What You Should Know About Automatic Drip Coffee Makers by Paul Rice

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Up to now, automatic drip coffee makers are among widely used kitchen appliances around the world. They are affordable and simple to use for anyone regardless of age, education or race. With that said, these are what you should know about automatic drip coffee makers.

Released in various styles, sizes, shapes and colors with unique features and benefits, there will always be one available to suit any household. Mr. Coffee is among best known brands. So are others like Black and Decker, Braun, Cuisinart and Proctor-Silex. Studies showed that automatic drip coffee makers are among the most ordered items both on-and-offline. In fact around 14 million of them are being sold annually.

Automatic drip coffee makers are used mainly for homes and businesses. They work by dripping water through a filter containing ground coffee. There are primarily 2 types of filters as in paper and metal. Though paper filters can affect coffee taste as much as metal, they do not last long. Still, metal filters may require that coffee beans be grinded a bit coarser.

Automatic drip coffee makers has many special features from basic to high end models that does everything from grinding to brewing the beans at pre-set times. Basic models come with a water reservoir, a filter basket and warming plate to keep carafe warm. Most filter baskets tend to swing or lift out with simple on-or-off controls.High end models include indicator lights, brew-pause selection, digital display, water filtration, flavor settings and a built in grinder. For both models, single cup machines are available to making from 4 to 12 cups on average servings.

Here are 5 frequently asked questions about automatic drip coffee makers:

1. What Will Be The Ideal Temperature To Brew Coffee?

Most experts agree that the ideal temperature to brew coffee should be at least 200 degrees. However to avoid liability issues such as customer accidentially spill coffee and get scalded, most cafes and restaurants forbid such practices.

2. How Does The Coffee Quality Get Affected?

The coffee quality can get affected by various factors. Such as the age and cleanliness of brewing equipment, quality of coffee beans, the amount of time for coffee beans to be grounded and roasted as well as quality of the water used in brewing.

3. How Often Should I Clean My Coffee Maker?

You should clean your coffee maker at least once a week. Some experts suggest using dish detergent and water while others recommend vinegar through brewing cycle once or twice before using water. This helps to remove hard water and coffee deposits easier and faster.

4. Can Espresso Beans Be Used In Drip Coffee Makers?

Yes, they can.

5. Where Does The Term Cup Of Joe Come From?

It comes from a guy called Josephus Joe Daniels who once outlawed alcohol on ships, making coffee the most used beverage.

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Paul Rice - About Author:
Besides using automatic drip coffee makers, you might want to consider a automatic espresso machines which can produce not just conventional coffee but other types as well as in espresso, cappuccino, mocha and latta.

Find out more a here.

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