



# **Espresso Coffee Makers**

**The Little Known, But  
Extremely Important  
Secrets to Selecting and  
Purchasing an Espresso  
Coffe Maker.**

**By Bruce Harder**

**[www.EspressoCoffeeMakers.Net](http://www.EspressoCoffeeMakers.Net)**

## **How To Select The Best Commercial Espresso Machines**

By Peter Morgan

Coffee is one of the most popular beverages in the world. Many of us enjoy a warm frothy latte in the mornings to perk us up before heading in for work or depend on a strong espresso for an afternoon boost.

It comes as no surprise to see the number of full-service cafes or mini stalls that have based their business by touting this dark brown aromatic drink. This has in turn created a demand for commercial espresso machines and manufacturers are churning them out by the hundreds.

With so many mass-produced espresso machines in the market, how will you know which model to select for your business? The easiest way, of course, is to pick the cheapest model in order to keep initial costs down, but it is not always the wisest choice. What you should do is to bear in mind these three factors when you do your selection:

- \* What constitutes a really great cup of coffee
- \* Minimize the customer waiting time as much as possible
- \* Ease of usage, maintenance and serviceability

The basic coffee beverage only comprises of two things: coffee beans and water. The coffee bean is available in unlimited varieties and flavors, so as far as commercial espresso machines are concerned, the bean only needs to be finely ground. Water, on the other hand, can make up almost 98 percent of the drink. Hence, you should not simply run tap-quality water into your machine.

There are commercial espresso machines that have a built-in filter to make your water taste clearer as well as those that have large water tanks so you can pour in specially treated water like aerated varieties or spring water.

Commercial espresso systems usually come with either one or two espresso shot dispensers. The ones with two obviously cost more, but they will greatly cut down on your customer waiting time. You should also pick commercial espresso machines that can produce high levels of steam from the steam rod. You will be thankful that you did so when you are faced with a long queue of customers.

For the obvious hygiene reasons, commercial espresso machines must be easy to clean after daily use. In addition, coffee grinds and oils can remain and become stale over time. This will result in a nasty off-taste in your coffee beverages.

Maintenance of these machines should be minimal even though they are used for long hours at a time. If you do not want to pile on the costs for future servicing, you should seriously consider those commercial espresso machines that have built-in water tanks as they do not require plumbing and can be moved anywhere and anytime.

Peter Morgan is the CEO and founder of JV Members Ltd a new home business which enables anyone to make money from writing freelance articles and membership is totally free! No technical knowledge is required. Or, if you would like to view more information on Food and Drink then please click the link.

## **Automatic Espresso Coffee Machine: The Next Level In Caffeinated Drinks**

By Richard Gregory

There are many people today that find that their coffee that once perked them up, now seems to have little or no effect. The problem is they have built up a considerable tolerance for their caffeine intake. They can try to quit for a while to offset this, however then they have less perk than ever.

Today caffeine addicts are everywhere. When they are without caffeine, they are like a dangerous snake feeling threatened. They are a force to reckon with to say the least. Quitting isn't an option here unless they are prepared for headaches, tiredness, and of course being quite temperamental.

Today there is another choice which is the automatic espresso machine! It produces stronger, more power packed, able to leap tall stacks of paper in a single bound, and 100% tasty caffeinated beverage. When all else fails, the automatic espresso coffee machine may be your best option! Do read on...

### **The Automatic Espresso Coffee Machine Will Defiantly Make Your Heart Race**

If you really want to get your heart racing, you will find the automatic espresso coffee machine delivers you just what the doctor prescribed! If you need a great pick-me-up, you probably want to run off right now to an automatic espresso coffee machine. Your days will change dramatically; morning, noon, and night.

You may find your caffeine limit after all though and decide to drink less in the late hours, considering a side effect may indeed be insomnia. You really do need rest in addition to all your strong caffeinated days. It's how your body regenerates. This is a balance many find after they have had their own automatic espresso coffee machine for a little while.

Of course espresso isn't limited to those that are full time coffee drinkers. An automatic machine is found in homes everywhere; some places they are used only a fraction of the time.

Once you have an automatic espresso coffee machine in your home; you will want to experiment with the many variants and flavours there are to choose from. The espresso shot is of course the coffee base of these drinks; however the machine will enable you to enhance the output they produce as well. The automatic nature of these machines will enable you much more.

The many choices you will have with your automatic espresso coffee machine include café latte, cappuccino, cortado, mocha, among many others. These involve additional ingredients such as milk, chocolate, syrups, hazelnut, mint, sugar, vanilla, frothy milk, cream, and the list goes on and on; all from the convenience of your automatic espresso coffee machine.

In the end your automatic espresso coffee machine will bring you that caffeine jolt you may have been looking for all of your life! Surprisingly you may also find a flavour that you can't replace in the process. But you will never know if you don't try, and get your own taste of the results of the automatic espresso coffee machine. You have to take the first step to the next level.

If you are thinking about purchasing a coffee machine then be sure to do your homework and shop around. Did you know that coffee machine rental is also an option. To get extensive information on coffee machines and coffee check out <http://www.thecoffeevendingmachine.com> For comprehensive and time saving advice on everything related to coffee & coffee machines.

## **Purchasing An Espresso Maker**

By Jack Blacksmith

A short guide to purchasing chocolate covered espresso beans wholesale.

So you know you want to purchase chocolate covered espresso beans wholesale and going online will give you the best selection and the best prices. The only thing is you aren't sure how to do this and keep your credit card safe. Well, no problem this will show you how to get your product and keep your identity safe from thieves. We've all heard bad stories about people who've had their bank accounts plundered and their identity stolen. If you follow a few simple tips you can keep safe when shopping for espresso beans, coffee, or even an espresso maker!

Buying espresso beans or any other coffee product on the internet doesn't have to be as hard as you think, you just need to make sure you know what you are doing when you want to use your credit card to shop on the internet.

You need to always be sure of what you are purchasing. Even though a web site says it has the best product on the market, make sure you read the description of the product carefully and study the photographs as well. You want to pour over the fine print and see if there are any clues that might indicate that what you are about to order is not the same as what you are seeing online. You need to keep in mind that if you think you are getting a great deal that seems to be too good to be true, than it probably is too good to be true!

You also need to take care with how you buy your products online. Before you punch in a single number online you should carefully read the website and see all the options they accept for payment and how they will ship your brand new espresso maker or yummy espresso beans to you! If your site asks you for private information like your Social Security number, driver's license number, or your bank account number then you should stay away. No one should be asking you for this kind of information to buy espresso beans or an espresso maker.

Keeping excellent records of your online purchases can keep you safe too. You will want to keep hard copies of all email correspondence, shipping information, and payment transactions. Make sure you have all the details of your business dealings with the company to make sure you get what you paid for.

If you still don't feel safe ordering things online, then you can always use a trusted 1-800 number to order over the phone. You could also request a wholesale catalog, the old fashioned way — through the mail!

Jack Blacksmith routinely creates online reports on news similar to espresso. With his documents such as <http://www.coffee-espresso-maker-tips.com/espresso-maker.html>, the columnist improved his deep knowledge on ideas associated with espresso maker and coffee machines.

## **Espresso Coffee Machine Essential Buying Tips**

By Richard Davies

Most avid coffee drinkers will concur that an espresso coffee machine is the one and only piece of kit you can purchase that will deliver the perfect cup of coffee. You will be surprised, then, that many of these coffee fans don't actually own an espresso coffee machine. There are a number of different types of machine. Knowing where to start can be confusing so here is an overview of the main types available on the market.

### Espresso Coffee Machine Buying Tips.

In total there are three different types of espresso coffee machine. These are manual, semi automatic and fully automatic. In order to decide which one is best for you, one needs to consider what balance of how easy it is to use versus the degree of control over the coffee making process. Knowing the difference between espresso machines is vitally important in this respect.

### Manual Espresso Coffee Machines

This is made up of a pump driven machine for frothing. Some of these are also semi automatic for speeding up the process.

### Semi Automatic Espresso Machines

These are much easier to use than their manual counterparts. Use of these involves starting the pump and then waiting for the extraction process, which literally takes twenty to thirty seconds. This version of the espresso coffee machine is highly popular and a breeze to use compared with the old style machines.

### One Touch Systems

This involves pressing a pad to initiate extraction. Once the required volume of espresso has been delivered using this machine, it automatically switches itself back off without the need for manual intervention. This type of machine is often used in commercial outlets such as cafeterias or restaurants.

### Super Automatic Espresso Machines.

These machines are very quick and integrate both water and coffee grinders into the process that are activated with the press of a button. Everything is programmed including the amount of coffee required/delivered. This type of machine is very popular and has many obvious advantages over the others outlined above.

Article by Richard Davies at Espresso Coffee Machine. For more free information on finding the best coffee machine for you, visit => [Espresso Coffee Machine](#)

## **How To Apply Logic In Choosing An Espresso Coffee Maker**

By Dean Caporella

Choosing an espresso coffee maker isn't just determined by price. Many people have rushed in and bought a coffee maker simply because they thought that it's price dictated how good or efficient the machine was. This can be a costly mistake. Be careful not to over capitalize!

An espresso coffee maker should basically suit your needs. That's it. If you are a light coffee drinker then you won't be needing a cafe style machine that can produce cups of coffee en masse. There are basically three styles of coffee makers to consider: manual, semi automatic and totally automatic.

### Manual Coffee Maker

The manual espresso coffee maker is designed with the coffee purist in mind. It's somewhat of a challenge to use for an inexperienced coffee drinker and requires a little practice before producing a drink you are satisfied with. In my case, I went through a little trial and error before mastering the process and point blank refused to subject any of my house guests to any sample until I was confident that I could produce a satisfying result. I learnt quickly. I found that producing a perfect shot of espresso with these machines relied on the timing of the pull on the lever and after awhile, it became second nature.

The disadvantage of a manual machine is obviously that it's not suitable for entertaining a large group of people but they are very easy to maintain and clean. For a one or two a day coffee drinker, they are ideal.

### Going Semi Automatic

The semi automatic espresso coffee maker provides a good balance for those who want some manual input in conjunction with some automatic features. Manual operation includes starting the extraction process with the push of a button and then switching it off once the coffee has been extracted. The milk frothing process also requires manual input and also some good judgement. The advantage these machines have over the full manual operated makers is you can produce cups of coffee more quickly hence they are suitable for servicing an extra guest or two.

### Totally Automatic!

The totally automatic machines work in much the same way as the semi models with one difference. They are a one touch performance maker and once they have been activated, any involvement from the operator then basically becomes negligible. From grinding the beans to extracting the coffee and frothing the milk, these machines are the "rolls royce" of coffee makers. They are so technologically enhanced that they even possess self cleaning ability.

Before you choose your espresso coffee maker do some due diligence. See the machines in operation first hand. Ask for references from people you know who own a machine. You need to decide whether you're happy to put in the extra effort and work a manual machine or whether you want the "grunt" work taken out of the equation and are happy to go automatic. When you have decided, then price comes into the equation!

Dean Caporella is a professional broadcaster. Are you considering an espresso coffee maker? Get the latest reviews plus related coffee information at <http://www.coffeemakerheaven.com>

# **The 9 Things People Do Not Do When Making Espresso**

By Shikin Roslan

Espresso simply means 'to press out' in Italian. However it is easier said than done. Let me just start off with what espresso really is. It is basically an Italian roast (dark roast) coffee with a very distinctive taste and aroma and well-liked by most people who can't keep their eyes opened for work.

Espresso beans are dark brown in colour and have a shiny layer of oil. Although it contains less caffeine than light roasts due to the longer time taken to roast the coffee beans, it has a very strong and unique taste. Now if you have an espresso machine, good for you. But don't you just hate it when the taste varies every single day? Don't you wish that there are simple guidelines to making a good espresso?

Well, frustrating mornings are coming to an end for you because you're going to realize the mistakes you've been doing and you're going to work at it!

1. Check the temperature of your espresso machine.

The temperature of the boiling water in your machine should be at least 185F-203F (85°C-95°C). If there is a problem with the temperature, the heat exchanger located inside your machine may not be working properly and you might need professional help. Do not risk it!

2. Check the water level.

The water level in your machine should be always 70 % filled. Check the water level occasionally to see if water is being replaced after some of it has been removed while making your espresso. If this is not working properly, you might need professional help as well. Do not risk it!

3. Check your pump pressure.

If your espresso is extracted too fast it may be that your pump pressure is not working properly. Check the pump pressure and see if it is reading 9 atm or 132 psi. However, some machines need a pump pressure of 15 bar. Do check your machine manual. Adjust the knob on the pump to obtain the appropriate pressure.

4. Check your machine's pressure.

The pressure of your machine should be standard atmospheric pressure at 1 atm (14.7 psi). To adjust your pressure, look for the pressure controller and find the regulator screw. To reduce the pressure, loosen the screw and if you want to increase the pressure, tighten the screw.

By all means if you are still confused about the technical details, refer to the technical manual that came with your machine or you could call company's Customer Service Support.

5. Make sure the grinding blades are working properly.

If your espresso machine has a grinder attached to it, make sure that the grinding blades are working properly. You could check by grinding some of your beans and scrutinizing them. If they are not of equal size, it means that your blades need to be repaired or replaced. Do not do it yourself!

## 6. Measure the ground

The ground coffee should not be filled more than  $\frac{3}{4}$  of the portafilter or filter basket. If your machine uses pods, then it shouldn't be a problem.

## 7. Tamp your ground properly.

After dispensing, lightly level the ground and wipe the grains on the rim of the portafilter. To tamp the ground, I recommend tamping a force of 30N for 1 second first, before tamping a force of 20N for another second, and remember, as you are tamping for the second time, twist the tamper as you tamp.

Tamp too hard and you'll be grinding the coffee more, making it too fine and making it harder for the water in the machine to seep through. The espresso would be too concentrated and produced over the time limit. Tamp too soft and the ground would not be fine enough, making it too easy for the water to seep through, and in the end, your espresso will be diluted and produced below the time limit.

## 8. The correct extracting time.

Time is a factor when extracting espresso straight to the cup. The recommended time range of extracting espresso is after 18-24 seconds and the liquid should be dark brown in color topped with golden crema. The perfect espresso is extracted after 22 seconds. Why is timing important? It is because it is in this time range that espresso is not too diluted and not too concentrated. To tell that espresso is too diluted (below 18 seconds), it has reddish brown color as it is being extracted. To tell that the espresso is too concentrated (after 24 seconds), it is black in color as it is being extracted.

## 9. Throw away expired espresso.

It is best to serve espresso immediately! Expired espresso (14-18 seconds after extracting) will oxidize and the taste and aroma will be affected. Expired espresso will leave you with an extremely bland or bitter taste in your mouth, eliminating the pleasure of tasting the perfect espresso.

Shikin Roslan is a trained barista (coffee specialist) and she advises people on matters pertaining to coffee and recommends coffee/espresso machines to the masses.

You may visit her web log at <http://baristacoffeemachines.wordpress.com>

## **What Is An Espresso? The True Definition**

By Craig Barista

What is an Espresso? We will get both technical and philosophical in this article.

What is an Espresso? Technically speaking:

A single shot of Espresso requires 1/4 ounce (7grams) of finely ground coffee to be tightly packed (tamped) into a filter holder so that hot water (not-quite-boiling water) between 195F and 205F or 88C and 92C). This water is forced through the tamped coffee grounds under at least 9bar of pressure (at least 130PSI). It will take 20 to 30 seconds to extract exactly one fluid ounce (30ml) of the richly aromatic and flavorful espresso coffee.

What is an Espresso? Philosophically speaking:

As we all know Espresso is Italian in origin. Loosely translated, Espresso means a cup of coffee brewed expressly for you.

Francesco Illy calls Espresso "a romantic, remarkably aromatic, and complex liquid. It is at once a solution of sugars, caffeine, acids, and proteins; a suspension of tiny particles of coffee beans and minute bubbles of gas; an emulsion of oils and colloids....all concentrated into a small volume and covered with a light, brown-colored foam known as crema".

What is an Espresso? What does it look like:

Espresso should dribble from your group (handle with basket) in a thick brown-honey colored stream displaying with the viscosity of warm honey. In the trade it is described as the tail of the mouse for the way it curves from the group and falls into the wait demitasse cup. This is true Espresso. Not the watery coffee that many of us get served.

What is an Espresso? What does it smell like:

The Espresso should have a rich aromatic smell that fills the room. This is helped by using the freshest beans. The particular smell will depend on the beans and the roast. But once you have experienced that fresh coffee smell, there is no mistaking it when someone is brewing a fresh Espresso.

What is an Espresso? It's a sensory invasion.

One more thing, the word is pronounced Es-press-o. Not X-press-o. Xpresso is more likely to be our poor attempt at asking an Italian for details about the xpresso train that runs straight into the heart of Rome/Florence/??? without many stops....

What's Crema I hear you ask? Well, crema is that wonderful creamy almond colored foam that is produced when making a great

Espresso. The crema sits on the surface of the Espresso. It is actually the rich flavorsome oils that where trapped within the coffee beans. These oils rise to the surface of the Espresso creating a rich foamy texture. But be aware that this crema will not remain for long. So, if you are serving straight Espresso to people, a quick delivery to your guests, once the Espresso has brewed is recommended.

So there you have it. Espresso by the numbers and Espresso by the senses.

Cheers,

Craig

<http://www.the-java-cafe.com>