

SCOTT Slimissimo



The budget Espresso Maker market is extremely competitive, littered with options, so finding one that really shouts “buy me” is more than just a challenge. We recently tested a small footprint dedicated espresso maker by SCOTT. The unit stands out for several reasons:

- An extremely small footprint
- Powerful 19bar pump
- Innovative design
- Competitive price-point (£249 on Amazon, £349 RRP)

The unit model is named the Slimissimo, no doubt to highlight the tiny footprint, and the model number we tried was the 20200 in Silver. Straight out the box, the machine impressed, it is incredibly compact for a 19bar espresso machine and, although it incorporates a lot of plastic (rather than the traditional polished stainless in high end espresso machine) it feels like a quality build.

SCOTT originated in France and have a reputation for building good quality small domestic appliances. The French origins are not lost in the design flair, this is really an elegant looking little espresso maker. The Slimissimo is not just another me-too coffee brewer, it brings along an interesting number of unique features that help it emerge from the crowd.

The water tank sits at the rear of the machine and the lid doubles as a handle but also folds to the rear. This is a useful feature if you wish to fill the tank with bottled water rather than take the tank to a faucet. At our base in Scotland the water that runs straight from the tap is arguably better than bottled water so the handle is excellent for carrying the tank to the tap but if we were in London we would probably be using bottled water so the tilt function of the lid is ideal (top marks for this design feature). The tank is 1.1 Ltrs - which many people will think is pretty small but when making 30ml espresso shots, 60 ml lungo shots or extending the extraction to 125ml for, what we

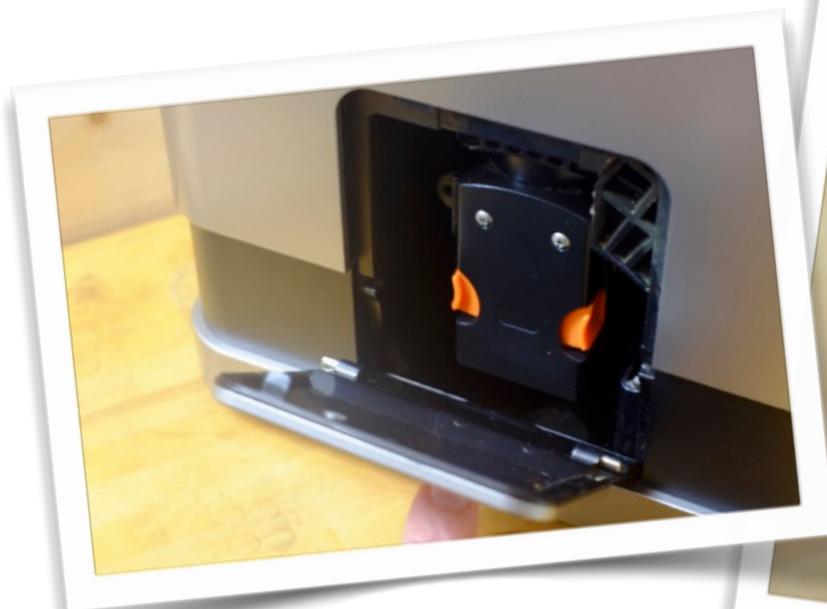


refer to as a “lungo lungo” (literally a long long espresso) the tank makes a lot of drinks. You definitely do not want water sitting in the tank too long so 1.1 Ltrs is a good size.



The bean hopper holds approx 150g of coffee beans, obviously the hopper is volume based so it depends on the size of bean, but the hopper is more than adequate. If we do some simple math and use 15g per shot average then that gives us 10 shots which allows us up to 110ml per shot from the tank - this is only relevant assuming we *desperately* want to optimise our refill routine. One of the features we especially liked about the bean hopper was the lid seal, not many manufacturers think about this and it will help keep your coffee fresh while in the hopper, once again kudos to the design team.

Grind control is inside the hopper, typical of many counter top espresso makers, it is simple to adjust - remember you must only adjust the grinder when it is running (detailed in the instruction manual) which again is a standard practice. The incorporated burr grinder runs quite quiet at 75dB so if you over indulged the night before you should still survive the sweet sound of your morning coffee being freshly prepared. In the short time we have tested the machine the grinder performed very well.



The patented brew unit is extremely compact, simply remove from the machine (by pressing the orange clips), the unit is then easily cleaned under running water. SCOTT are trying very hard to minimise the chores necessary to enjoy great coffee.

We also loved the access panel to the brew unit - no fiddly spring loaded switches or plastic clips, the designers came up with a brilliant solution - two cylindrical metal pins that connect to magnets in the door frame. Press the lower section of the panel and it swivels on the cylinders, coming loose from the door top magnet, then lift off from the exposed top edge of the panel. The magnets are strong enough to hold the panel in place but allow the panel to be removed with ease, it is ingenious.

The spout of the machine is height adjustable, which reduces any splash back as it allows the user to merely slide it up, or down, to fit the cup size being used. It is not a particularly special feature, as it can be found on most counter top offerings, but extremely useful and worthy of a mention. The spout also hides an LED light that attractively illuminates the cup area of the machine, a design touch that we fully appreciated.



The controls are situated on top of the machine at the front and consist of a touch panel with a **Power** button on the left, a **Hot Water** button, an **espresso** button and a **lungo** button. The espresso and lungo extraction volumes can be programmed by holding the button and releasing when the desired output is achieved - thereafter just press once and voila.

Sometimes less is more and in the case of the Slimissimo this is certainly the case. What do you absolutely need in a coffee maker? 1) a strong shot of espresso, 2) a longer shot and 3) hot water to stretch to an americano or long black. If you need

frothed milk SCOTT offer a dedicated milk frother as a separate item. Sleek, simple, zen... we love it.

The Slimissimo lets you know when to fill the tank, add beans, empty the dregs drawer or clean the machine and does so with alarm indicators in a panel above the controls. The interface is modern, functional and intuitive.

After making your coffee, or a few coffees, you will need to dispose of the grinds. SCOTT have made that a delightful chore. The designers once again got their thinking caps on and made great use of magnets. The front drip tray is magnetically connected to the machine and comes away with ease, allowing you to clean it. With the forward drip tray out of the way, a drawer is exposed that allows you to extract the rear (or inner) drip tray



complete with removable dregs box. Coffee grinds are a great fertiliser for plants that are acidic soil friendly, like roses, so we generally tip every 4th or 5th dregs box into the rose bed, otherwise it is easily tipped into the food waste bin or a compost bin. Nice, we made a contribution to the environment. The drip tray and dregs box are made of plastic and easily washed, dried and returned to the unit.

The coffee extraction is extremely good, at this price point. The 19bar pump coupled with the patented brew unit produce a good extraction with a nice crema. We are not comparing this to a £4,000 Vesuvius V2 or even a £1,500 Strega but in the sub £500 segment we think you would be extremely hard pushed to find anything to equal, let alone better, the SCOTT Slimissimo.

Overall this unit is awarded our “Best Buy” crown. It is affordable; functional; attractive; compact; and does what it is supposed to do. Those wishing a quick brew before running out the door will love the rapid power up (just 23 sec) and the extraction time of 56 sec for a 125ml “lungo lungo” means you are sipping your freshly ground and brewed coffee before the kettle has even boiled to make a far less instant “instant coffee” - let’s be honest there really is no comparison between instant and fresh coffee but we are merely making the point the SCOTT Slimissimo offers the opportunity to enjoy great coffee with no time penalty. Couple the Slimissimo with Roast-Den beans and you will upgrade your lifestyle.

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Disclosures

Price indication correct at time of writing (prices vary).

Some images provided by SCOTT.

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