



How to Choose The Right Tamper For You



In the espresso making process, tamping is a very crucial step. 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 any crema. The right tamper makes all the difference when it comes to consistent quality espresso extraction.

Things to consider when choosing your tamper

Base Diameter

When choosing a tamper, it is important to select one with the diameter appropriate for your machine. Look at the list below and, if your brand/model is not specified, we recommend bringing in your filter basket to the Rosebery Coffee Hub 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.

A Flat or Convex Base

Convex tampers are designed to redistribute 'mounded' coffee in the basket when tamping. With that said, we recommend instead 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 choosing 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.

Weight

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 15kg of pressure to compact your 'puk' appropriately. Tamping pressure will vary based on your grind size and your dose (ground volume in your basket).

Feeling in 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.

Looks

Need we say more? It just has to look great in your kitchen! Check out the [Reg Barber](#) or [Pullman](#) ranges for tampers to better match your creative barista aesthetic.

Pre-calibrated Tampers

For some people, the most challenging variable of the espresso making process is tamping pressure. Pre-calibrated tampers like the [Espro Tamper](#), 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.

Thermoblock Machines - Domestic

Brand	Model	Size
Sunbeam	EM6910 Cafe Series	58mm

Single Boiler Machines - Domestic

Brand	Model	Size
Ascaso	Duo Professional Steel Series	58mm
Brasilia	Lady	58mm
Diadema	Perfetta	58mm
ECM	Boticelli Casa	58mm
Isomac	Venus Zaffiro	58.4mm
Rancilio	Silvia	58mm

Heat Exchange & Dual Boiler - Domestic

Brand	Model	Size
Bezzera	Traditional Group Head	58mm
Bezzera	E61 Group Head	58.4mm
Diadema	All models	58mm
ECM Germany	All models	58.4mm
ECM Italy	All models	58.4mm
Elektra	All models	58mm
Isomac	All models	58.4mm
Izzo	All models	58mm
Kitchen Aid	All models	58mm
La Marzocco	All models	58.4mm
La Scala	Butterfly	58mm
Nuova Simonelli	Oscar/Oscar 2	58mm
Pasquini	Livia	58mm
Profitec	All models	58.4mm

Rocket Milano	All models	58.4mm
Vibiemme	All models	58.4mm

Heat Exchanger & Dual Boiler - Commercial

Brand	Model	Size
Astoria	All models	58mm
Azkoyen	All models	58mm
Brasilia	All models	58mm
Caramali	All models	58mm
Cimbali Junior	All models	58mm
Conti	All models	58mm
Faema	All models	58mm
Fiorenzato	All models	58mm
Futurmat	All models	58mm
Grimac	All models	58mm
La Marzocco	All models	58mm
Nuova Simonelli	All models	58mm
Quick Mill	All models	58mm
Reneka	All models	58mm
San Marco	All models	58mm
Synesso	All models	58mm
Unic	All models	58mm
Unico Splendor	All models	58mm
Wega	All models	58mm