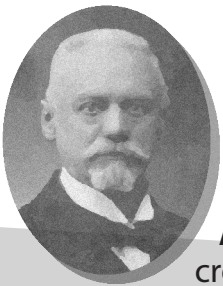


A Brief History of Espresso



1884

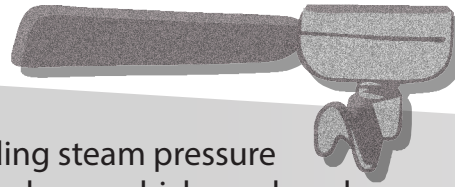
Angelo Moriondo

created and patented the first "espresso machine." A large boiler that produced 1.5 bars of pressure pushing water through a large bed of coffee. A second boiler produced steam that flashed the bed of coffee, completing the brew.

1903

Luigi Bezzera

found that adding steam pressure allowed a faster brew, which produced a stronger, more robust cup. Along with other innovations, he introduced the portafilter and multiple brew heads.



1905

Desiderio Pavoni

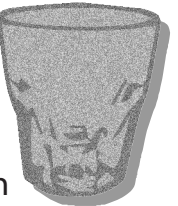
bought Bezzera's patent for his machine, adding a steam wand and a pressure release valve among other improvements.



1946

Achille Gaggia

invents the lever-driven espresso machine, increasing the pressure and standardizing the size of espresso. Oh, and he also coined the term "pulling a shot."



1966

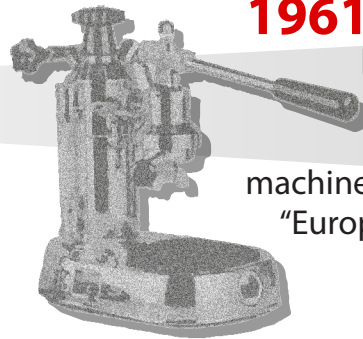
Alfred Peet opens Peets coffee in Berkeley.



1961

La Pavoni

develops the first electrical espresso machine for home use, the "Europiccola."



1961

Ernest Valente invents the "Faema E61," which also boasts one of the first pumps. What is indisputable is that it is the first machine to use a heat exchanger. The use of both of these make the "Faema" one of the most influential coffee machines.

1950

Nuova Simonelli produces the "Selene" coffee machine, one of the first espresso machines to use a pump.

1971

Starbucks opens as a roaster.

1985

First espresso-serving **Starbucks** shop opens. This led to the birth of artisanal American espresso bars and nationwide chains (also known as the Second Wave coffee movement).

1985

Saeco

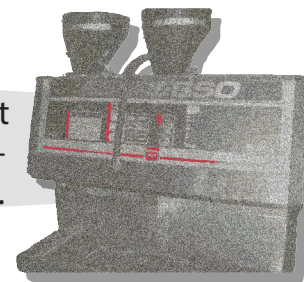
brings out the world's first superautomatic designed for home use.



1989

Acorto

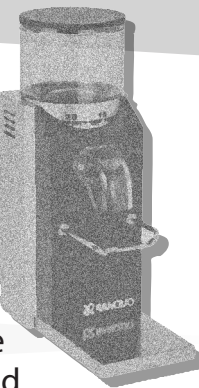
sells the world's first commercial super-automatic machine.



1990

Rancilio

introduces the "Rocky" grinder, blurring the line between commercial and home grinders.



2002 to Present

Third Wave coffee movement begins. Third Wave coffee is about moving away from corporate retailers like Starbucks and taking coffee to the next level. Some important features of the movement are considering the freshness, roast, grind and quality of the beans being used.



1998

Illy develops Easy Serving Espresso (ESE) design and standards so people can use pods for brewing espresso.

1997

Rancilio introduces the Silva, raising the bar in the home espresso machine market, and starts a trend towards better, more professional machines for the consumer.

www.smithsonianmag.com/arts-culture/the-long-history-of-the-espresso-machine-126012814/?no-ist

www.home-barista.com/espresso-guide-short-history.html

www.ultimateespresso.com/spro-lounge/the-history-of-espresso-machines/

www.ncausa.org/i4a/pages/index.cfm?pageid=68