

Types of Espresso Machines

SUPER-AUTOMATIC

Fully automatic machines with built-in grinders that make coffee drinks with the push of a button. The milk frother on these espresso machines are automatic, allowing the barista to easily make cappuccinos, lattes, and macchiatos on-demand.



AUTO-VOLUMETRIC

The barista starts the shot, and the machine stops it, based on the pre-programmed volume of water running through the coffee to achieve the preferred coffee volume.



SEMI-AUTOMATIC

The barista starts and stops the shot with either a push button or paddle interface to achieve the preferred coffee volume.



MANUAL

The barista manually controls pre-infusion and pressure during the shot. The barista starts and stops the shot to achieve the preferred coffee volume.

Machine Configurations

Voltage Coffee Supply offers a range of machine configurations to match the needs of your business. The more automated configurations allow the barista to program a repeatable output and give more of their focus to customer engagement. Whereas, the more manual configurations allow baristas closer engagement with brew parameters like pre-infusion and pressure.

The style and volume of your business will be crucial in deciding which configuration to choose.