

David Schomer Owner, Espresso Vivace and your host at Schomer's Table@Lucidcafé



Innovation: Espresso Coffee Press

Dear cyber reader, We debuted the press you see pictured below (Fig. 1) at Coffee Fest Seattle this last weekend and people went bonkers. Everyone who saw it wanted to buy one, so we are now looking into production. We need to do more research to make sure it will apply to all the machines and porta-filters out there, so keep checking Lucidcafé for reports of our progress.



Fig. 1: The stand is made of maple, with a stainless steel base, turned aluminum handle, and packing head, with a brass connecting shaft. There are bronze bushings built into the wood for durability.

The Features

We built the press to insure that the porta-filter and packer remain perpendicular to each other during the packing process. At my shops we have trouble packing each and every shot with perfect "flat-ness". (As you know, a crooked pack means less coffee flavor is preserved into your cup because the packed coffee is thinner on one side. Flavors in the thicker side are lost to your cup because the water takes the easy route. See Factors for details.

The press allows the barista complete control over the packing weight and polishing stroke. I think this human touch is essential to perfect espresso because of the subtle variations of pressure during the polishing stroke.

The press does not have a return spring because this would interfere with feel of the thing and make it taller. Any obstacle between the staff and the grinders would be an occupational hazard and frustrating for the staff to deal with. As it is, it is designed to be built into the counters to place the handle at about 35" above the floor.

The stand is made of maple, with a stainless steel base, turned aluminum handle, and packing head, with a brass connecting shaft. There are bronze bushings built into the wood for durability. See Fig. 1 above.



Fig. 2: The porta-filter has been modified with the addition of a post in the handle. This insures that

There are three packer heads for the three common coffee baskets being produced. The largest, 58mm is for the "triple basket" and is attached to the handle in this photo. The most common is the 55mm, and the smallest double size is the 53mm, both pictured beside the press.

when a barista sets the porta-filter down it rests perfectly flat on a tripod.



We achieve "tapping" by quickly snapping the porta filter against the upright maple supports on each side of the press between initial packing and final packing. This knocks the loose coffee off the basket walls. The device is quieter than a traditional aluminum flat packer.

Take note of the porta-filter in the **Fig. 2**. It has been modified with the addition of a post in the handle. This insures that when a barista sets the porta-filter down it rests perfectly flat on a tripod.

Another innovation coming very soon; a dosing hopper made to facilitate grinding each shot by the cup.

Ciao for now!

END

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