

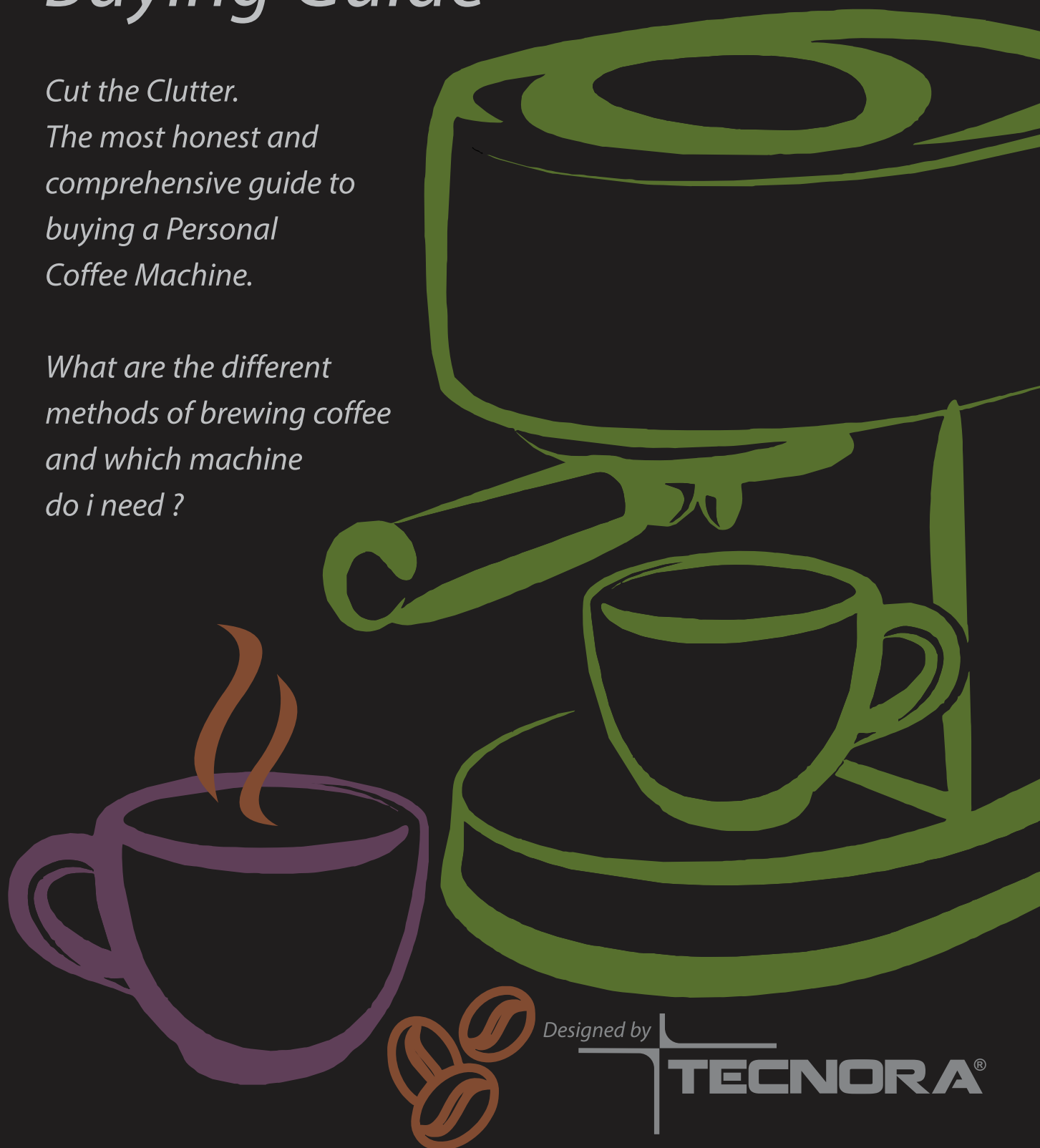
E-BOOK
Vol. 1

Coffee Machine Buying Guide

Cut the Clutter.

*The most honest and
comprehensive guide to
buying a Personal
Coffee Machine.*

*What are the different
methods of brewing coffee
and which machine
do i need ?*



Designed by

TECNORA®

Coffee Machine Buying Guide



*Contents presented in this E-Book is summary of articles written
by various experts. Brands displayed in this book are only
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Contents

<i>First and foremost</i>	3
<i>Drip Coffee / Filter Coffee Machines</i>	4
<i>Percolators Coffee Machines</i>	5
<i>Espresso Coffee Machines</i>	6
<i>Espresso Machines - Capsule</i>	7
<i>Espresso Machines - Boiler Steam</i>	8
<i>Espresso Machines - Pump Type</i>	9
<i>Espresso Machines - Bean to Cup</i>	10
<i>About Us</i>	11



First And Foremost

Science may never come up with a better communication system than - The Coffee Break.

A good cup of coffee can jumpstart your day. Here is how we can lend a helping hand in guiding you to buy your perfect domestic coffee making machine. You can choose from these 5 different kinds of coffee making machines, or simply coffee makers, that are available in the market place today.

Your choice of Coffee Machine will determine the taste of the coffee. There are different methods of brewing coffee and just like cooking, different methods bring about different tastes and flavours. Here we will discuss electrical machines and we avoid the conventional stovetop brewing methods that involve a lot of monitoring and attention.

There are three broad categories of machines available and we will discuss all three in this guide,

- *Drip Coffee / Filter Coffee Machines*
- *Percolator Coffee Machines*
- *Espresso Coffee Machines*



Drip Coffee / Filter Coffee Machines

A Filter Coffee Machine has a basket to hold ground coffee in it. Water passes through a controlled heating phase and is sprayed over the coffee basket, leading to infusion. It drips inside a carafe/jug kept below. The carafe is provided with a hot plate to keep the coffee warm.

The machine uses a permanent filter or a paper filter. Paper filters are easier to use and remove than permanent filters. Permanent filters are cheap but they can taint.

The hot water percolates through the coffee fairly quickly resulting in a mild , weak coffee.



Some Machines are available with Permanent Nylon filters which can taint over time. Machines with permanent Stainless Steel Filters are recommended.



This method is similar to the filter coffee made in South India in the Stainless Steel double chamber vessels. The difference being that the steel filters hold the hot water for longer because of lesser cluster of holes in the filter, resulting in a thicker concoction, stronger in flavour and higher caffeine content.





PERCOLATORS

- *Coffee Percolators are traditional coffee machines that look like a jug with a chamber on top to hold coarse-ground coffee.*
- *The water is poured in the jug, below the coffee chamber. As it is heated, the water boils and rises up through a vertical tube towards the coffee chamber.*
- *The boiling water infuses with the coffee and drops back to the bottom level.*
- *This process continues till the user has had his satisfactory blend of the coffee. Since most people choose not to buy the percolator for its 'stove-top' heating mechanism, There is the option of an Electric Coffee Percolator. It's convenient, clean and risk-free.*

The Coffee is much stronger to a drip coffee machine



Coffee in a percolator is inevitably boiled several times over, leading to significant over extraction and the tarry bitterness which boiling produces. If you HAVE to use a percolator, choose a coffee which is low in acidity and VERY smooth, and grind it even coarser than normal.



Espresso Coffee Machines



- *The Espresso was invented by Luigi Bizarra and Desiderio Pavoni of Italy in the early 20th Century.*
- *An Espresso is made by forcing hot water under pressure through a small quantity of freshly ground coffee powder to extract a strong “shot” of concentrated “Bean Juice”.*
- *The Espresso forms the basis of most Drinks like Cappuccino, Latte, the Lungo, The ice espresso shot etc.*
- *Most coffee shops you see today brew espresso coffee in their large commercial Espresso Machines.*
- *These are known as “Multi head” espresso machines with three or more stations to load the coffee handles also known as coffee showers which contain the small amount of coffee powder. A flick of a switch sets the pumps whirring and hot water is forced under pressure through the showers.*
- *The Domestic or Personal Espresso Coffee Machines discussed here are the miniature versions of these large commercial machines.*
- *It is undoubtedly the best way to brew coffee and enjoy the the heady aroma.*



Espresso Machines - Capsule Type

The Capsule Coffee Machine is provided with a pre-packaged capsule.

The coffee is contained inside this capsule which is ruptured when the process begins.

The water is heated by the machine and is made to pass through the ruptured pod.

This leads to the infusion and the coffee is collected in a cup, as it drips.

Since this an espresso machine, a built in pump forces the water through the coffee under 15 bars of pressure.

The capsule is a plastic mini cup where the coffee is kept sealed and can be consumed within 9-10 months.

Nestle the Swiss food company is credited for developing this system under the brand 'Nespresso'.

A separate Milk Frother is also available which is an appliance in which you pour milk and at the touch of a button, in a few minutes, the milk is heated up and froths up at the same time.

Although a very convenient machine, most manufacturers have restricted flexibility on their machines and only capsules manufactured by them or their strategic partners will work on these their machines.

The coffee is excellent but capsules are expensive and restricted to the manufacturer of the machine.





The Steam Boiler Espresso Machine

These machines are a cross between a drip coffee machine and an espresso coffee machine.

Water is poured into a boiler (You need to put in as much water as you would want the coffee to flow out) The water on heating flows through the coffee with a mild pressure of around 3 bars and the steam generated can also be used for frothing milk.

The coffee is placed in the coffee shower handle and locked into the machine exactly like the a regular pump espresso



***These machines do not have an electrical pump !!
Therefore the strength of the decoction is not the same as a regular pump espresso machine !***

***IMPORTANT TIP : A GOOD ESPRESSO COFFEE MACHINE MUST HAVE A BUILT IN PUMP !!
AND A PRESSURE OF MINIMUM 12 BARS.***

MACHINES THAT DO NOT HAVE A PUMP WILL BE ABLE TO PRODUCE 3 BAR MAXIMUM AND THE RESULT IS NOT AN ESPRESSO !!





Espresso Machine - Regular Pump Type

The Regular Pump Espresso Machine is the most common Espresso Machine used in millions of Homes all over the world. It is a miniature version of the commercial espresso machine used in Coffee Shops and essentially provides the same experience of coffee as in a Coffee Shop and is designed to be placed on your kitchen tabletop occupying as much place as a blender.



Water is poured into a tank and the machine brews the coffee, using a motor-driven pump forcing hot water through the coffee at 15 bars pressure. The machine is fitted with a thermostat or a 'thermo-block' system that keeps the temperature around 90 degrees Celsius.

These machines give you the complete freedom of choosing any ground coffee powder and allows you to freely taste different types of coffees from various plantations.

These machines also have a steamer to froth milk for that creamy cappuccino or even a foamed hot chocolate.

The coffee is excellent, very easy to operate and multifunctional. Cost Effective too.



Espresso Machines - Bean To Cup Type

These are the ultimate coffee machines to have for the convenience and Snob Value !

Bean-to-Cup Coffee Machines are fully automatic machines that grind your beans before dispensing your coffee.

Fresh ground beans are filled inside a container and water is poured inside the tank. Your coffee is ready by just the push of a button. There is a separate tank to pour milk for the machine to froth.

Variants of these machines can be seen in Commercial Installations, and are intended for vending, However smaller domestic use machines are also available though they occupy a much larger space on your kitchen table top than any regular espresso machine.

This machine has serious technology built in. A Grinder for the coffee, Refrigeration and Foaming for the milk, A pump for the espresso function, making it an expensive buy and also expensive to maintain.



***The Coffee Experience
though is excellent.***





Conclusion

Okay, Let us help you make a choice :

If you prefer American Style Coffee, You need a Drip/Filter coffee machine.

If you prefer South Indian Style Coffee, You need a Drip/Filter coffee machine.

If you prefer A stronger Brew like Turkish or Arabic coffee, You need a Percolator.

If you prefer European style Espresso, Cappuccino and all the different varieties of Coffee Based Drinks available at Coffee Shops, You need an Espresso Coffee Machine.



**Now,
Your'e an expert
on the Coffee Experience.
Congratulations !
Welcome to the world
of Coffee !**



For information on the availability of fresh coffee beans and more details on the joys of coffee that the world has discovered, please refer to our blog/resources section on our website :

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