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HomeBlogTop 10 Coffee Machines for 2025By James Wilson•January 12, 2025•8 min readFinding the perfect coffee machine can transform your morning routine from a mundane task into a delightful ritual. We've tested dozens of coffee makers to bring you our top picks for 2025, considering factors like brew quality, ease of use, durability, and value for money.The Oracle Touch stands at the intersection of automation and control, offering the best of both worlds. After extensive testing against both super-automatics and traditional machines, it consistently delivers cafe-quality drinks with minimal effort while still allowing for barista-level customization when desired.Automatic grinding, tamping, and milk texturingDual boilers for simultaneous brewing and steamingIntuitive touchscreen interfaceCommercial-grade build qualityCustomizable user profilesPremium price pointLarge countertop footprintLearning curve for advanced featuresRegular maintenance requiredIn daily use, the Oracle Touch shines brightest during busy mornings. The automatic milk texturing system consistently produces silky microfoam perfect for latte art, while the dual boiler system means no waiting between brewing and steaming. It's particularly impressive with medium to dark roasts, though it handles light roasts admirably with some parameter adjustments.Pro tip: Take time to dial in your preferred settings for each coffee type and save them to individual user profiles. The machine remembers everything from grind size to milk temperature, ensuring consistent results every time.Premium automatic espresso machine that combines automation with barista-level control, featuring dual boilers and touchscreen interface.Automatic grinding, tamping, and milk texturingDual boilers for simultaneous brewingIntuitive touchscreen with user profilesCommercial-grade componentsCHECK PRICE ON*Price and availability may vary. Click to see the latest offers.I was skeptical about super-automatic machines until I spent a month with the 4300 LatteGo. Here's the thing - while it won't give you the absolute peak flavor of a manual machine, it consistently produces better coffee than 90% of cafes I've visited. And it does it with zero fuss.True one-touch operationLatteGo system is actually easy to cleanSurprisingly good espresso qualityIntuitive touch displayCompact for what it offersLimited customization optionsGrinder could be quieterPlastic build feels less premiumNo smartphone connectivityAutomatic coffee machine with easy-clean LatteGo milk system, perfect for busy families and beginners.Simple one-touch operationQuick heat-up timeEasy-clean milk systemAdjustable strength settingsCHECK PRICE ON*Price and availability may vary. Click to see the latest offers.I've had my Moccamaster for six years now, and it still works like day one. What's fascinating is how it brings out subtle flavor notes that cheaper machines miss entirely. Last week, I did a side-by-side test with a standard drip machine using the same Ethiopian beans - the difference was like listening to music on smartphone speakers versus a high-end stereo system.Perfect brewing temperature (195-205°F)Handmade in Netherlands with 5-year warrantyMakes coffee in under 6 minutesNew Select model has half-carafe optionCopper heating element never imparts off-flavorsPremium price for a drip machineNo programmable start timePlastic brew basket (though high-quality)Design might not suit modern kitchensHandmade Dutch coffee maker with precise temperature control and half/full batch selection.Copper heating elementHalf/full batch switchAuto-drip stop5-year warrantyCHECK PRICE ON*Price and availability may vary. Click to see the latest offers.The Dinamica Plus surprised me. When De'Longhi sent it for testing, I expected another gimmicky "smart" appliance. Instead, I found myself using the app daily to fine-tune recipes. Being able to start my morning latte while still in bed? Game changer. But it's not just about convenience - this machine actually makes excellent coffee.Smart app control actually works well16 drink presets with customizationTwo thermal systems for optimal tempsLatteCrema system makes silky foamBean sensor prevents empty grindingApp requires Bluetooth proximityMilk carafe needs frequent cleaningLearning curve for deep customizationPremium price pointAfter three months of daily use, I've found it consistently delivers excellent espresso with proper crema. The milk system produces microfoam that's good enough for latte art. I particularly love the "My Menu" feature where you can save personalized drinks - my wife and I have completely different coffee preferences, and the machine handles both perfectly.Pro tip: Use the app to create a stronger "first morning coffee" and a milder afternoon version. The machine remembers both, and you can switch between them with one tap.Smart automatic coffee machine with app control and LatteCrema milk system.Smart app control19 drink recipesLatteCrema milk systemBuilt-in conical burr grinderCHECK PRICE ON*Price and availability may vary. Click to see the latest offers.5. Gaggia Classic ProThe Gaggia Classic Pro holds a special place in my heart - it was my first "real" espresso machine. Recently, I got to test the 2025 model, and it's amazing how this Italian workhorse keeps getting better while staying true to its roots. Yes, there's a learning curve, but that's part of the journey.Commercial-grade 58mm portafilterRocker switches feel built to lastImproved steam wand from previous modelsSolenoid valve for dry pucksEasy to repair and maintainNo PID (temperature can fluctuate)Small drip tray needs frequent emptyingSingle boiler means waiting between brewing and steamingStock basket could be betterOnce you learn temperature surfing (waiting about 30 seconds after the ready light comes on), this machine can produce cafe-quality espresso. I recently pulled shots side-by-side with a $2,000 machine, and while the Gaggia required more technique, the results were remarkably close.Pro tip: Budget for a good grinder (at least a Baratza Sette 270) and consider upgrading to a precision basket like the IMS Competition - these upgrades make a huge difference.6. Jura E8 ChromePremium automatic coffee machine with Professional Aroma Grinder and advanced milk system.Professional-grade grinderAdvanced milk systemSmart water filtrationApp connectivityCHECK PRICE ON*Price and availability may vary. Click to see the latest offers.The E8 Chrome represents the pinnacle of super-automatic coffee making. After testing dozens of machines, this is the one that consistently impresses even my most skeptical barista friends. The Professional Aroma Grinder isn't just marketing - it produces noticeably more consistent grounds than other built-in grinders.Professional Aroma G3 grinder is whisper-quietPulse Extraction Process makes outstanding espresso17 programmable specialtiesCold brew feature actually works wellBuild quality is exceptionalSignificant investmentCleaning products are proprietaryNo manual milk frothing optionLarge footprint on counterIn daily use, the E8 is almost eerily perfect. The first espresso of the day is as good as the tenth, and the consistency is remarkable. The milk system, while not quite barista-level, produces better microfoam than most home baristas can manage manually. It's particularly impressive with light roasts, where many super-automatics struggle.Pro tip: Take time to program your favorite drinks exactly how you like them - the machine remembers every detail, from grind size to milk temperature. Also, the cold brew feature is perfect for summer afternoons.When Ninja first announced a hybrid brewer, I was skeptical. Most machines that try to do everything end up doing nothing well. But after using the DualBrew Pro for my morning coffee runs and quick afternoon pick-me-ups, I have to admit - they nailed it. It's become my go-to recommendation for mixed households where some want the convenience of pods while others prefer traditional brewing.Dual functionality without compromising quality4 brew styles (Classic, Rich, Over Ice, Specialty)Independent hot water systemCompact footprint despite featuresBuilt-in fold-away frotherCleaning between pod/ground use neededPlastic construction feels less premiumWater reservoir could be largerFrother is basic compared to dedicated machinesIn daily use, the versatility really shines. I can brew a full carafe of specialty coffee for weekend brunches, then quickly make a single pod coffee when I'm rushing to work. The "Specialty" brew function produces a concentrated coffee that works surprisingly well for homemade lattes.Pro tip: Use the "Rich" setting with freshly ground beans for the best flavor, and don't skip the pre-heating cycle - it makes a noticeable difference in extraction.8. Oxo 8-Cup Coffee MakerThe Oxo 8-Cup is what I call a "sleeper hit" in the coffee world. It doesn't have the brand recognition of some competitors, but it consistently outperforms machines twice its price. I've been using one in my weekend house for the past year, and it's changed my mind about what affordable coffee makers can achieve.SCA Golden Cup certified brewingSingle-serve capability built inRainmaker shower head for even extractionDouble-wall thermal carafe includedSimple, intuitive controlsNo programmable start timeCarafe can be drippy when pouring8-cup capacity might not be enough for someMinimal features compared to smart brewersThis machine shines with light to medium roasts where precise temperature control really matters. I recently did a coffee tasting with some friends using Ethiopian Yirgacheffe, and everyone was amazed at how clean and distinct the flavor notes were. The thermal carafe keeps coffee hot for about 2 hours without any degradation in taste.Pro tip: Use the single-serve mode with the included dripper for those special single-origin beans you don't want to waste on a full pot.Compact espresso machine with automatic milk texturing and fast heat-up time.Automatic milk texturingCompact design3-second heat upPID temperature controlCHECK PRICE ON*Price and availability may vary. Click to see the latest offers.Don't let its small size fool you. I've been testing the Bambino Plus in my apartment's tiny kitchen, and it consistently produces espresso that rivals machines twice its size. What's really impressive is how Breville managed to pack their best technology into such a compact footprint.3-second heat-up timeAutomatic microfoam milk texturingPID temperature controlPre-infusion functionCompact footprint (7.7" wide)Small water tank (64 oz)No built-in grinderLimited cup clearanceBasic pressure gauge missingFor daily use, the Bambino Plus is a joy. The automatic milk texturing is particularly impressive - it consistently produces silky microfoam that's perfect for latte art. I've found it works best with medium to dark roasts, though with the right grinder, it can handle light roasts admirably.Pro tip: While the automatic milk frothing is great, take time to learn the manual steam wand too - it gives you more control and can produce even better results once mastered.Precision-crafted automatic pour-over coffee maker with stunning design and exceptional build quality.Simulated pour-overBloom phaseHand-assembledDie-cast aluminum bodyCHECK PRICE ON*Price and availability may vary. Click to see the latest offers.The Ratio Eight is what happens when someone obsesses over every detail of coffee brewing. It's the machine I use when I'm hosting coffee tastings - not just because it makes exceptional coffee, but because it turns brewing into a performance art. The way the water blooms over the grounds is genuinely mesmerizing.Stunning design in hand-blown glassPerfect water distribution patternPrecise temperature stabilityAutomatic bloom cycleDie-cast aluminum constructionPremium price pointNo programmable featuresGlass carafe needs careful handlingLimited to drip coffee onlyThis machine excels with light to medium roasts where subtle flavors matter most. The shower head design ensures even extraction, and the bloom phase is perfectly timed. I've found it particularly impressive with Ethiopian and Kenyan beans, where it brings out delicate floral notes that other machines miss entirely.Pro tip: Use the included filters for best results - they're designed specifically for the Ratio's flow rate. And while it's tempting to watch the entire brew process, resist the urge to lift the lid during brewing - it affects temperature stability.After testing these machines extensively, it's clear that the "best" coffee maker really depends on your specific needs. If you want maximum convenience with great results, the Philips 4300 LatteGo or Jura E8 won't disappoint. For pure coffee quality, the Moccamaster or Ratio Eight are hard to beat. And if you're just starting your espresso journey, the Gaggia Classic Pro or Breville Bambino Plus offer the perfect entry point.Remember, a good grinder is just as important as the coffee maker itself. And whatever machine you choose, fresh beans and good water quality will make a bigger difference than any feature or specification. How CR Tests Coffee MakersFor drip coffee makers, we conduct a brew-performance test and measure contact time (how long water stays within the sweet spot of 195° F to 205° F for brewing). We assess their convenience in terms of how easy it is to fill the reservoir, place the filter, read markings on the machine, and operate and clean it. We also evaluate handle comfort and balance, how easy the carafe is to pour from, and whether it dribbles or drips when you pour. For single-serve pod machines, our engineers evaluate the temperature and size consistency of individual cups of coffee. Because convenience is key for these machines, we test how quickly each model produces a first cup and how quickly subsequent cups are brewed. We also score each pod machine based on how much control you have over the size and strength of your coffee. Dual coffee makers are rated based on both drip and pod coffee maker criteria. We also incorporate data for predicted reliability and owner satisfaction using survey results collected from thousands of CR members. Learn more about our tests in our coffee maker buying guide, where you can also find tips on how to shop for the coffee maker that’s right for you. Whether you drink your coffee from a powdered instant packet or obsess over the bloom time in your Chemex, we are equally devoted to our brews. We've tested hundreds of categories over the years, from programmable and drip to do-it-all espresso machines, to discover today's best coffee makers. After countless days spent testing in our lab and consuming even more cups of coffee, we found the right machine so you can finally upgrade your setup, no matter where you fall on the coffee lover’s spectrum. After testing all kinds of coffee machines over the years, we landed on the Technivorm Moccamaster as our top pick for standard drip coffee. It's both beautiful and functional, with easy-to-use controls. Those who value convenience and traditional coffee maker styles. The differences start with whether you want something that just brews coffee with no bells and whistles or a machine that does everything for you, from grinding to blooming to brewing. Brew type, carafe capacity, machine size, versatility, and ease of cleaning are all essential details. Other added features may include programmability, strength settings, and self-cleaning modes. Drip coffee makers are all about ease for most users, which is why they are in many kitchens. To test how these machines would fare in our day-to-day use, we paid attention to their design, durability, and ease of use. We did the same while putting programmable coffee makers through the paces. We evaluated the coffee maker's performance using typical functions, such as brewing a pot of drip coffee and timing it, as well as taking the temperature of the result and assessing the flavor profile of the final cup. We also looked at other special features, such as programming, bloom functions, and filtration. Ultimately, the ones on our list were easy to use and made great coffee. Credit: Amazon $359 $310 at Amazon View on Williams Sonoma $317 at Target The Technivorm Moccamaster is known for delivering high-quality coffee at an impressive speed of six minutes. It has a larger footprint, which isn't ideal for more compact kitchens, but it is a top contender whenever we test coffee makers due to its consistency and ease of use. It has a copper heating element, which allows the machine to maintain an ideal brewing temperature, resulting in better coffee. It also features a showerhead-style spout to evenly saturate the grounds, like a pour-over, without the manual work. While it is a pricier machine, it's worth every penny and resides on many of our editors’ countertops, and for that, we declare it our favorite. Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine Credit: Amazon $200 $180 at Amazon View on Williams Sonoma $200 at Target If you're looking for a slightly less expensive option, this one from OXO still holds the Specialty Coffee Association designation, and comes in around $150 less. We like a few things about this coffee maker: the rainmaker head distributes the coffee evenly and quickly, resulting in flavorful and aromatic coffee, the stainless steel construction feels of quality, we appreciate the design of the carafe, and the thermal insulation does a stellar job of keeping the coffee warm. It's a basic, no-frills machine, but it's just modern enough for our taste and has the right functions to make this a top choice. Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine Credit: Amazon $350 at Amazon View on Williams Sonoma $350 at Sur La Table It's hard to beat a freshly ground cup of coffee in the morning, and the Breville Grind Control is the only machine you will ever buy for drip coffee with a built-in grinder. It has a large capacity and a stainless steel thermal carafe to keep coffee warmer longer. The machine takes some dialing in when you first use it, but coffee enthusiasts who value precision and control will be pleased with how you can tailor the machine to your tastes. You can brew up to 12 cups, but the machine also has various controls to customize the grind and, therefore, the strength. It's also a beautiful machine with an intuitive digital display you control with knobs and push buttons. It just takes a bit of dialing in at first and descaling when prompted to keep it in perfect working order. Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine Espresso lovers span a wide range, and their needs vary depending on their lifestyle. Some enthusiasts want the results with all the hands-on tamping, grinding, and precision to get the most out of their hard-researched beans. Some just want the shot with an excellent crema that’s done with the push of a button. We have choices for everyone. There are three main types of espresso machines available on the market: manual, semi-automatic, and automatic espresso machines. Choose your type depending on the kind of experience you wish to have. Many espresso machines have a larger footprint, so if the size is a consideration, pay attention to ensure it will fit your countertop. (If you need something smaller, consider the Breville Bambino Plus or De'Longhi Dedica Maestro Plus.) In addition, many espresso machines are expensive, so you must give up some features for a budget-minded espresso machine. That being said, you should still be able to find something with adequate pressure: the strength and speed of coffee extraction. Since this is a high-ticket item, we wanted to ensure that each machine was easy to set up, especially when pulling shots and frothing milk for hot coffee drinks. We also wanted to see how easy it was to set up, use, maintain, and clean, since many espresso machines involve processes like tamping shots. We also evaluated how effective the machines were in steaming and frothing milk for drinks like cappuccinos and lattes. Credit: Amazon $750 $550 at Amazon View on Williams Sonoma $550 at Target The Breville Barista Express Espresso Machine consistently performs well in our espresso machine testing. It is one of the best espresso machines on the market for cafe-quality drinks. It has all the essentials, like a tamper frother and a built-in grinder. Depending on your level of expertise and desire, it offers both automatic and manual operation. Even though it is an expensive machine, it's cheaper than the next Breville on our list. Even with all of its bells and whistles, it's still user-friendly, even for beginner coffee connoisseurs. Like many of Breville's products, especially their coffee makers, this machine is built to last many years. Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine Credit: Amazon $970 at Amazon View on Williams Sonoma $800 at Target The Breville Barista Touch Espresso Machine is the top-of-the-line for automatic espresso machines. It has a touch screen that enables you to select automatic milk texturing and customizable settings for espresso-based drinks, such as cappuccinos, lattes, flat whites, and more. It heats up incredibly fast, so you don't need to wait, and the burr grinder ensures that each being gets the appropriate amount of extraction during brewing. This is the more expensive Breville model from our testing, but it's designed for advanced users with a discerning coffee taste. Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine If you're looking for an ultra-streamlined machine with all the features, we recommend the Terra Kaffe TK-02. Complete with a scrolling touchscreen, the modern machine offers drip and espresso-based drinks, uses whole or pre-ground beans, and even has WiFi capabilities, so your perfect cup is always within reach. Use any type of milk you like, and choose between hot and iced coffee. In addition, it senses when to run rinse and deep clean cycles. It's another favorite among staff, and if you prioritize versatility and ease when it comes to your coffee, we think it's worth the $1,700 price tag. Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine $480 at Amazon View on Williams Sonoma View on Sur La Table For a heavy hitter that doesn't take up much space, we recommend Breville's Bambino Plus. It has consistently come out on top during multiple rounds of testing, offering excellent espresso with thick, lasting crema, compact, well-formed espresso pucks, and a semi-automatic frothing wand that delivers silky, dense microfoam. It's ideal for any skill level, from beginner to expert, and is particularly suitable for those with limited space. Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine Someone who wants a quick cup and doesn't want to deal with the volume (and hassle) of an entire pot. They're also quicker to brew, though they lose some integrity in taste and quality. Our testing found that single-serve coffee makers come in various sizes and styles with bells and whistles. Most fall into two categories: fresh coffee-only machines or pod-based machines, such as Nespresso or Keurig. Some models have added features like milk frothers, while others, like our best single-serve winner, brew a full carafe of coffee. Collectively, we've tested hundreds of coffee makers, many of which have single-serve capabilities. While the considerations of a single-serve machine differ from those of a carafe model, we still evaluate essential qualities like the aroma, taste, and mouthfeel of the brewed coffee, noting any burned taste or aroma, sediment, or other textural inconsistencies. We also note each machine’s noise level, footprint, and overall ease of use and cleaning. Credit: Amazon $248 at Amazon View on Moccamaster.com It's no surprise that our favorite one-cup coffee maker is the single-serve version of our top pick for drip coffee makers. The Cup-One has a 10-ounce water tank that beautifully brews one cup at a time, and it does so simply and efficiently. We're fans of the easy-to-use, streamlined design, and we enjoyed the balanced coffee that the machine brewed throughout our testing cycle. Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine Credit: Amazon $329 $263 at Amazon $320 at Target $263 at Wayfair There are many different Nespresso machines on the market, making it overwhelming to choose the right one for your household. In our Nespresso testing, the Nespresso CitiZ Coffee and Espresso Machine by De'Longhi was our favorite machine for many reasons. It's a very quiet machine that brews very quickly. It's a generously sized machine with a large water tank, built-in pod storage, and single-touch operation. You can choose from two different sizes of coffee and two sizes of espresso, which brew with the touch of a button. No matter what you choose, the results with Nespresso are always consistent and exceptional. Plus, the Breville functionality enhances the machine's performance. A note: CitiZ Coffee and Espresso Machine by De'Longhi only works with Nespresso Vertuo pods. Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine Credit: Food & Wine Credit: Amazon $220 $172 at Amazon $220 at Wayfair View on Walmart The Keurig K-Supreme Single-Serve Coffee Maker is all about functionality and simplicity. While we don't usually recommend Keurigs for various reasons, we're including this machine because some still love this format. It has an illuminated control panel, which makes selecting your coffee type easy and breezy. You can have multiple cup sizes up to 12 ounces, depending on how much caffeine you need for the day. It also has the function of brewing iced coffee or single servings. The K Elite is all about convenience with its easy cleaning and enormous 78-ounce water reservoir. You do have to complete a descaling process every few months, but the machine is easy to maintain. It’s an excellent choice for Keurig lovers. Credit: Food & Wine Credit: Food & Wine Credit: Amazon $49 at Amazon View on Williams Sonoma View on Walmart For coffee drinkers who like a more hands-on approach, there’s no better meditation than pour-over coffee brewing. We have many pour-over enthusiasts in our kitchens who find it one of the more special coffees you can make at home. With that said, the Chemex Classic Series coffee maker is a favorite among Food & Wine editors and writers. It was designed in 1941 by a chemist, hence the name. It is made from heat-resistant glass, which is visually striking but incredibly effective beyond the design. When we tested pour-over coffee makers, the results were paramount. During our pour-over coffee maker testing, we tested each model twice to evaluate the intensity of coffee and the design, including assembly and ease of cleaning. The Chemex came out on top every time. While brewing itself is straightforward, users will find more optimal results if they employ the brand's single-sheet filters, which also take some time to master. Even with that learning curve for beginners, it's worth the effort for this superior cup of coffee. Credit: Amazon $40 at Amazon $40 at Target View on Walmart French Press is another manual style steeped in tradition that we often employ for guests. We tested 21 top-rated French presses before awarding the Bodum Chambord best press. We evaluated each model on taste and design, including features like insulation and ease of use. The Bodum maintained the most consistent brewing temperatures, which is a Hallmark of the brand. Each time we made a batch of French press, it was a satisfying, smooth cup with the perfect balance of flavor extraction and acidity. While the French press has decidedly no frills, there is beauty and simplicity during the coffee brewing ritual. If you are a French press lover or want a dinner party showstopper, this model is for you. Credit: Amazon We also love a good cold glass of cold brew in the afternoon to get us through the day. The Oxo Good Grips emerged as a quick favorite when we tested cold brew coffee makers with three baristas. We For cold brew enthusiasts, our pick is the easy-to-use, mess-free Mueller cold brew maker. Once the coffee is done brewing, simply remove the filter basket full of grounds, leaving you with a pitcher of cold brew at the ready. We've tested this little maker for months, and it's held up its durability and function, and it clocks in at $20. With cold brew going for as much as $7 a cup at the local coffee shops these days, we're more than happy with the results of this little pitcher. Jennifer Zyman is a Testing Editor for Food & Wine and a recovering restaurant critic with a culinary school degree and over 15 years of food writing experience. Her work has appeared in Travel & Leisure, Simply Recipes, Southern Living, Bon Appetit, and National Geographic. A good coffee maker is a kitchen workhorse, designed to yield flavorful, full-bodied cups of joe. Over the past year-plus, we set out to determine the very best coffee makers by putting more than 30 models to the test. Based on rigorous testing, the OXO Brew 9-Cup is the top option overall, thanks to its premium features and smooth brew at a reasonable price point. But if you’re looking for a more affordable option, the under-$100 Ninja 12-Cup Programmable Brewer also impressed us by offering features and brew quality on par with more expensive machines. The best coffee makers of 2024 our editors personally use and recommend include the OXO 9-cup coffee ... More maker.ILLUSTRATION: FORBES / PHOTOS: RETAILER To narrow down our list, we considered coffee makers in several categories, including espresso machines, drip coffee makers and single-serve coffee makers. During testing, we closely evaluated each model’s build quality, methods of extraction, heat retention, the flavor of the resulting brew and more. Ahead, find the 11 best coffee makers on the market, plus top tips from several coffee professionals. Our Top RecommendationsMOST POPULARAmazonOXO 9-Cup Coffee MakerDimensions: 15 x 8.3 x 17.2 inches | Capacity: 9 cups | Brew time: 7 to 8 minutes | Warranty: 2 yearsWhat’s notable: It’s straightforward to set up, use and clean; we also like the carafe’s double-wall insulation and the “brew pause” feature.What could be better: This machine has a relatively large footprint. OXO’s 9-Cup Coffee Maker offers high functionality at a reasonable price, and its ease of use and no-frills display are bound to appeal to most home users. There’s a helpful “brew pause” feature and a freshness timer that tells you how long the brewed coffee has been sitting in the carafe. It’s also fairly easy to clean with nothing more than dish soap and hot water. The machine notifies users when it needs to be descaled, too. Note that the machine is on the bigger side and might not be the best option for smaller kitchens. But it’s a solid, durable machine that’s bound to last years. What our testers say: Editorial director and tester Brinda Ayer says in her review of the OXO 9-Cup that she would confidently recommend it to most buyers. “It’s a super-functional machine with premium features at a moderate price, and I drank a smooth and pleasant cup every time I used it,” she comments. The 2025 Forbes Vetted Best Product Awards are here: Explore our 150 top-recommended items across categories after extensive research and testing.AmazonNinja 12-Cup Programmable BrewerDimensions: 8 x 10 x 14 inches | Capacity: 12 cups | Brew time: 15 minutes | Warranty: 1 year limitedWhat’s notable: This machine punches above its price point when it comes to customization options and smooth-tasting coffee.What could be better: It brews more slowly than other options due to the pre-infusion cycle. The Ninja 12-Cup Programmable Brewer is an affordable automatic machine that offers just the right number of customizable settings, is supremely easy to use and clean and—most importantly—makes great coffee. The key is in its showerhead-style water dispenser, which evenly distributes water across the coffee bed for a smoother brew. It also comes with several handy settings: two brew strengths, a 24-hour brewing delay, a brew-pause option, a keep-warm function and a small-batch feature. The warming plate stays on for two hours post-brew, and the detachable reservoir is easy to fill and clean.We appreciate the Ninja 12-Cup's shower head-style brewer, which helps evenly dispense water and ... More makes for a smoother cup.alexandra garrett for forbes vetted What our testers say: Ayer also put the Ninja through its paces and concluded that its numerous features and delicious brew made it the best value option she tested. She says of the showerhead-style dispenser: “[It] dispenses water in the same fashion and at similar temperatures as a much more expensive machine, and results in a smooth-tasting final product.” (Read Ayer’s full review.)BrevilleBreville Precision Brewer ThermalDimensions: 6.7 x 12.7 x 15.7 inches | Capacity: 7.5 cups | Brew time: About 10 minutes | Warranty: 1 yearWhat’s notable: This is a high-end machine that gives you plenty of customization options and manages to elevate the taste of cheap beans.What could be better: It’s quite expensive with a relatively large footprint. “The Breville Precision Brewer is one automatic drip coffee machine I like a lot if you want a lot of granular control over your brewing,” says Tony “Tonx” Konecny, founder of Yes Plz Coffee. This high-end model not only features a beautiful stainless steel exterior but also six brewing modes: Gold Cup, Fast, Strong Brew, Iced Coffee, Cold Brew and My Brew, a custom setting that lets you customize bloom, water temperature, brew time and more. The machine includes both flat-bottom and cone-style filter baskets, and it has a 12-cup stainless steel carafe to keep your java hot until you’re ready to drink it.The Breville Precision Brewer (first on left) stood out from the rest for its precise customization ... More options.brinda ayer for forbes vetted What our testers say: After testing the Breville Precision Brewer, Ayer says it offered the most precise customizations at every step of brewing. She notes, “The taste of the coffee was good, clear and unmuddied; it also stayed nice and toasty in the carafe at a temperature of 165 degree for at least four hours post-brew with the lid in a locked position.”AmazonBreville Grind ControlDimensions: 8.5 x 12.5 x 16.3 inches | Capacity: 12 cups | Brew time: 5 to 8 minutes | Warranty: 2 year limitedWhat’s notable: The built-in grinder allows you to brew both small and large amounts of coffee, and the resulting product will be “robust and flavorful.” What could be better: This pick is pricey, requires a considerable amount of daily maintenance and has a more inconsistent grind than standalone grinders. When you brew coffee using uniform, freshly ground coffee beans, your resulting cup of coffee is fresher and more flavorful. Don’t have the countertop real estate for a standalone coffee grinder? Consider a coffee maker with a grinder like Breville’s Grind Control, which has a built-in burr grinder that processes beans right before it brews. It has six grinder settings and can dispense varying amounts of coffee, either in a 12-cup stainless steel carafe or into a travel cup or large mug. The LCD display also allows you to choose grind time, the number of cups you want to make and one of eight strength settings. Plus, you have the option to use pre-ground coffee for those times you don’t have whole beans on hand. What our testers say: Product tester Margaret Eby put the Breville Grind Control Coffee Maker through its paces over the course of a week. She notes that the machine kept her coffee hot longer than most and that the java it produced was “robust and flavorful.” That said, if you’re finicky about your grinder settings, you might be better off with a standalone coffee maker and separate grinder.moccamasterTechnivorm Moccamaster KBGV SelectDimensions: 14 x 12.8 x 6.5 inches | Capacity: 10 cups | Brew time: 4 to 6 minutes | Warranty: 5 yearsWhat’s notable: Several coffee pros recommend this machine, which is attractive, simple to operate and backed by a lengthy warranty.What could be better: It’s not programmable, so those who want advanced features should look elsewhere. If you want one of the absolute best coffee makers, hands down, look to the Technivorm Moccamaster. Most coffee experts—including some we interviewed for this story—believe its perks are well worth the cost, even though it is on the pricier end of our list. “The Technivorm Moccamaster KBGV Select heats the brew water to around 200 degrees, which enables the water to pull out more sweetness, body and nuance,” says James McCarthy, an educator at Driftaway Coffee. This retro-looking coffee maker is available in a wide range of colors to match any decor, and it can make up to 10 cups of coffee at a time in its glass carafe—which comes with a bottom heating element to keep coffee hot for two hours without burning it. What our testers say: “Its design is slim and streamlined, and it produces really great coffee in just 4 to 6 minutes for a full carafe using a unique copper-coil conducting system,” Ayer notes.ChemexChemex Classic 6-Cup Coffee MakerDimensions: 8.5 x 5.1 inches | Capacity: 6 cups/oz | Brew time: 5 minutes | Warranty: 1 year limited (Chemex or authorized sellers only)What’s notable: The Chemex has an elegant, iconic design and yields a clear, full-flavored brew; further, glass won’t impart any odors or unwanted flavors in your coffee.What could be better: This gadget comes with a learning curve since it’s more hands-on than other methods. The Chemex is the perfect combination of design, quality and function: It’s elegantly shaped, made from non-porous, heat-resistant glass and uses thick, unbleached filters that produce clear coffee without any grit. “When I want to have more control, I use a Chemex,” says James McCarthy, educator at Driftaway Coffee. “It has the thickest paper filter of all pour-over methods, and I really enjoy the super-light body it produces because of it,” he says, adding that he is able to taste more nuance and clarity in his coffee when using the gadget. If you’re drawn to pour-over coffee makers like the Chemex, you might also want to invest in a gooseneck kettle, which provides you ultimate control of the flow of your water, though a regular electric kettle will work just fine.Senior reviews Anna Perling says her 6-cup Chemex (pictured) has been "an elegant and practical tool ... More in my kitchen for years."anna perling for forbes What our testers say: Eby also tested the Chemex in her home kitchen and found that it yields flavorful, light-bodied coffee. While it’s easy to use, she notes that it comes with a small learning curve. “It's a slower and more hands-on process than other methods,” she says. “You need to stay near the pour-over and slowly add more hot water as the coffee filters through, rather than just brew it and leave it like a French press or drip coffee maker.”The Home DepotEspro P7 Stainless SteelDimensions: 5.6 x 3.8 x 9.1 inches | Capacity: 4 cups | Brew time: 4 minutes | Warranty: Limited lifetimeWhat’s notable: This French press stands out with its double-wall steel insulation and effective micro-mesh double filter. What could be better: While effective at blocking grounds, the filters can be tricky to clean; there’s also a good amount of coffee left in the bottom after filtering. Whereas most French press coffee makers are made from either plastic or glass, the Espro P7 features an insulated, double-walled stainless steel build. It also produces truly sludge-free coffee, thanks to its two micro-mesh filters that are lined with a silicone lip to create a strong seal—effectively blocking grounds from coming through. The removable parts are dishwasher safe, though we recommend hand cleaning all the pieces for longevity. For even smoother, oil-free coffee, Espro P7’s double filters are compatible with the brand’s compostable filters. (If the P7 gives you sticker shock, we’ve used and recommend the more affordable Espro P3, which offers similar functionality but has a plastic frame.) What our testers say: “The coffee the Espro P7 makes is excellent,” says Eby, adding that the java it yields is “truly grit-free.” She also notes that the P7 could stand up to a finer grind of coffee than her usual French press, concluding, “This is definitely a French press I’d want to hang on to.”AmazonAeroPress Original Coffee Maker Dimensions: 5.4 x 4.2 x 3.8 inches | Capacity: 1 cup (3 espresso shots) | Brew time: 1 minute | Warranty: 1 yearWhat’s notable: This compact press is versatile, budget-friendly and makes stellar, grit-free coffee in only a minute.What could be better: It takes a bit of trial and error to find the right grind size. David Yake, co-founder of Forecast Coffee, says he values versatile gadgets like the AeroPress when it comes to making coffee at home: “The AeroPress doesn’t require a fancy kettle, and it can make nearly any coffee shine. With an easy recipe adjustment, you can make everything from a strong, concentrated coffee for your cappuccino to a clean, crisp cup using your favorite floral Ethiopian coffee.” This coffee press takes a minute to use, its compact form is travel-friendly, and the paper microfilters eliminate any grit from your drink. If you don’t want to invest in an espresso machine, the AeroPress is the next best thing. If you’d like a slightly bigger option with the same compactness and quality brew, the AeroPress XL can make two Americanos or six espresso shots. The AeroPress also comes in a shatterproof, clear Tritan construction for about $10 more.The AeroPress' compact form and versatility make it ideal for travel—or for when you just need a ... More single serving.kara cuzzone for forbes What our testers say: While Eby found the AeroPress to be impressively quick and easy to use, it did take her a few tries to find the right coffee ground fineness: “Before I hit on the right setting, I found my coffee was turning out under-extracted and sour,” she says. But once she found the right size—“slightly less fine than espresso”—the resulting brew was “robust, strong and flavorful.” (Both senior deals editor Kara Cuzzone and commerce editor Margaret Badore are also AeroPress users and fans.)Williams SonomaNespresso VertuoPlus Dimensions: 8.7 x 12.7 x 12.8 inches | Capacity: 1.5 to 8 ounces | Brew time: 2 minutes | Warranty: 1 year limitedWhat’s notable: This pod-based coffee maker is easy to use and has a slim footprint; there are also plenty of high-quality flavors available.What could be better: Nespresso pods are relatively pricey and less widely available than Keurig pods. The Nespresso VertuoPlus was our top pick when we tested all of the best Nespresso machines on the market, and it’s our favorite single-serve coffee maker overall, too. Our tester found the VertuoPlus simple and intuitive to use: With the press of a button, you can select your coffee drink of choice, whether it’s a shot of espresso, a classic bold coffee or a large iced coffee. The machine scans the embedded instructions within each capsule and automatically brews from there. It’s also easy enough to clean—you just have to dump out the capsules every once in a while and wash out the water tank. (Read our tested review of the Nespresso VertuoPlus for more of our findings.) What our editors say: Senior mattress and sleep editor Bridget Chapman has owned a Vertuo for years and shares: “I like how Nespresso offers such a huge variety of delicious pod flavors that taste like something I’d get in a fancy coffee shop.” She also highlights Nespresso’s responsive customer service.brevilleBreville Barista Express ImpressDimensions: 12.9 x 14.9 x 16.1 inches | Capacity: Single or double shot | Brew time: Under 5 minutes | Warranty: 2-year limitedWhat’s notable: This machine produced exceptional-quality espresso during our testing, and we like its easy setup and smart dosing system.What could be better: The steam wand could be more powerful. The Breville’s Barista Express Impress earned top marks in our larger tested review of the best espresso machines for its user-friendly design, intuitive high-tech features, easy cleanup and quality of its espresso. If you’re someone who doesn’t have much experience manually grinding and tamping, this semi-automatic coffee machine produces barista-quality espresso or cappuccino—no barista skills necessary. Setup takes 15 minutes, thanks to the clear instruction manual and a quick setup sheet. It also has an intuitive control panel, and a built-in dosing funnel curbs mess and helps with cleanup. The biggest standout is its intelligent dosing system, which automatically calculates the right “dose” based on your last grind.Product tester Lindsay Leopold determine that the Breville Express Impress is the best espresso ... More machine.Lindsay leopold for forbes vetted What our testers say: Contributor Lindsay Leopold, who tested the Barista Express Impress alongside nine other top-rated models, reports, “The grinder automatically calculates an accurate dose based on the last grind, with a light-up indicator that tells you whether you need a bit more or a bit less. ... I used a scale to measure the coffee grounds in between shots and was shocked at how accurately the system was able to adjust and replicate great results.”AmazonOXO Cold Brew Coffee MakerDimensions: 9.5 x 9.5 x 14.7 inches | Capacity: 5 cups | Brew time: 12 to 24 hours | Warranty: Lifetime satisfaction guaranteeWhat’s notable: This has an intuitive design, yields full-bodied cold brew concentrate and is splatter proof.What could be better: Everything but the glass carafe must be hand washed. The secret behind this model’s bold yet balanced cold brew concentrate is its unique design (which garnered it the top spot on our list of the best cold brew makers). You pour water over the top of the lid, which is perforated, so your coffee grounds end up evenly saturated. The grounds and water sit for 12 to 24

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