

World Coffee Events

WCE Qualitative Testing: Espresso Machine

Any “significant issues” noted?

Machine (Manufacturer & Model):

Name of Tester:

This qualitative testing document will be utilized to evaluate machines specifically use as competition espresso machines 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 machine 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 & Performance

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

Brewing Controls (Ease of actuation, reliability, visibility)

significant issues acceptable excellent

Notes:

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Steam Wand (Ease of actuation, reliability, safety, positioning, performance)
significant issues acceptable excellent

Notes:

Group Head (Visibility, safety, ease of loading portafilter)
significant issues acceptable excellent

Notes:

Brewing Feedback Displays (Brew pressure, brew temperature, boiler pressure, boiler temperature, brew time, other displays)
significant issues acceptable excellent

Notes:

Overall Layout & Build of Machine (Relative positioning of groups, steam wands, controls, hot water taps. Evaluated in both ergonomics and build quality/materials and the safety thereof)
significant issues acceptable excellent

Notes:

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Serviceability

Evaluation of time and effort involved in typical service technician adjustments of brew temperature, brew pressure, steam tank pressure, steam tank water level (if applicable), and standard wear-and-tear replacement (baskets, gaskets, etc.).

Brew Temperature Adjustment (ease, simplicity, clarity, control)

significant issues acceptable excellent

Notes:

Brew Pressure Adjustment (ease, simplicity, control)

significant issues acceptable excellent

Notes:

Access to key components (temperature probes, pressure probes, level probes)

significant issues acceptable excellent

Notes:

Ease of group maintenance (group seals, dispersion screens, dispersion blocks, dispersion screws)

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.

Included in this test will be assessment of water dispersion onto the coffee bed, using a bottom-less portafilter. We will also test for intragroup consistency.

significant issues acceptable excellent

Notes:

Overall Assessment/Summary

Notes: