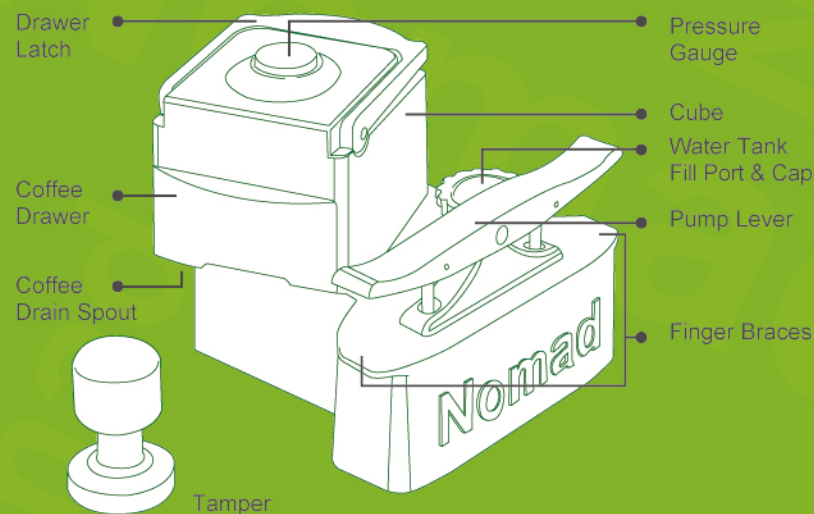


Nomad Quick Start

The Nomad makes great quality café espresso wherever there is coffee and hot water. Inspired by the classic hand operated lever machine, the Nomad's Micro-Lever architecture eliminates the need for electricity, batteries, or gas propellants, bringing the enjoyment of great espresso to places only bound by the imagination. Its proprietary True Crema Valve™ compensates for coffee grounds and tamping variations so anyone can make great espresso with confidence, time after time.

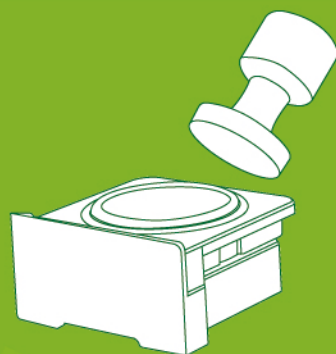


1 Lift the drawer latch. Slide out the coffee drawer.

2 Evenly pack finely ground coffee into the filter basket. Use the Tamper to compress the coffee puck.

3 Replace Drawer, making sure it's all the way in flush with the cube's front face. Press down and shut the Drawer Latch all the way down to lock the Drawer.

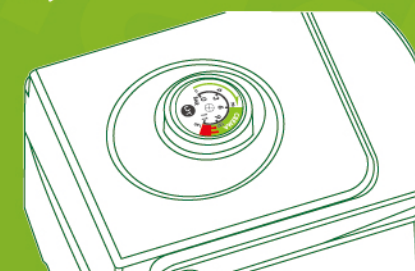
4 Remove Water Fill Cap and fill with about 200 cc of boiling hot water. Do not overfill. Replace Fill Cap. (Use strict caution when handling hot water to avoid burns.)



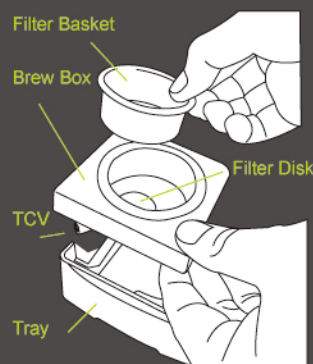
5 Place each thumb on top of each end of the Pump Lever. Position index and middle fingers underneath the left and the right Finger Brace. Use pinching action to press down each end of the Pump Lever, alternating between left and right. Pump 10-12 full strokes to soak the coffee puck. Wait a few seconds (optional).

6 Pump lever briskly to bring up the brewing pressure then adjust pace of the pump strokes to maintain the pressure gauge reading between 6-9 bars. Stop pumping when desired coffee volume is produced. Never let the pressure reading go up into the red zone or beyond. Doing so may damage the machine and void the warranty.

7 Pull out the Coffee Drawer to clean. Empty the Water Tank by inverting the machine, draining out of the Water Fill Port.



We recommend a hot water rinse before using the Nomad for the first time, and before or after extended storage. With no coffee in the filter basket, fill the Water Tank with a cup of boiling hot water and pump all the water through the machine.



The Nomad comes equipped with a True Crema Valve™ (TCV). The TCV compensates for grinds and tamping variations. With the TCV, even off-the-shelf ground coffee and uneven grinds from whirling blade grinders produce great results. Please use the Nomad with the TCV installed. We think you will be pleasantly surprised. Without the TCV the Nomad functions like other manual espresso machines where quality grinding and tamping are critical for a successful pull. The TCV

can be unscrewed from the Brew Box with your fingers. You may also remove the Filter Disk at the bottom of the Brew Box by removing its center screw. Before reinstalling the TCV, it is extremely important that all coffee grounds and debris are cleaned from the TCV, Filter Disk, and the coffee passage in the Brew Box. The Filter Disk must also be reinstalled. **Using the TCV without the Filter Disk will result in a blocked TCV.**

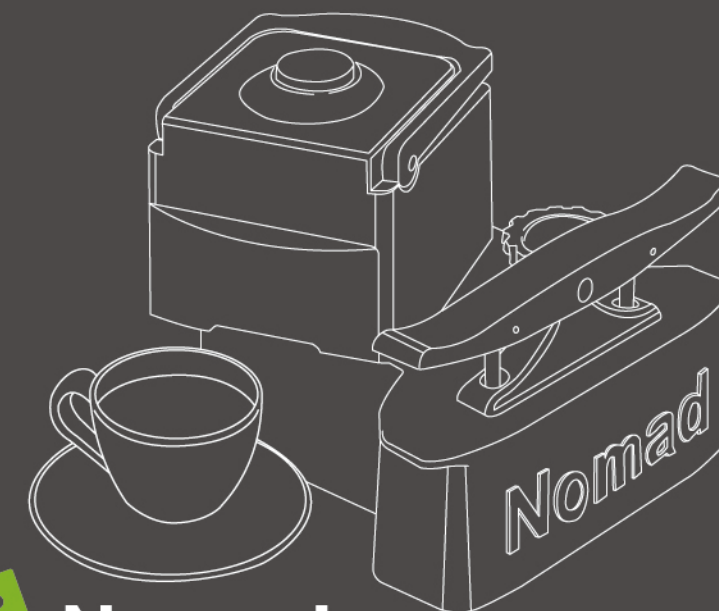
Important Safety Information

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- Take care when handling hot water to avoid burns.
- Always replace Fill Cap immediately after filling with hot water.
- Do not allow use by children and un instructed persons.
- Do not operate the machine in a location accessible to young children.
- Use the machine only on a stable, unrestricted surface.
- Use the machine only as instructed by this Guide and User Manual.
- Do not exceed maximum operating pressure as indicated by the top end of the green zone on the pressure gauge.
- Wait for the pressure to return to zero before opening the Drawer Latch.
- This machine is designed to vent fluid out of the Brew Box when maximum pressure is exceeded for safety and to prevent permanent damage to the machine. After such an unlikely event, open the Latch, pull out the drawer, clean the machine before next use.
- Do not use the machine for anything other than its intended purpose.
- Do not put any fluid other than Water in the Water Tank.
- Read and understand all of these instructions before using.

www.uniterra-nomad.com

by UNITERRA



Nomad
The Go Everywhere Espresso Machine