



**David Schomer**  
Owner, [Espresso](#)  
[Vivace](#) and your  
host at [Schomer's](#)  
[Table@Lucidcafé](#)



## **On The Table #24**

### **Caffe Espresso at Home—the Solis Grinder**

**Dear cyber reader, Bless the Swiss for they have manufactured a great little conical burr home grinder. And lo, we saw that it was good, perhaps very good.**

**True to their brochure they deliver a small home grinder, which is very slick looking (see machines at [www.baratza.com](http://www.baratza.com)) and features a full conical burr inside for \$129.00. They step down the motor speed for slower rotation of the burrs which results in a better espresso with more crema. It is quiet. And the shot is just as fine as my big commercial conical grinders.**

**The drawbacks include a cheap plastic hopper which my son, Andre, broke in his first two minutes after discovering the machine. He is four and he loves grinders. This should not be a problem as long as you are aware of it.**

**More seriously, I had to dial it down to it's finest setting to get a perfect shot of espresso. The Solis is capable of perfect espresso coffee, but as the burrs wear, it may not be possible to achieve a fine enough grind for a true ristretto pour without increasing dosage of coffee used. Commercial conical burrs wear for 2000 pounds before changing, so this question must be answered over a period of time.**

**They saved money by eliminating the clacking Italian dosing hopper in favor of a plastic collection box for the ground coffee. I say, thank you, it works just fine in combination with the rotary timer switch to control the amount of coffee ground.**

**All in all, I have no trouble recommending this great little machine for use in the home.**

**Ciao for now!**