

Instructions for using the Espresso machine properly

In order to get a proper Espresso, in addition to choosing a quality Espresso machine, how important it is to use it. Today's article, Quantum will guide you in detail how to use an espresso machine. Follow and apply now!

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Steps to make Espresso with an Espresso coffee machine

Step 1: Prepare materials included

Using a delicious coffee is a prerequisite to get a cup of Espresso with a distinctive Italian flavor.

According to mixing experts, grinding the coffee beans closest to the brewing phase is also a factor for your coffee to be richer. Besides, the selected coffee beans must be incubated for 3-7 days after roasting and make sure they are pure coffee beans, not mixed.

Step 2: Check the water source

Water is also a factor affecting the quality of Espresso coffee machines and the taste of Espresso cups. The water used for mixing needs to be a pure water source, free from impurities. Currently, a number of high-end Espresso coffee machines are often equipped with additional water-filtering features so the flavor of coffee after preparation will always be guaranteed.

Step 3: Heat the handle

This is a secret that not everyone knows. The heating of the coffee handle will help to keep the water temperature in the center and around the border without any difference.

Step 4: Compress coffee with a compression tool

When putting coffee powder in the handle, you use a compression tool to compress the coffee with the right force. Note that the compressive force is not too tight nor too loose, as it affects the flow and time of coffee extraction.

Step 5: Preparation

1. To prepare 30ml Espresso, you need to use 8 grams of powdered coffee with the right fineness for each type of machine then put it in the compressor.
2. Water temperature must be at 90-95 degrees Celsius
3. Phase time from 20-25 seconds.



Step 6 : Add sugar and enjoy it!

A few notes when using an Espresso coffee machine

1. Clean the machine regularly after each phase, daily and weekly cleaning for the best operation.
2. Please note the preparation time, because just a little difference is that you have produced coffee with different quality completely.
3. The fineness of coffee powder needs to be compatible with each machine to ensure the smoothest operation.

Which Espresso coffee maker is the best today?

Below, we will suggest some of the most widely used and widely used lines of espresso machines:

Product Specifications

Espresso coffee machine Tiross TS-621

Price: 949,000 VND



1. Steam generator: 1
2. Coffee making function: Cappuccino; Espresso
3. Color: Black
4. Capacity: 800W
5. Control button type: Nipple
6. Voltage source: 220V
7. Plastic material
8. Warranty 12 months

Espresso coffee machine Tiross TS620

Price: 950,000 VND



1. Steam generator: 1
2. Pump pressure: 4 bar
3. Capacity: 800W
4. Coffee brewing capacity: 4 cups / time
5. Voltage source: 220V
6. Warranty 12 months

Delonghi ECP31.21 coffee maker

Price: VND 3,900,000



1. Pump pressure: 15 bar
2. Capacity: 1.100W
3. Water tank: 1.1 liters
4. Warranty 12 months

Delonghi EC685.R coffee machine

Price: 6,750,000 VND



1. Coffee dispenser: 2 cups
2. Coffee brewing function: Espresso; Cappuccino
3. Water tank: 1.1 liters
4. Capacity: 1.300W
5. Material Stainless steel
6. Warranty 12 months

Lelit Fred coffee grinder PL043MMI

Price: 8,990,000 VND



1. Capacity: 150W
2. Grain coffee compartment: 250g
3. Automatic phase: Yes
4. Voltage source: 220V - 240V
5. Shell material: Stainless steel
6. Warranty 12 months

Where to buy an espresso machine?

META.vn is the address with more than 10 years of distributing household products, including automatic and semi-automatic coffee makers from many famous brands.

This is an ideal suggestion if you are planning to own a quality **Espresso coffee machine** for home use.

When buying goods here, you will always feel assured and comfortable because 100% of goods are of clear origin, long-term transparent warranty. In addition, META also regularly has attractive promotions, with extremely thoughtful and enthusiastic after-sales regime.

Contact the hotline immediately below to not miss these exciting machines: In Hanoi: **024.3568.6969** . or in HCMC: **028.3833.3366** .

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