



Choosing the Right Espresso Machine for you

Given the huge range of espresso machines on the market, many people find the process of choosing one, overwhelming.

At Di Bartoli, we are committed to helping people understand the key differences between the myriad of machines, so you can make the right choice with confidence.

Our entire carefully selected high end espresso machines range share wide common denominators: they will last long, they are made in Italy, they incorporate high quality, durable materials like stainless steel, copper and brass, no plastic and very little silicone, they are all commercially oriented and can sustain a high pressure and temperature environment and all can brew great espresso if paired up with a good grinder, fresh beans and a skilled operator. So how do you choose the right one for you?

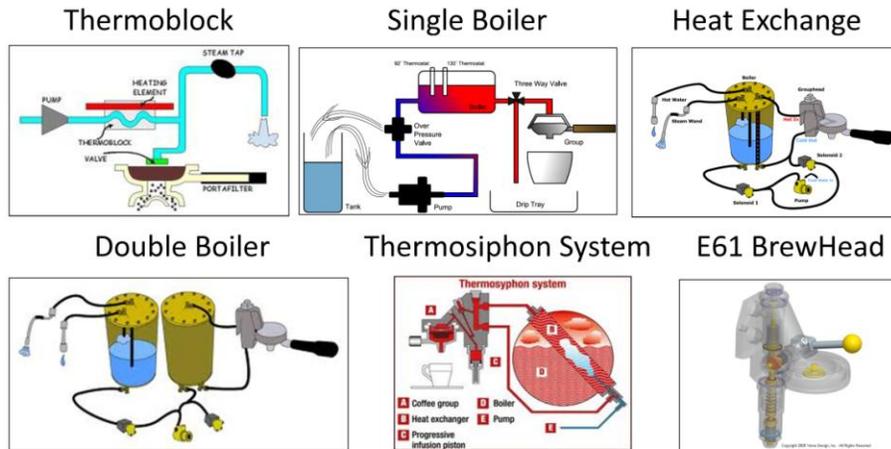
Let's start with a definition of Espresso:

'Pressurized water at 9-10 bar pressure, pressing through finely ground coffee at 85-95 degrees Celsius, extracting aromatic oils, sugars and soluble, resulting in 30ml of liquid with a thick layer of crema, balanced flavor and an enjoyable after taste.'

The questions to ask are:

- How consistent is the temperature of extraction? (Does it use a thermoblock or a boiler?)
- How much steam pressure does it produce? (How large is the boiler?)
- Can it produce coffee, and steam milk at the same time? (Is it a Single Boiler, a Heat Exchanger or a Double Boiler?)

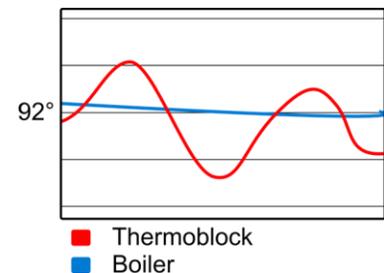
Espresso Machines Common Technologies



Consistent Temperature for Extraction

Almost all coffee drinks start with a 30mL shot of espresso. To this, hot textured milk is added to give us, the latte, the cappuccino, and the flat white. Nowadays there are 2 common technologies employed by coffee machines to deliver hot water for brewing, a thermoblock and a boiler.

A boiler holds a volume of water, which it heats and maintains at the correct temperature. A thermoblock on the other hand employs a block of aluminum to heat the water on demand. The thermoblock makes for a very compact, lightweight and low cost machine. Unfortunately, the temperature of the water during extraction tends to fluctuate, slightly souring as the temperature dips, and slightly burning the coffee as it peaks.



There really is no contest, a boiler machine, provided it is well maintained, will provide you with better coffee. At Di Bartoli, we think that if you are discerning about your coffee, then a boiler machine is the one for you. Our entire machine range employs boiler only variations: Single, HX and Twin, no thermoblock.

How much steam pressure does it produce?

An excellent Latte (or flat white, or cappuccino) is silky smooth (microfoam), and is made from well textured milk. Good steam pressure and a good steam nozzle, combined with good technique, allow us to achieve this.

Thermoblock does not deliver sufficient pressure. Boiler size will tell you how much steam pressure the machine will deliver consistently. Boiler sizes vary greatly across the range of coffee machines. Anywhere from 100mL to 2.7Litres.

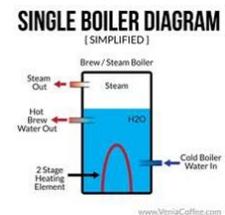
Can it produce coffee and steam milk at the same time?

A Single Boiler coffee machine will extract coffee, and steam milk, but not at the same time. After extracting coffee, the machine must be put in 'steaming mode', after 30 seconds to a minute, the boiler will have heated up, and you will be able to texture milk. A Single Boiler is great for making coffee for two, but for entertaining guests you will find it too time consuming.

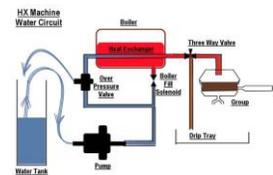
A Heat Exchanger machine (or twin boiler) will allow you to do both at the same time. Need to produce a dozen coffees, one after another? No problem.

How to Choose between Single Boiler, Heat Exchange (HX) or Twin Boiler?

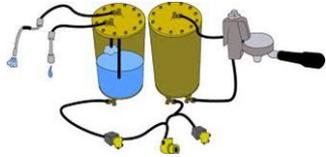
Single boiler machines are mostly suited for coffee connoisseurs who upgrade from a non espresso coffee maker or from a thermoblock machine, It is also suitable as a first machine buy for the novice who appreciate their coffee and want to replicate their favorite barista coffee quality at home. These machines will not be suitable for anyone who wishes to make more than 3-4 milk coffee consecutively.



With any **Heat Exchanger**, you can steam milk and make coffee at the same time and maintain high quality standards. Those machines are also more commercially built, and will last longer. This is the most popular technology for home use nowadays and we will recommend it in most cases.



If you are a serious coffee geek, experimental with different coffee beans, planning to roast at home, enjoy espresso with no sugar or milk and quite particular about your



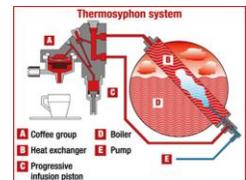
a pressure switch.

espresso taste, you might like to consider a **Twin Boiler** machine that allows you to control brewing temperature easily. Additionally unlike HX, there's no need to cool flush to reduce brewing water temperature, as the two separate boilers keep a stable temperature either by a probe or via

Choosing between the different HX or Twin Boiler brands and models on our range is best done with our specialists in store or over the phone. We tailor our recommendation based on your own coffee consumption, aesthetics preferences and bench space availability. You will also get a hand on trial to see how good it feels in your hand.

E61 Group Head v.s. Traditional Group Head - Which one is better?

Most prosumer machines brands and models in Australia nowadays incorporate E61 group head and a thermosyphon brewing system. As opposed to a traditional group head design, E61 is heavier with a mass of metal that retains heat better and keeps a stable temperature for brewing. It is also more mechanical and less likely to break than the traditional system as it operates with a lever / spring as opposed to solenoids. Better water flow control in the boiler also adds to stability of brewing temperature, which ensures better and more consistent espresso flavor.



How to choose between the different Heat Exchange E61 Group Head Brands and Models?

Note: Di Bartoli recommends particularly the equipment selected on [its range](#), as it meets certain quality and technical support criteria which allows us then meeting warranty obligations and our support [promise](#) to you. Any advice below is relating to our selected range only.

There are important common denominators to remember:

1. Most machines in this category can potentially last for a very long time if well maintained and serviced
2. Most of it is made in Italy, incorporating high quality, durable materials like stainless steel, copper and brass. There is no plastic and very little silicone
3. These are Prosumer machines ('Professional Consumer'), which were designed for home use yet are commercially oriented enough to sustain a high pressure and temperature environment for a long period of time
4. These machines, if paired up with a good grinder, fresh beans and a skilled operator, can produce excellent coffee, equal to the one you enjoy at your favourite Cafe
5. All the machines share similar cleaning and maintenance advice, covered in the free training provided with each machine and in the copyright documentation enclosed

What is better, a Heat Exchange, E61 Group Head machine with 'Profi' Lever Steam Wand (like in the [ECM Technika Profi](#) or the [Di Bartoli Magica](#)) or the classic Knob variation (like in [the Rocket Giotto](#))?

The answer to this does vary from one coffee expert to the other. From our experience as Barista trainers who have been teaching people how to use both systems; we found the Profi easier in achieving consistently a desired milk texture. When not required to evaluate distance of knob turning, the mind focuses instantaneously on achieving a whirlpool motion in the jug, which assists in getting the right texture each time. However it is also true that a good Barista can use both systems to achieve desirable outcomes.

You can browse [here](#) the most popular short listed HX E61 Machines among our community. The decision which one to choose will largely rely on:

1. Do you have a specific budget in mind you are aiming at fitting also a good espresso grinder within?
2. Are you limited with bench space? (Width, depth and height)?
3. Are you prone more towards rating aesthetic higher than performance vice versa?
4. Do you like the Retro Style or the square looking machines better?
5. Are you an entertainer? How many milky coffees would you expect your machine to cater for in one go?

We can help you with that too! Just call us, email us or drop by our store to see your short list in action and get to the final line with confidence! Contact us [here](#).