

Press Communiqué

Filter, capsule coffee maker or fully-automatic? 5 tips for buying the right coffee machine

Machine must suit your individual requirements / energy efficiency and long life span are important features of coffee machines

Munich / Gröbenzell, 19th January 2016. When buying a new coffee machine, the consumer is faced with a confusing array. First of all, it comes down to very basic things that need to be taken into consideration when choosing the right machine. Do you want a coffee machine by the litre or in one-cup portions, functional or chic, cheap or expensive: These questions need to be answered before you get down to the technical details. Household appliance manufacturer, ritterwerk from Gröbenzell near Munich has compiled the most important tips for buying the best coffee machine.

1. Coffee junkie or solitary connoisseur?

Capsule coffee machine, fully-automatic or the classic filter machine? “When deciding which coffee machine is the right one, you should first pose the question of how much coffee you drink a day,” says Michael Schüller, managing director of ritterwerk. “If you drink several cups in the morning alone or often have guests to visit, you should think about purchasing a filter coffee machine with a capacity of at least 8 cups.” On the other hand, an attractive alternative for people who only drink one or two cups of coffee a day is the option of a capsule-made cup of coffee at the touch of a button. But why not try out a manual filter or simply a cafetière? They are also suitable for preparing smaller amounts and are also environmentally-friendly and cost-effective to buy. They often have reusable filters or can be used with a recyclable paper filter.

2. Hotplate or thermal jug?

If you decide on a classic filter machine, there is another question to consider: How do I keep large volumes of coffee warm for extended periods? There is a variety of solutions to this problem. Many manufacturers still rely on the hotplate which must now switch off automatically after 40 minutes according to the 2015 EU Directive. Although this saves electricity, the coffee can no longer be kept warm for extended periods. “When developing our cafena 5 filter coffee machine, we made a conscious decision to avoid an integrated hotplate and have instead used a thermal jug,” explains Michael Schüller. “Not only does this save electricity. It also bypasses the constant changes to the laws regarding small electrical appliances.” Another disadvantage of a hotplate, even when used for short periods, is the loss of aroma. The sometimes very high temperatures cause the coffee to lose its aroma over time and develop a burnt taste.

3. Energy efficiency instead of energy guzzlers

Energy efficiency is a major theme for electrical appliances. This is highlighted by the EU Directive concerning automatic switch-off, among other things. In the ritterwerk Kitchen Report, a representative study of the population, those questioned cited energy efficiency as one of the three most important criteria when buying a kitchen appliance. "With the cafena 5, we attached importance to a low energy consumption, therefore installing a 0-watt standby mode and an automatic shut-off, which is used as soon as the coffee has brewed," says Schüller. According to the EU Directive, filter coffee machines with an insulated container must switch off after no more than 5 minutes.

4. Quality and service instead of planned obsolescence

Electrical appliances often exhibit the first faults after the guarantee has expired. Small but important parts can be worn out or damaged during regular use. Repairing lower-cost products is often not possible or not viable. "The increasing short lifespan of electrical appliances is not just expensive for customers. It is also damaging to the environment," says Michael Schüller. Test reports and evaluations by other customers often provide information about the life span and quality before you buy a coffee machine. So that you can enjoy your coffee for longer, customer service and guarantee promises by the manufacturer also play an important role. "ritterwerk has always been committed to the connection between sustainability and good service. For this reason, we often repair defective appliances in our in-house customer service workshop in Gröbenzell near Munich, even after decades," explains Schüller.

5. Long life instead of death by limescale

Limescale deposits clog up many machines quickly and can damage sensitive parts. If you don't regularly descale your coffee machine, your coffee enjoyment might end sooner rather than later. "Consumers often do not know how much limescale is in their local water and how often they should descale their machines," explains Michael Schüller. This can be prevented by buying a machine with an automatic limescale stopper or warning indicator. "We have integrated an automatic calcification stop function into the cafena 5, which is used when the machine can no longer work energy-efficiently due to limescale deposits. This prevents the heating element being damaged and supports the longevity of the machine. In addition, it is more energy-efficient than a descale indicator," explains Schüller.

About ritterwerk:

ritterwerk was founded in 1905 by Franz Ritter. Since then the medium-sized company develops and produces household appliances which facilitate the everyday work in the kitchen.

The medium-sized company, headed by Michael Schüller, develops, designs and produces exclusively in Gröbenzell near Munich.

The company's philosophy 'made in Germany' not only stands for its production site in Germany. It also incorporates high quality standards, sustainability, appropriate materials as well as functional design, thus clearly following the 'Bauhaus' principles of the twenties.

More information at: www.ritterwerk.com