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Nespresso lattissima one espresso machine

© 1996, Amazon.com, Inc. ou suas afiliadas I'm a coffee nut and a wee bit of a coffee snob. I start the day with a double espresso. Then there's often another one mid-morning or a decaf espresso late in the day or after supper. I've recently been experimenting with Nespresso pods and have been trying different Nespresso machines to see what each one offers. Today I'm looking at the Nespresso by De'Longhi Lattissima One. Nespresso by De'Longhi Lattissima One review This machine differs from some other Nespresso machines out there in that this one will also steam milk automatically and means you can make lattes, cappuccino, or espresso macchiato. It uses the Nespresso Original pods in the machine. I got to spend a couple of weeks with the Nespresso by De'Longhi Lattissima One; I'll tell you about my experience with it, what it can do, how it works and the pros and cons after having it in my home for a week. Nespresso by De'Longhi Lattissima One: what do you get? Let's take a quick tour of the machine; there's a big 1L or 34 oz. low profile water tank in the back. Around front there's a moveable riser and drip tray, pod receptacle in behind. The milk cup is removable. Out of the box, this machine will brew a 1.3 ounce single shot or a nearly 4 ounce lungo. You can adjust the default sizes of your shots if you want to. Check out how to adjust Nespresso drink sizes in this blog. How to set up Nespresso by De'Longhi Lattissima One The set up of this machine is virtually non-existent; plug it in and power on. It's ready to go immediately. The kit I bought also included a sample pack of Nespresso capsules, which was a nice way to try some different coffees. How much pressure does Nespresso by De'Longhi Lattissima One use? When it comes to the specs, this machine gives you 19 bars of pressure from its high pressure pump Brewing espresso drinks with Nespresso by De'Longhi Lattissima One Brewing an espresso is as simple as turning the machine on and waiting for it to heat up, which takes less than 20 seconds. I'm impressed with how fast this is. If you're heating up milk for your morning up, that takes about another 15 seconds... and we'll get to the milk-based drinks in just a sec... Then you pop in a capsule, close the lid and choosing your size. My single shot brews in about 15 seconds and the double in about 25. One of the things I like about the Nespresso machines is that the espresso comes out nice and thick, it's not watery. It ends up with a nice crema on top, and it's actually good and hot, definitely hot enough for me. Nespresso by De'Longhi Lattissima One: milk drinks Let's move on to the milk drinks As I noted up front, this machine will make only three milk based drinks: lattes, cappuccino, or espresso macchiato. It also won't work with alt milks and is only designed to work with cow's milk. The milk container is labelled and will show you how much milk to add for each drink; you have to add the right amount manually and it will use all the milk in the jug so it's up to you to measure correctly. Easy to use... but foam & heat lacking in quality The operation of the machine when adding milk to drinks is basically foolproof. When you add milk, it will heat the milk first, add it to your cup, then pour the espresso. When it comes to the heat level and the foam, I was not impressed at all. The milk is basically warm, certainly not hot, and there's not really any foam to speak of. While this machine will warm and dispense milk that's basically it. In my opinion the milk features of this machine aren't worth it. You'd be better off with a straight up Nespresso espresso maker and a different milk solution. I took the temperature of the milk right out of the spout and it topped out at about 125 F. Most baristas would tell you the ideal milk temperature is between 155 and 165F. There is an Automatic milk cleanup feature but this too is lacking... the machine will rinse the milk jug for you with hot water if you press the milk button after it's done with the drink and you've ejected the used capsule. But the water gets everywhere... spilling out over the drip tray. You'll also need to finish cleanup of the jug either by hand or by putting the pieces in the dishwasher. From what I can tell about this machine and other Nespresso machines, you can't adjust the brew temperature (it comes from the factory set to about 83-86 degrees, according to Nespresso). Nespresso says it's supposed to be at a hot but drinkable temperature so you can have the espresso right away, and recommends if it's not hot enough, to pre-heat your cup. Some folks might not appreciate that you can't adjust the water temperature, but I was definitely okay with the factory setting. Nespresso by De'Longhi Lattissima One: Additional features Other features worth making note of... there's automatic shut off to save energy, and the water tank holds more than enough water for 17 doubles before it needs to be refilled (34 oz), you can use the cup riser or remove it to brew a bigger cup, and the pod bin holds about 10 discarded pods. All the pieces are washable. Is Nespresso Lattissima One noisy? The De'longhi Nespresso machine is a pretty quiet brewer, and you could easily make your morning coffee without waking anyone. What to know about Nespresso pods: environmental impact and cost I've talked in other reviews about the environmental impact of coffee pods so I'll just recap quickly here. Nespresso has a pod recycling program and even pays the shipping. Pods cost about 70 cents to a dollar per pod which I find reasonable given coffee shop prices. When it comes to the coffees and their taste, there's lots to enjoy. I find the coffees, packaged in their little cups to be fresh, and with the huge number of different roasts, tastes, flavours and options, you're certain to find some you love. Bottom line here, the coffee is good. Overall review: Nespresso by De'Longhi Lattissima One Overall there's some things I like about this machine and some major downsides. It's small for a coffee and milk-capable device, I really like the white colour option and the modern, sleek design which helps it blend into my kitchen better. I also love the huge one litre tank. The espresso it makes is delicious, hot, thick and with a beautiful crema, and I love that I can customize the sizes so it's perfect for me. If there are any downsides to this machine, for some it might be that you can't adjust the water temperature, but for me this was not an issue. For me the biggest downside is the lacklustre milk heating and foaming. If you drink cappuccino you aren't getting them from this machine - there is really no foam to speak of. You're really just getting different amounts of warm milk. If you want a top quality espresso machine, this works, but the high cost of adding the milk system which doesn't perform means I don't recommend this machine. Instead I'd choose the Nespresso Pixie or Essenza Mini... (pause) you can see both those reviews here on the channel. The Breville Nespresso Lattissima One sells for about \$449 CAD. *A note about Affiliate Links: Occasionally I will include affiliate links in my reviews. I do this partly for convenience of the reader (since I'll almost always include a link to the company website or similar anyway) in case you want to read more or purchase but I also may get a small commission from the click, which helps me keep the blog running. If you choose to use this link I thank you greatly for supporting the blog. There's no obligation or cost to you for using this link. Related Espresso machines make barista-style coffee possible to have at home. If you're looking for a perfect cup of coffee, you can check out our round up of the best espresso machines (opens in new tab), but if you want to know what to look for in a new machine, you're in the right place. Espresso machines can brew a tasty shot of coffee, either for a quick espresso hit or to use in a latte, cappuccino or Americano, right at home. And it doesn't leave you having to shell out a small fortune every time or stand in a line for 20 minutes at a coffee shop. Some espresso machines do much more than simply make espresso now too. You can find an espresso machine that has an in-built grinder, milk frother, or coffee tamper to make sure you get the best drink possible. How much do espresso machines cost?At the most basic level, you can get a stovetop espresso maker for about \$30. If you want a simple, single-cup, pod-style espresso machine, you might spend between \$40 and \$150. This depends on frothing capabilities, water reservoir size and other features. The most popular espresso machines cost between \$150 and \$300. But if you're really into concentrated coffee, you should consider espresso machines between \$450 and \$1,200. These are capable of producing professional café-quality espresso in your kitchen.We have tested a range of espresso makers from the most popular mid-range price point, which you can read all about in our guide to the best espresso machines (opens in new tab).(Image credit: De'Longhi)What makes a good espresso machine?PerformanceA perfect shot should have a balance of sweet, acidic, and bitter flavors. It should be hot but not scorching, and it should have a thick layer of crema on top (this is the light brown froth). We found that machines without pressurized portafilters, or filter baskets, required a finer grind. It was easy to spot the high-quality shots by their crema alone, but we also relied on testers to determine which machines made the best espresso.Since an espresso machine doubles as a cappuccino maker, we tested each one's ability to create tight microfoam out of milk. We used exactly 4 ounces of milk for each steaming test and made sure to heat it to about 150 to 155 degrees Fahrenheit. There were a few automatic steamers that produced better results than the steam wands because they are regulated, but you don't get as much control.Most commercial espresso machines use nine bars of pressure (one bar equals regular atmospheric pressure), which is enough to brew a proper cup of espresso. Most espresso machines made for home use claim they can use 15 bars or more. The difference here is in the type of pump they use, and it's why the best commercial espresso machines cost more. The vibratory pumps home espresso machines use need to create 15 bars of pressure to get the required nine bars to the portafilter. ConvenienceAutomatic espresso makers are much easier to use than manual machines. With a manual machine, you need to know how fine you should grind your coffee beans and how much pressure to apply when tamping them in the portafilter. An automatic machine doesn't require any expertise. Once you understand how to grind your beans and pull a quality shot, though, it's like second nature.Some machines need you to prime the pump, or rather, the boiler. It's a good habit to get into and only needs doing when you haven't used the machine in a while. Self-priming machines are more convenient and more hands-off than others.It's also important to know what sort of maintenance your espresso maker needs. Take note of how easily and quickly you'll be able to clean your machine. Little details, such as a removable cup tray or adjustments that allow for bigger cups, are important to consider. Some machines include a cup-warming tray, which is convenient because espresso cools very quickly. A larger water reservoir cuts down on maintenance, and an auto-shutoff is an invaluable safety feature, too. SafetyThe temperature of each espresso machine's exterior as it brews matters. Most machines become warm to the touch but don't burn. Still, this is something you'll want to be aware of when choosing your espresso maker. A status light that tells you when the machine is on can also help prevent accidental burns, in case you inadvertently press buttons. Warranty & SupportEspresso machine warranties vary between one and two years in most cases. We found that the best home espresso makers we tested offer support at least by email, and most of them offer phone customer care. Other manufacturers offer live chat help, too. What accessories can I get for my espresso machine?The best espresso machines include most of the pieces you need to get started right away. Although, you will need to buy espresso cups. Some manufacturers include a pitcher for frothing milk so you can make a cappuccino or mocha right out of the box. The semi-automatic espresso machines include at least one portafilter, but some may include a second one or a pod-adaptable filter. Most makers also come with a tamping tool, and some include a measuring spoon.Can an espresso machine save me money?These machines make more than just espresso; they can create a variety of coffee drinks. In fact, if you learn to use the features of these machines, you can replace your morning coffee shop stop with a homemade cup for the road.After the initial spend on an espresso machine, you could save yourself plenty of money on takeout coffee. Machines that use pods, however, can be pretty pricey to keep stocked.

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