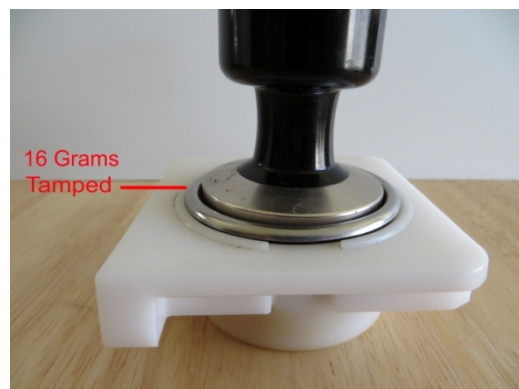


## Nomad User Tips

In the making of great espresso or coffee everything matters. The beans you start with, the way they are roasted, the grind, the amount of coffee used, the water temperature, the brew pressure and flow rate all contribute to the making of great coffee. Here are a few tips to get the best results from the Nomad.

1. Start with the water tank empty and the drawer and filter basket clean and dry. Dump any old water in the tank out by inverting the Nomad over the sink. (Old cold water in the tank will reduce the temperature of new hot water added to it).
2. For normal espresso use hot boiling water. When water is poured into the tank it drops in temperature by about 5 deg. C. and when pumped up to the coffee chamber about another 5 deg. C. Thus if you start with boiling water at 100 C. it will be about 90 C at the coffee grounds, just right for espresso brewing.
3. If you want a very hot espresso shot pre heat both the water tank and cup. First fill and pack the coffee drawer with coffee, leave the drawer out of the machine. Fill both the water tank and cup with boiling water, wait 30 - 60 seconds. Dump the hot water out of the water tank into the sink and refill with boiling water. Put the coffee drawer into the machine and perform the 12 stroke presoak. Dump the hot water out of the warmed cup, place it at the coffee exit location and pull the espresso shot.
4. As a rough guide when filling the filter basket with the proper amount of coffee for a double espresso shot, after tamping, the coffee level will be about 5/16 inch or 8 mm below the top edge of the metal filter basket. Use more or less coffee to taste but always keep the coffee slightly below the top edge of the filter basket. Weighing is always best, using 14 - 16 grams. Another way to gauge the coffee amount is to notice where the top edge of the tamper sits with respect to the top edge of the metal filter basket after tamping.



5. Grind - Grind is important. If the grind is too fine it will block the machine and no coffee will flow. If the grind is too coarse the quality of the beverage will be lower. The finer the grind the better the coffee as long as it doesn't block the machine. By using the Nomad with the True Crema Valve a wider range of grinds will still produce excellent crema rich coffee.

6. A burr grinder is generally preferred over a blade grinder. A blade grinder fractures the coffee beans into a wide range of uncontrolled particle sizes. A burr grinder produces a much more uniform and consistent grind. Home burr grinders range in price from about \$40 to \$350. The lower cost ones will produce very good results when the Nomad is used with the True Crema Valve. If you want to use the Nomad in the classic barista mode without the True Crema Valve then a good quality burr grinder is recommended.
7. Pumping Technique - The easiest pumping technique is to orient the machine with the pump handle and Nomad name facing the user. Place fingers under the case finger support ledges just below the pump handle ends. Place thumbs on top of the pump handle ends. Squeeze thumbs and fingers together alternately in a pinching fashion to bring one end of the handle down and then the other, back and forth. When properly executed this will not lift or move the machine since it is just a squeezing action between the pump handle ends and the finger support ledges.



8. Alternate Pumping Technique - If you find the squeezing technique to require too much strength then use the alternate palm pumping technique. Turn hands with fingers pointing out, place the palms of each hand on the pump lever ends and alternately push down on one end and then the other.
9. Two Drawers - By using the optional extra coffee drawer two double espressos can be made quickly in succession. First pack both drawers with coffee. Insert the first drawer, fill the water tank with 200 to 300 ml of hot boiling water (or just fill to the full point). Make the first espresso shot, swap cups, swap drawers and make the second espresso shot.
10. Cleaning the Nomad - First remove the coffee drawer. Dump out the coffee grounds. It is easier to dump out the grounds if the metal filter basket is lifted out of the white coffee chamber. There are finger relief slots on either side just below the filter basket edge for slipping finger nails under the lip and lifting it out. Lift the white coffee chamber out of the gray tray and rinse and dry all three parts. If you need to clean the drawer cavity in the Nomad first dump all water out of the water tank. Use a damp cloth to swab inside the drawer cavity. You may also flush the cavity with water but it is best to keep the Nomad upright while doing so.
11. If the Nomad is to be stored or transported it is best to clean and dry it and also pump remaining fluid in the machine out. To do so make sure the water tank is empty. Pump the pump lever several times, the residual water will be moved into the coffee drawer. Remove the coffee drawer, clean, wipe and dry all parts.

12. Pump Lubrication - When there is no water in the water tank the pump lever should be very easy to move. If it is not then it will also be harder to pump when making espresso. This is easily corrected by oiling the pump cylinders. Use any vegetable oil like olive oil. Empty all water out of the water tank. Next push one end of the pump lever down then place a drop or two of oil on the opposite piston rod near the bottom. Push the other end of lever down and oil the opposite piston rod. Operate the lever a few times and the oil will run down into the cylinders and the lever will become very easy to move. Repeat as necessary.

