

The machine for the "Do It Yourself" at home barista enthusiast

This machine is said to be great value for money. For those wanting to enjoy a coffee experience tailored to their needs, the manual machine allows you to

have control over the whole process.

From grinding your beans (we have found a very moderately priced grinder but for the ultra-serious, you can purchase commercial style grinders like in cafes. Or there is always the option to purchase preground coffee) to steaming your milk, you can perfect your favourite brew in the comfort of your home or office (and practice nailing a heart or leaf

Machine cost	\$ 199.00
Milk jug (included)	\$ 0.00
Grinder	\$ 64.00
Coffee beans 1kg x 3	\$ 63.00
milk 50 weeks	\$ 125.00
coffee canister vac sealed	\$ 54.00
Total cost 1st year	\$ 505.00
Ongoing cost p/a yr 2 onward	\$ 188.00
First year savings	\$ 895.00
Savings p/a	\$ 1,212.00
5 year savings	\$ 5,743.00

pattern!). Another valuable purchase is a <u>vac sealed canister</u> to keep your beans fresh (rancid beans = bad coffee). It is most cost effective to purchase 1kg bags of beans at a time and then keep them fresh in a canister.

If you're willing to put in a little effort and get to know your machine (YouTube is a brilliant source for free training!) then this option will save the most money in the long run.

*All prices are correct as of 21/02/2017 via harveynorman.com.au and coles.com.au