STAND-ALONE AUTOMATIC TAMPER · HIGH VOLUME

PUQ PRESS PRO

PUQ's top stand-alone tamper for the busiest bars. It adds a profile switch for two recipes at a button press and a mirror tray that shows grounds on the tamper base, with no weekly capacity limit.



Made by PUQpress
Barendrecht, Netherlands

5–30 kg	1.5 s	5+5	4.3 kg
adjustable tamping pressure	tamping cycle	main and alternative profiles	unit weight

Figures published by PUQ (Barista Technology B.V.) in the stand-alone user manual.

WHAT IT DOES WELL

01
Profile switch
A dedicated button toggles between a main and an alternative profile, for example one for espresso and one for milk drinks.

02
Mirror tray
An angled mirror in the drip tray shows the underside of the tamper, so leftover grounds are spotted and cleaned quickly.

03
Five profiles
Speedy, Precision, Soft, Hulk and Single profiles are available in both the main and alternative settings.

04
Wide pressure range
Pressure is set from 5 to 30 kg in 1 kg steps, so each coffee on the menu can have its own recipe.

05
Built for volume
PUQ rates the Pro with no weekly coffee limit, the only stand-alone model rated for unlimited throughput.

06
Adjustment wheel
The adjustment wheel sets the unit up for your portafilters, and it takes spouted and bottomless handles alike.

WELL SUITED TO High-volume cafés, multi-barista bars, training rooms and hospitality sites serving espresso all day.

PUQ PRESS PRO — SPECIFICATION

What you need to plan the space, power and fit. We check compatibility with your grinder before you order.

TAMPER		
	Tamping pressure	5–30 kg, adjustable in 1 kg steps
	Tamping cycle	1.5 seconds
	Tamping profiles	Speedy, Precision, Soft, Hulk, Single · plus 5 alternative profiles
	Tamper diameter	57.3–58.3 mm (per PUQ product page), shown on the tag plate
	Portafilters	Single or double spouted, and bottomless · adjustment wheel
	Extras	Profile switch button · mirror tray
	Dimensions (W × D × H)	144 × 196 × 301 mm
KG	Weight	4.3 kg
ELECTRICAL		
	Power	76 W
	Standard supply	100–240 V AC, 50–60 Hz, single phase · standard 13 A socket
INSTALLATION		
	Max. inclination	0.5°, so the counter must be level

BEFORE IT ARRIVES

- [ ] Standard 13 A socket within reach of the grinder station
- [ ] Level counter (within 0.5°) with a 144 × 196 mm footprint clear
- [ ] At least 301 mm height clear under any shelving
- [ ] Confirm your basket diameter is within 57.3–58.3 mm before ordering

SUPPLIED, SET UP AND LOOKED AFTER BY MSS

Selection & set-up

We help you choose the right model for your grinder and workflow, then set it up and commission it on site.

Maintenance & repairs

Planned maintenance and repair support from our own engineers, looked after alongside the rest of your coffee equipment.

Warranty & ongoing support

New equipment comes with a 12-month parts and labour warranty, subject to manufacturer terms. After that, we look after it for as long as you have it.

TALK TO AN ENGINEER

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SCAN TO VIEW THIS TAMPER ONLINE