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How to Go About Choosing the Perfect Coffee Maker or Grinder

Coffee Makers, From Copper Container to Modern Equipment

Coffee makers have been around, not surprisingly, almost as long as coffee. The original coffee brewer was the Turkish Ibrik, a copper container with a long handle and a grooved tongue. Still used in the Middle East, it produces a very strong brew since it does no filtering.

For those more interested in drinking a beverage than eating coffee grounds, a wide variety of types are available from the plain to the esoteric. Here are a few things to look for...

The largest percentage of coffee makers these days is, of course, the inexpensive drip model. Pour water in the top, it's heated by an electric coil, the water passes through coffee grounds and into a glass pot sitting on a heating plate.

But beyond these basics, there are a few features it's handy to have.

Controls have proliferated to the point that many makers look like a modern stereo. LCD screens display the time, the time to brew, temperature, a timer and several infobits even more esoteric.

The 'degree of brew desired' control is a minimum, but more control rather than less may be preferred. Auto-shutoff is handy for those who forget to turn it off. Most people these days are too busy to wait for the brewing process to complete, so they remove the pot before the water has finished draining. In the past, coffee would continue to drip, splashing onto the heating plate. The automatic shut-off solves this by stopping the water flow when the pot is lifted.

The illuminated displays also help on those dark mornings when you can't find the light switch and haven't yet had your coffee to get your eyes completely open.

Cleaning has been made easier, too, by the invention of coffee 'pods' - small pre-measured paper containers of coffee through which the water flows. They have the added advantage of providing good filtering for grounds. Once the brewing is complete you just pop them out (after they've cooled!) and toss them into the waste basket. Essential for the busy - and opposed to cleaning up - coffee drinker.

Several models are available with water filters, essential for the urban dweller where the city supply often tastes like the community swimming pool. The filters are pricey but a good cup of coffee is priceless.

Permanent coffee filter styles can be had, but with the pods they're much less important. Debates rage over the environmental impact and the taste effect of the paper from the pods. Vote your conscience.

Some even have integrated bean grinders, but I prefer to do that in a separate device for easier clean up. I haven't seen one, but wouldn't be surprised if there were even integrated roaster/grinder/brewers.

That really is taking a good thing too far, in my opinion. Sometimes the old-fashioned ways are best. Maybe the Turks have something there. My coffee has been tasting a little weak, lately...

Choose the Correct Coffee Machines

Nowadays, coffee is all the rage. Not only do you have to choose among the dozens of franchise coffee shops, coffee types, espresso, cappuccino, and all other kinds of java. You also have to worry about what kind of coffee machines to work with. There are still the old-fashioned drip machines, but the even more old-fashioned presses and hand brew machines are back in style. Then there are the newfangled pod coffee machines, which infuse hot water through coffee pads, and the top-notch espresso makers.

Drip coffee machines, though, are still one of the easiest types to use for beginners and coffee aficionados alike. They use a method of brewing that can create delicious coffee. The key to these machines is using a gold, nylon, or other type of permanent filters. Permanent filters make sure that the flavor molecules from the coffee grinds pass through into the water, but more importantly, the permanent filters do this without adding unwanted flavors. You may have to clean the filters after each use, but this little bit of extra work is well worth it.

What is wrong with paper filters for coffee machines? They impart an aftertaste into the finished product, and they absorb some of the special flavor molecules and aromatic oils from your coffee beans, which are what gives your cup of joe its tantalizing taste. Rinse paper filters with hot water before using them if you must. This will wash out some of the aftertaste.

When using drip coffee machines, stick with medium to fine grinds of coffee. Be sure to only add the right temperature water to the mix. This means water temperatures that are between 195 degrees and 205 degrees to ensure the best coffee ground extraction.

And if you want to be following the most expert rules for using drip coffee machines, you should also remove the grounds from the filter before the last couple of drops of water have filtered through. This will prevent your java from being over-extracted and overly bitter. One last thing. Before you serve this delicious coffee to yourself or to a guest, stir it.

Real-deal Ratings on Thermal Coffee Makers

Coffee is an essential part of life these days. The more essential something gets, though, the more of a headache it can become if you don't have it, or if you don't have it right. That's definitely the case with java. Any day without coffee is a gray day, and any day without good

coffee is a day without flavor. That makes buying the right coffee maker at home essential. Skip the headache with some of the coffee makers around, the thermal kind. Before you purchase one, make sure to look at ratings on thermal coffee makers. Ratings on thermal coffee makers will help you know which features to look for in what price ranges for these unique machines.

Of course, there are still many other types of brewing machines on the market. There are still the old-fashioned drip machines and even more old-fashioned French presses and hand press machines. New to the market are the individual serving pod coffee machines, which shoot hot water through coffee pads like European coffee house machines do. Coffee connoisseurs can still stick with an espresso maker, as well. It is crucial, then, to get ratings on these along with ratings on thermal coffee makers, if you aren't quite sure which to buy.

However, the ratings on thermal coffee makers may win you over without much of a fight. In case you didn't know, thermal coffee makers stay hot for hours. Their best feature is that they preserve your coffee flavor without burning this whole time. Some thermal coffee makers offer huge dual eight to 10 cup carafes, which make them tough competition for a similarly sized drip machine in a large family or office settings. These carafes are generally made out of top quality brushed stainless steel. Some come with double-wall thermal systems, so they can be operated simultaneously or independently. These double-wall carafes help to keep your coffee at the right temperature and at the right taste for hours.

Other features that might top the ratings on thermal coffee makers include a 24-hour digital programmable timer, swing away filter baskets, auto shutoff, and permanent gold or platinum filters. Quality thermal coffee makers may also have one of those systems that allow you to remove the carafe during brewing if you just can't wait, without spilling any. Also, keep an eye out for thermal coffee makers that offer extra color-coded lids if you are a big office that brews various blends during the day, such as regular, hazelnut, and decaf.

The In's and Out's of Space Saver Coffee Makers

Coffee is a crucial part of your hectic, fast-paced life. You might not be able to make it through your day without your two (three or four) cups of coffee. Recently, though, you moved into a new place that has an almost non-existent kitchen. Your partner says there's room for everything except your old hulking coffee machine. What do you do? Plan to spend \$3 a day for the rest of your life at your local coffee house. No way! Any time you need more countertop space in your kitchen, or you have no countertops to begin with, turn to space saver coffee makers. Space saver coffee makers will come to your rescue, but you just need to know which kind to buy.

There are many space saver coffee makers on the market. There are the trusty drip machines. Drip coffee machines are still one of the best kinds for beginners and experts alike. The key to these machines, though, is using a gold, nylon, or other type of permanent filters. Permanent filters make sure that flavor oils from your coffee beans make their way into the water. Plus, the permanent filters don't add unwanted flavors to your finished product. You may have to clean the filters after each use, but this little bit of extra work is well worth it.

Or turn to space saver coffee makers of the French presses and hand press varieties. Some aficionados claim that these machines produce the only real coffee. Everything else might as well be instant.

Newer space saver coffee makers may be the pod-type machines. These blast hot water through individual coffee pads, producing a java that's as close to a European coffee house roast. Some would say to make the ultimate pot of coffee with your space saver, you will need an espresso machines. Like the pod machines, these classics shoot pressurized steam through a cup filled, or dampened, with coffee grounds. The main difference between an espresso and a pod machine, however, is that the grounds in an espresso machine are fresh, and not as neat to clean up.

As you can see, you've made a wise decision to go to space saver coffee makers. It requires, though, another wise decision to know which type to buy.

Make the Most of Espresso Machines

To make the ultimate pot of coffee, it is crucial to know what kind of machine to use. You have your typical drip machines and the old-fashioned presses and hand brew machines. Not to mention, manufacturers now offer innovative pod coffee machines, which shoot steaming water through coffee packets. All the experts agree, though, espresso machines are for you if you want to make the richest cup. Your next question, however, is what are the techniques that experts recommend for using espresso machines.

As with regular coffee machines, your best bet with espresso machines is to grind your coffee to the proper consistency. In fact, proper grinding is tantamount when it comes to espresso. Mixing too coarse a grind of espresso grounds will leave your finished product watery and weak. Mixing too fine a grind, on the other hand, will leave your espresso too extracted and bitter.

To get the happy medium, java junkies all agree. Use a special espresso grinder or burr grinder with espresso machines. This will guarantee the best flavor in your espresso. A special espresso or burr grinder will work because it releases the espresso bean essential oils and tastes.

Keep tabs on your high-test java when using espresso machines by following these tips, too. First, remember that espresso should only take 15 to 20 seconds to brew in machines that have good pumps. You should see a darkish-brown foam, called crema, on top while the espresso is dripping into the cup. Then, when all of the tasty essence of the espresso is extracted, the liquid dripping out of the filter will be a whitish-brown. That's when you need to put a stop to your brewing process, or else you risk a funky tasting espresso.

You can tell you followed these steps correctly by measuring your finished product. A properly created espresso will be one to one and a half fluid ounces: approximately the size of a liquor shot glass, or for you kitchen experts, about a half of a small demitasse cup. Any more, and you might have forced more water through the grounds than appropriate. In this case, espresso

machines will impart a bitter taste. Hopefully, however, this advice has helped you create the perfect pour of espresso.

How to Tell Which Espresso Machines are the Best

You need to know what features are most important on a machine when you want to look for which espresso machines are the best. There are a lot of espresso machines out there, with many manufacturers producing multiple makes and models. Fancy coffee houses go by their wealth of knowledge and by what their friends in the business say to uncover which espresso machines are the best. Even they, though, need some help when new makes and models come on the market. So what's a consumer supposed to do then? Read on further in this article, that's what.

One feature to look for to let you know which espresso machines are the best is a built-in grinder. These machines tend to have a special grind dial, too, to help you control what kind of grind you produce. If you don't have a built-in grinder, then you need to calibrate your separate bean grinder machine to match your new espresso machines. Many of these grinder machines come already set to a certain grind, such as for a moka pot or drip brewing, which may be too coarse side. It may take several tries, and several shots of espresso for your guinea pig, before you get a grind that's perfect for your machine. The experts suggest this to be about two ounces of espresso from a double basket in about 27 seconds.

Still, if you're a little wary of doing this grind test, keep in mind that good machines should be able to tolerate different thickness grinds. That way, you can tell which espresso machines are the best because they won't get stuffed or jammed by grinds that are a little too fine or too coarse. The finest machines have a check valve that gives the machines a higher tolerance to plow through grinds that require more pressure, such as finer grinds. The espresso that you produce may not taste as good in these situations. Scientific studies show that there is an ideal pressure for extraction. Higher pressures at best do not make for good flavor, but at worst that can result in bitter espresso.

Another thing that can tip you off to which espresso machines are the best is how loud the machine is. Top-notch brands should be relatively quiet. The best make espresso at the decibels of a whisper or, in other words, not that many. A good rule of thumb is that you should be able to carry out a normal conversation while your machine brews a shot. That way, you can tell all your friends how great your machine is before they taste it for themselves.

You're Better Off with Barista Espresso Machines

Barista espresso machines are very easy to control. They have excellent easy-to-press buttons and a colored power indicator that's easy to read. You can tell the machine is on because the

indicator button will light up. This is just the tip of the iceberg when it comes to the top-notch features of Barista espresso machines.

The portafilter on Barista espresso machines works properly, too. It is a pressurized type of portafilter, so you get a 23 to 25 second brew time for a double shot, compared to an inadequate 10 to 11 second brew time on other lesser models. The portafilter is also easy to load and use. It does offer a lot of loading room for fulfilling espresso shots, and it holds heat well, too, which means you'll have the proper temperature for extracting espresso beans.

For steaming and foaming milk, Barista espresso machines offer the run of the mill wand. It is stainless steel, which is far better than plastic, but it only has a single hole on the tip. The wand can make foam easily for your lattes, but some users have found it easy to use the wand for the swirling motion to create the really fine foam. This may be a picky feature that only espresso aficionados look for, but if you are one of these aficionados, you will appreciate it.

One thing all users of Barista espresso machines will appreciate is just how easy it is to move the steaming wand around. The wand has the perfect height and length, unlike other machines with their wands that are too short and low. These inadequate wands then force you to move your machine to the edge of your counter just to get your pitcher of milk in the right position. With the Barista, you have no worries. You can leave the machine where it is and still fit the pitcher underneath.

Inexperienced users of Barista espresso machines, on the other hand, may have trouble at first using the wand. You might find the wand creating super big bubbles in your milk if you put the tip in the wrong position. Of course, with practice and time, you will be able to create those tiny top bubbles for your latte. Then your local coffee house will be out of luck. You won't need to go there anymore.

Beef up Your Coffee Collection with Braun 4 Cup Espresso Carafes

Braun 4 cup espresso carafes pour one mean cup of java. Experts rave about all of the added perks that the Braun 4 cup espresso carafes have compared to your standard coffee pot drip and espresso machines. Most of these compliments talk about coffee that blows their mind, or how they closed their eyes and could imagine themselves on a gondola in Venice. That's coming from experts. Imagine what the espresso from the Braun carafe will do to your friends.

First off, the Braun 4 cup espresso carafes get your espresso to the perfect temperature. Believe it or not, but most coffee makers, even espresso makers, fail to get the proper water and coffee temperature. This leaves your coffee lifeless, since proper liquid temperatures are essential for the optimal extraction of coffee bean oils. Expert tests on these Brauns, though, show that they get liquid temperatures more than 10 degree Fahrenheit higher than other machines. For those curious about exactly what level of heat we're talking, the carafes should have upwards of 200 degrees by the end of brewing. Other lesser machines keep the temperatures down around 180 to 185 degrees.

The Braun 4 cup espresso carafes also do an excellent job of making sure all of your grounds get used up. You want to make sure your machine has a proper dispersion pattern in your filter basket with its steam output. This will produce, as much as possible, “spent grounds,” or used up coffee. The Braun didn’t leave too many spent grounds, according to experts, though it did leave some. This, however, is no reason to pass up on this mean coffee machine.

Possibly the finest feature of the machine is its high-quality stainless steel carafe. Many Braun 4 cup espresso carafes come with a “brew-through” design. This means that you don’t need to place a lid on it after brewing, or clamp down a lid for that matter. Even after letting it sit around for a couple of hours, the carafe still should retain a lot of those high temperatures we talked about earlier. As for cleaning, the stainless steel should not be much more of a bother compared with glass pots.

Caring for Your Kontessa Espresso Pot

Your Kontessa espresso pot is a piece of coffee-brewing art. It should be under glass in a museum, but in your case, the Kontessa espresso pot is on your kitchen counter. The least you can do is treat it like the classic coffee brewer it is.

To maintain your Kontessa espresso pot, wash all of its parts with hot soapy water after each use. Make sure to clean the gaskets, too, on a regular basis. That way, the gaskets could last as long as a year. Use a dull knife, or small screwdriver, to take out the gasket. Anytime you see that your gasket is dried or cracked, it’s time to replace it. You can also tell that you need a replacement gasket when some steam escapes from in between the top and bottom pieces of your machine. You can order replacement gaskets right from Kontessa.

The overpressure plug on your Kontessa espresso pot, on the other hand, should last many years. Of course, you need to take care of it to enjoy it for this long. Do not press down hard on the coffee grounds when tamping them. Instead, smooth the coffee, lightly knocking the funnel downwards to help even out the grounds. This plug is a safety mechanism to open the way for steam to escape when you over tamp coffee grounds.

When applying heat to your Kontessa espresso pot, make sure to keep it low. Place it directly under the pot, which will help you from getting bluish discoloration on your Kontessa. Especially with smaller Kontessa models, keep the handle away from the heat source, no matter if the machine isn’t perfectly centered on the heat. You can even try a diffuser. It will limit heat exposure.

You may not be able to avoid all discoloration on the inside and on the outside of your Kontessa espresso pot. This is normal and unavoidable. Repetitive heating and minerals in your water supply will do that to it. Your goal is to limit it as much as possible, as well as get rid of the heat spots as soon as they appear. You can clean some with silver polish.

Picking The Perfect Grinder

Coffee beans, like any food product, oxidize when exposed to air. The grounds, since they have a much larger relative surface area than the bean, and no covering, suffer this effect even more. Grinding beans at home produces the least exposure to air and the freshest grounds. And you can grind only what you immediately need.

But nothing is without its price. Grinding is time consuming and messy, so if you choose to invest the effort to reap the reward, pick the best you can afford.

Grinders fall into three broad categories - burr, blade and crusher.

The third type is some kind of mashing device, often an ancient-style mortar and pestle. These crush the beans, which is difficult and produces a very uneven sized granule. Not recommended where you have a choice.

The blade grinders don't actually grind at all, they chop. A whirling blade slices the beans into smaller and smaller sections until they approach something like a small grain. Unfortunately, the grains are invariably too large and of inconsistent size.

As a consequence the surface areas of the granules vary, releasing varying amounts of flavor oils when brewed. Another effect of slicing is often the production of excess heat, as a result of the high speed of the blades. That friction warms the grounds and partially dissipates the aroma.

The first type is the first choice. Burr grinders have a pair of motor driven plates with pyramid-shaped teeth that grind the beans to a consistent, small-but-not-too-small granule. The better models allow adjusting the size of the grain and the speed of the grinding.

Adjusting the size is important in order to 'fine tune' the grounds to allow just the desired brew. Controlling the speed keeps the warming effect to a minimum.

Even burr grinders fall into two classes - the conical burr grinder is preferred by real coffee aficionados. Though noisier, they allow the most control of grain size and speed.

Good conical burr grinders can rotate as slowly as 500rpm. By contrast other burr grinders spin at 10,000rpm or higher, blades between 20-30,000rpm. That allows very fine control and little heat. The fine grind is especially important for Turkish-style brews. Some grinders have a continuous dial, others have a series of up to 40 steps to adjust the granule size.

Beyond those broad attributes, the home barista will want to look for solid construction, ease of cleaning and low noise. A cleaning brush and removable upper burrs is essential. Different materials used can also affect how much static electricity is produced - that causes the grains to stick to the burrs and container.

A timer switch and auto-shutoff is a nice addition and being able to see the beans as well as the grounds is helpful for judging the results in the grinder. Dark plastic or glass may be

aesthetically appealing but it obscures the view. Grounds can change color slightly depending on the fineness.

Read reviews and be prepared to spend a little more and you'll be rewarded with the freshest, most flavorful cup. Bon cafetite!

Coffee Grinders Jumpstart Your Java

All the experts agree. People who want the best flavor in their coffee use coffee grinders. Coffee grinders work so well because they unleash the bean oils and aromas right before you make a pot. It's like opening a fresh can of ground coffee each and every time you make some joe.

Of course, besides coffee grinders, there's also some technique that goes into making a good pot of pick me up. This holds true for both the way you put your coffee in your coffee maker, the kind of coffee maker you have, and the type of water you use. First, coffee gurus recommend adding two heaping tablespoons of whole beans to the grinder for every six ounces of water you plan to use. To be exact, you probably should measure out your water before you add it to the coffee maker if you are using a drip coffee maker.

As for the type of coffee maker to go with coffee grinders, experts say here that a press pot or a coffee maker with a gold cone, or other permanent filter, is best. Picky coffee drinkers do not use paper filters. They have an aftertaste and absorb the special aromatic oils from the coffee beans that are essential for superb taste. If you must use paper filters, try rinsing them with hot water beforehand to wash out the aftertaste.

It is also important to know how long to let your coffee brew. After using coffee grinders, the ground coffee is very delicate. If water contacts it for too long, for instance, your coffee can end with an overly bitter coffee. On the other hand, if water doesn't contact the coffee grounds for long enough, your coffee may lack its full flavor.

You don't want to keep your coffee sitting on a burner or hotplate too long either after it's been through coffee grinders and then brewed. More than 20 minutes after the brewing is done is dangerous because the taste will start to become bitter. And don't think of reheating your coffee. Talk about rough on your stomach! Follow these tips, though, and you'll have a stomach, and taste buds, as well as good cups of coffee every time.

Perfect Your Coffee Pot with Peugeot Coffee Grinders

Peugeot coffee grinders can make your coffee problems disappear. Without one, you have so many choices to make if you want to make the perfect cup of coffee. You have to worry about what type of coffee bean to choose among the hundreds from franchise coffee shops,

supermarkets, specialty shops, and other stores. You also have to think about which coffee machines you want to use. There are drip machines, old-fashioned presses, and now pod coffee machines. When it comes to what kind of grinder to use, however, the answer is simple. It's all about Peugeot coffee grinders.

Why even grind at all? All the experts say that the way to achieve the best flavor in your coffee is to use coffee grinders. Coffee grinders unleash the bean oils and aromas right before you make a pot. It's like getting a fresh cup from a coffeehouse each and every time you make a pot in the comfort of your kitchen. And of course, to get the taste of the best coffeehouse, you'll want to use the best coffee grinders: Peugeot coffee grinders.

Let us explain. Peugeot coffee grinders are the old-fashioned manual kind. And when it comes to releasing the most coffee bean oils and aromas, manual grinders have an advantage compared to the more efficient electric grinders. Manual grinders have a type of conical burrs, which serve to break up the beans more slowly. On the other hand, faster grinding, or the continuous grinding of electric blades, creates heat from the friction and can alter the taste of the coffee.

For your typical automatic drip coffeemakers, and for other types of machines where there is room to work when it comes to the fineness of grinds needed, inexpensive electric bladed grinders can be adequate. To use these and get a more even grind, just make sure to shake them as they are grinding. This will help more of the coarse pieces of beans contact the blade. Still, for machines that need delicately and exactly ground coffee beans, hand grinding is key. That's where Peugeot coffee grinders come in.

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