

94-844: Generative AI Labs

Product Information

1. Category: Home and Kitchen

We chose this category because it is the most popular, as well as the highest contributing category on Amazon.

Product: Breville BES870XL Espresso Machine, One Size, Brushed Stainless Steel

Description:

About this item

The Breville Barista Express delivers third wave specialty coffee at home using the 4 keys formula and is part of the Barista Series that offers all in one espresso machines with integrated grinder to go from beans to espresso in under one minute

DOSE CONTROL GRINDING: Integrated precision conical burr grinder grinds on demand to deliver the right amount of freshly ground coffee directly into the portafilter for your preferred taste with any roast of bean

OPTIMAL WATER PRESSURE: Low pressure pre-infusion gradually increases pressure at the start and helps ensure all the flavors are drawn out evenly during the extraction for a balanced tasting cup

PRECISE ESPRESSO EXTRACTION: Digital temperature control (PID) delivers water at precisely the right temperature, ensuring optimal espresso extraction

MANUAL MICROFOAM MILK TEXTURING: The powerful steam wand performance allows you to hand texture microfoam milk that enhances flavor and enables creation of latte art

ESPRESSO MACHINE WITH GRIND SIZE DIAL: Simple and intuitive, giving you control over the grind size no matter what type of bean you're grinding

ESPRESSO MAKER WITH BUILT-IN COFFEE GRINDER: Innovative grinding cradle allows any at home barista to grind directly into the espresso portafilter for the perfect espresso

INCLUDED ACCESSORIES: Razor Dose Trimming Tool, 54mm Stainless Steel Portafilter, 1 & 2 cup Single & Dual Wall Filter Baskets, Coffee Scoop, Integrated Tamper, Stainless Steel Milk Jug, Cleaning Disc, Tablets, Brush Tool & Allen Key, Water Filter & Filter Holder

CAPACITY & SETTINGS: 1/2 lb Bean Hopper; 67 oz Water Tank; Single or double shots; Adjustable Grind Amount and Manual Override

WARRANTY: 1 Year Limited Product Warranty; Power: 1600 Watts; Voltage: 120 Volts

Reviews:

5.0 out of 5 stars great product, one of the best purchases if you drink coffee
Reviewed in the United States on May 22, 2016

Color: Brushed Stainless SteelVerified Purchase

We have had the unit for 8 months now, it's been through 4 cleaning cycles (2 descaling, 2 normal backflow), so I've 'tested' out most of the possible functions it has. We like it, a lot. If it dies this year, it is probably a break-even so far based on the number of times we've used it vice buying from coffee shops. At \$5 a cup, you have to buy at least 120 cups to even do a simple break-even. Of course, using milk/substitute and other items at home adds to this cost. Assume that you have to run 200 cups at home that you otherwise would have bought elsewhere, and you have basically done a break-even. If you drive to get to the coffee shop, and buy other things, then it may save you a lot of money sooner. In my opinion, this unit easily costs less than what we would have done within a year.

The grinder seems to do a great job, and the dials to alter the size and amount, work well. I have had to clean it once since the grinds seemed to be working poorly, on Breville's recommendation, running rice through the unit, and then cleaning it (removing the screw from the top), helped.

We have not tried other machines, having been satisfied with the reviews, and price, of this one as listed. So far, just great results. We tend to do espresso drinks each time, meaning we use the grinder, frother, and espresso for each drink. The machine would likely last longer with less maintenance needed if you just did espresso, and used preground beans (or had a separate grinder), most likely.

Family of 2 (with kid), in general we probably push through 4-6 cups a day on average, and up to 9 max at times. If we have guests, maybe 10-12, but not often. While we would certainly have NOT been buying this many from the local brewhouse, the quality of the product is just great.

We choose to use almond milk exclusively as our base, and we make it ourselves, so the quality of the milk will never be that of the rich and creamy milk frothed up, but it is still amazing. This machine does a great job of grinding, pushing hot water, and frothing, so we get a cup that literally is as good as we ever had anywhere, and with the quality we want. Most coffee shops, when they do have milk substitutes, use poor quality almond milk anyhow, and it affects the taste. If you haven't tried making your own almond milk, it's extremely easy - don't bother unless you buy good almonds from Spain or California. Soak them (called sprouting), then blend 1 cup almonds to 4 cups milk. Then strain through a nut milk bag (or cheesecloth), and add 2-3TB honey, vanilla bean, pinch salt, cinnamon). Blend. Some folks have gently heated the almond milk on a stove which helps thicken it a bit, and actually makes it more of a milk consistency than the 'almond juice' that you get by just straining. Lots of different options, and chefs are still coming up with ways to handle this. But frankly, after doing the almond milk thing, we will not use anything else. Some folks also add some coconut creme to the mix, and it also thickens things a bit. There are

excellent non dairy and healthy alternatives out there, and they work shockingly well.

We also pretty much gave up on buying beans from local brewhouses, we found the quality and taste not as good as we could do ourselves, so off we went and bought a small roaster (Fresh Roast SR700 Home Coffee Roaster), and frankly, this make the cycle complete - not only can we buy green coffee beans via amazon very cheaply, but we can also control how much we roast, and when we use them, making it a very turnkey and enjoyable experience.

I advise also buying the Knockbox from Breville - this is a great add on and helps you control the waste from the Portafilter. Great tool/wastebasket, and helps you inadvertently throw your grinds into the drain, not good if you have a septic system either!!

Agree with prior posters - use fresh beans, and consider roasting your own. The best bean we've found so far is the Colombian Huila (also sold on Amazon.com) - 5lb bag for \$30 shipped. For about \$6 a pound, you will have plenty of opportunity to find the roast level you want. Reason we like this particular bean (other than being available on amazon.com), when roasted to near or after second crack, it has a nice caramel/chocolate aftertaste to it. Not a bean expert here, but we've tried a dozen or so varieties, and for the price and availability, this is a really well priced and nice tasting bean. As mentioned before, we've done the local brewhouse roasted beans, and it's basically russian roulette, and we've yet to find an 'awesome' tasting bean from them. The breville has a multiple of ways you can alter the taste by changing the temperature, grind, and amount of water through the bean, but some beans just aren't suited for espresso, it seems. I'll let the experts deal with that - once we find one that is suitable, we work more on the base taste, which is mostly affected by the milk/milk substitute that you use, unless you are just doing straight shots of espresso.

We like the machine so much, it's worth considering taking with you on travel if you have the power, and way to store your own milk at your location. And yes, we've been at places with in-room espresso machines like the Ritz, which has in-room espresso from Nespresso, to places that have full kitchens with a variety of machines, and places with club level places that have fully automatic machines. We continue to be underwhelmed with the quality and taste that most places do. Yes, we've been in Italy and had the best espresso/cappuccino's, and they can't be beaten due to the location, ambiance, etc. This machine does a bang up job of that without the expense of travel - lol.

Frankly, Breville has provided a cost point and quality machine that is hard to beat. Other than my calling for help on a small grind question/issue, I have had no service issues yet.

From other posters, if there are substantial issues that start to creep up after the 1 year mark, it's kind of a cost tradeoff to consider paying \$250 for a repair, or just buying a new one. I guess there is also a warranty you can buy if bought through Amazon, that goes up to 4 years, so that may be an option to keep it running longer, and truly have cost savings for many years to come.

217 people found this helpful

Helpful

Report

sweaver

5.0 out of 5 stars Daily Dose of Joy with this Machine

Reviewed in the United States on November 8, 2024

Color: Brushed Stainless SteelVerified Purchase

This product is perfect for coffee lovers. Its sleek design and easy-to-clean parts make it user-friendly. Features like the milk frother, quick heating, large water tank, and built-in grinder simplify brewing. The adjustable grind size allows for customized espressos. Its durable construction is impressive, having lasted 10 years with daily use. It's cost-effective and consistently delivers high-quality espresso.

14 people found this helpful

Helpful

Report

Maddle

5.0 out of 5 stars Best Entry-level Home Espresso Machine

Reviewed in the United States on May 27, 2018

Color: Brushed Stainless SteelVerified Purchase

I absolutely love this machine. With as many lattes as I drink, this will easily pay for itself within a year, including the cost of beans, milk and cleaning products.

Notes: Make sure to keep up with all the regular maintenance. Every day after I've made my coffee, I wipe the steam wand, purge it, then wipe again. Make sure to get into all the crevices around the tip and you'll never need to use the pin to clean out the tip. Once I've done that and poured my steamed milk, I purge the showerhead by pulling one shot into the empty mug (no filters). This keeps the showerhead clean of coffee debris and keeps the coffee tasting pure.

REMEMBER TO CHANGE YOUR WATER FILTERS. The filters should be changed every 60 uses or 2 months, whichever comes first. This will reduce how often you need to descale the machine, prolong its useful life and provide better tasting coffees. You will still need to descale the machine every so often. The manual included is very helpful for keeping up with the maintenance (as well as pulling shots, making drinks and other useful tips) and you can also find instructions on their website

should you misplace the manual. Gold tone makes pretty inexpensive replacement filters specific to this machine and they're available here on Amazon. I use them and am pretty happy with the results.

Do not let the water run out. Ever. This could cause serious damage to the machine. If you forget once or twice, you'll probably be just fine but check the water reservoir at least 1-2 times per week.

Clean the machine parts at least once a week. You may need to empty and rinse the drip tray 1-2 times a week (depending on frequency of use) but take it out and hand wash at least once a week. This is a good time to wash the tools and tool bin as well. Also, don't forget to take the coffee filters out of the portafilter and wash those as well. Over time, residue can build up underneath there. Also, the spouts in the portafilter twist off so you can clean them better. Clean out your parts, get in those crevices regularly and you'll be just fine.

Don't forget to clean the hopper and grinder. You should clean it out every time you switch to a new bean or at least every few pounds of coffee. The instructions in the manual are pretty easy and straight forward. I also use a clean, dry towel to wipe any remaining coffee and oils from both the grinder parts and the hopper. Do not wash in warm water as you could risk it not drying well and rusting or not being lubricated enough and over heating. Just use the included brush and clean, dry paper towels. You could also vacuum out residual coffee from the grinder to assist in cleaning, but I don't usually need to.

Also, remember that the stainless exterior is stainless plating. This means it can wear over time and not look as nice. The best way to handle this is to wipe it down with a damp cloth (once daily then more detailed once a week) and follow it up by drying it with a clean towel. This will prolong the exterior appearance. Also during your weekly cleaning, be sure to look under where the coffee and steam come out and clean around there. Milk, coffee and residue steam can splatter and build up so be sure to clean it as well.

The weekly cleaning sound intensive but really takes maybe 5 minutes.

Common issues: Keep in mind certain o-rings will need to be replaced over time. This is noted by Breville in the manual and on the website. There are two main places where you need to replace these: around the tip of the portafilter (where the spouts connect) and where the portafilter connects to pull shots.

Another common issue is that the machine will make a loud "buzzing" sound and/or leak water out of the bottom of the machine. This is a common issue and, when it does occur, usually happens around 6 months to a year. This generally occurs due to a broken solenoid valve. If your product is still under warranty, take a video and contact their customer service. Maybe suggest it's a solenoid valve and they are

usually very good about fixing or replacing the machines and parts. If it is no longer under warranty and they will not resolve the issue (because sometimes they still will after the warranty period), there are many repair services that can fix this. If you are especially handy and brave enough to fix it yourself, you can usually find the replacement parts fairly cheaply online (not just the valve, but really ANY part that may need to be replaced). Again, if it's still under warranty do not go this route, as it will void any existing warranty. Also, if you don't know what you're doing, you could do more damage than good.

All-in-all, this is an amazing machine for this price point. There is a reason this machine is so popular and highly rated. There's a lot of customization available to you and it is a very good quality machine. I would not suggest any product below this machine and price point for your first machine as you'll likely be very disappointed in the results. Eventually you may want to upgrade to a more robust multi-thousand dollar machine, but this is great for the majority of consumers and is super user friendly. Use higher quality beans directly from the roasters and learn how to use the machine and make drinks and you'll be very happy with it. The quality is truly amazing for such a low cost espresso machine.

Side note: Whole Latte Love on YouTube is a great resource for additional reviews, tips and tricks and maintenance for this machine (and many more). It's also a great resource on how to pull shots, steam milk, pick types of milk and make many different types of drinks when you're just starting out or want to up your coffee game.

745 people found this helpful

Helpful

Report

Vincent

5.0 out of 5 stars The Breville Barista Express: An Excellent Choice for Espresso Beginners

Reviewed in the United States on August 28, 2024

Color: Brushed Stainless SteelVerified Purchase

As an aspiring home barista, I was seeking an espresso machine that could provide a high-quality brew without a steep learning curve. After extensive research, I landed on the Breville Barista Express, and I can confidently say it has exceeded my expectations.

At a sale price of \$550, the Barista Express represents a reasonable investment for those looking to elevate their coffee game. Compared to many other semi-automatic machines on the market, this Breville model provides an exceptional value.

Aesthetically, the Barista Express is a real winner. Its sleek, stainless steel design seamlessly fits into any kitchen, blending in beautifully with surrounding appliances. The compact footprint also makes it easy to find a home on the countertop without dominating the space.

But the true star of this machine is its functionality. As other reviewers have noted, the ability to grind beans directly into the portafilter and then pull espresso shots is remarkably convenient and fun to experiment with. The grind size adjustment allows you to fine-tune the extraction to your personal preferences, providing a level of customization that is rare at this price point.

Possibly the most impressive aspect of the Barista Express, however, is its durability. I have been using this machine 4-5 times per week for the past 12 months, and it has held up remarkably well. There have been no issues or malfunctions, instilling a strong sense of confidence that this was a worthwhile investment.

Overall, the Breville Barista Express is an excellent choice for espresso beginners looking to take their coffee game to the next level. With its appealing design, intuitive features, and proven reliability, this machine is well worth the \$550 price tag. Highly recommended for those seeking a gateway into the world of home espresso making.

Customer image

38 people found this helpful

Helpful

Report

Js

5.0 out of 5 stars excellent espresso maker with few shortcomings

Reviewed in the United States on October 11, 2022

Color: Brushed Stainless SteelVerified Purchase

an awesome espresso machine for first time home baristas. overall this machine is great but has just a couple of shortcomings which are easily mitigated. first off it has a premium feel to it. no flimsy plastic or cheap construction, it feels solidly built. i got the stainless version and it fits in perfectly with the rest of my stainless kitchen. As for the device itself. pros: large capacity water reservoir. plenty of grind settings (ill go over my setup after listing the pros/cons) conical burr grinder (fully auto with selecting the dosing amount or manual ability) single and double wall portafilters (for both 1 and 2 shot sizes double wall for pre ground espresso-yuck) 15 bar pump, and a pressure gauge for letting you see where you are when it comes to seeing how you did on puck prep. it has the ability for programming the shot duration so you can get the perfect 1:2 ratio (18g espresso into 36g of finished product in ~25 seconds - this is what you are aiming for when dialing in your settings...)

Now for the cons which are few: its not a double boiler system so you cant steam milk while you are pulling a shot. its not the thermojet heater which has a 3 second

heat up time (seriously no biggie) the steaming power is not that strong- while it steams milk just fine its not super fast like if you go to a cafe and they steam it for all of 3 seconds and its done. it will take about 60-70 seconds to get it to microfoam and be at the right temp. (for this reason i steam milk immediately prior to pulling the shot so the espresso isnt sitting there waiting for the milk and cooling off). the manual tamper that comes with the unit is pathetic. they tell you how to use it but there i've found there is a steep learning curve with it as you have to have the right amount of grounds, right tamping pressure applied, AND you absolutely must have a level tamp otherwise you will get channeling and will pull an uneven and ultimately sour shot. i think i did 4 correct shots out of 15 made that were enjoyable. they were all "drinkable" but using the provided tamper only 4 of them tasted good and i would consider serving them to other people. as i said these problems are mitigated. the milk frothing taking longer than could be. boohoo deal with it honestly its really NO BIG DEAL... take your time do it right and get that pro barista microfoam and do some latte art if you want (i tried to do the art, im not artist and suck at it so i gave up lol i find it stupid and would rather put my effort into making a great tasting drink which is about to go into my stomach and not an art museum). as for being a single boiler system and not being able to pull a shot and steam milk at the same time no big deal as i said before i do the milk prior to making the espresso and thats it if you are making multiple drinks then it will just take a little bit longer which again is no big deal. if you drink straight espresso or americanos or any non milk drink this is a moot point. the puck prep is made easier by #1 weighing out 18-19g of espresso putting that into the hopper (dont fill the hopper all the way up because you expose the beans to air and oxidize them you want to store them in as much of a vacuum as you possibly can.) #2 using 3rd party accessories prepare the puck- (CREMA BRAND dosing funnel and CREMA distribution/palm tamper tool [which you have to calibrate once]) you evenly distribute the grounds to a flat/level surface (with the distributor side) and then tamp it with the tamping side (using your palm to push down on it) once calibrated you get a perfect puck and a consistent shot every single time. you can find youtube videos on how to calibrate the distribution/tamping tool these devices make espresso idiot proof right off the bat.

my setup:

Illy classico whole bean...

grind setting #5

19g beans -> 19g ground -> 36g liquid in 26 seconds. (using single walled 2 shot PF) steamed half and half

Crema dosing funnel

Crema distribution tool (distributor set all the way at the base, tamper calibrated as per youtube videos)

overall this is a great machine that is easy to use once it is all dialed in (which has to be done with any espresso maker btw) and it pulls consistent great tasting shots each time. as for taste start at the baseline and customize from there which is

totally doable with this unit. obviouslyt you can try different beans but you will need to dial it in again because beans have different strengths etc stuff not having to do with the machine. get it, i like it, and it gets rave reviews.

69 people found this helpful

Helpful

Report

Mike & Jenny

5.0 out of 5 stars HIGHLY recommend

Reviewed in the United States on August 12, 2024

Color: Brushed Stainless SteelVerified Purchase

I did a lot of research before deciding on this brand and model, but I've been so impressed from the very beginning. It took some time to tune in (as will any espresso machine), and as a complete novice learning on this machine, I had my frustrations, but the machine is so intuitive and there are so many helpful videos out there I quickly got the hang of it. The grinder seems excellent (given it doesn't cost hundreds on its own), everything you need comes in the box (and good quality accessories too), and it's just such a perfect little home use espresso maker when you're not trying to churn out lots of coffees back to back (given the single motor, you can't steam milk while pulling a shot, so not nearly as fast as the commercial or more expensive machines if you want efficiency in making lots of coffees, but that's not my use case). I love how tunable the machine is yet how automated it can be if you choose so (don't have to time your shots, etc.). For home use a few times a day, I really can't say enough good things about how perfect this machine is, especially at such a relatively affordable price point compared to the other highly rated options out there.

That said, I'm about 16 months in to ownership and it started to act up. I ran the clean, and then the descale, and just generally tried some troubleshooting, and I kept having intermittent issues. But I knew from reviews that this is generally a long lasting machine and this shouldn't be anywhere near end of life for it (or it wouldn't be getting nearly this good of a review from me). Some people said Breville was helpful, even after the warranty period, so I did some research, though I identified which component may be going bad, and reached out to see if they would send me a replacement part. To my utter amazement, they instead sent me the packaging to ship my machine to them and have it repaired at no cost to me months past the end of my warranty. Huge kudos to Breville; this further confirms what I believed, that this product should last for years and Breville stands by the quality of their product.

Seriously, making coffees for one household? Not a professional barista? Just love good coffee and want to be able to make that consistently? This is the one.

34 people found this helpful

Helpful

Report

LMc

4.0 out of 5 stars Review from a non-pro

Reviewed in the United States on November 30, 2019

Color: Brushed Stainless SteelVerified Purchase

I've now watched a whole slew of YouTube videos about this espresso machine and it's obvious that a lot of people who buy this who are extremely serious about becoming home baristas. Good for them, but that's not me. I just wanted to be able to make a good latte with minimum fuss, and this (mostly) fits the bill, although it's not exactly as easy to use as, say, a Keurig. A few things I've learned, some with the help of the aforementioned YouTube videos, in the first week of use:

- It is messy. There is no way around this. You'll get water and coffee grounds everywhere, pretty much no matter what you do. The guy whose review recommended buying a bunch of (dark colored) washcloths for various mop-up duties is a genius. We now have a drawer of dark gray washcloths under the machine to catch spills. Every day when we are finished I pull out the drip catcher and rinse it out in the sink, dry everything with the washcloth, shake out any grounds and throw it in the laundry.
- Read the directions, then read them again. We thought the machine was broken until I Googled troubleshooting and realized the reason it wouldn't grind was that the grinder basket wasn't fully seated in the top.
- One of the videos recommended letting it warm up for 20 minutes before use. I don't think this is essential for a latte, but if you drink espresso your first cup will be lukewarm unless you let the machine fully heat up (which is long after all the lights are on).
- The default recommended settings on the grinder are working like a charm, so we probably won't mess with them much. We are using whole bean Starbucks espresso.
- The manual doesn't explain the grinder mechanism very well. Basically, you rest the filter thingy on the little rubber arms, then just bump it in and release to start the grind process -- the grinder will stop by itself. You don't hold it in unless you want grounds everywhere.
- I didn't realize until watching a video that the tamper stores in a magnetized hole to the left of the grinder. Pretty cool. When you are finished tamping your grinds, the metal ring part of the tamper thing should go all the way in the basket. If the whole tamper is just sitting on top, you have too much coffee in there and it won't seat in the brewing mechanism. Dump some out, retamp, and try again.
- In case you didn't know this, a single espresso is pretty darned small, and pretty darned strong. I have been making a single shot of grounds to use with a double shot of water to make a latte. Tastes plenty strong to me.
- The inner basket thingy (yeah, I know it has a name) has a tendency to stick after brewing. Or worse, the whole basket mechanism will come off empty, leaving a big lump of wet grounds clinging to the underside of the machine, ready to fall and go everywhere. To avoid this problem I have taken to giving the top right of the machine

a good whack with my palm before removing the basket, and this (mostly) solves the problem. If it doesn't, put the basket back on, whack the top, and try again. Yeah, it's a pain.

- You need something nearby to dump (really, whack) the grounds into. They make little knock boxes for this purpose (some of them cost more than a nice coffee maker) but we don't have one yet. My husband promises to make one, but in the meanwhile I have been whacking the filter thingy against the side of the trash can and/or digging the grounds out with a spoon. Another pain.

- It's not smart enough to know when it runs out of water and will try to brew anyway. Don't let this happen. Same with the grinder.

- I have not been brave enough to use the steamer, so I can't really add any tips about that. Instead, I microwave my milk for about a minute before adding the espresso shot to it. So sue me, I'm not a purist.

Other than these fairly minor gripes we are generally pretty happy with our purchase. Over the long haul this may save some money that would otherwise go to Starbucks, and we'll have great coffee a lot more often. I am a bit concerned about the grinder failing prematurely, as a number of reviews have mentioned, but we haven't had it long enough to know if that will be an issue.

88 people found this helpful

Helpful

Report

Buddy

5.0 out of 5 stars BUY THIS MACHINE, YOU WILL NOT BE SORRY...

Reviewed in the United States on April 8, 2015

Color: Brushed Stainless SteelVerified Purchase

I rarely write online reviews of products I buy, but I am so impressed by this machine I must share with people who are contemplating this purchase.

BOTTOM LINE:

This is an extremely good value for the price, and I would HIGHLY recommend this machine to anyone regardless of their experience level with making espresso-based beverages. Read on for more detail...

BACKGROUND:

I am very careful when buying products in this kind of price range, and thus do a lot of research before buying. This is especially true with something you can't truly "try before you buy". I read over 100 of the reviews on this product, and although there are some complaints the major theme is very positive. I have been using the Breville daily now for almost two months and feel I understand it's pro's and con's very well.

As a coffee person, my focus is on espresso, Americano, and lattes. I was never a drip-coffee person, but I have been a hardcore Starbucks latte guy for 6 years. I have talked at length to baristas over the years to get a more technical understanding of

what makes great coffee, and previously owned a fully automatic machine from Saeco (about a \$600 machine). When it came time to buy a new machine, I felt that I was ready to make the jump to a semi-automatic machine.

Lastly, I come from a technology background (e.g. Apple employee) and feel that I am a good judge of design, manufacturing, user interface, etc.

DESIGN:

This is an extremely well designed product. Every little detail, from the exterior & interior packaging to the controls on the front of the machine, is very thoughtfully done, well executed, and serves its intended purpose. From the beginning you see that it is a high quality product, and Breville spent money where it matters. The materials are visually appealing as well as sturdily built, with the kind of craftsmanship and heft you would expect from a much higher priced machine. Nice touches like having the tamper store in a magnetized hole in the top of the machine, having the top surface of the machine stay warm from the boiler to keep your portafilter and coffee cup warm, and creating a hidden accessories tray in the base of the machine are signs of top notch designers. Overall, the product is relatively compact and will fit into any size kitchen situation. Lastly, the user instructions are extremely well done and very helpful - READ THEM.

PERFORMANCE:

The espresso produced is extremely consistent, and only changes as your beans age (although a pretty small difference). The water boiler heats up very quickly and you will be drawing a shot less than 2 minutes after hitting the power button (part of this time is grinding the beans). The controls are easy to use, and the movable items such as the portafilter and steamer wand are holding up well and I have zero concern about long term reliability. The steamer wand, compared to my previous Saeco, seems to create much richer milk foam, which is important for lattes and cappuccinos. There are a number of "complaints" from people on these reviews about how difficult it is to get good espresso, but I can tell you my very first shot was good and has been ever since. I think these people are creating the wrong impression, as this machine is incredibly easy to use. However, it's critically important that you read the instruction manuals FIRST to help ensure you get it right. The grind level is the only thing you really need to set, and that will be personal preference to some extent but for my beans it seems best at 4. The other thing you control is how hard to tamp the grounds in the portafilter, and I will tell you that if you give it a good strong press (I use two hands on a hard flat surface), it will be just fine. Don't overthink this machine!

BEANS:

I strongly suggest you find a local shop that roasts their beans on-site so you can have truly fresh beans. You want espresso whole beans, and they need to be 100% Arabic and NOT the "oily" kind. Otherwise, you will gum up your grinder.

CLEANING:

Terrific design makes this a breeze to clean. The water and grounds catch tray just lifts out in one piece, and you can take everything to the sink without making a mess. A quick rinse and you are ready to put it back. One thing that cannot be avoided is that some of the coffee grinds will spill out of the portafilter during the grinding process, and may even fall off the coffee maker and onto the counter (or floor). I shake the portafilter mildly while its grinding to even out the grounds to minimize the mess, but even that doesn't eliminate it completely. The other mess creator is tamping the grounds and levelling off the dose size, this will cause grounds to be spilled. Up to you how to contain this, although I just turn the dosing blade upside down and use it to scrape the grounds off my counter and into a bowl I use to catch the grounds when I level the dose. Overall it is quite minor and requires less than 5 minutes of clean-up a day.

171 people found this helpful

Helpful

Report

VR

5.0 out of 5 stars READ my review and you will be GLAD you did - no really, I put some time into this just for YOU =)

Reviewed in the United States on January 27, 2018

Color: Brushed Stainless SteelVerified Purchase

Despite some of the negative criticism sprinkled throughout this review, keep in mind that (1) I am giving this machine 5 stars, and now that I have spent a few weeks getting to know it (intimately), I love it - so much, that if a burglar broke into my house and stole it, I would order another one the same day - I have not been back to Starbucks since. All that being said, you NEED to read this review so that your machine does not frustrate you and so that you get the most out of it. Read on my coffee-loving friend:

1. I am a guy, who knew nothing about espresso machines before this. I am very mechanically inclined and don't usually read instructions. This was different - this machine is NOT self-explanatory and you NEED to read the instructions (which are well written, and even include a troubleshooting section). Don't get frustrated with this machine until/unless you have read (all) the instructions.

2. This is not a 'stand-alone' purchase ... this machine costs around \$500 (give or take), you need to invest another \$100 right from the start (preferably at the same time) to get the most out of it, enjoy it to the fullest, and not get unreasonably frustrated by making your own lattes and mochas.

3. The other things you REALLY should order at the same time (and all are available on Amazon) are:

- a. (\$29) 100-pack disposable 20oz. cups with lids and sleeves (sold by Yes!fresh). Trust me, you want to get these. It's only \$0.29 per cup and are far more convenient than trying to clean out a million dirty coffee cups from your car/office each week. These are worth twice what they cost in the long run. And when your friends are over, you need not 'loan' them a nice coffee cup to go (which you may never see again) - just give them a paper cup to take with them.
- b. (\$5-15 for 25 oz. / \$20-30 for 64 oz.) Torani syrups and sauces, AND the pump tops that go with them (always sold separately). IF you drink the same thing on a regular basis (like I do) such as a white chocolate peppermint mocha, buy the 64 oz. white chocolate sauce and not the smaller 25 oz. bottle.
- c. (\$14) Amazon Basics Cotton Washcloth - 24 pack - grey (the grey matches the espresso machine, but the color doesn't matter). Again, trust me, you want a nicely folded stack of these sitting next to the machine - you will use 1 each time you make espresso, and then it will be dirty and needs to be washed. At my house (3 people using the machine) we bought two 24-packs because we make so much coffee - two 24-packs is not too many for our house (I'm thinking about buying a third pack).
- d. (\$10 for pair of single shot size, \$15 for pair of double shot size) Set of double-walled espresso shot glasses. Do NOT buy the rounded ones (ie: Cutehom espresso coffee cups) because they will not pour very well and drip all over the place (down the side) each time - very frustrating. Buy the JoyJolt Javaah Double Walled Espresso Glasses instead - you'll be glad you did in the long run. And, if you're planning to make mostly double-shot lattes/mochas, buy a set of Dragon Glassware 6 oz Espresso Cups (also double-walled) so that you don't have to keep fidgeting with the single shot cups to keep them in the right spot under the coffee dispenser. It's important to buy double-walled glasses for two reasons. First, it keeps the espresso hot while you're steaming your milk, second, it keeps you from burning your fingers when pouring the espresso into your coffee cup.
- e. (\$15) Breville BCB100 Barista-Style Coffee Knock Box. Again, TRUST me, you want this right next to your machine - the coffee grounds will start piling up quickly and you don't want your portafilter anywhere near a garbage can. This thing is a must.

4. Space requirements: This machine (and all that you want to go with it) will take some counter space - allow AT LEAST 34-inches of counter width to accommodate - slightly more is even better. You will from my picture, this is a 34-inch setup, and there is no room to spare.

5. Making espresso. After you read the instructions, here are some tips that they don't include to help avoid frustration:

- a. When the beans are grinding, lightly knock on the top of the hopper lid (just like knocking on a door) so that the beans keep feeding down to the grinder (sometimes they get hung up - a light knock each time keeps this from happening). Do NOT overfill the portafilter (after tamping) or it will jam coffee grounds into the water outlet and could possibly damage the portafilter or locking guide. After the grounds are tamped down in the filter cup, the silver part of the tamper should be just hidden

beneath the rim of the portafilter (the machine includes a tool you can use if you accidentally overfill the filter cup, but after a short while, you'll figure out how much to grind each time and the tool will not be necessary).

b. You ALWAYS want to watch the pressure gauge when making espresso. It NEEDS to be in the dark grey area of the pressure gauge (and ideally in/near the middle of the grey area) during the brew cycle, otherwise you are not making good espresso - rather, you are making either watered down espresso (not enough pressure) or not enough espresso which is too rich (too much pressure). There are two key things that affect pressure: the fineness at which the coffee is ground (which is adjustable) and the volume of grounds in the portafilter (also adjustable). Although there is a one or two shot size setting, I have found it best to do two, 1-shot grinds, tamping down the grounds in-between each single-shot grind. I have the grind (volume) setting on the 4th click setting, and I have the grind (fineness) setting on either 2 or 3 (play around and see what gives you the best results). IF the pressure is too low, then either your coffee is ground too coarsely, or you have not tamped it down tight enough, or the filter is not filled with enough coffee grounds, or a combination of any/all of these things. IF the pressure is too high, then either your coffee is ground too finely, or you have tamped down the grounds too hard (tightly), or a combination of the two.

c. IF using two, single-shot espresso glasses to collect a double-shot brew, keep an eye on them during the brew cycle and make sure they are centered under the espresso being dispensed (this can be avoided by using a double-shot size collection cup).

d. IF making a mocha or other syrup/sauce drink, pre-mix the espresso and syrup in the glass and stir thoroughly before adding the steamed milk.

e. Steaming milk is 1/2-art, and 1/2-science (seriously), and it does not come naturally. If you've never worked at a coffee shop and been trained to steam milk, do yourself a favor and watch a few good (short) YouTube videos on the proper way to steam milk. You will THANK yourself for taking 5-10 minutes on You Tube and learning the proper way to steam milk (and things to avoid). Understanding the steaming process will allow you to control the amount of foam on top and not make big mess.

f. Before you steam your milk, VENT the steam wand to remove the residual water from the boiler line (you don't want a few teaspoons of water in your milk). Vent the line, then turn the steam off ... wait 5 full seconds ... then insert the steam wand into the milk, then turn the steam back on. Hold the handle with your left hand, and place your right hand underneath the stainless steel milk steaming cup, when the cup is too hot for your right hand to touch (I mean really to hot to hold), keep the steam wand in and start counting along with the pump (which sounds like a metronome in the background ... dit ... dit ... dit ... dit ...). For a semi-hot latte/mocha keep the steam wand in the milk for 30 double-dits (don't start counting until after you can no longer touch the bottom with your right hand ... "and-one, and two, and three" and so on until you get to 30 (the equivalent of 60 single dits). For hot (but still drinkable) count to 40 double-dits, and for very-hot, 50 double-dits.

Anything above 60 and you risk burning the milk (which will ruin the flavor and you will need to toss it out and start over). When finished, turn the steam off, and remove the steam wand from the milk about 3-5 seconds before it finishes blowing steam (to avoid having milk sucked back up into the steam line).

g. After you steam your milk, VENT the steam wand again to remove any milk that inadvertently got sucked up into the steam wand line and prevent any from making its way into the boiler. IF milk makes its way back into the boiler unit (because you failed to vent the line after use) you will DESTROY the boiler (permanently), in that, the milk cannot be cleaned out, will burn during the next use, and every cup of milk you steam in the future will have a burnt-milk smell/flavor - yuck! DO yourself a favor and vent the steam line religiously after each use - and make sure others who use your machine know that they can ruin it if they don't do so also! (there goes \$500!)

h. The bottom tray is easy to remove, empty and clean (comes apart in 3 pieces). You should empty this every 2-4 days of use because it fills up despite you not pouring liquid into it - reason is, each time you finish using the steam wand or hot water dispenser, the machine auto-vents out the line from the boiler into the bottom tray (sneaky little devil) ... so even though you don't realize it, it's filling up a little with each use. (Fun fact - the hot water dispenser can be used for instant hot water to make tea!).

6. Cleaning up.

a. I unfold a clean washcloth each time I make espresso. When you tamp down the grounds, it will help avoid damaging/scratching your counter, and will catch the spill-over grounds (there will always be some spill-over).

b. When finished, use hot water (from your kitchen sink) to rinse the espresso cup(s), milk steaming cup, portafilter and filter insert (remove the filter cup from the portafilter each time you clean them), then use another clean washcloth to set them out to dry upon.

c. The washcloth used to make espresso: fold it in half, twice (into a square), and use the hot water dispenser (on the machine) to get one corner of the square wet with hot (boiling hot) water, then fold the square into a triangle so that the boiling water corner is exposed, then fold that triangle into another triangle around the steam wand and thoroughly clean the steam wand. It will take a little time and firm pressure - make sure the wand is clean so that you don't get nasty milk residue build up on your steam wand.

7. Keeping things stocked:

a. Milk. If your family uses milk for other things (cereal, baking, etc.) and up until now you have been a '1-gallon at a time' household, it's time to go up to a 2-gallon at a time household. Trust me - once you (and others in your house) discover the delicious lattes/mochas which are quick at hand, the milk will begin to disappear quickly (my house is now a 3-gallon at a time household with 3 people regularly using the machine).

- b. Keep a spare box of to-go cups/lids on hand, when you open it, order another one - it is not cost prohibitive and you never want to be out of to-go cups in the morning.
- c. Keep a spare bag of coffee beans on hand - also not cost prohibitive and if you run out of beans, well, there's no reason to ever run out of beans.
- d. Keep a spare bottle of your favorite syrups/sauces. If you run out, all the fun is over.

8. Quirks and tips.

- a. Keep a close eye (and refill often - like every morning) the water tank in the back (you need not pull it off each time, just take a 4-cup measuring cup and refill it when it gets 1/2-way down). Reason being, the machine is not smart like a Keurig - it has no sensor telling it when the water is out and it will run itself (to its peril) dry when the water runs out - this is not particularly good for the machine or the pumps.
- b. Use top quality beans - I recommend buying 1 lb. bags of Starbucks Espresso Roast beans - whole, NEVER pre-ground. WHY would you spend \$600 on a coffee bar setup and then use crap beans or pre-ground (aka: not fresh) coffee? When you use top quality Starbucks beans (I have no financial interest in Starbucks by the by - so if you prefer something else like Pete's or Dutch Bros., fine - but make sure you're buying whole bean bags of their Espresso Roast). 2-4 double-shot lattes/mochas per day will go through a 1 lb. bag of beans every 1-2 weeks.
- c. Transitioning to decaf beans...? Nope, not easy, nor was the machine set up for an easy transition. To transition from regular espresso beans to decaf beans you must unlock the bean hopper and remove it - then pour the regular beans into a ziplock bag, then take your vacuum cleaner (I'm not joking) and vacuum out the remaining regular beans from the grinding gear mechanism, then replace the (empty) hopper - lock it in place, then fill it with decaf beans. We did this once at my house ... and will never do it again.

I hope you enjoyed my review and it helps you make awesome lattes and mochas!

Customer image

19,516 people found this helpful

Helpful

Report

Matt K

4.0 out of 5 stars Full-featured, high quality home machine, but, if I had to do over again...

Reviewed in the United States on December 6, 2020

Color: Brushed Stainless SteelVerified Purchase

This is the first espresso machine I've ever owned. I purchased it this Spring (2020) because, like many of you, I needed to stop going out. I didn't know much about home brewing espresso, but I have lots of Breville products, and I thought this would be a good entry-level machine., I liked that it had all of the features I needed in a one-stop solution, but would still allow me to make "real" espresso, not the stuff

that shoots of a pod, which I typically dislike. Armed with nothing more than the instructions it came with, power, water, and beans, I was able to brew espresso good enough to keep me from going into withdrawal, but typically not delicious, and appreciably less enjoyable than my favorite baristas in my favorite cafes. I also wasted a lot of beans in the process. After about 10 days of this bumbling around, I decided to start researching how to get better performance, learning a lot of coffee science along the way, and over the next few months, my technique and results improved, but ultimately plateaued at a point where I felt my home-brewed espresso was now generally better than my favorite baristas - but still not consistent - one day I could make a perfect shot, with all of the lovely sweetness and velvety texture of great espresso, with little or no extraction defect, but then the next day, doing the exact same thing, would get something uneven and over- or under-extracted, and not as good. I was not exactly sure what the variable was, but I suspected it was the grind consistency, since by now I had become very practiced at everything else.

The obvious issues with the grinder are that there is a limited range of adjustment, and as you get to a good fineness for your beans, there will be popcorning - the phenomenon of the beans bouncing off the burrs before passing through; those popcorned beans will be ground more coarsely than the beans that were packed into the grinder by the weight of the beans sitting on top of them. Also, while the machine has a hopper that encourages you store beans in it, that's a terrible idea; it's better to store the beans in an airtight cannister or, if they came from a nice roaster, in their resealable, airtight bags with one-way gas valves. I find that beans that are well-packed like that do not have to be brewed within two weeks of roast, as some coffee trainers say, but rather, can last up to 5 weeks from their roast date, and still be very good, with the peak time for brewing being 7-15 days after roast. Back to popcorning: because the beans will grind differently based upon whether they're at the bottom or top of the pile, this would theoretically render every dose you grind prone to unevenness. This is not a defect of the Barista Express. This is just something in the nature of conical burr grinders. Some craft builders have figured out how to build-in flow control (including the grinder that I now use, which I'll come to that). But you can also be your own flow-control. And that's how I hacked this to get slightly better consistency. I adjusted the grinder to be so fine that it would give me an espresso grind, even feeding only one or two beans at a time, and then did that. In so doing, my grind was more consistent from top to bottom, and my extraction improved significantly. But it was still not totally consistent. And, it makes grinding very labor intensive to feed beans one or two at a time - it makes it take 3-4x as long, and you can't do anything else.

The other thing too - and I learned this early in the adventure - is that you can't rely on the built-in dosing settings for the grinder. Just forget about these. Even if you don't want to go crazy and hand-feed the machine like I do, you need to get a scale. Measure your beans one shot at a time. The dosing volume controls on the machine

are not volumetric; they just control how long the grinder runs. Good espresso requires adherence to a brew recipe with a known mass of beans and that can only be done by weighing them. You could take your portafilter and weigh it after the machine dispensed your grind, but this will invariably lead to waste.

Now, 8 months into my new hobby, I treated myself to a new grinder - one you've definitely seen if you watch coffee videos on the internet all day. Now that I use this grinder instead of the built-in grinder, I am not having any problems. In my last 30 shots, 29 have been perfectly-extracted (meaning no channeling, no dead spots, just nice even extraction at the correct pressure levels, resulting in a shot that gets all of the sweetness out of the bean, and little to no bitter or sour flavor) and the 1 that wasn't was because I used the wrong grinder setting. Mea culpa. Oops. That's the kind of consistency I'm looking for. What does this tell me? The coffee brewing function of this machine is top-notch. The group head, shower screen, thermoblock, all of it performs at a professional level, and with the right grind, you can make supremely good espresso on this machine, and do anything you want with it. Drink it straight; make a milk-drink; make an Americano, hot, iced, or whatever you want. Also, the controls are very intuitive, and the build quality is high, as you would expect from Breville. As for maintenance: espresso machines are high maintenance. They require regular cleaning and decaling. But Breville has made it a snap. It takes maybe 10 minutes to descale, every other month, with normal daily usage. A monthly cleaning cycle is so simple it practically runs itself. I also take off the shower screen and make sure it hasn't accumulated too much grit, every few days. That's not necessary - it can go weeks without cleaning and still work, but I am a bit of a perfectionist, as you may have gathered.

I've talked about brewing and grinding, but not steaming. As for steaming: it works fine. I know that there are commercial or prosumer models with slightly more sophisticated steam wands. Because this has a single thermoblock, it is not able to brew and steam at once, in fact, the steam cycle takes quite a while to wind itself up. So you have a Hobbs's choice: steam first, and wait for the temperature to come back down to where it is appropriate for brewing; or brew first, then steam, while your shot goes cold. I don't make a lot of milk drinks, and if you are, it's less important if the shot cools a little. But it just makes the process slower. But once it's running, the steam wand textures milk very nicely. This isn't the most important feature for me, because I drink mostly espresso or Americano, rather than milk drinks. But if you drink mostly milk drinks, then keep this in mind that there are machines with better wands, and better ability to transition from brewing to steaming, out there.

The steam knob on this machine also activates a hot water dispenser, which is very helpful. It automatically cuts off after delivering the right amount of water to make an Americano; two cycles will give me enough to brew a quick cup of tea when I don't want to wait to boil a kettle on the range. That is a plus. However, the steam

control, although it rotates, is not a volumetric control, it's just an on-off; you can't dial in more or less steam by opening and closing it more.

So would I recommend this machine? I would say I recommend the Breville family, more than I recommend this particular machine. Because the espresso-brewing is 5-star, but the grinder is only 2 or 3 star, and I am so happy no longer need to use it. If I knew then, what I know now, I would not have gotten an all-in-one machine. I could have gotten a better grinder, and a smaller, lower-cost Breville, like The Infuser, or a larger machine that focuses only on the brew and steam functions, like the amazing Dual Boiler, which might be my next machine. Before I knew better, I liked the space-saving and cost-effectiveness of an all-in-one. But the all-in-one is not going to let you chase perfection in your espresso. So depending on what your wants, needs, budget, and counter space requirements are, you might want to look at other machines in the Breville line, that have the same great controls, fit and finish, customer support, that you would expect from Breville, but that aren't trying to be the jack-of-all-trades.

If you do get this machine, it has almost everything to get up and running (except the water and beans) but I do recommend some accessories:

1. A 54mm bottomless portafilter so you can see your extraction in real time -- this is KEY to learning about extraction defects
2. A drip scale -- or any slim-profile kitchen scale that measure to 0.10s of a gram, so you can accurately weigh your dosage of beans before grinding, and also test your flow rate and mass of your finished product, to ensure that you are getting a good ratio of input to output.

These are a MUST. Without seeing the extraction, and without being able to measure your dosage, you will not be able to make anything resembling tasty espresso from this machine.

Some other things are optional but helpful:

- A rubber tamp mat to protect your counter and limit the mess;
- A 54mm distributor tool to quickly and easily get a nice well-prepared puck. You can do this by hand, but the tool makes it easier, faster, and less messy. The Breville distributor tool that it comes with is useless.
- A 54mm calibrated tamper, so you know that your tamp application is consistent every time. The built-in tamper is adequate, there's nothing wrong with it, it's not useless, but it doesn't give you any guidance for that all-important consistency.
- Lots of replacement filters, cleaning tablets, and descaler.

This machine is not deficient because it doesn't have all of these things (it actually does come with maintenance tools, and starter packs of cleaning tablets and descaler which is really great). It's a very complete package. Great instruction booklet, and all of the nice packaging you would expect from a great company like Breville.

In conclusion: There are many people for whom this probably is the right machine. For me, it's not quite perfect because the grinding function is not as good as the brewing function, and it was bringing down the quality of my results. In hindsight, I should have gotten the Infuser or the Dual Boiler, and a separate grinder. I only started to achieve really consistently great results when I was able to stop using the built-in grinder. But that does prove how good this machine is at brewing. I don't think it's possible to improve much on that.

712 people found this helpful

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Questions? Get fast answers from reviewers

What do you want to know about Breville BES870XL Espresso Machine, One Size, Brushed Stainless Steel?

2. Category: Electronics

We chose this because it is around the middle as far as its popularity is concerned.

Product: Meta Quest 3 512GB

Description:

\$75 Promotional credit offered 11/29-11/30 will be deducted from all returns and refunds. Limit one per customer, credit will be distributed by email within 24 hours of product shipping.

Enjoy the ultimate way to experience everything you love. Now you can get Batman: Arkham Shadow and a 3-month trial of Meta Quest+ included** (a combined \$70 value) when you buy any Meta Quest 3 512GB.* Batman: Arkham Shadow available to play 10/22.

Unlock new ways to work, play, relax and connect with mixed reality, where you can blend digital objects into your physical space. Turn anywhere into the ultimate personal theater, create a home gym in your living room or get immersed in out-of-this-world games.

With the most powerful Quest yet,* every experience looks sharper, plays faster and runs smoother. Enjoy life-like graphics, rich spatial audio and more storage for all your apps and games.

With 4K + Infinite Display*, feel like you're actually exploring locations around the world or stepping into realistic games with a wider, taller, expansive field of view.

*Two displays (2064x2208 resolution per eye) combined with Meta's Infinite Display optical stack. See website for more information on Infinite Display.

Put on Quest to watch shows and movies play on a giant vibrant screen, anywhere you want — whether you're at home or on a plane.

Play, train and explore for longer with premium comfort. The slim, wireless design distributes weight evenly for a lighter feel.

Navigate your way. Use your hands to swipe through content and type on a virtual keyboard. Pick up Touch Plus Controllers for fine-tuned precision and realistic sensations.

Chores just got a lot more fun. Enjoy freedom to move around your house as you pull up your favorite apps to watch YouTube while you fold laundry, or arrange windows around you for the perfect workspace.

Feel safe to share the fun. Manage parental controls, check your child's daily usage, add multiple users, share content and set permissions for everyone in the family.

See child safety guidance online; Accounts for 10+

Reviews:

5.0 out of 5 stars A Big Leap for VR!

Reviewed in the United States on October 12, 2023

Size: 512GB Style: Headset + Controllers Verified Purchase

I had bought a Quest 2 a few months ago to dip my toes in. I used it on and off but there were challenges and it got a little dusty. It required some fiddling to really use it. The biggest issue for me was the optics - the whole reason one buys VR. Trying to hit the sweet spot, ignore god rays and just use the product made me a little nauseous, literally. It worked but overall it got sidelined due to the effort required to get everything running. Overall a fun experience though with promise.

I pre-ordered the 512GB Quest 3 and Amazon delivered on release day after watching some event videos. The promise of a better experience got me. I haven't spent a ton of time with it, but here is why I gave it 5 stars.

1. Out of the box it worked and optics were clear. No fiddling with it or sideloading apps. The new lenses and slightly higher resolution is very noticeable. In my Quest 2, it had to be in just the right position - no more with Quest 3. Edge to edge clarity. As I mentioned, this is the main reason one buys VR, vision.

2. I am a glasses wearer. This worked with 30 seconds of adjustment. No spacer, no headache and was reasonably comfortable.

3. I loaded up a few of my games. I was super impressed with the clarity and smoothness. Full disclosure, I mostly buy on Steam. Why? I have a high end PC and graphics card and, well, again visuals matter here.

4. Pass through / Mixed Reality has potential. It's maybe not practical yet and a little buggy, but way better than the Quest 2. This is pretty cutting edge and I would argue

pretty new. It will not be a reason to buy this headset today, but it works as expected.

Probably my biggest disappointment with Meta is that they used the same UI. As a developer, I didn't find it intuitive on the Quest 2 and struggles with these things are. No update at all that I can see on the 3. I get the balance, releasing a new one risks alienating the current fan base, but when you buy a new device, you kind of expect UI improvement. Hopefully they release improvements in the future.

I see a lot of reviews already where people give less than 5 stars due to issues that if you think about it, aren't really related to the product sold.

I think the biggest downside isn't a problem with the Quest itself - just slow adoption and development in the VR market as a whole. This isn't on Meta. They are trying to drive innovation and allow developers to create more immersive experiences and have done a pretty good job at building the framework. As the audience grows, developers get on board and develop apps that can be used.

Where I think this shines is that it's as good as much higher priced VR available as of today. I can enjoy it for a year or two until the next big VR release. I expect there will be releases that improve the Mixed Reality and UI during my time with it. The lack of headache in getting into VR and having it just work hits the target. The improved visuals make it a worthwhile investment if VR is something you are interested in. To keep it from getting dusty is on developers. I have a few games I like. Half-Life: Alyx has set a standard and shows what is possible. It doesn't feel cartoonish and I get into the environment. I got the Asgard's Wrath 2 voucher with mine and can't wait to see what that looks like next month.

My WISH is that VR can get to the point where it can replace my monitors. Being able to spin up virtual monitors as needed for coding and being in an environment of my choosing is the dream. Steam comes close and I'm sure this is right around the corner, so learning to live part time in VR now is worthwhile!

Customer image

201 people found this helpful

Helpful

Report

Compton

5.0 out of 5 stars The Quest 3 is the best looking headset under \$1000, it's worth it even if you only ever use PCVR.

Reviewed in the United States on November 25, 2023

Size: 512GB Style: Headset + Controllers Verified Purchase

Buy the Quest 3, DO NOT BUY THE QUEST 2. I still use my Quest 2 it's great but I don't care how cheap it is, the Quest 3 is that much better in both performance and

visuals. Even games not updated still look and play smoother. The Quest 3 is good enough to get into VR gaming without a PC. The Quest 1 felt like a gimmick, the Quest 2 was good but still felt compromised but the Quest 3 (while obviously not as good as the average PCVR gaming pc) is able to get much closer and provide a PCVR like experience on newer games. Mixed reality was not something I was interested in but after trying it I think it's awesome, even if you consider it a gimmick it's very cool and fun tech. As someone who really only cared about PC based VR gaming I've been very impressed with the Quest 3. After going on a VR binge in 2019 and some of 2020 I've mostly only played VRChat now but because of the Quest 3 I started exploring VR games again trying out new and old games and even mixed reality stuff too. It's that good but I'd recommend an aftermarket headstrap. The included headstrap seems pretty bad but if you fiddle with it A LOT it can get comfy. Also I returned my 128GB model and bought the 512GB one. It should not cost that much more in price but honestly there's so much cool stuff and games are slowly getting bigger. If you have fast internet, you can buy the 128GB and be fine.

There's tons of amateur and professional unboxing videos of the Quest 3 that you can look at if you want to see what it looks like. As for what it's like to buy and own it? It's amazing.

Background info: I've been a computer based VR player since 2017 when I got the original Oculus Rift also known as the CV1 on a Black Friday sale. Since then I've bought an Index in 2020 with vive trackers for full body tracking, a Quest 1 as a backup headset, a Quest 2 and now a Quest 3. I have about 6000 hours in VR 5000 of that is in VRChat.

Review: The Quest 3 is incredible. It's my first VR headset that uses pancake lens and it's beautiful. I dabbled in standalone gaming on my Quest 2 with games like Resident Evil 4 VR and Iron Man VR which were both great. Iron Man felt a little held back resolution wise with aggressive foveated rendering BUT THE Quest 3 fixes that mostly with higher resolution in literally everything. Everything from the interface to all old and new games feel snappy. I started playing mixed reality mini games like the Ghost Busters one and Synth Riders and the free built in Alien one and everything has been super cool. it's all surprisingly fun. Audio is also great, about as good as the Index. The whole thing feels more reliable though as my Index cable is annoying with how heavy and thick it is. I'm on my third cable in 3 years and still the Index needs to be unplugged sometimes to make it work. I've had no such problems on my Quest 2 and Quest 3. The only reason I still use my Index is for easy full body tracking in VRChat otherwise I play everything on my Quest 3.

112 people found this helpful

Helpful

Report

Mercy

5.0 out of 5 stars Arrived today: Seems to work good - read review.

Reviewed in the United States on December 3, 2023

Size: 512GB Style: Headset + Controllers Verified Purchase

The product arrived today, i recorded the opening and bootup.

No dead pixels, passthrough works, there was a small issue with the nose piece not set but after looking it up it seems to be a common issue because of the way the VR opens/closes to adjust to face sizes.

If this occurs, gently push along the nose ridge and it will readjust itself as long as no lock-tab parts are actually damaged. I lucked out, as none of the tabs were broken and were able to go back into place.

The amazon box it came in again didn't have any protection what so ever. But the product itself was fine/stable in it's package box with appropriate padding.

I had no issues getting it registered to meta, and grabbed a couple of free games that downloaded quickly enough. I haven't tried them, but I did explore the passthrough and nonpassthrough feature.

Visual wise it's actually quite a bit more clear/crisp compared to the ps4 Vr(which is what I can compare it to). As it has a higher resolution/pixel count. I still haven't taken off the default stickers that protect the lenses until I can put on lense protectors. But even through all of the writing on the label that tells you NOT to use any form of liquid cleaners, even lense. It's visual is damn good.

The passthrough visual via camera is on par with a ps4 VR headset: and suffer's some glitches when it hits reflective surfaces but that is normal as camera's hate that extra reflection of light.. But interface/scenes are definitely more clear and crisp. Sound quality is good, not like being at a rock concert, but goes loud enough to enjoy. Headsets for sound actually aren't really needed for this VR.

I haven't hooked it up to a computer yet, as it's suppose to be the 'big' gift for me and my fiancé to enjoy over Christmas. As it was a purchase done by the both of us - after calculating expenses..

So the big question: Is it worth the money?

My answer: Yes, I recommend going for the larger size because most of the games you will be downloading are often between 5-40gb.. With a few exceptions that could easily hit 80gb - example skyrim(haven't checked the store to see if that one is available on meta). Plus any mods one might want to add to the games.

I was glad to see they had some of my more unique playstation favorites in their store. This made me happy, despite needing to buy it again. (Btw The Wizards* is excellent and lets you feel like your literally casting spells, or using a bow.)

With that said, go for the BIGGER hard drive: it will make it so your VR can hold more than 3 games without suffering quality issues. As you always want to leave room(1-5gb) for the OS(operating system) to run smoothly. Then you won't have to worry about uninstalling/reinstalling, clearing cache/HD maintenance every time you want to change your lineup.

**For people with limited understanding of storage space 512GB should easily allow you to store 15-25games which if you have 'data' usage limits for whatever reason would avoid burn up of data by constantly downloading the same thing.

80 people found this helpful

Helpful

Report

Nathan

3.0 out of 5 stars Good Standalone VR Headset. Unusable PC VR Headset

Reviewed in the United States on August 20, 2024

Size: 512GBStyle: Headset + ControllersVerified Purchase

for a TL:DR, I would say if you are looking for a PURE standalone VR headset and do not plan on ever using your PC on wired mode, then I'd say you'd find value in purchasing this product, but if you want to use the Quest as a standalone AND wired/wireless PC VR and using it for serious tasks or gaming, stay away, buy a dedicated PC-VR headset or give up on using this headset as a PC-VR headset.

I have had the Quest 3 since early May, and coming from the Quest 2 it is a good upgrade, I have not used the passthrough features that the Quest 3 offers that the quest 2 does not even have, but as more of a gamer I have had little need to use those features. The best way I can describe the Quest 3 to the Quest 2 is more akin to going from the Xbox One to the Series X, PS4 to PS5, unlike going from something like the Wii U to the Switch, where the upgrade is purely a Hardware with some software upgrades rather than a complete overhaul, which I do say is nice, considering you can just take your Quest 2 library and just jump into the games again after you download them on your Quest 3.

The Quest games itself have gotten a slight upgrade, taking better advantage of the hardware, and providing a more clear and crisp image, with some performance upgrades in some games. I find that games that show long distances look a lot more crisp and clear, making for an overall much better immersion in games, the design itself looks more appealing with the 3 beans in front and the slimmer design, the controllers bundled in are just the Quest Pro controllers missing the cameras for self tracking, I already have Pro controllers so I cannot say for how good the Quest 3 controllers are, but they felt nice enough when I opened it. However, changing the lenses' positions felt confusing and never felt like they remain secure, though this is in my experience, as I also wear glasses.

However, if you plan on buying this, also buy a different strap, the one bundled in is truly atrocious, Don't buy the elite strap from Meta, too overpriced and they made the one bundled in bad on purpose so you buy their overpriced 'Elite' strap, look into 3rd party ones, they are much cheaper than the 1st party offerings.

Overall I'd give the Quest 3 an 8/10 when it comes to it being played and used as a wire free VR headset

What really drags this down is in the Quest Link, which is so bad I would rate it a - 10/10.

Why?

Because it never works after a few tries...

For context , my PC is more than capable of playing most if not all VR games at mid-high settings with a constant 30-60 fps, minus some instances where a lot of resources were being pulled by any game. though those were rare.

And to be clear, this is not the fault of any hardware from the Quest 3 nor my PC, this is from just how unfathomably atrocious the Quest Link software is, and this is not new, you look these problems up, I can go back as 2021, so not only does Meta know about this, they have been actively refusing to fix this issue, their only response is "Update your quest software", other solutions seem to work, but require you doing a Fresh Install of Windows, or doing other steps with the Link software, and before you ask, I have deleted my Link software and downloaded a new app of it, I have done the PTC, none of these options have worked, and I am NOT going to be doing a fresh install of Windows because Meta can't patch something like this, and if this was a Hardware issue, It would have surfaced from day 1, but this happened very much after I started using the Quest for my PC.

And for those saying I am being lazy: I am the Customer, I bought the product, End. Of. Story. It is not, nor should it ever be, my responsibility, as a consumer, to have to become Linus Tech Tips, Gamers Nexus, and Nicola Tesla's child and fix an issue Meta is VERY much aware of, and has had at the bare minimum, 3 years to fix said issue, yet has not. The very fact that you have to look to others to fix a persistent issue that has followed the Quest since the Quest 2 days is an issue in it of itself, if this was a new development, I would absolutely not hold it against the devs that are maintaining the Quest Link software, but it isn't, I have already looked up everywhere on Meta Forums, and they have all said the same thing.

Will the Quest Link work? For the first few times, but then once it stops, good luck, or you might be lucky and not have any problems with it. Some might ask if I am using a Quest Link Cable? Yes I am, and using the right ports, am I using the Meta

one? No... I am not paying 80 Dollars for an overpriced USB-C Cable, seriously, The Quest Link Cable is so overpriced that it should be a crime to purchase it, besides, there are posts where people are experiencing the same problem with much better hardware than me, and even using the Quest Link Cable itself, I am using a USB 3.0 Cable to a USB-C Cable, a 3.0 Cable is compatible with the Quest Link software.

and the Quest Link using Wireless never works either, do not even bother using it, you will not be able to connect to your PC, even if it see's it, and the lag itself is not worth it, I am playing in the same room with the PC, there is nothing interfering with the connection like a wall would, and I am still experiencing lag and immersion breaking issues, and my PC is connected with an Ethernet port, so my internet is no issue either.

Overall, the Quest 3 is a nice standalone product, even a good upgrade from the Quest 2 IF you really want those nicer graphics, but if you are buying it purely to use it or using it heavily for the PC, save your money and purchase something else, it might be cheaper to buy this or the quest 2 compared to something like the Steam VR, but you will be in a world of hurt dealing with these issues, and if you have a quest 2 and are happy enough with it, I would say stick with the Quest 2, coming from it myself, it is more of a step up rather than a true upgrade, think of it like a Nintendo 3DS to a New Nintendo 3DS.

63 people found this helpful

Helpful

Report

Jeffrey D.

5.0 out of 5 stars Fantastic jump in performance from the original Quest

Reviewed in the United States on September 25, 2024

Size: 512GBStyle: Headset + ControllersVerified Purchase

I started with the original Oculus Quest 1 using it a few times every week and held off on upgrading until the Quest 3 was announced (I use the "Supernatural" subscription for fitness motivation and it was no longer being supported on the original Quest as of last year prompting the upgrade). The jump in picture quality and performance overall was massive.

Color passthrough has added more depth to some games allowing you to play in augmented reality (where supported) and be more aware of your surroundings (such as when your spouse is trying to get your attention while you're in your VR space, this keeps you from getting a pillow launched at your from across the room or them risking moving into your playspace while you're flailing around. The color passthrough does come with a mild disadvantage though, since it's no longer using IR sensors to track the controllers you can no longer use IR lanterns to play in a darkened or completely dark room. There is the added benefit of no longer having the IR ring arrays on the controllers that I've occasionally hit on low hanging ceilings

during immersive play sessions. Though, this does mean your knuckles are closer to hitting walls or low hanging obstacles so be careful and make you take the time to set up your playspace correctly. This is where the Quest 3 does have an improved room scanning tool that uses the multiple cameras to build a virtual space and even allows you to draw in surfaces such as chairs and table tops so you can see their digital counter parts to either avoid or use them such as a bench to sit and rest between rounds of "Thrill of the fight" or a table to place your keyboard on.

Where I think this headset really shines for me is when used in conjunction with a gaming PC to stream games while using either Meta's Air Link or I prefer to use "Virtual Desktop" myself. I have vision issues and reading text on a normal screen (keratoconus and visual snow) is difficult for me unless I'm obnoxiously close to it. This makes playing RPG games or games with a lot of text extremely straining for me, though this is resolved as I can now stream the games to the headset (5GHz wifi connection recommended) and have the screen be the size of a movie theater and the higher resolution of the Quest 3 has less of the "screen door" effect that the Quest 1 suffered from resolution in crisper edges around text and less motion sickness.

My spouse now even encourages my Virtual Reality obsession since I can actually see the games allowing us to play through titles previously thought impossible because of small text. We're currently enjoying a run through Neverwinter Nights and the color passthrough allows me to look at my keyboard in order to press the correct keys bindings where previously I had to touch type everything and was constantly off home row. We're actually making progress through our backlog together.

The Quest 3 definitely runs through battery quicker so ensure you have a battery pack or charging cable close to prolong your play sessions especially if you're using Augmented Reality as it cuts the battery time in roughly half.

One person found this helpful

Helpful

Report

Mikel

5.0 out of 5 stars A Massive Leap Forward from the Quest 2

Reviewed in the United States on November 22, 2024

Size: 512GBStyle: Headset + Controllers, Refreshed PackagingVerified Purchase

As someone who has used the Meta Quest 2 extensively, upgrading to the Meta Quest 3 has been a game-changer in almost every way. While the Quest 2 was a fantastic introduction to VR, the Quest 3 feels like a true next-generation device that improves on its predecessor in nearly every category.

What I Love About the Upgrade:

Improved Visuals: The jump in resolution is immediately noticeable. The Quest 3's displays deliver sharper, more vibrant visuals with 2064 x 2208 pixels per eye compared to the Quest 2's 1920 x 1832. Text is easier to read, environments feel more immersive, and games like Red Matter 2, The Walking Dead: Saints & Sinners and Batman Arkham Shadow look stunning. It's like upgrading to a new console generation.

Powerful Performance: The Snapdragon XR2 Gen 2 chip in the Quest 3 is twice as powerful as the XR2 Gen 1 in the Quest 2. This means faster load times, smoother gameplay, and better graphical fidelity. Even demanding games run effortlessly, and everything feels more responsive.

Mixed Reality (MR): The addition of full-color passthrough cameras is a game-changer for mixed reality experiences. Unlike the Quest 2's grainy black-and-white passthrough, the Quest 3 lets you see your surroundings clearly in color, blending virtual and real-world elements seamlessly. While MR apps are still limited, what's available is fun and shows great potential for future experiences.

Comfort and Design: The Quest 3 is slimmer and better balanced than the Quest 2, making it more comfortable for extended sessions. The new pancake lenses reduce bulk, and I find myself able to stay in VR longer without discomfort.

Upgraded Controllers: The redesigned controllers are sleeker and more ergonomic without the bulky tracking rings of the Quest 2. They feel more precise, and haptic feedback has been improved for a more immersive experience.

What Could Be Better:

Battery Life: Unfortunately, battery life hasn't improved much compared to the Quest 2. Both headsets last about 2–3 hours per charge, which is fine for casual sessions but might require frequent recharging during longer playtimes.

Mixed Reality Content: While MR capabilities are impressive, there aren't many apps or games that fully take advantage of it yet. This will likely improve over time as developers create more content tailored to these features.

3. Category: Musical instruments

We chose this because it is the least popular category in Amazon.

Product: Handpan Drum 22 Inches D Minor Kurd, 432Hz 10 Notes Hand Drum Instrument, Premium Steel Hand Drum, Handpan Instrument Handpan Drum for Adults (Gold)

Description:

🎵 **【EASY TO PICK UP】** : Kelisiting handpan drums are in D minor, including 10 notes (A3, Bb3, C4, D3, D4, E4, F4, G4, A4, C5). No other equipment necessary—simply tap the hand pan rhythmically with your hands to produce captivating melodies.

🎵 **【NITROGEN STEEL MATERIAL】** : Our handpans are crafted from premium 1.2mm thick steel using advanced high-temperature heat treatment techniques. This ensures that each handpan instrument is durable, robust, and resistant to rust, guaranteeing longevity.

🎵 **【Professional Hand Tuning】** Every hang drum instrument undergoes expert manual tuning for precise tones and harmonies. Elevate your musical experience with unmatched accuracy and resonance. Crafted for perfection, it's the sound you've been searching for.

🎵 **【Enchanting Sound】** :The sound of handpan kurd is clean, ethereal, and captivating, as if purifying the listener's soul.It is perfectly suited for use in music education, yoga meditation, meditation, and musical performances, it is also a unique gift for kids, adults, friends, and loved ones.

🎵 **【Come With Everything】** : The Package Includes 1x Handpan Drum, 1x Handpan carrying case, 1 x Drum Stand,2 x Drumsticks and 1x Cleaning Cloth.

🎵 **【WARRANTY】** : We offer a 6-month warranty and round-the-clock customer service. Please don't hesitate to contact us if you have any questions.

Reviews:

Mantis

5.0 out of 5 stars Incredible sound at entry level price

Reviewed in the United States on October 15, 2024

Size: 22inchColor: BlackVerified Purchase

Our family loves the sound of hang/hand pan drums and we have wanted one for years. We didn't want to spend thousands on an instrument that we didn't know how to play nor knew if our kids would stick with lessons. We have been afraid of the cheaper drums as you often "get what you pay for" and we didn't want a toy like a recorder. This drums though is perfect! It has a rich mellow tone and pairs wonderfully with my daughters flute. It is easy to play and even the dreaded practicing of scales, is surprisingly pleasant and nobody minds. We are going to get a second drum as it's so popular during "jam" sessions. This drum has allowed us to enter into the pan world at an affordable price. Thank you Kelisiting!

6 people found this helpful

Helpful

Report

Thomas P. Mcfarland

5.0 out of 5 stars Great Hang (for the price)

Reviewed in the United States on November 10, 2024

Size: 22inchColor: BlackVerified Purchase

I've wanted a Hang drum since I saw someone playing one on the streets of Seattle circa 2012. Back then you couldn't get one for under \$10,000. More recently I saw them come down to around \$1500, and while tempted I held off. \$300 is much more

reasonable, and while it may not have quite the ethereal tone of an instrument 5-10x more expensive, it sounds really good to my ears. If you are making money from music, sure buy an expensive one I guess, but if you are playing for yourself, this is far more than you need, and easily worth the money. The sound is great, which is really all that matters to me, but I'll also note that it looks great and seems well made. I wish the logo wasn't etched into the top, but does not matter.

5 people found this helpful

Helpful

Report

Raccoon1

4.0 out of 5 stars Good Pan At This Price

Reviewed in the United States on August 15, 2024

Size: 22inchColor: Print Black 10 SoundsVerified Purchase

This is my first pan. I did not want to spend a lot of money in case I didn't end up liking it while I learn how to play. I received this pan very well packaged and seemingly in tune. I began playing and am improving my sound quality. As I am improving my strike technique I am hearing the tones becoming more melodic. However, I do not like how the bE4 plays. No matter what I do it will not resonate, all the other notes play well. The pattern on the top of the pan is very pretty and so makes the pan more attractive in the space where I primarily use it. The little stand works well, but the strap on it is fixed at both ends so there is no way to attach it to anything...like when the pan is in its case, you cant hang it from a strap. The case fits the pan very well and provides nice protection. I have hiked with it and found that it is acceptable on a 5 mile very rough terrain trail but the attachment points seem to be just a bit off for really good comfort. I will be adding a chest strap too.

Overall, I believe this is a good pan at this price point. It can make very pretty music once you learn how to properly play it.

5 people found this helpful

Helpful

Report

Bart

5.0 out of 5 stars Nice for beginner with a low budget

Reviewed in the United States on November 13, 2024

Size: 22inchColor: BlackVerified Purchase

As a beginner, I am thrilled to be able to play with this handpan. However I have one note that is not quite right. I know as I get better, this is going to bother me a lot. But this is what I could afford and I'm still happy I got it. If you can afford the best, I would start with that if I were you. Enjoy getting a handpan either way you go because it's really something awesome to play with! As a afterthought, I think I am wrong about the note being off. The drum comes with a couple drum sticks and when I tried them out, I was able to hit the notes better. Could be I just need to get better at playing. Still love my purchase.

One person found this helpful
Helpful
Report

VH

5.0 out of 5 stars Simply Wonderful!

Reviewed in the United States on September 20, 2023

Size: 22inchColor: Print Black 9 SoundsVerified Purchase

I am a non-musician and teach elementary school plus a yoga class in the after school program. I bought and used a small Han drum years ago that the kids really enjoyed in the yoga class (they took turns at it) and occasionally I let kids use it in turns in the regular class why doing quiet work (a little worried that district suits might suddenly come in with their clipboards—I might get dinged or they might really dig it!).

Anyway I thought I'd graduate to a drum with more notes. What I love most about both is that they are intuitive instruments—a complete novice could create beautiful sounds just by striking the notes randomly. This pleases the kids in my high risk school infinitesimally. I have them use the mallets (in fact I ordered what I think are better one than the ones enclosed because the ball is a tad bigger and the handle is a coated plastic—my guess is the wooden handled mallets that were enclosed absorb more of the sound). I personally prefer using mallets in a classroom because without them isn't loud enough, esp if kids' hands are playing it. It sounds like almost like a different instrument when played with mallets, maybe closer to a steel drum, but it's not only louder, the notes are far clearer/sharper (forgive my non-musician's terminology).

I'm planning on bringing it to a fairly housebound elderly relative living solo in hopes he might take to it. Next summer when I have a little time I plan to reel up some YouTube videos to learn how to play it with my hands (there are probably hundreds of Han drum tutorials there); I enjoy the textures pro-players evoke by using different parts of their hands. Only negative is that I didn't take the time to look at its dimensions and weight—that drum is a BIG boy! Not looking forward to toting it across campus. I really appreciate that they included a sturdy tote bag. Also it's really expensive, but obviously a lot cheaper than most others. I'm hoping I can get even a partial tax write-off for it as it'll be used almost exclusively by school kids. (Hoping never more that it'll jumpstart kids with inborn musical talent to pursue their gift!!)

7 people found this helpful
Helpful
Report

Ryan

5.0 out of 5 stars Sounds great

Reviewed in the United States on November 17, 2024

Size: 22inchColor: GoldVerified Purchase

So much fun, watch a video on how to tune them a little bit of tuning is required
Helpful
Report

Chris
2.0 out of 5 stars Fell out of tune within a couple days.
Reviewed in the United States on September 9, 2024
Size: 22inchColor: GoldVerified Purchase
First day it sounded excellent and was exactly what I wanted. The next day the main root D note fell out of tune and sounded horrible. Returned immediately.
7 people found this helpful
Helpful
Report

Amazon Customer
5.0 out of 5 stars Beautiful drum
Reviewed in the United States on October 25, 2024
Size: 22inchColor: Print SilverVerified Purchase
Good tone, nicely made drum.
Helpful
Report

Melody Weckel
4.0 out of 5 stars Astounding but might not stay in tune
Reviewed in the United States on September 15, 2024
Size: 22inchColor: BlackVerified Purchase
Words can't describe the warm feeling I got writing my first melody on this piece of art. I can't believe the quality for the price. I've been a musician for a very long time, so maybe that helps, but I already feel well versed after an hour of practice. It's bigger than I imagined in a good way and I can not wait to take it to a nice meditation spot and just vibe.

Update: I've only been playing it daily for about 3 weeks and a note is already going out of tune!! I'm pretty upset.
Customer image
4 people found this helpful
Helpful
Report

Ang
4.0 out of 5 stars Nice drum
Reviewed in the United States on November 2, 2024
Size: 22inchColor: BlackVerified Purchase
Easy to play, nice sound

Helpful
Report

5.0 out of 5 stars Excellent
Reviewed in the United States on October 23, 2024
Size: 22inchColor: BlackVerified Purchase
I love it excellent i definitely upgrade soon
Customer image
Helpful
Report

Pat Yarrow
4.0 out of 5 stars Not 432 Hz
Reviewed in the United States on July 6, 2024
Size: 22inchColor: GoldVerified Purchase
For the price, this was a good instrument and I'm happy to learn on it, which is what I got it for. It's certainly much better than the "bargains" elsewhere. However, the tuning is *not* A = 432 Hz. The handpan I received is pretty much in tune for A = 440 Hz, with the ding only 1 cent off and most of the notes within 5 cents. I have many instruments in both tunings so this is not an issue for me.
3 people found this helpful
Helpful
Report

tumble weed
4.0 out of 5 stars satisfies
Reviewed in the United States on July 5, 2024
Size: 14inchColor: PurpleVerified Purchase
gift for wife to beat a soothing calm on something safe. we are happy. be aware that sound clarity is inconsistent. most notes sing like an angel but the bass notes can sound flat. if \$115 doesn't hurt your wallet you should be satisfied. we first heard these at a craft fair in Pensacola and will be looking to try before we buy another.
One person found this helpful
Helpful
Report

Kindle Customer
5.0 out of 5 stars Great Buy
Reviewed in the United States on October 16, 2024
Size: 22inchColor: GoldVerified Purchase
Great quality!
Customer image
Helpful
Report

Rhonda R.

5.0 out of 5 stars Sound quality is outstanding!

Reviewed in the United States on September 14, 2024

Size: 22inchColor: GoldVerified Purchase

I'm probably going to order another one in a different key. After having only a couple of days, my grown children can't stop playing it lol. It's bringing so much joy in our musical home.

3 people found this helpful

Helpful

Report

Brian Jarboe

5.0 out of 5 stars Music brings joy

Reviewed in the United States on July 23, 2024

Size: 22inchColor: BlackVerified Purchase

I have always wanted one of these drums since 2011. Back then they were expensive and not readily available. Recently was talking about them to a co-worker and got curious as to how much they were now and found they are a fraction of the price and everyone sells them. I looked up this particular frequency tone and once I received it the sound was beautiful and was not disappointed. I practice almost daily and just love to jam on it when I can. The tones and sounds will bring you much joy even if just learning to play it.

5 people found this helpful

Helpful

Report

Rodriguez

5.0 out of 5 stars My husband loved it!!

Reviewed in the United States on August 28, 2024

Size: 22inchColor: BlackVerified Purchase

We have been enjoying the sounds of a Handpan for several years now and my husband always wanted one so I surprised him for his birthday with this one and I swear it's like he knew how to play it lol very good quality and shipping packaging was spot on.

One person found this helpful

Helpful

Report

LiaSierra

5.0 out of 5 stars Beautiful Tones

Reviewed in the United States on March 11, 2024

Size: 14inchColor: PurpleVerified Purchase

I am new at the whole tongue drum/hand pan world, but I absolutely love it. I had purchased a smaller one several months but quickly outgrew it and wanted something with a richer sound. This one was a splurge for me, but I'm glad I went ahead and got it. The tones are beautiful, peaceful, and easy to figure out. It came with a velvet bag, two "drum sticks" and a small booklet of songs. The booklet doesn't really help me much so I'm looking for a more in-depth book for familiar songs to learn. Mostly at this stage I just play around, coming up with my own mystical tunes. You really can't go wrong since all of the tones are so harmonious. I like the natural woven decoration too, since it looks great on my coffee table and I can tuck the sticks into the side of it when I'm not playing. Highly recommend this one, it's fun and will bring serenity into your life!

4 people found this helpful

Helpful

Report

DKIZZLE

4.0 out of 5 stars Worth it

Reviewed in the United States on April 25, 2024

Size: 22inchColor: BlackVerified Purchase

I bought this hand pan as my first purchase of one. I am very happy with it. The sound is clear and it seems well made. I've been excelling using it daily with no issue. Obviously not the best but absolutely great for a beginner who doesn't want to break the bank.

One person found this helpful

Helpful

Report

Edward Zingman

4.0 out of 5 stars Fast delivery

Reviewed in the United States on May 22, 2024

Size: 22inchColor: Print Black 10 SoundsVerified Purchase

Fast delivery, the product comes with no notation of pads, Had to spend all evening to figure it out .