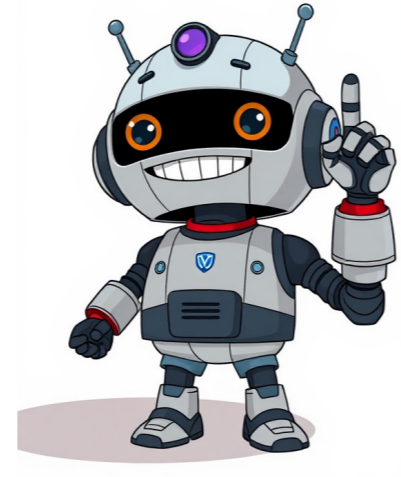


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The Mastrena espresso machine is an exclusive model developed by Thermoplan AG in collaboration with Starbucks, a global coffee giant. Located in Switzerland, Thermoplan AG has been working with Starbucks for over two decades. The first Mastrena was launched in 2008 to make baristas' jobs easier and faster. It features a UFO-shaped hopper that can hold large quantities of beans, making it ideal for commercial coffee shops during busy morning hours. However, storing beans for extended periods can cause them to become stale, resulting in poor-tasting espresso. The Mastrena also comes equipped with a built-in grinder, eliminating the need for separate machines and ensuring consistent results. Interestingly, the Mastrena is an upgraded version of the Verismo 801 machine, designed by Thermoplan AG for Starbucks in 1998. While both machines share similar features, the Mastrena has improvements, including a bigger dual bean hopper and the ability to pull ristretto and lungo shots. The Mastrena's design prioritizes both operator friendliness and customer satisfaction. The machine is of an appropriate height, allowing baristas to easily interact with customers while working. It also features 10 programmable dosing buttons, automatic queuing for drink orders, and high-quality bean hoppers and grinders. Overall, the Mastrena espresso machine is a reliable and efficient solution for commercial coffee shops, offering consistent results and ease of use. ===== Mastrena espresso machines are highly customizable, with a computerized menu that minimizes human error. The system continuously adjusts its settings for optimal cappuccino and latte quality. Mastrena machines are designed for high-volume use, resulting in higher prices compared to regular coffee makers. Prices range from \$15,000 to \$17,000. Used models may be more affordable, while the latest top-of-the-line model comes with a premium price tag. Due to its exclusivity with Starbucks, purchasing a Mastrena machine can be challenging. However, for those with connections or resources, it may be possible to acquire one directly from Thermoplan AG. A practical alternative to investing in a Mastrena is to consider other espresso machines that meet your needs at an affordable price. Options like the Gaggia Anima, Philips 3200 Series, and Breville BES870XL Barista Express offer similar features without the high cost. The Mastrena Espresso Machine: A Premium Alternative for Home Coffee Enthusiasts ===== The Mastrena espresso machine is a top-of-the-line device that boasts exceptional performance and features. With its ability to produce over 240 shots per hour, it's no wonder Starbucks has been relying on this machine for years. But with such high-end technology comes a hefty price tag - upwards of \$40,000. While the Mastrena may seem out of reach for home coffee enthusiasts, there are more affordable alternatives available that can deliver similar results. In fact, you can find an excellent espresso machine for under \$1000 that will satisfy your coffee cravings without breaking the bank. One of the main reasons the Mastrena is so pricey is because it's designed to handle high-volume production. This makes it perfect for commercial settings, such as restaurants and cafes, where large quantities of espresso are required. However, if you're looking to make a few cups of espresso at home, there are plenty of other options available that won't break the bank. The Mastrena 2 is actually more similar to its predecessor, the Verismo 801, which was used by Starbucks before being replaced. The Mastrena 2 has all the key features of the Verismo, plus some additional upgrades and a fresh new design. It's a great compromise between the two machines, offering a balance of performance and affordability. One feature that sets the Mastrena apart from other espresso machines is its ability to produce high-quality shots quickly. In fact, it can whip up over 240 shots in just one hour - that's equivalent to around 4 shots every minute!The Philips 3200 coffee machine is like having your own personal barista at home, effortlessly crafting delicious espresso shots, classic cups of coffee, and specialty drinks with ease. With its vast array of settings and features, it's no wonder why this machine has become a favorite among coffee enthusiasts. On the other hand, the De'Longhi Magnifica takes the coffee game to the next level with its top-notch burr grinder and dual brewing cycle. Its ability to heat up in just 60 seconds makes it a game-changer for those who value speed and precision. Another option to consider is the Barista Express, which strikes a balance between super-automatic and semi-automatic machines. With its built-in conical burr grinder and pre-infusion magic, it ensures every shot of espresso is perfectly extracted. But what about those who prefer the traditional way of making coffee? Nespresso machines, such as the De'Longhi model, offer a convenient and affordable solution with their capsules. =====The Nespresso Lattissima Pro by DeLonghi offers an excellent alternative to Mastrena espresso machines for those seeking a high-end coffee experience without the hefty price tag. ===== With its touchscreen interface, you can easily select from seven delicious options, including ristretto, espresso, lungo, cappuccino, latte macchiato, warm milk froth, and hot water. This machine is perfect for those who want to enjoy premium coffee at home without breaking the bank. Another advantage of the Nespresso Lattissima Pro is its ability to froth and dispense milk automatically. This feature sets it apart from other super-automatic espresso machines on the market. While the Mastrena CS2 was a high-end machine, it required more maintenance and expertise to use effectively. However, for those who want to try their hand at making coffee shop-style drinks at home, there are many affordable options available. Automatic pour-over coffee makers and top-notch drip coffee makers can provide an excellent cup of coffee without the need for a super-automatic machine. The secret to achieving that perfect coffee shop taste lies in using fresh, high-quality beans. Grinding your own beans is essential for bringing out the best flavors. With the right equipment and a bit of practice, anyone can transform their home coffee routine into a delicious experience. As for how much you're willing to spend on a coffee machine, it's worth noting that some people may opt for a more affordable option, such as a four-cup unit under \$100. However, others may be willing to invest in a higher-end model, like the Nespresso Lattissima Pro, which offers premium features and performance. Ultimately, the decision comes down to personal preference and budget. While the Mastrena CS2 was a high-end machine, there are many alternatives available that can provide an excellent coffee experience without the hefty price tag.Mastrena: The Elusive Espresso Machine that's More Than Just a Dream for Coffee Enthusiasts ===== To afford a Mastrena, you'd need to buy Starbucks first - a \$17,000 investment. However, it's not just about the cost; these machines are industrial-grade and require an army of workers to assemble and test them. Only 100 perfect cups of coffee are needed before they're shipped out, but at what cost to the employees? The true allure of Mastrenas lies in their exclusivity and limited availability. You might be able to snag a used CS2 machine on the secondary market, but it'll still come with a hefty price tag. =====The multi-billion-dollar coffee industry's top secret to success lies in its ability to churn out precise shots of espresso with ease.Photo at top: Paul Lloyd | Flickr As a self-proclaimed coffee aficionado, I've been on a mission to perfect the art of brewing espresso. My quest led me to the Mastrena High-Performance Espresso Machine, touted as the ultimate game-changer in coffee technology. Whether you're a seasoned barista or a coffee enthusiast, this machine promises to elevate your coffee experience with its blend of innovation and precision. I've been using it for several months now, and I can't say enough about how much I love it. I need that day. ===== who knew i could turn into a barista overnight! i wouldn't have believed you but here i am proudly crafting cappuccinos with my espresso machine with milk frother 20 bar high pressure professional espresso maker automatic compact stainless steel coffee machine for cappuccino latte gift for coffee lover silver ===== The nit temperature control is like having a coffee scientist in my kitchen always getting the water just right for perfect espresso extraction. The powerful steam wand creates the frothiest milk foam that's rich and velvety—latte art here i come the compact design is sleek and makes my kitchen look way cooler too who knew coffee making could be this satisfying —Liam Shelton ===== I'm officially obsessed with my new espresso machine with milk frother 20 bar high pressure professional espresso maker automatic compact stainless steel coffee machine for cappuccino latte gift for coffee lover silver ===== I'm feeling adventurous or just need a serious pick-me-up ===== get it from amazon now check price on amazon & free returns 3 de longhi stitosa manual espresso machine compact coffee maker 15 bar pump pressure manual milk frother steam wand for authentic single double espresso lattes cappuccinos tamper included i never thought id get this excited about a kitchen gadget but the de longhi stitosa manual espresso machine has seriously changed my mornings its contemporary and compact design fits perfectly on my tiny counter without cramping my style or space ===== I'm officially obsessed with my De'Longhi Stilosa Manual Espresso Machine, Compact Coffee Maker, 15 Bar Pump Pressure, Manual Milk Frother Steam Wand for Authentic Single & Double Espresso, Lattes & Cappuccinos, Tamper Included. The stainless steel boiler isn't just tough, it's like the heart of my coffee operation, pumping out consistency like a champ. The two-level cup holder is genius—I can switch between my tiny espresso cups and larger mugs depending on how much caffeine I need that day. ===== The key to pulling shots quickly without sacrificing taste lies in having a reliable espresso machine. For me, the Mastrena has become an indispensable part of my daily routine due to its exceptional performance and user-friendly design. During my review of the Mastrena High-Performance Espresso Machine, I was impressed by its ability to deliver consistent, barista-quality espresso with efficiency. The machine's reputation for high performance and reliability stood out from other options. Its sleek design and advanced technology offered both style and substance. One feature that caught my attention was the high-speed brewing capability, which allowed me to pull shots quickly without compromising taste. This was particularly useful during busy mornings. Another notable feature was the dual boiler system, which enabled me to steam milk and brew espresso simultaneously, saving time and improving workflow. The touchscreen interface was also a major plus, as it made it easy for me to customize drinks and monitor machine status. The built-in grinder allowed me to use fresh beans every time, enhancing flavor. Additionally, the solid build quality reassured me that this machine would last for years, even with heavy use. Before purchasing the Mastrena, I considered several factors, including space requirements, budget, maintenance, and learning curve. Space was a concern due to the machine's larger size compared to typical home machines. However, it fit within my budget, and I ensured that it had enough counter space and a dedicated electrical outlet. Using the Mastrena has transformed my coffee experience. I can prepare espresso-based drinks quickly and consistently, whether I'm making a simple shot or a complex latte. The machine's reliability means less downtime and more enjoyable coffee moments. For new buyers, I would recommend considering professional installation or training to maximize the machine's potential. It is also essential to regularly clean and descale the machine to maintain its performance. Buying from authorized dealers ensures warranty and support. In conclusion, if you're serious about espresso and want a machine that delivers professional-grade coffee at home or in a small café setting, the Mastrena High-Performance Espresso Machine is worth considering, the luxurious Mastrena espresso machines are the gold standard in the coffee industry, with its top-of-the-line features and cutting-edge design, this machine is a game-changer for high-volume coffee shops like starbucks. one of the key benefits of the mastrena is its ability to produce consistent results time after time without breaking a sweat. maintenance intervals are performed every 50,000 cycles - a feat that's unmatched by other machines on the market. in the field, these machines have been known to run well past 500,000 cycles and continue to brew and steam with ease. this is due in part to the large network of service providers that stock parts and are trained to service this equipment. as a result, starbucks can rely on its mastrena machines to deliver top-notch coffee day in and day out. for comparison's sake, let's consider what an average person might spend on a coffee machine. for a college student, it might be an inexpensive four-cup unit that costs less than \$100. as you grow older, you might upgrade to a nicer model for a couple hundred dollars, but would you spend five figures on an espresso machine? probably not. in contrast, starbucks spends between \$15,000 and \$17,000 on its mastrena machines. this exclusive supply deal gives them access to the best equipment in the business, allowing them to maintain their reputation as a premium coffee brand. so while you might be able to buy a nice espresso machine for your home, it's unlikely that you'll be able to get your hands on a mastrena - they're truly reserved for the big players like starbucks. the mastrena cs2 was the original model used by starbucks before being replaced by the more advanced mastrena ii. this super-automatic machine features a massive hopper that can hold an enormous amount of beans, making it perfect for high-volume use. with its built-in burr grinder and frothing wand, the mastrena is the ultimate coffee-making machine. so, while you might be able to buy a nice espresso machine for your home, the mastrena remains an elusive and exclusive piece of equipment that's reserved for the likes of starbucks. ===== You are limited in your options when it comes to buying a traditional espresso machine like the ones Starbucks used in the '90s. Although they are pricey, around several hundred dollars, at least they're more affordable than the Mastrena CS2, which costs as much as a used car. Another option is waiting for the Mastrena to become outdated and hit the secondary market, where it might cost significantly less when it's available again. However, your best bet is to avoid investing in the Mastrena altogether. If you're planning to spend that kind of money on an espresso machine, there are better units available. A machine designed to handle a large number of customers per day won't provide the same high-quality shots as one made for home use. Mastrenas are industrial machines engineered to handle massive amounts of coffee grounds quickly while maintaining beverage quality. For most people, that's not a concern, but for companies like Starbucks that produce hundreds of espresso-based drinks daily, it's essential. They pay top dollar for these machines due to their brand's global reach and the importance of consistency in their products. Starbucks' deal with Thermoplan AG began in 2008, and the company has made significant revenue from these machines, including \$130 million in 2013 alone. Thermoplan AG is a relatively small company with around 230 employees, but they're big business for them. The company's machines are designed to distribute coffee globally, but they have a rigorous testing process before being shipped, ensuring at least 100 perfect cups of coffee. The manufacturing process takes about eight hours, and the assembly workers follow standard procedures to reduce human error. Despite their industrial design, Starbucks' commercial espresso machines provide a unique customer experience. From the company that makes them to the revenue they generate, these machines are crucial to the brand's success. Now, how much would you spend on a coffee machine? If you're a college student, you might not consider buying one altogether and instead opt for daily visits to Starbucks. ===== So you wanna know how much you'll need to shell out for an espresso machine, huh? Well, the price is pretty steep, around \$15,000 to \$17,000. Yeah, that's right, more than some cars. But hey, Starbucks uses them and they're pretty good at making coffee. The problem is, only Starbucks gets to use them because of a special deal they have with Thermoplan AG. That means you'll need to work your way up the corporate ladder or become a super successful entrepreneur if you wanna afford one.The Machines Behind Starbucks' Espresso Success ===== Starbucks' deal with Thermoplan AG is a key factor in their brand's success, as the machines are crucial to their operations. Thermoplan AG has entered into a present deal with Starbucks and generates significant revenue from sales of these machines to the coffee giant. Thermoplan AG manufactures machines that distribute coffee to millions around the world, despite being a relatively small company with 230 employees in Weggis, Switzerland. The assembly process takes about eight hours, but it's not as time-consuming as one might think for such a high-end machine. Before being shipped, the machines undergo rigorous testing to brew at least 100 perfect cups of coffee. Computers play a role in standardizing the brewing process and reducing potential human error that could spoil the espresso. From an industrial perspective, the machines are designed for commercial use, but they provide customers with a personalized experience. The Thermoplan AG deal is a significant contributor to Starbucks' success, showcasing the efficiency and taste of their super-automatic computerized espresso makers. If you're looking for more information on the Mastrena 2 espresso machine, this post provides an overview of its history, features, pros, and cons.The Features and Specifications of the Mastrena 2 The Mastrena 2 is equipped with a range of features that set it apart from its predecessors and other espresso machines on the market. Some of the key specifications include: Dual Boiler System: The Mastrena 2 features a dual boiler system, allowing for independent temperature control of the brew boiler and steam boiler, ensuring optimal extraction and steaming performance. Automatic Milk Frothing: The machine's built-in automatic milk frothing system ensures consistent, high-quality milk foam every time, making it easier for baristas to create latte art and other specialty coffee drinks. Touchscreen Interface: The Mastrena 2 boasts a user-friendly touchscreen interface, allowing for easy customization of drink settings and seamless operation. Adjustable Grinder: The machine's built-in grinder can be easily adjusted to accommodate different coffee bean varieties and roast profiles, ensuring optimal extraction. Energy-Efficient Design: The Mastrena 2 is designed with energy-efficient features, such as automatic sleep mode and eco-friendly insulation, helping to reduce operating costs and environmental impact. =====The Mastrena 2 Espresso Machine stands out among other popular options, but at a significantly higher price point. ===== Tips for Maximizing Performance and Consistency To get the most out of your Mastrena 2 Espresso Machine, it's essential to follow best practices for use and maintenance. Here are some tips: Ensure that your baristas are properly trained on the Mastrena 2's features and operation, as this will help to maximize the machine's performance and consistency. Follow the manufacturer's recommended cleaning and maintenance schedule, including descaling, backflushing, and replacing worn parts, to keep the machine in peak condition. Experiment with the Mastrena 2's customizable settings to find the perfect brew parameters for your specific coffee beans and preferences. Use high-quality, filtered water to minimize the buildup of mineral deposits and ensure optimal brewing performance. Schedule regular inspections by a certified Mastrena technician to identify and address any potential issues before they become more serious problems. ===== Frequently Asked Questions The Mastrena 2 has a relatively quick heat-up time, typically around 10-15 minutes from a cold start. While the Mastrena 2 is primarily designed for commercial use in coffee shops and cafes, it can also be a suitable option for home brewers with a larger budget and space requirements. The recommended service interval for the Mastrena 2 is typically every 6-12 months, depending on usage and environmental factors. The Mastrena 2 offers various customization and upgrade options, such as different portafilter designs, steam wand configurations, and software updates. The Mastrena 2 comes with a standard 1-year warranty, with the option to extend coverage through additional service agreements. ===== Conclusion The Mastrena 2 Espresso Machine is a remarkable piece of equipment that offers a wealth of benefits for coffee professionals and enthusiasts alike. Its exceptional coffee quality, high efficiency, and user-friendly design make it a standout choice in the espresso machine market.