



BUYERS GUIDE

Professional coffee machines comparisons



Traditional



Automatic



Hybrid

Traditional Espresso Machine



PROS

- The traditional machine can produce an excellent quality coffee (If set to the correct parameters)
- Visually stimulating, the theatre of a barista producing each drink to order can be enjoyed by the consumer
- Beans are freshly ground for each beverage
- Easy to bespoke each drink for the customer, this machine will showcase the barista's skills as more than one drink can be produced simultaneously if using a double / triple group head machine
- Attractive in appearance, nostalgic



CONS

- Consistency can vary with type of machine as parameters can alter depending on person operating i.e. tamping pressure.
- Operator requires a higher level of barista skills
- Often quite bulky, taking up a lot of space
- Needs a separate grinder for the beans to be ground.
- Must be plumbed in to a water supply therefore not always suitable for mobile operations
- A manually operated cleaning process for both group heads and group handles



Automatic Coffee Machine



PROS

- Maintains a consistent drink quality as fully automated
- Beans are freshly ground with built-in bean grinder
- Small footprint, taking up less space
- Can produce the same drinks as coffee shops such as Espresso, Cappuccino, Café Crème, Café Latte, Latte Macchiato, Espresso Macchiato, Milky Hot Chocolate and Mocha.
- Automatic cleaning process
- Little training required
- Self-service option
- Can be plumbed in or manually filled making its location fully flexible
- Contemporary appearance with modern touch screen
Available with semi and fully automatic steam wands for producing milk drinks by hand



CONS

- Doesn't have the theatre and style of a barista making the drink
- Traditional nostalgic look is missing
- Fewer options for 'bespoke' drinks
- Only two drinks can be produced at a time



Hybrid Coffee Machine



PROS

- Maintains a consistent high level of beverage quality
- Reduced training requirement for staff
- Beans are freshly ground
- Built-in bean grinder, no extra space required for additional grinder
- Attractive, modern appearance with the nostalgia of a traditional machine
- Capable of providing all the theatre of barista service
- Speed of service is equivalent to that of an automatic coffee machine
- Has the ability to produce more than one drink at a time
- Extensive 'drinks menu'
- No need to train staff in extensive barista skills
- Automatic cleaning process with steps displayed on screen



CONS

- Similar footprint to a traditional machine with two group heads
- Must be plumbed in to a water supply therefore not always suitable for mobile operations

