

Rating Espresso Machines

Ten espresso machines were tested and evaluated based on the following criteria. They are listed in order of preference.

Price: Refers to retail prices paid at stores listed in Sources and Resources on page 32 and does not include shipping.

Tank Capacity: All models come with a removable plastic tank. Larger tanks are nice, but only practical for people who make a lot of espresso since water should be used up (or changed) every few days.

Espresso Quality: Two types of beans were ground and then used to make one and two cups of espresso several times. Crema production (the foamy, butterscotch-colored layer on top) was the most important factor here.

Frothing Ability: One-half cup of whole milk was frothed several times and measured. Good machines were able to create volume (at least one cup plus foam) as well as density. Top choices heated the milk thoroughly without any scorching.



ESPRESSO MACHINE	PRICE	TANK CAPACITY	ESPRESSO QUALITY	FROTHING ABILITY
Krups Novo 2000 Plus	\$200	41 ounces		
Briel Estoril ES-33	\$150	62 ounces		
Estro 410	\$189	48 ounces		
La Pavoni Espresso Si PA-16	\$160	30 ounces		
Buon Caffè 330	\$199	48 ounces		
Buon Caffè 320	\$169	34 ounces		
Briel Vilamoura ES-16	\$109	60 ounces		
Salton Cappuccino Dolce PE-70	\$100	60 ounces		
DeLonghi Caffè Rialto BAR-19	\$130	40 ounces		
DeLonghi Caffè Treviso Bar-14	\$100	36 ounces		