

This Free E-Book is brought to you by Natural-Aging.com.

100% Effective Natural Hormone Treatment
Menopause, Andropause And Other Hormone Imbalances
Impair Healthy Healing In People Over The Age Of 30!

Coffee Machines

By Joseph Davis

Coffee has long been a staple for waking up on sleepy mornings and getting through busy

afternoons. Coffee houses are places to meet friends, make new acquaintances, plan futures and talk about the past.

It's no question that coffee is important in our lives. From decaffeinated brews to cap a quiet evening, to rich espressos to finish a meal, to supercharged cappuccinos, there are literally hundreds of coffee choices. Many of the more unique blends require special coffee machines to create the perfect brew. Hand-brewing machines and old-fashioned presses have enjoyed a renewed interest by coffee lovers. Many coffee drinkers are now using pod brewers that infuse hot water through coffee pads, while others prefer the old-fashioned drip machines. Cappuccino and espresso machines are also popular choices.

Drip coffee machines, however, are still the most popular because they are easiest to use. With this method, coffee rookies and aficionados alike can easily brew the perfect pot. The key to success in using drip coffee machines is to choose a permanent filter, such as gold and nylon models. With a permanent filter, the flavor molecules from the coffee grinds can pass freely through to the water. Another important advantage is that permanent filters leave no unwanted flavours. Cleaning a permanent filter after every use is required, but the delicious results are well worth the effort.

The problem with using paper filters in coffee machines is that they leave an unpleasant aftertaste in the coffee. Additionally, paper filters can absorb some of the special flavour molecules and aromatic oils from the coffee beans, essentially losing that rich aroma and tantalizing taste. If you must use paper filters, try rinsing them with hot water first, to wash away some of the aftertaste.

The best coffee brewed in drip coffee machines comes from a medium to fine grind. Measure the coffee carefully according to your coffee bean package or machine manufacturer's suggestions, and use water that is between 195 degrees and 205 degrees. This range of temperatures ensures the best extraction from your ground coffee...

Coffee Machines

Expert coffee makers will tell you that one of the tricks to brewing a great cup is to remove the filter and grounds before the last few drops of water have filtered through. In doing so, your java will be less likely to taste bitter or over-extracted. When the coffee has finished brewing, stir the pot before serving.

Coffee lovers agree that morning, noon or as a nightcap, anytime is the best time to enjoy a great brew. Using good quality ground coffee beans in the right coffee machines can help to ensure success in every pot.

Joseph Davis contributes to several Internet magazines, such as

<http://moveg.com>

and

<http://bumid.com>

Coffee Roaster Machines – Java on Demand!

By Jocelyn Meadows

Most coffee lovers have a strong liking to freshly brewed coffee. They are not very fond of instant coffee and sometimes may even consider it demeaning to have coffee right out of the can. They will either grind their coffee and stir a cuppa or have one of the new fancy coffee roaster machines which promise a quick fix from the bean to the cup in a few minutes without losing the authentic flavour of the coffee.

These coffee roaster machines have become quite popular in the recent past. They provide café style coffee and are quite economical to maintain. Some of the key things you should look out while buying a coffee roaster machine for your personal use is the whether it suits your requirements or not. The first concern will be the size of the machine. If you have a small kitchen, you will need to pick up a compact piece and if you have a good sized kitchen then you can pick up a larger machine which has a higher capacity.

Apart from capacity, you also need to see what the accessories available with the coffee machine are. Accessories can make or break the coffee drinking experience and cappuccino lovers will agree that a frother (a pipe which passes steam which creates the froth in the coffee) is as essential as an in-built bean crusher. Apart from that you need to check if there is a condiments tray and if the coffee roaster machine comes with cups or not.

All the above are relevant with one main deciding factor when buying roaster coffee machines: the budget. Since there is a wide range of pricing to consider, it is advisable that you set up a ball park figure for the coffee machine as they can range from anywhere between \$200 to \$1500!

Jocelyn Meadows is an avid coffee enthusiast. Check out her recommendations for the

best coffee

makers

and read about

commercial coffee makers



This Free E-Book has been brought to you by Natural-Aging.com.

[100% Effective Natural Hormone Treatment](#)
Menopause, Andropause And Other Hormone Imbalances
Impair Healthy Healing In People Over The Age Of 30!