



Espresso Machine Buying Guide Quick Reference Handout

The key to making an espresso at home is creating the perfect espresso shot, and that's easy to do when you have an espresso machine.

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Types of espresso machines

- **Manual Espresso Machine** – A manual espresso machine gives you control over everything from the grind of your coffee bean to exactly how long your water will pour over your shot.
- **Semi-automatic espresso machine** - Semi-automatic espresso makers have electric pumps, but you control the water flow, tamping, and pressure.
- **Fully automatic espresso machine** - A fully automatic espresso maker completely automates how much water is pushed over your coffee.
- **Super Automatic Espresso Machine** - A super automatic espresso machine is a one-touch wonder that grinds your beans, dose your shot, and gives you the perfect shot every time.

What to consider before buying an espresso machine

1. Budget - Before you begin shopping for an espresso maker, you'll want to consider how much you'd like to spend. You'll want to find the best balance between your budget and the features you'd like on your new machine.

2. Size and space - Before choosing your espresso maker you'll want to consider how much space you have on your countertop. If you have limited space in your kitchen you'll want to choose a smaller machine.

3. Ease of use - An important consideration when choosing an espresso machine is how easy it is to use. If you'd like a machine with no learning curve you can choose super automatic. If you like to be hands on, you can choose a manual machine.

4. Durability and build quality - Some espresso makers are made from stainless steel or aluminium while others have mainly plastic parts.

5. Precise temperature - Espresso machines are equipped with technology that lets them heat up the water to at least 205°, with the ideal water temperature for brewing an espresso shot is anywhere from 195° to 205°.

6. Coffee bean grinder - Also known as a conical burr grinder, a coffee bean grinder is built into some espresso machines. You can grind your beans right in the machine for the freshest brew.

7. Water filtration - If you use tap water to create your espresso or you know your water has a lingering



taste to it, you may want to purchase an espresso machine with a water filter built in.

8. Programmability - There are a variety of automatic and super automatic espresso machines with touchscreens or dials that let you program your espresso shot or your beverage.

9. Water source - Even if you have a machine with a water filter, for the best tasting espresso you'll want to use filtered water.

10. Boiler type - Depending on your espresso machine, water is heated by one of three types of heating systems – a single boiler, thermoblock, or thermocoil. The heating system is responsible for the searing temperatures your espresso machine will reach.

11. Steam wand - Some espresso machines have a steam wand built into the machine and it boils and adds air to your milk to create tiny foam bubbles called milk foam or froth.

12. Frothers - Milk frothers, also called jug frothers, aren't normally built into an espresso machine but is something you can buy as an accessory if you like frothed milk.

13. Brand - There are many different types of brands that make espresso machines including Breville, Delonghi, Philips, Jura, Miele, and KitchenAid.

Maintenance and cleaning — To keep your machine in good working order you'll need to clean it every time you use it. You will also need to descale and decalcify your machine periodically.

Smart home compatibility - Some types of espresso machines are equipped with Wi-Fi and use a companion app to turn the machine off and on, schedule it to turn on, or instruct it to make your espresso drink.