

T-100 AUTO PRESS Precision Tamper

FEATURES

- One-touch Operation
- Adjustable Porta Filter Clamp
- Safe Operation
- Easy Cleaning
- Adjustable 10-30kg

DESCRIPTION

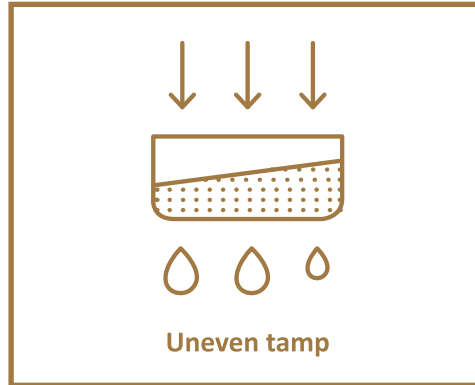
As the café industry evolves, competition and costs continue to rise, café operators are becoming more focused on cup quality and consistency, and looking to reduce wastage and increase the speed of production.

Fortunately, with advancements in equipment technology, many tools are now available to help cafes operate in this area.

One of our favourite is the T-100 Autopress, an automatic precision tamping tool. Tamping is one of the most important and overlooked steps in espresso preparation. If the tamp is not level, coffee will be unevenly extracted, dramatically affecting the quality of the coffee. If the coffee is tamped with different amounts of pressure, the extraction time and flavour of the coffee will change from cup to cup.

The T-100 Autopress is engineered to apply a perfectly level tamp and consistent pressure, regardless of who is making the coffee.

Furthermore the T-100 requires zero training, tamps in 1.4 seconds, is hands-free and eliminates RSI on the Barista.



SPECIFICATIONS

Portafilter Compatibility
Suits 58 – 58.3mm baskets, including VST baskets

Tamper Diameter
58mm

Tamper Shape
Flat Bottom

Dimensions (L x W x H)
135mm x 200mm x 295mm

Adjustable Pressure
10 – 30kg via LED display

Cleaning Setting
Via a one touch LED display

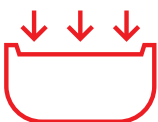
Net Weight
4kg



Constant Pressure
Your pressure is always constant, no matter the coffee dose.



Perfectly Level
Auto Press always tamps perfectly level.



Take Control
Control the ideal pressure for your ideal cup of espresso.