



Espresso D'Milan

Semi Automatic, Automatic, and Heat Exchanger Machines

SEMI AUTOMATIC

A semi automatic espresso machine automates some features of brewing espresso, including using a pump to drive pressure, automatic controls of the machine's temperatures for both brewing and steaming, and safety controls. They are not full automatics because the user still has to activate and deactivate the pump, and manually control some other features.

AUTOMATIC

An automatic espresso machine automates the starting and stopping of the machine's pump, usually through the use of a water volume meter, but occasionally through the use of a timer. These volumes (or times) can usually be programmed by the end user to suit their shot volume needs.

HEAT EXCHANGER

A heat exchanger machine utilizes a single boiler which is maintained at steaming water temperatures (approximately 245F, or 1.3BAR of pressure). Water for brewing comes from an external water source - either a direct water line connection, or a built in reservoir. This water is drawn through tubing or a coil that passes through the boiler, and is flash heated to brewing temperatures by the time it reaches the machine's group head. These machines are capable of brewing and steaming at the same time.