



ANDREJA PREMIUM

A Closer Look



The details were correct at the time of writing, but the manufacturer and Bella Barista reserve the right to change the technical specification of the packaging, machines and any accessories supplied with the machine (including quantity and type of accessories supplied)

Overview

The Andreja Premium arrived very well packed in a sturdy cardboard box and used shaped polystyrene as a packing material. This machine is unlikely to get damaged in transit.

Externally the machine is very well finished indeed (very shiny), it uses high quality components and has a quality feel. The warmer tray is of a good size, the machine is quite tall, but fits comfortably under normal height kitchen wall cabinets. The Andreja Premium has no rattles when operating, mainly because of the excellent design and avoidance of metal parts touching that may cause vibration. The Andreja Premium pump is not as quiet as I expected, probably because the ventilation louvers (to prolong the life of the internal components by keeping them cool) in the Andreja allows the sound to be heard more clearly.

This type of machine internally, is slightly more complex than the cheaper single boiler non Heat Exchanger (HX) machines, but actually much simpler to operate in daily use. There are fewer controls and no need to do anything special (apart from filling the water tank occasionally) to draw steam, hot water or espresso at any time. The Andreja Premium automatically maintains the water level in the boiler as required and if run low on water in the tank the Andreja Premium switches itself off as a safety precaution (although the power light remains lit). This is a nice feature as it would be possible on some machines to leave them switched on when they run out of water, without realising it!

The drip tray is large and in complete contrast to the Millennium, it is properly finished, with an extra front plate which cleans up any exposed edges, very similar to the Zaffiro. It also slides out easily, making emptying the drip tray a pleasure rather than a pain.

As with the Isomac machines the portafilter baskets are high quality and come assembled and the spouts in the right place. I wish Izzo could do this!

The boiler is a good size; it looks to be about 1.4 litres and has a powerful 1500w heating element. It's a very, very strong steamer and has a quick recovery time after drawing water for an Americano or a cup of tea

There are a few minor changes that could usefully be done, even for this machine, but no quality issues! The machine has been very well built and designed, with high quality components. I would expect it to be extremely reliable

Servicing this machine will be easy, the case is moderately difficult to remove (certainly not as difficult as some of the Isomac machines) and there is some potential for an inexperienced person to damage the machine when removing the case. The pump is very accessible and replacement looks straightforward. The water sensitive control board sensibly mounted out of any potential water hazards and not in the main body of the machine, a little extra protection with a plastic sleeve (as in the Isomac relax) would be a nice enhancement and further reduce the possibility of water damage caused by spillage during filling the tank, or venting.

In summary; The Andreja Premium is an excellent quality machine for the domestic consumer to use, easy for the reseller to support and maintain. It will provide many years of reliable service with the minimum of maintenance.

The Andreja Premium is a flagship machine in the Quick Mill range (with good reason) and has been for some time, it is not a cheap machine, but this sort of quality and attention to detail has never come cheaply.

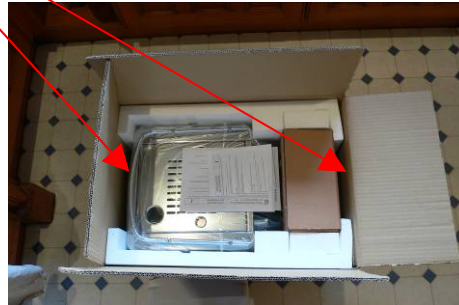
The decision is; not whether you feel it meets all your requirements, it will, but rather do you like it, and all the extra features and attention to detail. All the "prosumer" machines from the different major manufacturers do everything you would expect and they do it well. The Andreja just does it with more... "style"!

Bella Barista
Nene Court, The Embankment, Wellingborough, Northants, NN8 1LD
Tel: 01933 273275

e-mail: claudettep@towability.com

How it arrived and unpacking

Sturdy box, good use of polystyrene packaging obviously specifically designed for the machine. It is not easy to get the machine out of the box as there is limited room at the sides to reach down and get a good grip. Most customers are likely to grip on the cup rail and front underneath the drip tray as shown.



The Quick Mill came with a manufacturer's manual that is of the usual poor standard common with these machines. It only covers the basics of machine operation and a very brief description of how to make coffee. The UK Bella Barista guide will prove to be of significant help to the novice user.

The corner positioning of Andreja Premium is ideal, especially when located near a sink. Once in position on the counter the machine looks nice and does not dominate on standard sized work surface. It is a tallish machine but gives enough room under standard height kitchen cupboards for cups etc. Refilling the water tank can be done via the small removable cover on the drip tray, but to access the little hole and to be sure you don't overfill the machine you really need to pull it from under the cupboards.



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Preparing the machine for use

There is nothing to remove, peel off, portafilter baskets to assemble or any thing else to do other than lift the machine onto the counter, wash the cold water tank, fill it with filtered water.

Flushing the machine before 1st use


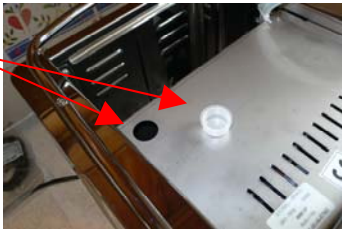
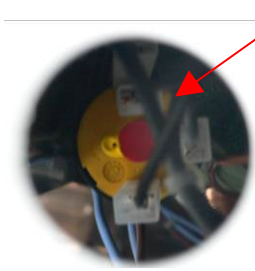
I included this as I never like the idea of using a machine without thoroughly flushing it through, especially considering that the machine may have stale water from factory testing (many months old), or manufacturing residues.

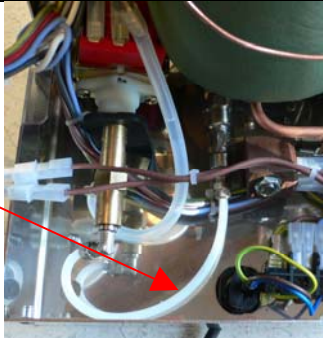
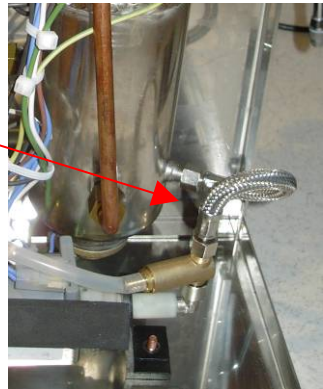

Inside the Andreja Premium


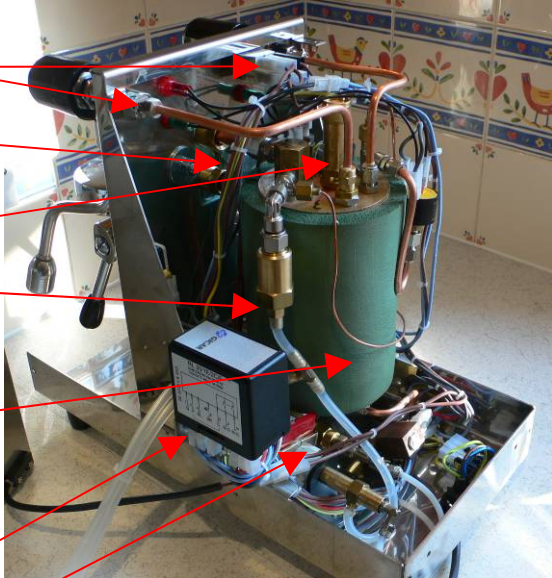
Internal build quality is good with very high quality components. Components are well positioned and neatly assembled.



Servicing this machine will be very easy; strip down is fast and simple with little potential for error. Component quality is (as you would expect very high), and the design excellent with easy access to internal components. The case is difficult to remove for the inexperienced home user and I would not recommend attempting this, as damage to the machine could result.



Key features

Item/Description	Picture	Comments
Don't like cheaper puffy plastic label		One of my pet hates, I don't want a steel machine with a plastic label. I want a metal badge!
<p>hole to adjust the thermostat and It's protective cover.</p> <p>One of the improvements to this machine, include the ability to adjust the pressurestat (for boiler pressure/temperature) without removing the case.</p> <p>Never adjust the pressurestat without unplugging the machine from the mains (not just switching it off!)</p>	 	<p>A picture through that little hole, the CEME pressurestat is quite a way down (further than it looks) and I noticed a little red protective cap covering the adjustment screw. To remove that you would need to remove the case!</p> <p>I don't know whether you can leave the protective cap off or not for future adjustments. Bella Barista will have checked the machine though, so no adjustments will be necessary.</p>
After case removal some sharp edges can be exposed.		This is quite common with espresso machines and care should be taken.

<p>High pressure pump line was simple high pressure plastic tubing not steel braided as we're used to seeing? The only other machine I have seen this on so far was the Super Giada</p> <p>The steel braided high pressure line on a Zaffiro</p>	 	<p>I sure it will not cause a problem, but I do not know why they have not used steel braided pipe?</p> <p>We will of course be asking them.</p>
<p>Removing the outer case would be moderately difficult for an inexperienced DIY'er, and damage to the case could easily occur</p>	<p>There are about 10 screws to remove and some advice on a US internet site that although good up to a point, does have the risk of damaging the case (more information later).</p>	
<p>The Water and steam knobs are quite ergonomic.</p>		<p>They do have an advantage of no hot little acorn nut to burn you, as on the usual star shaped knobs.</p> <p>The quality of the plastic feels fine, but it would be a nice touch if they offered optional polished wood knobs, or cool touch steel of a similar shape, this could look very stylish (gosh it's even got me going now, I don't usually worry about looks)</p>
<p>Internal Wiring</p>	<p>It's good, about the same as an Isomac (Millennium etc.), not as neat as an Izzo Vivi or Alex (but Izzo machines do have exceptionally neat wiring!)</p>	
<p>Brew Pressure was set a little high, but a big plus with the Andreja, is the ease of adjustment!</p>	<p>The pump was set a little high, with the blind filter in place, it was a little above 10.5 bar. I would recommend that this is lowered to 9.5 bar. 9 bar is really the optimum, but the 9.5 bar allows for the weakening of the pump over time and makes the whole machine less liable to "choking" (portafilter blockage). As with cheaper grinders inconsistent grind, or inexperienced users can make this more of a possibility.</p>	

<p>The ventilation slots on the side panels serve a valuable function in keeping the electronics inside the machine cool to prolong their life and reduce faults</p>		<p>It does make the pump sound a little noisier than other similar machines.</p>
<p>When low on water machine just switches off. Although sensible the mains light remains on (just the boiler heater lights go out, green ready and red heating)</p>	<p>Quick Mill should consider fit a warning bleeper like the Vivi which starts beeping even though the machine switches off. It would be a useful addition</p>	
<p>I hate it when the espresso shot just stops in the middle of the pour. This can happen with all espresso machines</p>	<p>The excellent (and innovative) magnetic switching system in the tank could well have the potential for Quick Mill to design in a second magnetic sensor to illuminate a low water buzzer or light a few oz before the machine will switch off due to low water level. I would love to see this feature on an espresso machine</p>	
<p>Nice quality steel case & frame</p>		
<p>very nice professional type "non compression" valves on water & steam</p>		
<p>Wiring routed neatly and well tied</p>		
<p>Liked the circular channel around the pressure valve, prevents water dripping down</p>		
<p>brew pressure easy to adjust</p>		
<p>Insulation on the copper boiler (with brass ends is a great idea it certainly will prevent heat loss and coupled with the ventilation slots will help keep the components cool.</p>		
<p>Quality Gicar control Unit. These are reputed to be very reliable</p>	<p>Experienced technician approx 45m</p>	
<p>Pump replacement should be a straightforward it's nice and accessible</p>	<p>All components very accessible. This makes servicing quick and easy</p>	

<p>Brass Y connectors</p>		<p>At last, they can't cost much extra and it's nice to see them fitted.</p>
<p>Very Strong Steamer</p>	<p>Steamed 400 ml of water at around 5c to 60c in around 45 seconds. Fantastic steaming performance (professional steaming ability), especially for large milk volumes. It might be difficult initially for the inexperienced user to get micro-foam from smaller domestic volumes. I was able at my first attempt to get good micro-foam, I do think it will be easy to become competent, even though it steams VERY quickly.</p>	
<p>The pump is an Ulka 48W EX5 Ulka pumps typically come in EX and EL models (for brass ends and plastic ends respectively)</p>	<p>I had expected a 52W pump, because of all the information I had read on the web. Clearly though the 48W pump is completely up to the job.</p>	
<p>Portafilters coming ready assembled and spouts in the right place. Heavy and of good quality.</p>	<p>Very similar to the Isomac filter holders, the only difference I could see was in the single basket (internal one that fits within the portafilter), which had more flattened sides and puck release is better than other single baskets!</p>	
<p>The water feed tube has a particle filter</p>	<p>Another example of how Quick Mill have thought about the machine and its requirements</p>	
<p>Lack of vibrating panels, makes the Andreja Premium a nice quiet machine to operate</p>	<p>They really seem to have cured the vibrating panel problem. The magnetic water tank switch is definitely a big contributory factor, as you lose the spring and platform affair that is the cause of so many vibrations (see Isomac Zaffiro, Izzo Vivi et al).</p>	
<p>The review Andreja Premium was running at average of 1.25 bar. Really nice to see both a boiler pressure and brew pressure gauge. It's also a useful diagnostic tool, for getting your shot right or identifying pump problems (e.g. pressure adjustment)</p>		<p>I liked the fact that the gauge had a green and red area. Rather than no indication of maximum and minimum recommended pressures. They are nice quality and easy to read.</p>

<p>Good sized cup warming tray, with a fill hatch, so that you don't have to remove the tray.</p> <p>It's a nice touch, but doesn't quite work, as well as I had hoped.</p>		<p>Unfortunately under standard height kitchen cupboard, filling via this hole is awkward and you can't easily see the level of the water.</p> <p>I found myself having to move the machine out from under the counter, and then it was usually easier to remove the cup tray and fill it.</p> <p>A piece of perforated non-slip matting is essential to stop the tray getting scratched. I would like to see the manufacturers supply something made for the machine</p>
<p>I loved the no burn steam and water wands, what a great idea. Also having the wand mounted on a ball-joint, as they should be, is much nicer.</p> <p>Drawing water is good, by far the best of any machine I have reviewed for the steadiness and volume of flow! (probably due to the vertically mounted boiler)</p>	<p>The true value is more than being able to move them. After steaming milk, I realised how easy the milk wand is to clean!! The milk doesn't bake on.</p> <p>The shape of the water wand could be improved as there is only one position where the steam doesn't burn your hand when drawing water.</p>	
<p>Drip tray is nicely finished and doesn't have the unfinished look of the millennium, the extra steel front panel hides any edges</p>		<p>In addition it's a good size and can be removed without removing the cup tray above.</p> <p>This makes emptying much easier.</p>
<p>The magnetic water level switch in the tank.</p>	<p>This is a great innovation, just much nicer than the old platform with springs and it doesn't rattle! A huge improvement that has also proved very accurate.</p> <p>This should be the standard on all coffee machines!</p>	
<p>There is an overload reset switch on the top of the boiler which is (consumer resettable),</p>	<p>I am not sure whether this is a good thing or not. If it trips out, I think it's always advisable to return the machine to a service centre for a proper check.</p> <p>It will however prevent damage and reduce the costs of any repair as there is no old style fuseable link to replace. The fusible links also take a little time to heat and break the circuit and this could allow more damage to occur!</p>	
<p>An access port at the bottom of the machine so the heating element can be removed easily.</p>	<p>It would have been so easy to have forgotten this, making heating element replacement a difficult job. As it is Quick Mills continual attention to detail with the Andreja Premium has ensured this won't be a problem.</p>	

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Temperature and Pressure Issues

The Andreja Premium runs hot, as is usual with HX machines, which are a tight compromise between continuously available steam, and production of brew water for espresso. The boilers are running at some 124-126c so the group gets much hotter than on a single boiler machine running at around 98-102c (because there is some pressure in the boiler of these machines).

Most manufacturers feed the Faema E61 thermosyphon from the heat exchanger and take no special measures to ensure that the group does not get too hot. This means a cooling flush is required, prior to drawing espresso. The E61 group is actually quite well suited to single boiler non HX systems in comparison and hence it's wide use on these non HX machines as well.

This actually works in 2 ways.

1. The water flashing off to steam from the group removes some heat from the group (evaporation).
2. The main benefit is to remove the water than has been sitting in the heat exchanger (as it will be at around 125-128c)

The fresh water that would come through the HX after the cooling flush is heated by the HX in the boiler and probably further heated by the group.

The Andreja Premium required a normal 3-4oz cooling flush when running at 1.25 bar (internal water temp of approx 124c). **The Espresso shot if pulled directly after the cooling flush will be slightly below the optimum brew temperature, which is obtained about 60 seconds after the cooling flush.**

A rate of about 1 shot about every 60 seconds seems to keep the machine in the middle of the correct zone for brewing espresso. Importantly though unlike other HX machines when pouring a number of shots at sporadic intervals over a 5 or 10 minute period, you are unlikely to have to be doing mini cooling flushes all the time, as the brew temperature remains in the optimum zone. Only if the machine is left for more than 5 minutes does another cooling flush need to be performed

Very good brew temperatures can be achieved with the Andreja, This does of course change the way in which a user would get the best out of the machine and the procedures for operating the machine. This is clearly covered in the Bella barista user guide supplied with the machine

Please note that your machine will be thoroughly inspected by Bella Barista prior to delivery and they will already have ensured that the machine is operating correctly and boiler pressure adjusted if necessary.

Pressure adjustment can be done by the home user on some machines, but we recommend not attempting this on the Andreja Premium. Please give us a call first as it may be unnecessary.

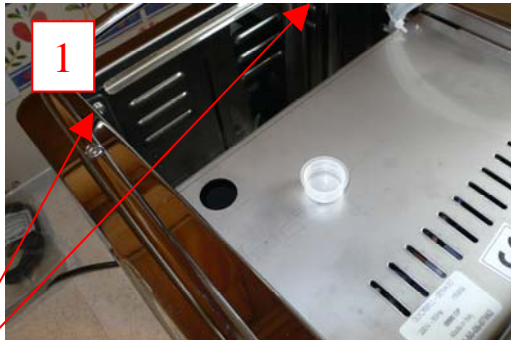
Damage as result of incorrect adjustment will not be covered under warranty (please note correct temperature measurement of brew water is a skilled task, requiring experience and the correct equipment)

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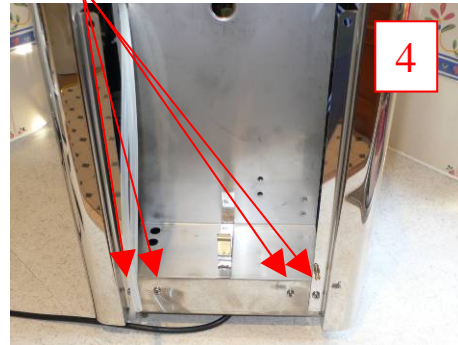
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Outer Case Removal

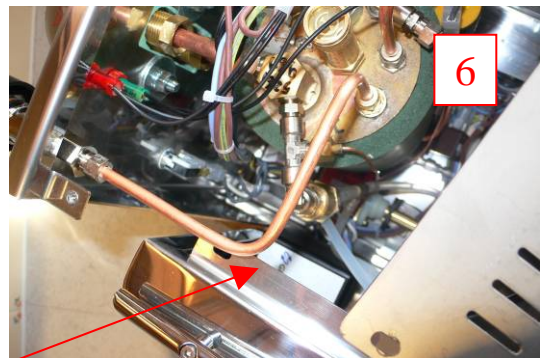
This is not an easy task because there are 10 to remove from the Andreja Premium. The procedure is described nicely in a popular USA retailer's web site. I have only once difference from step 5 onwards, to lessen the chance of damage to the machines outer case.



Once these two screws are undone the back just pops off. It's held by two press fittings near the base of the panel on the inside



The last 4 screws are here making 10 in total. In 5 you're twisting the water carrier to allow you to remove the outer shell from rearwards (NOT upwards). Push the water tubes in to give you some slack.



To remove the outer shell, grasp the sides and gently flex one side past first the Gicar control unit (image 6) and when past it allow it to return to its normal position. The do the same with the other side to get it past the relay opposite (image 7). The case can then gently be withdrawn rearwards, with very little outward flexing. The water carrier, being loose can be moved around to facilitate case removal. Removing the case by lifting vertically involves MUCH more flexing and is not advised!



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Final Thoughts

It is one of Quick Mill's "flagship" machines and as such carries a unique pedigree. The Andreja Premium is a great machine, no doubt about it. It's not a cheap machine and at this level the look of the machine is as important as the quality.

My closer look picked up little things I would like to see improved, **but I had to struggle to find them!** Be assured this is an excellent quality machine that will last a lifetime if (if well maintained and carefully used). The quality of the internal components and external finish is really top class; it has the name, the looks and the excellent Faema E61 group.

Espresso

The Andreja Premium makes consistently good espressos and easily maintains the temperature during the pour. Domestic volumes of espresso one after another will be no problem with this machine.

Steam Production

The Andreja Premium is a very, very strong steamer (the strongest of any machine tested so far!). The steam wand is well designed and the 2 holes are not too large. The milk swirls easily you can get good quantities of microfoam before the milk overheats. You will have no problems producing copious amounts of micro-foam, but may need to practice as the very strong steamers are not as forgiving.

Hot Water

It's nice to have plenty of really hot water on tap. The internal boiler has plenty of water available. Recovery time after drawing water is excellent. Drawing water for an Americano, the system recovers very quickly and **has the nicest and smoothest water draw of any machine I have reviewed to date!**

The E61 group head is an industry standard (as are many of the components in the machine), so parts such as, pumps, gaskets, shower screens, filter holders, filter holder handles etc. are all a standard size and readily available from multiple suppliers. This also means that the pricing of these spares is highly competitive. I had a different make of coffee maker many years ago, the gasket and shower screen for that much cheaper machine was more than 3 times the cost of the same components for the Andreja Premium!

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I think there is very little room for improvement, if however Quick Mill ever reviews the design:

1. A sideways mounted water tank could have placed the fill hole in a more favorable position at the front right of the drip tray (this would probably be very difficult to do)
2. If the gauges could be mounted higher they would be even easier to read
3. Audible warning when out of water
4. A low water warning light, before the machine actually switches off (enough to do that last espresso) and prevent it stopping mid pour.
5. Different shaped water wand to allow more positions without the steam burning your hands when drawing water
6. Nice metal badge in keeping with the quality of the rest of the machine
7. A slightly more powerful Ulka pump wouldn't hurt (Isomac currently use a 56W pump), coupled with a steel braided high pressure line.

However, credit where credit is due, Quick Mill have made a determined attempt to move coffee machine design forward, they have listened to their customers and made some much needed changes, it's a really first class machine, well built and really well designed. Is it a Millennium killer, yes it certainly is!

It can only be described as "eye candy" sitting on my kitchen countertop, especially when the sunlight catches the outer case and it gets quite a few admiring glances from visitors. My wife even commented that it looked really nice, which she hasn't said about a coffee machine before!

But, sadly it has to go back.....because it's already been sold!!! (I was just given permission to borrow it for the review). Such is the reputation of these machines that the entire 1st delivery had been sold, before they even arrived at the Bella Barista Offices (you lucky people, you know who you are!)

Lastly the name "Andreja Premium" is not a good one. A better choice of name for the UK and European market would be "Andreja Supreme"; it sounds much better and has a quality ring to it, because it is a:

Supreme machine!

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