



WACACO



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pipamoka

pipamoka

Dear Customers,

Wacaco, worldwide leader and expert in nomadic espresso makers, is very proud to have changed the way coffee lovers around the globe travel and stay energized. However, espresso is not for everyone. We had to satisfy a particular coffee drinker: you!

You who enjoys sipping a long well balanced coffee during a morning at work, during a walk in the forest, on a sporty Sunday, or while on a trip.

For the last few years, we have been working on creating a way to get a perfectly extracted long coffee, in the shortest possible time. Coffee that you can make and enjoy wherever you are. After many tests and prototypes, today we are happy to put in your hands the Pipamoka, the first all-in-one vacuum pressure brewer. We are confident it will serve you well and help you to brew great cups of coffee that you can enjoy at your own pace over the morning or the afternoon.

The choice of coffee, the size of the grind, and the speed of extraction are all parameters that you can adjust to perfect your brew. All you have to do is brew and enjoy your first Pipamoka coffee. The perfect cup will come from experience.

Thank you for your interest and confidence in Wacaco products. Feel free to send us your feedback and tell us about your great Pipamoka adventures.

⚠️ WARNING ⚠️

Carefully read the following instructions before using your Pipamoka brewer. Follow these instructions to avoid the risk of personal injury and damage to the appliance.

- Do not use the Pipamoka for anything other than its intended use.
- After removing the packaging, make sure that all the Pipamoka parts are intact.
- The packaging elements (plastic bags, etc.) must not be left within reach of children as they are potential sources of danger.
- Do not allow the Pipamoka to be used by children or uninstructed persons. Children must be kept under supervision to prevent them from playing with the Pipamoka.

- Do not pull out the inner chamber from the mug by hand when it contains any liquid. Use the twisting mechanism instead.
- Do not carry any liquid in the Pipamoka when the waterchamber is in position. Liquids should only be carried in the mug with the lid securely fastened.
- Do not overfill. Ensure the lid is securely fastened on the mug before carrying any liquid in it.
- Hot liquids carried in the mug can build up internal pressure that can lead to spills and scalding while unfastening the lid.
- Gently and slowly open the lid to release pressure built-up by hot liquid.
- The lid is non-insulated and might get hot. Handle with care.
- Do not put any of the Pipamoka parts on a gas or electric hot plate, in an oven, a microwave or a dishwasher.
- Do not use any other fluid other than clean water in the water chamber.
- Never heat up the water directly in the mug. Water must be heated by an external heating source, such as a kettle, and then poured into the Pipamoka.
- Clean the Pipamoka carefully after each use.
- Do not use any accessories not recommended by Wacaco Company Limited, as this may cause injury.
- Avoid burning yourself, handle hot water with care.
- If you burn yourself, immediately pour cold water on burnt area and call a doctor if necessary.
- Only use two scoops of ground coffee (2x8 grams) to fill the filter basket. Do not tamp the coffee grind.

INTENDED USE

The Pipamoka is intended for personal use. It is not suitable for commercial, professional, collective, or industrial use.

Use of the Pipamoka in any manner other than as directed herein could cause harm to persons and void the warranty. Wacaco Company Limited will not be responsible for injury or damage resulting from improper use of the Pipamoka.

SAFETY APPROVAL

Pipamoka complies with major safety approvals regarding food contact materials.



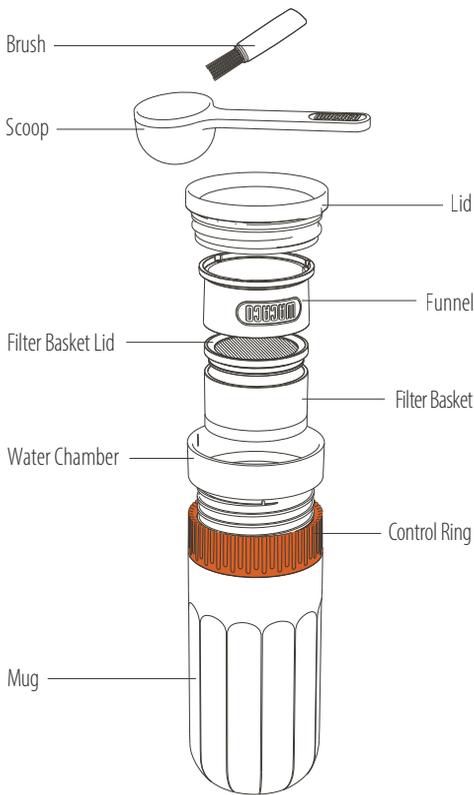
ENVIRONMENT PROTECTION

Packaging materials and appliance contain recyclable materials.



DESCRIPTION

EN



DISPOSAL

Pipamoka has been manufactured using very high quality materials that can be reused or recycled. Dispose of the appliance in a suitable waste collection center.

CLEANING

It's important to inspect your machine and clean it regularly. Good maintenance will allow you to use your Pipamoka for many years.

After each use clean the parts under running water. Let the parts dry separately.

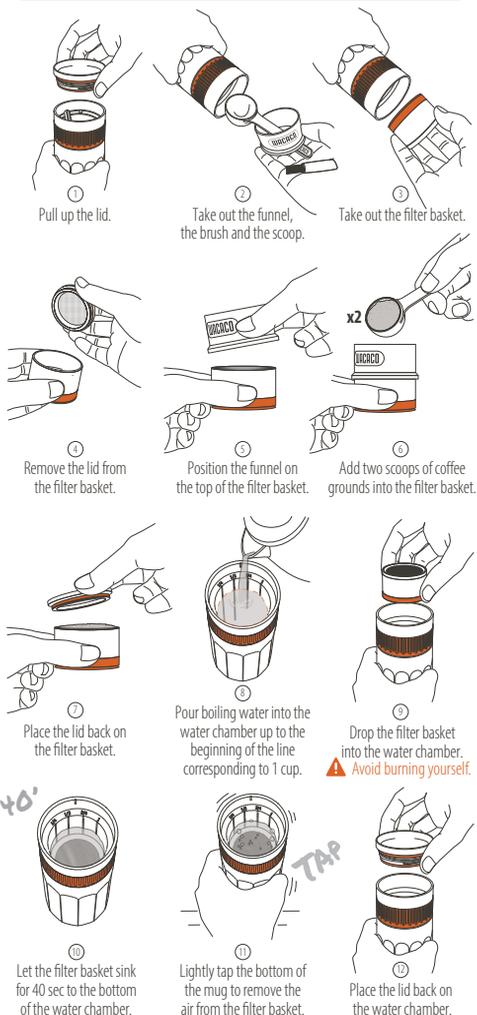
INSTRUCTIONS

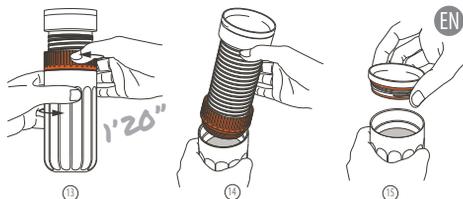
EN

1. How to prepare a long coffee?

Ingredients

2 scoops (16 g) of medium/medium-coarser coffee grind
9 fl oz (260 mL) of boiling water





13 Turn the control ring clockwise and the mug counterclockwise to start the extraction process.

⚠ Keep holding the mug.

14 Once the water chamber has fully risen, remove it from the mug with caution.

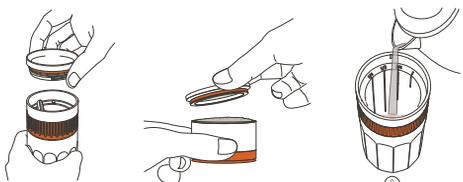
⚠ Avoid burning yourself.

15 Screw the lid onto the mug and enjoy hot coffee for hours.

2. How to prepare a latte (from espresso style coffee)?

Ingredients

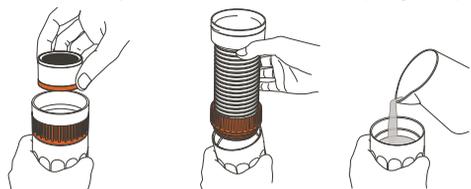
2 scoops (16 g) of fine/medium-fine coffee grind
2.7 fl oz (80 mL) of boiling water
6 fl oz (180 mL) of hot frothed milk



1 Step 1 to 7

As per long coffee's recipe instructions.

2 Pour boiling water into the water chamber up to the beginning of the line corresponding to 1/4 cup.



8 Step 9 to 14

As per long coffee's recipe instructions.

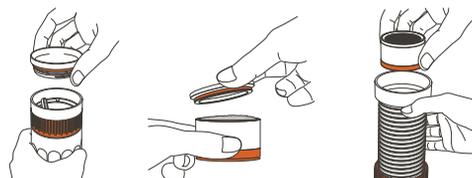
10 Top with frothed milk. Enjoy!

When you need a caffeine boost with taste, there are many quick, easy and budget-friendly recipes from espresso style coffee, such as flat white, cappuccino, macchiato, mocha, affogato... try those or even come up with your own. And don't forget to share your experiences with us on social media by using #pipamoka.

3. How to prepare a cold brew?

Ingredients

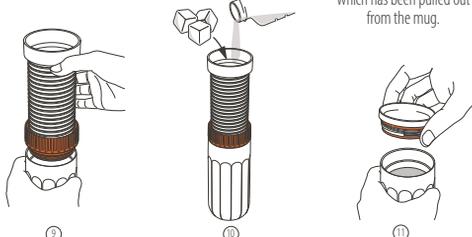
2 scoops (16 g) of fine coffee grind
6.7 fl oz (200 mL) of cold water
Ice cubes



1 Step 1 to 7

As per long coffee's recipe instructions.

2 Drop the filter basket into the water chamber which has been pulled out from the mug.



4 Let the water chamber sit on the top of the mug with the control ring at its lowest position.

5 Fill with cold water up to the 3/4 line. Add ice cubes. Wait 1-2 hours for the process to complete.

6 Remove the water chamber. Screw the lid onto the mug and enjoy cold coffee for hours.

FOR BEST RESULTS

- Use fresh roasted coffee beans and filtered water.
- Grind coffee beans just prior to brewing your coffee.
- During long coffee and espresso style coffee preparation twist slowly, quarter turn per second, and make sure all water has passed through the filter basket.

TROUBLESHOOT

- If there is some water left above the filter basket after the water chamber has fully risen, you may want to twist a bit slower next time or use a coarser grind to ensure all water is able to pass through.
- If the water chamber starts to turn during the twist, wait a few seconds for the vacuum pressure to decrease.

WARRANTY

EN

DE

Wacaco Company Limited warrants the Pipamoka against defects that are due to faulty materials or workmanship for a period of 24 months from the date of purchase. This warranty is not transferable and does not entitle to compensation in cash. Wacaco Company Limited disclaims all responsibility for incidental or consequential damages caused by use of this appliance.

This warranty does not cover :

- Damage resulting from improper use, abuse, neglect, commercial use or any other use of this appliance not found in this printed manual.
- The replacement of the O-rings, filter basket, scoop and brush.
- Damage of an aesthetic nature, damage due to corrosion or gradual deterioration.

For any exchange, the cost of return is at your expense.

If your Pipamoka fails within two years, please contact your Wacaco local distributor or support@wacaco.com directly for exchange.



Share your experience on social media by using #pipamoka