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## 7 Best Espresso Machines of 2024

By [Amy Jamieson](#)



Reviewed by [Marlo Jappen Porto](#)

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The best espresso machines make it possible to indulge in the smooth, rich beverage from the comfort of your home – there’s no need to wait in line at a coffee shop. But, before you decide on which model to get, you’ll need to figure out your budget and the amount of space you have for the machine. Another important question to answer: What’s your desired effort level?

“Some espresso machines give you the complete experience of being a barista. Other espresso machines give you convenience,” says Ryan Senters, Ph.D., founder and owner of Hānai Coffee and Cocktails in Phoenix, Arizona. “It really comes down to what features are most important and how experienced you are using it,” he adds. For instance, a pod system serves up espresso at the press of a button, while a manual machine will require you to work for that perfectly balanced shot. Our list below includes options for espresso lovers of various skill and effort levels, with the [Breville Barista Express](#) earning our best overall pick.

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## Best Overall

**Breville Barista Express »**

**PROS:**

- ✓ Includes all the basics
- ✓ Digital temp control with Proportional Integral Derivative (PID)
- ✓ Warranty options

**CONS:**

- ✗ Potential learning curve
- ✗ No add-ons for experts

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The Breville Barista Express is our pick for the best overall espresso machine because of its choice of automatic or manual operation, plus it has all of the basic trappings you need for a cafe-quality espresso at home. It has built-in features like a grinder and frother and uses low-pressure pre-infusion to soak the coffee during the extraction process.

Sierra Sumner, a digital producer on our 360 Reviews team, owns the Barista Express and gives it high marks for its functionality. She likes how it comes with a steam wand, which makes it possible to also make lattes and cappuccinos. Sumner notes that this machine isn't for everyone. "It's an involved process," she says. "Some people want to hit a button and [drink](#)

[regular coffee](#). Nothing wrong with that!" While there's an initial learning curve with this machine, she says "It's easy to use after you know how."

Keeping you in the driver's seat, the built-in conical burr grinder with 16 grind settings lets you grind to the exact size and amount you want. The Breville Barista Express has an integrated thermocoil heating system that delivers water at exactly 200 degrees Fahrenheit. This system features Proportional Integral Derivative (PID) temperature control that quickly regulates any fluctuation during extraction, which is a key factor in pulling through the perfect espresso, according to experts.

Additional perks of this machine are a preset single or double-shot feature and the option to purchase an additional two or three years of coverage to your standard one-year warranty.

Specs:

Price:	\$749.95
Dimensions:	12.5 in. W x 13.8 in. D x 15.9 in. H
Built-In Grinder:	Yes
Milk Frother:	Yes

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Best Budget

De'Longhi Stilosa Manual Espresso Machine »

**PROS:**

- ✓ Affordable
- ✓ Good starter model
- ✓ Two-level cup holder

**CONS:**

- ✗ No automatic shut-off option
- ✗ Mostly plastic

[Buy From Amazon](#)

Making espresso at home can be expensive at first, especially if you drop a sizable amount of money on a machine. You can avoid that steep cost upfront with the De'Longhi Stilosa. What you get in return is a small espresso machine equipped with a 15-bar pump that churns out a single or double espresso and other specialty coffees.

With this manual model, you, the barista, decide when your shot is sufficiently pulled because the machine does not have an automatic shut-off option. So, although the machine is geared toward beginners, timing will be everything if you're just learning. It's worth noting that this machine has a two-level cup holder that can fit short and tall cups.

Made mostly of plastic with stainless steel features, the De'Longhi Stilosa has a stylish design, a small footprint, and a stainless steel boiler engineered

to last and consistently perform – all at a reasonable price.

Specs:

Price: \$119.95

Dimensions: 3.5 in. W x 8.07 in. D x 11.22 in. H

Built-In Grinder: No

Milk Frother: Yes

EXPAND LIST ▾

[Buy From Amazon »](#)

Best for Beginners

Gaggia Classic Evo Pro »



PROS:

CONS:

- ✓

Stainless steel
- ✓

Quieter than previous iterations
- ✓

Detailed instructions
- ✗

No built-in grinder
- ✗

Vague warranty info

Buy From Amazon

This Italian-made semiautomatic machine is a solid choice for people keen on learning the ropes. It has simple controls but no automatic shut-off, so you'll need to time your shots. It comes with an attractive brushed stainless steel construction and commercial-style components like a standard 58-millimeter portafilter (the spoon-shaped piece that holds the coffee grinds during the brewing process) and a steam wand, which is a draw to those interested in creating latte art.

The top-loading integrated funnel makes filling the machine up with water very easy. The manufacturer, Gaggia, says it designed the Classic Evo Pro with improvements from its entry-level model, like the mounting of the vibration pump, which makes the machine less noisy while brewing, and an updated over pressure valve (OPV), which is used to regulate the brewing pressure and prevent over-extraction (the burnt, dry taste that is the result of a poorly brewed espresso). Additionally, it features a boiler that's more resistant to scale buildup and corrosion than that entry-level model.

Specs:

Price:	\$499
Dimensions:	9.5 in. W x 8 in. D x 14.2 in. H
Built-In Grinder:	No
Milk Frother:	Yes

EXPAND LIST ▾

Buy From Amazon »

## Best High-End

### Diletta Mio »



#### PROS:

- ✓ Digital temp control with PID
- ✓ Energy-saving eco mode
- ✓ Two-year warranty

#### CONS:

- ✗ Pricey
- ✗ Not for beginners

[Buy From Amazon](#)

What you notice right away about the Diletta Mio is its sleek, elegant design. Its sophisticated aesthetic comes at a high price, as this is the most expensive model on our list.

It's an Italian-made machine best suited for intermediate-level coffee aficionados who will enjoy a list of features that give them complete control over their golden shot. For instance, the PID brew boiler facilitates stability



by balancing quick heat times. You can use the PID screen as an extraction timer (25-30 seconds is optimal), the brew pressure gauge to measure pressure, and the OPV to make adjustments. Experts explain that an OPV works as a safety device to prevent too much pressure and over-extraction.

The Diletta Mio also offers a programmable eco mode, which lowers the electrical usage of the machine when you’re not pulling shots. It can be adjusted in 10-minute increments up to 240 minutes.

Specs:

Price:	\$1,299
Dimensions:	10.75 in. W x 17 in. D x 15 in. H
Built-In Grinder:	No
Milk Frother:	Yes

EXPAND LIST ▾

[Buy From Amazon »](#)

Best With Grinder

Philips 3200 Series »

**PROS:**

- ✓ Easy-to-use and easy-to-clean
- ✓ Compact
- ✓ Can make a variety of drinks

**CONS:**

- ✗ Pricey
- ✗ Not ideal for those who want to do the work themselves

[Buy From Amazon](#)

If you're not looking to build up your skills as an at-home barista, the fully automatic Philips 3200 Series machine with a built-in grinder will do all the heavy lifting for you. Using the machine's intuitive buttons, simply select the type of beverage you want to make (espresso, coffee, cappuccino, americano, or latte macchiato), as well as the aroma, strength, and length of the brew.

This unit comes with a built-in milk frother, as well as ceramic grinders that can be adjusted in 12 steps to produce ultrafine powder or coarse grounds. Ceramic grinders are often preferred for longevity. Plus, ceramic doesn't conduct heat, meaning grinding doesn't affect the temperature of the grounds before brewing.

Maintenance for this unit is fairly easy since all the parts that need cleaning, like the LatteGo jug (which is also dishwasher-safe) or the internal brew unit, are removable for rinsing. The integrated AquaClean system purifies the machine’s water, and as long as you change it when prompted, the manufacturer says you will not need to descale – a deep cleaning process that can be done with a simple at-home solution or specialized tablets – your machine for up to 5,000 cups. That’s a lot of shots!

Specs:

Price:	\$767.35
Dimensions:	15 in. W x 10 in. D x 17 in. H
Built-In Grinder:	Yes
Milk Frother:	Yes

EXPAND LIST ▾

[Buy From Amazon »](#)

Best for Small Spaces

Nescafe Dolce Gusto Genio 2 »

**PROS:**

- ✓ Extremely compact
- ✓ Easy-to-use
- ✓ Has an eco mode

**CONS:**

- ✗ Too automated for some
- ✗ Capsules could be hard to find in stores

[Buy From Amazon](#)

The Nescafe Dolce Gusto Genio 2 is a space-age-looking device that saves space. This capsule machine may be small, but its production value is mighty. The unit has a high-pressure system of up to 15 bars that churns out 15 different types of beverages, including the full-bodied Intenso Espresso sold by the brand. (Most espresso machines brew at 9 bars of pressure.)

If you're ready to give this pod-style device a go, simply pop in the hermetically sealed capsule and select your size and the automatic machine starts to brew. You also have the option to switch to an eco mode that turns off the machine after 5 minutes of inactivity.

It's important to mention that you may not be able to find the capsules for this machine at your grocery store, so you may want to plan ahead by ordering online or finding a department store that sells them. Plus, make

sure your budget allows for typical capsule prices (around \$13 for a pack of 16 espressos).

Specs:

Price:	\$157.89
Dimensions:	10.11 in. W x 6.49 in. D x 11.65 in. H
Built-In Grinder:	No
Milk Frother:	No

EXPAND LIST ▾

[Buy From Amazon »](#)

Best Capsule

Nespresso VertuoPlus Deluxe Espresso Machin...



PROS:

- ✓ Intuitive design
- ✓ Comes with starter capsules
- ✓ Operates quickly

CONS:

- ✗ Cost of pods can add up
- ✗ Might be too automated for espresso hobbyists

Buy From Amazon

Our choice for the best capsule unit is the Nespresso VertuoPlus Deluxe Espresso Machine by De'Longhi, which comes with a complimentary set of 12 Nespresso Vertuo capsules to get you started. After that, you'll spend about \$1 for each capsule depending on your blend.

The VertuoPlus is foolproof: It has one button that does everything and a lever you hold down to turn it off. It knows what beverage to make based on the bar code directly on the capsule and heats up in just 25 seconds.

In addition to the two-year limited warranty and the brand's Aluminum Capsule Recycling Program, other favorable features are the machine's 60-fluid-ounce water reservoir and the fact that it can hold up to 14 used capsules. Further reducing your environmental footprint, the VertuoPlus Deluxe has an energy-saving feature that shuts off the machine after 9 minutes of inactivity.

Specs:

Price:	\$199
Dimensions:	9.8 in. W x 13.3 in. D x 12.7 in. H
Built-In Grinder:	No
Milk Frother:	No

EXPAND LIST ▾

Buy From Amazon »

## The Bottom Line

When choosing an espresso machine, it all depends on how much work you want to put into it. For those who desire less effort, a fully automatic espresso machine is the way to go. For those who want to learn the ins and outs of pulling espresso shots, a manual machine is your best bet. That said, know that there will be a learning curve if you're a beginner. Machines can vary in price based on what you want, so come up with a budget and make a list of your must-haves before you shop.

## Things To Consider When Buying Espresso Machines

**Price:** Begin by deciding how much money you're willing to shell out. Espresso machines can run anywhere from \$70 to \$3,000 depending upon features. It's also important to note what you want your espresso machine to look like: Do you prefer stainless steel? Or is a plastic machine something you'd consider? The materials used to make your next espresso machine will affect the price. Additionally, certain brands with name recognition (especially in the coffee world) will be pricier, while more obscure brands offer lower prices.

**Size:** You'll need to reserve counter space in your kitchen for your new device. Making room for a new appliance can be a tough squeeze for some, especially if you live in a small space like a studio apartment. Be sure to look into the dimensions of the espresso machine you're looking to buy to make sure it'll fit in its designated space. Also, bear in mind you may need to purchase add-ons like a [grinder](#) or espresso cups and you'll need a place to put those, too. If you select a machine with features like an integrated grinder or a frother for specialty drinks like lattes, it could require even more counter space. Also, don't forget to keep overhead cabinets in mind. It's a good idea to give ample space for steam to be released and for the maneuverability of all the machine's parts.

**Machine Type:** There is a machine type – manual, semiautomatic, automatic, superautomatic – for every espresso drinker, so decide which one you prefer. At the end of the day, Senters of Hānai Coffee and Cocktails says it's a personal choice. "An automatic, convenient machine would be like a [Nespresso](#), which is a pod system," he explains, and "it's easy to use and makes a decent cup. I have the Breville Barista Express machine at home, it is more technical than a Nespresso, with more features to adjust your coffee making to your specific liking." The more automatic the machine, the less control you'll have over what your espresso tastes like. "Selecting the right espresso machine at home really comes down to how you will use it, but at the end of the day, coffee is coffee," he adds.

**Pressure:** Brewing pressure is a crucial factor in the process of making espresso, says [Jasmine Neveles](#), founder and CEO of Uncharted Coffee. "It allows us to brew coffee in seconds rather than minutes and produces the concentrated liquid we associate with espresso," she explains. The manual machines that most professionals use, she adds, are set to brew coffee at 9 bars of pressure (the ideal range being somewhere between 7 and 11), while home or semiprofessional machines often have presets for easy brewing. "An over pressure valve (OPV) is an important feature of an espresso machine because it works as a safety device to prevent too much pressure and over extraction," she notes, and "if the pressure gets too high, the OPV opens to alleviate pressure."

Josh Unruh, beverage manager of [Ugly Mugs Coffee & Tea](#) in East Nashville, Tennessee, adds that both OPVs and pressure gauges are helpful but not necessary. "This comes down to how serious of a hobbyist the consumer is, how much time they want to spend fiddling with their new toys," he explains, "and more than anything, how much they want to spend to achieve the best coffee experience at home."

**Capacity:** Just how many espressos will your household be consuming every day? That's something you'll need to zero in on. A machine with a larger water tank capacity will allow you to produce more drinks without the need to refill the reservoir. It's also a good idea to note where the water tank is on a machine you're considering purchasing because some are easier to get to and refill than others.

"Most at-home espresso machines have water tank reservoirs and pumps built-in along with a filtration system," says Senters, which "ensures your espresso shots are as pure as possible." Other espresso machines, he says, may need to have a direct



line, a water pump, or a backflow preventer hooked up. “It typically will be more work to set-up and you may need a plumber. The extra work to get your espresso machine without a water reservoir, in my opinion, is not worth the hassle,” he notes, “so, save yourself some time and find an espresso machine that has all of the features to make your life, and your cup of coffee, just a little bit easier.”

**Features:** Machines you see on the market will vary in what they include: Some will have built-in frothers and grinders. For Senters, an internal grinder and an automatic water-filling system are musts for an at-home espresso machine. “These will eliminate the need to purchase a separate grinder and having to calibrate your grind to fit your machine,” he explains, and those features are “not only space-saving for your countertops, but also more convenient in making your cup of joe.” Coffee beans should be fresh and blended for espresso extraction, he adds, and the level of grind and temperature of the water contribute to a good or bad cup of espresso, so do your research and take note of the performance of these features. “Best rule is that ‘you get what you pay for,’” he says, so “make sure your expectations are realistic.”

**Warranty:** If you’re going to use your new espresso machine every single day, it’s a good idea to look out for a warranty just in case any of the parts fail. You’ll see that some warranty information on retail websites is more detailed than others. Notice that some manufacturers absorb the cost of the shipping of your broken unit or part should it need to be returned for repair or completely replaced. One- or two-year warranties seem to be the most common available right now, but some brands allow you to purchase longer warranties.

## The Best Ways To Find Deals On Espresso Machines

If you're going to spend good money on a quality espresso machine like the ones above, finding the best deal is essential. You'll find plenty to choose from on [Amazon](#), just make sure to look for any extra coupon offers, normally displayed as a checkbox below the price on the product page. You can also find espresso and coffee machines on sale at other big-box retailers like [Walmart](#), [Best Buy](#), and [Target](#) (don't forget the extra 5% discount for Target RedCard holders). [Kohl's](#) also sells a variety of espresso machines, plus you can sometimes take advantage of its frequent [coupon codes](#) to get an extra discount or earn Kohl's cash that you can use toward future purchases. Don't rule out specialty stores like [Williams-Sonoma](#) or [Sur La](#)

[Table](#), either. They both sometimes run sales that can score you a good price on a new espresso machine for your home.

## How We Chose the Best Espresso Machines

At U.S. News 360 Reviews, our editors scoured ratings and reviews and consulted with experts – Ryan Senters, Ph.D., of [Hānai Coffee and Cocktails](#), Jasmine Neveles of [Uncharted Coffee](#), and Josh Unruh of [Ugly Mugs Coffee & Tea](#) in East Nashville, Tennessee – to create this list of the best espresso machines. We narrowed our selection down with more thorough research considering price, design, ease of use, effort level, and warranty. Overall, we found you don’t have to shell out \$1,000 or more to make a great espresso at home and that there is a machine for every experience and effort level.

### WHY SHOULD YOU TRUST US?

Our contributors and editors have years of experience researching, testing, and reviewing products. [Amy Jamieson](#), the author of this piece, has more than two decades of experience in media. She began her career at People Magazine where she wrote some of the first product reviews about pets and baby products for People.com. She has reviewed a wide variety of products from electric blankets to water bottles for sites like Consumer Reports, Forbes Vetted, and Well+Good. A caffeine-lover, her product reviews are often fueled by a piping hot maple latte or Earl Grey tea.

## FAQ

Is an espresso machine worth it?	+
Why are espresso machines so expensive?	+

**How do you clean an espresso machine?****How often should you replace an espresso machine?**

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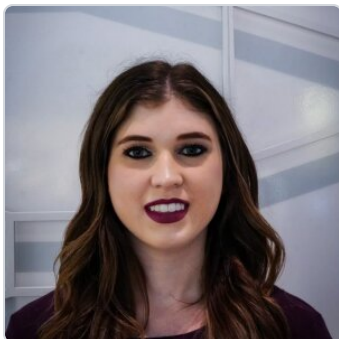
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A writer, editor, and content strategist, Amy Jamieson's work has appeared in various publications, including People, CBS News, Forbes, Well+Good, Healthline, and Consumer Reports, among others. She specializes in covering home products, health, and lifestyle.

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