

How to Tamp Espresso Coffee

Create a side-to-side perfectly level tamped coffee that does not allow water to channel through middle of the coffee weak spots or around loosely packed edges of the portafilter. **Tamping makes excellent more consistent coffee, reduces channeling, and promotes a more balanced and evenly extracted espresso.**

Steps to Tamp Coffee:

1. **Scoop** desired/measured amount of ground coffee into portafilter basket.
2. First **level** loose scooped coffee (side-to-side) in the portafilter basket (tap filled portafilter lightly with underside of your fingers or against your palm).
3. Lay portafilter flat down on a safe and sanitary surface and **tamp down** on the loose coffee “**perfectly level till firm**” slightly and comfortably leaning your weight into it.
4. **Do not spin** the tamper (on the tamped coffee) when inside the portafilter basket.
5. **Remove tamper** “slowly and evenly straight up” out of the portafilter.
6. **Brush-off any loose coffee grounds** from top rim of the portafilter basket to ensure a tight seal when turning the portafilter into the machine.

After Step 5, you should see a (side-to-side) flat level tamped coffee ready for use.

NOTE:

Steps 3 – 6 can be repeated if you notice some slight loose coffee grounds on the top of the tamp. Lastly, coffee contains oils that can make some coffee grounds stick to the bottom of any surface. If this occurs, you can lightly brush off any grounds from the tamper bottom and repeat Steps 3 – 6, if necessary.

If you **prefer a custom sized, metal-free tamper, for your specific portafilter or to get closer to the walls of your portafilter basket**, please go to our [AROMA SafeTamp](#) product page to order (and optional engrave) your “**Custom mm size**” (**## or ##.#**). Thank you.