

World Coffee Events

WCE Qualitative Testing: Espresso Grinder

Any “significant issues” noted?

Grinder (Manufacturer & Model):

Name of Tester:

This qualitative testing document will be utilized to evaluate equipment specifically for suitability for use as competition espresso grinders within the system of world, national, and regional competitions. Marks of “significant issues” will identify items for further evaluation and discussion, including consultation with the equipment manufacturer representative on-site. All final determinations will be by the WCE Qualified Testing Committee.

Appearance

Visual inspection and evaluation of the equipment. Note potential issues as well as positive attributes as they relate to suitability for competition use, initial impressions, and potential safety concerns.

significant issues acceptable excellent

Notes:

Ergonomics

Hands-on evaluation of the equipment. Note potential issues as well as positive attributes as they relate to usability, controls, and adjustment mechanisms.

Bean Hopper (loading, emptying, cleaning, handling, etc.)

significant issues acceptable excellent

Notes:

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Grinding Controls (switch, actuator, etc.)

significant issues acceptable excellent

Notes:

Particle Size Adjustment (adjustment method, ease, etc.)

significant issues acceptable excellent

Notes:

Dose Adjustment (adjustment method, ease, etc.)

significant issues acceptable excellent

Notes:

Grounds dosing/delivery mechanism (speed, efficiency, etc.)

significant issues acceptable excellent

Notes:

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Portafilter forks (versatility, positioning, functionality, etc.)

significant issues acceptable excellent

Notes:

Grind Performance

Evaluation of grinder consistency and performance as pertains to competition usage. Note potential issues as well as positive attributes as they relate to particle size and dose regularity.

Dosing consistency (repeated doses, evaluated for mass repeatability, at various grind settings, etc.)

significant issues acceptable excellent

Notes:

Grinding performance (speed, heat dissipation, etc.)

significant issues acceptable excellent

Notes:

Grinds retention (acceptable quantity of retained grinds, easy to clear-out, etc.)

significant issues acceptable excellent

Notes:

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Espresso Brewing Evaluation

Evaluation of the quality of coffee beverages produced relative to the ability of the barista, and the overall impression of the equipment as they relate to competition use.

significant issues acceptable excellent

Notes:

Overall Assessment/Summary

Notes: