer taller handle and a heavier base, and some women may choose a shorter, lighter tamper. Whichever you choose eventually, suggest if more than one operator is using the machine and there are substantial differences in height, body mass or size of your palms, to look at choosing a tamper relatively comfortable for all.



How it looks: Need we say more! It just has to look great in your kitchen!

Pre-calibrated Tampers: for some people, the most challenging variable of the espresso making process is tamping pressure. Pre-calibrated tampers like the Espro, allow maximum tamping pressure consistency. The Espro uses an internal piston to give you a 15kg tamp pressure every time you use it. One variable less means higher consistency on other variables, which can easily result in a better cup

What size tamper do I need?

<u>Thermoblock Machines - Domestic</u>			
<u>Brand</u>	<u>Model</u>	<u>Size</u>	<u>Comments</u>
Bodum	Granos	51mm	
Breville	800	51mm	Other models: Ikon, Café Roma & BarVista TBA
Dellonghi	Discontinued Models	49mm	
	1385 Café Retro, EC003S (pressurized)	51mm	
Krups	Various Models	49mm – 52mm	
Sunbean	EM4800 (pressurized)	51 mm	EM5900, EM3800 TBA
	EM6910 café Series	58mm	
Riviera		43mm	
Olympia Express		49mm	
<u>Single Boiler Machines - Domestic</u>			
Ascaso	Dream	57mm	
	Duo Professional Steel Series	58mm	Boiler & Thermoblock, Duo pump
Brasilia Lady Club		58mm	

Bugatti	Diva	57mm	
Diadema	Perffeta	58mm	
ECM	Boticelli	58mm	
<u>Brand</u>	<u>Model</u>	<u>Size</u>	<u>Comments</u>
Illy	Francis Francis	53mm	
Isomac	Venus	58mm	
Isomac	Zaffiro	58mm	
Mokita	Napolitana	55mm	
Rancilio	Silvia	58mm	
	Club Lady	58mm	
Solis		53mm	
Saeco	Via Venezia	53mm	
Vibiemme	Piccolo	58mm	
<u>Heat Exchange / Twin Boiler- Domestic</u>			
Bezzera	All models	58mm	
Diadema	All models	58mm	
Elektra	All models	58mm	
Expobar	All models	58mm	
Isomac	All models	58mm	
Izzo	All models	58mm	
Kitchen Aid	All models	58mm	
La Scala Butterfly		58mm	
Nuova Simonelli	Oscar	58mm	
Pasquini	Livia	58mm	
Rocket / ECM	All models	58mm	
Vibiemme	All models	58mm	
<u>Piston Machines- Domestic</u>			
La Pavoni	Lever (old models)	49mm	
Elektra	Mini Casa Lever	49mm	

Heat Exchange / Twin Boiler- Commercial Machines

Astoria		58mm	
Azkoyen		58mm	
Brasilia		58mm	
Caramali		58mm	
Cimbali Junior		58mm	
Conti		58mm	
Faema Family		58mm	
Fiorenzato		58mm	
Futurmat		58mm	
Grimac		58mm	
La Marzocco		57mm	
Nouva Simonelli		58mm	
Quick Mill		58mm	
Reneka		56mm	
San Marco		55mm	
Synesso		58mm	
Unic		56mm	
Unico Splendor		58mm	
Wega		58mm	

Please note the above guide is suggestive only. While all effort was taken to ensure this table is accurate, there can be still some exceptions when tamper would not be idyllically matching. Di Bartoli cannot guarantee a compatibility of any of our tampers to any non standard 58mm espresso machine (49mm-57mm). For a better advise, please ring us on 02 9389 9892 to speak to our professional staff. If your machine does not appear in the table above or if you are not certain about your model, we can perfect match a Tamper to your basket, if you mail us your basket to: Di Bartoli Home Barista Centre, 558 Oxford St, Bondi Junction NSW 2022 or drop by the shop with your basket.