

## Best Home Espresso Machine Under \$1000

For those of us who love our authentic Italian-style espresso or espresso-based drinks, making them at home can be a challenging task when we don't own the right espresso machine. With a surplus variety of styles available in the market, manufacturers keep introducing fancy new features in their products which makes it further overwhelming to decide which model to buy.

The good thing is, with such a huge selection to choose from, there is something for every budget. For the ones looking for a model which makes their favorite cafe-style beverages at home but does not break the pocket, we have listed down the best home espresso machine options all under \$1000.

### Home Espresso Machines Under \$1000

1. Philips Kitchen Appliances EP4347/94 Espresso Machine with LatteGo - **Most Versatile**
2. Breville BES840 XL Infuser Espresso Machine - **Best Flavor and Intensity**
3. Mr Coffee One-Touch CoffeeHouse Espresso Maker and Cappucino Machine - **Best Value for Money**
4. De Longhi EC155 15 Bar Espresso and Cappucino Machine - **Best Budget Buy**

#### 1. Philips Espresso Machine with LatteGo



Price:	\$899.5
Color:	Black
Capacity:	1.8 Litres
Human Interface Input:	Touchscreen
Weight:	8.3kg
Size:	9.6x11.42x14.6 inches

The Philips Espresso Machine is the most versatile model if you want more options for coffee varieties, with up to eight coffee beverages to choose from. It comes with a TFT display with icons that help you customize the length, strength, and temperature of your coffee. Additionally, you can save your preferences in your user profile. Settings can be saved in two main users and one guest profile.

Hence no worries about your morning cuppa. This machine will deliver your coffee each time just the way you want it.

The Aroma Extract Brewing System ensures the perfect extraction of flavor and aroma from the coffee beans, in sync with the LatteGo features which delivers the smoothest froth to go on top of your barista-style espresso. When it's called LatteGo, we can safely say the froth is thick, velvety, and creamy.

In our busy schedules, we need a coffee maker which helps clean itself without much fuss. The Philips Espresso Machine does just that. It has an Aquaclean System which helps the machine churn out up to 5000 cups without descaling. The ceramic grinder is a relief, as plastic and metal parts when exposed to high temperatures have their own set of health risks. Moreover, all the parts are dishwasher safe, so no worries there.

### **Pros**

- The adjustable drip tray accommodates large mugs
- Authentic Italian espresso taste
- User profile saves coffee preferences
- Automatic clean up process
- User-friendly interface

## Cons

- Some of the coffee options do not produce the same strength as others
- May not produce very hot drinks for those who like their coffees real hot
- The milk carafe is small, so you may have to make milk froth twice for larger mugs
- On the pricier side

## 2. Breville BES840 XL Infuser Espresso Machine



Price: \$576.99

Material: Stainless Steel

Color: Stainless Steel

Capacity: 3.8 lbs

Human Interface Input: Buttons

Breville's espresso machines have been a popular household choice for many years. Now, with their Infuser Espresso Maker model, they have promised to deliver an even intenser flavor to help create third-wave speciality coffees. The machine uses a '4 Keys formula' which strikes a perfect balance between the right quantity of beans, optimal water pressure, temperature control, and microfoam milk froth. It is this perfect balance that sets apart the difference between the perfect and not so perfect espresso. Once one finds this balance, they realize what they have been missing out on every time they want their barista-style coffee house espresso but end up settling for whatever their home machine churns out.

What makes this Breville model unique is its technology called *Low Pressure Pre-Infusion* which controls the water pressure and temperature to allow even extraction of flavor from beans. The temperature is immediately purged after one cycle to regulate temperature for the next cup. Like we said, with this Breville Infuser, its all about the right balance.

You will be reminded of old school traditional coffeehouse espresso machines with their steam wands and manual grinders, only with a new age modern twist, when you bring in the Breville Infuser to your kitchen. The high-power and high-pressure steam wand creates the microfoam milk texturing of your dreams.

Good things don't end there. Through the Volumetric and Shot Control option, you can control either manually or through buttons the amount of espresso you want in your cup; single or double. Also, the delightful extras that come with your machine are its accessories like the single and dual wall filter baskets, coffee scoop, a stainless steel jug, cleaning disk and tablets, cleaning tool, and a water filter with holder.

#### **Pros**

- More intense flavor
- Balanced taste
- Comes with accessories
- Quantity control

#### **Cons**

- Some parts may not be repairable/replaceable after warranty if they have been discontinued
- Smaller water tank with water levels not visible
- Small wastewater tray
- Noisy with less vibration absorption

### **3. Mr Coffee One-Touch CoffeeHouse Espresso Maker and Cappucino Machine**



Price: \$229.99

Material: Plastic

Color: Silver

Human Interface Input: Buttons

Size: 13x10.6x14.3 inches

Another machine with a user-friendly button interface, only for a fraction of the cost. Mr Coffee's One-Touch espresso maker comes with a 19 bar pressure instead of the usual 15 in their previous models. Thus now, you can use extra pressure for optimal extraction of flavor from the beans.

What many love about this machine is its compactness, and easy to put together parts. For its reasonable price, it has all the necessary features of an espresso machine; a thermocouple heating system to evenly heat water, an auto milk frother, double and single-shot filters, an adjustable cup tray, and most importantly, one-touch button to activate its cleaning cycle. A machine that helps clean itself is a blessing in our busy schedules. All these features easily pass this model as the best home espresso machine and a good value for money.

It's a hassle-free, simple to use system which heats faster than its contemporaries in the market. For those who love their quick and simple cup of espresso without all the fancy fuss and drama, the Mr Coffee On-Touch system is a blessing.

### **Pros**

- 19 bar pressure
- Faster heat up
- Removable milk reservoir
- Adjustable cup tray accommodates different cup sizes
- Visible water tank levels
- Less dripping after espresso cycle

### **Cons**

- The machine is loud and noisy
- May not accommodate venti size cups
- Often locking filter in place may require extra effort
- The milk tank is deep, so deep cleaning is required

## **4. De Longhi EC155 15 Bar Espresso and Cappuccino Machine**



Price: \$99.95

Material: Stainless Steel

Color: Black

Capacity: 1litre

Human Interface Input: Dial

Size: 12.2x19.3x15 inches

For a fraction of the cost of its fancy counterparts in the market, De Longhi's 15 Bar Espresso Machine promises to deliver authentic barista-style coffee just as good. For those on a budget, but looking to brew their favorite Italian beverages at home, this model won't disappoint and will soon be your favorite home espresso machine.

It has essential no-fuss features like a 15 bar pressure and a manual swivel-jet frother which mixes steam and milk evenly to deliver smooth froth for your coffee. Interestingly, this sweet little piece accommodates a 3-in-1 filter holder, thus catering to single shots, double shots, as well as espresso pods.

Not to lag behind in the best home espresso machine race, it boasts an advanced cappuccino system with immediate brewing, which maintains the perfect temperature so that you don't have to wait between cups. Also, it cuts down on the annoying start-up preparation time by its self-priming operation.

The sweetest feature though which many of us agree on is the visibility of the water tank levels, as the frustration of guessing how much water is left in case we cannot see the levels are real, and yes, our machine here promises to deliver on that.

### **Pros**

- Sleek and compact
- User-friendly
- Two separate thermostats for espresso and Cappucino
- Self-priming operation
- Dishwasher safe, easy to clean

### **Cons**

- Very basic

- The cup section does not accommodate various cup sizes
- Use of plastic parts instead of metal

## **Buying Guide**

For coffee aficionados, it is both wonderful and exciting to have such a huge variety of home espresso machines to explore. However, gradually the process of selecting the best home espresso machine becomes mind-boggling as one tries to process the unlimited options and features that each model comes with. Making a decision becomes all the more challenging when one is on a budget and still wants the best coffee grinding experience.

So what should we look out for, and what considerations should we keep in mind when making our selection? Read on to find out what are the things to be considered when buying an espresso machine for your home.

### **Budget**

The first and the foremost factor that informs our purchasing decision is of course our budget. Before plunging into the exciting world of endless espresso machine options, we have to decide how much we are willing to spend, and in this budget how much are we allocating to each machine and the grinder.

### **Types of Drinks**

Each type of machine offers various coffee beverage options and sizes; from single or double shot espressos to cappuccinos, macchiatos, lattes, etc. A machine that best serves your coffee preferences is the way to go.

### **Kitchen Space and Storage**

All beautiful machines may not appear as appealing on your kitchen counter as they do in the stores. How much space you have to accommodate the machine, and where you plan to plug it or install it needs to be kept in mind when looking at the size dimensions of the espresso maker.



## **Grinder Selection and the Brewing Process**

A grinder can be inbuilt or separate. It is for you to decide which one you prefer. The taste of the drink heavily relies on the type of grinder. So it is always useful to do some research into grinder types. Additionally, you should understand the brewing process which comprises temperature and pressure control, and the steam wand.

## **Ease of Cleaning**

Most machines have a self-cleaning mechanism. Some have a better one than others. Descaling is also essential. Keep your lifestyle in mind, and how frequently you can clean your machine.

## **Frequently Asked Questions**

1. How many bars of pressure is good for espresso?

Usually, nine bars is a good pressure for making espresso.

2. What do I need to know before buying an espresso machine?

You need to know its durability, frothing capability, water storage, ease of cleaning, and of course its aesthetics.

3. What makes one espresso machine better than the other?

Cheaper varieties use steam for pressure in extraction, whereas high-end machines use a pump for the same. Higher pressure makes for finer grinding and extraction of flavor from coffee beans.

4. How long do espresso machines last?

With proper maintenance and regular cleaning, espresso machines can last for years.

## **Conclusion**

Many are content with regular coffee. Then some crave an authentic rich and intense espresso with a smooth foam or crema on top as their morning brew. For such coffee

connoisseurs, investing in a good home espresso machine is a great option and can give them the pleasure of true Italian Cafe Style coffee in the comfort of their homes each day all day.

So when one is finally ready to take the leap and buy an espresso machine, they are overwhelmed with the choices out there and the fancy features in each model. Fortunately, if one is organized about it and lists down what their priorities and preferences are, buying the best home espresso machine that has good value for money can be a truly rewarding and satisfying experience.