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Compared with drip coffee makers, automatic espresso coffee machines are more costly. Yet in the eyes of most shoppers, they are more prestigious and sophisticated in functions other than just making coffee. Such being able to produce high quality coffee in different choices they normally enjoy at cafes, coffeeshops, hotels and restaurants.

Automatic espresso machines come in 3 main types as in semi-automatic, fully-and-super automatic machines.

Semi-Automatic Espresso Machines

The distinction between semi, fully and super automatic lies in the automation process. Among all three, semi-automatic espresso machines are much more popular.

This is due to its electric pump which possesses the capability in producing good coffee consistently. All you need to do is pour both coffee and water into the machine and the electric pump will handle the rest.

What semi-automatic espresso machines does in sequence is to:

1. Grind coffee grounds,
2. Brew fresh coffee,
3. Fill your cup and
4. Eject used grounds into wasted box.

Compared to its fully-and-super automatic counterparts, semi-automatic espresso machines are much more affordable as they are usually priced at less than \$1000.

Fully Automatic Espresso Machines

Fully automatic espresso machines can be operated at just a simple push of a button. It automatically:

1. Tamps down coffee,
2. Fills brewing chamber,
3. Grinds coffee grounds,
4. Brews fresh coffee,
5. Fills your cup and
6. Ejects used grounds.

Fully automatic espresso machines range from \$500 to \$1000 plus and are seen as one of the

preferred ranges among shoppers and coffee lovers.

Super Automatic Espresso Machines

Super automatic espresso machines are the luxury version. Apart from the the fully automated process, they includes an in-built coffee grinder and other special features.

They work fast, easy to use and maintain. Most enable the user to brew unlimited amount of specialty coffees such as cappuccino, espresso, lattes and mocha.

Super automatic espresso machines operate by:

1. Grinding coffee,
2. Filling brewing chamber,
3. Tamping down coffee grounds,
4. Brewing coffee,
5. Filling coffee cup and
6. Ejecting used grounds

Compared to semi-and-fully counterparts, super-automatic espresso machines are costlier. They can range from \$1000 to \$2000 depending on its capabilities and perceived value the stores place on them.

Users of fully-and-super automatic espresso machines do not need to grind coffee beans, fill hot filters or clean sieves at all.

The reason is because those machines include a steam wand or automatic system to froth milk.

Competition between fully-and-super automatic espresso machines is much more intense than semi-automatics as demand is higher among shoppers especially during Christmas and New Year seasons.

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[Amuro Wesley](#) - About Author:

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