the Dual Boiler™

Instruction Book - BES920



Breville®

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BREVILLE RECOMMENDS SAFETY FIRST

At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

FOR ALL ELECTRICAL APPLIANCES

- Carefully read all instructions before operating and save for future reference.
- Remove any packaging material and promotional labels or stickers before using the appliance for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the product near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances. Do not let the cord hang over the edge of a bench or table, or become knotted. Keep away from hot gas or electric burner, or where it could touch a heated oven.
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

- Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised. Keep the appliance and its cord out of reach of children aged less than 3 years. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and return the entire appliance to the nearest authorised Breville Service Centre for examination, replacement or repair.
- Keep the appliance and accessories clean. Follow the cleaning instructions provided in this book. Any procedure not listed in this instruction booklet should be performed at an authorised Breville Service Centre.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

NOTICE TO CUSTOMERS REGARDING MEMORY STORAGE

Please note that in order to better serve our customers, internal memory storage has been imbedded into your appliance. This memory storage consists of a small chip to collect certain information about your appliance including the frequency of use of the appliance and the manner in which your appliance is being used.

In the event your appliance is returned for service, the information collected from the chip enables us to quickly and efficiently service your appliance.

The information collected also serves as a valuable resource in developing future appliances to better serve the needs of our consumers. The chip does not collect any information regarding the individuals who use the product or the household where the product is used.

If you have any questions regarding the memory storage chip please contact us at privacy@breville.com

SPECIFIC INSTRUCTIONS FOR BES920 DUAL BOILER

This appliance is recommended for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.

- If the appliance is to be:

- left unattended
- cleaned
- moved
- assembled; or
- stored

always switch Off the espresso machine by pressing the Power button to Off, switch Off at the power outlet and unplug.

- Ensure the product is properly assembled before first use.
- Do not use any other liquid apart from cold mains/town water. We do not recommend the use of highly filtered, de-mineralised or distilled water as this may affect the taste of the coffee and how the espresso machine is designed to function.
- Ensure the portafilter is firmly inserted and secured into the group head before starting an extraction. Never remove the portafilter during the brewing process.
- Do not leave the product unattended when in use.
- Do not touch hot surfaces. Allow the product to cool down before moving or cleaning any parts.
- Use caution when operating machine as metal surfaces are liable to get hot during use.
- Use caution when using the de-scale feature as hot steam may be released. Before de-scaling, ensure drip tray is inserted. Refer to 'Care & Cleaning' for further instructions.



HOT SURFACES
DO NOT TOUCH

This symbol indicates, temperature of accessible surfaces may be high when the appliance is operating and for some time after use.

SPECIFIC INSTRUCTIONS FOR WATER FILTER

- Filter cartridge should be kept out of reach of children.
- Store filter cartridges in a dry place in the original packaging.
- Protect cartridges from heat and direct sunlight.
- Do not use damaged filter cartridges.
- Do not open filter cartridges.
- If you are absent for a prolonged period of time, empty the water tank and replace the cartridge.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

Features

TRIPLE HEAT SYSTEM

Dual Stainless-Steel Boilers

Dedicated espresso and steam boilers for simultaneous milk texturing and espresso extraction at the optimum temperature.

Actively Heated Group Head

Commercial 58mm group head with embedded element for optimal thermal stability during extraction.

PRECISION CONTROL

Electronic PID Temperature Control

Electronic temperature control delivers precise water temperature for optimum espresso flavour. Programmable.

Regulated Extraction Pressure

Over pressure valve (OPV) limits maximum pressure for optimal espresso flavour.

Low Pressure Pre-Infusion

Gradually increases water pressure to gently expand grinds for an even extraction. Programmable.

Dual Pumps

Dedicated espresso and steam boiler pumps help maintain constant pressure throughout extraction.

Programmable Shot Temperature

Adjust water temperature to achieve optimal espresso flavour depending on coffee origin and degree of roast.

ADDITIONAL FEATURES

Backlit LCD

Displays current settings and simplifies programming functions.

High Volume Instant Steam

Dedicated 950ml steam boiler delivers instant and continuous steam.

Commercial Steam Wand

Stainless steel 360° swivel-action steam wand with 3 hole tip for a silkier texture.

Instant Hot Water

Dedicated hot water outlet for making Long Black and pre-heating cups.

58mm Full Stainless Steel Portafilter

Helps to promote a more even extraction and is easier to clean.

Shot Clock

Displays duration of the espresso shot being extracted.

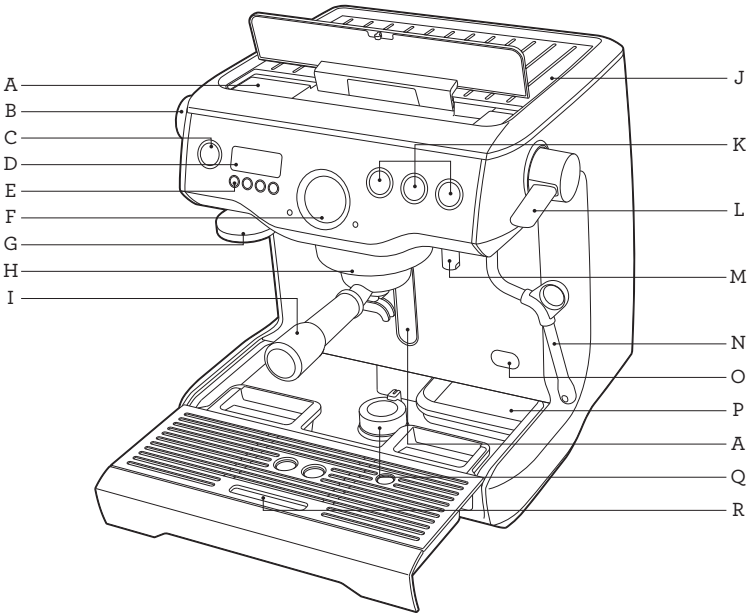
Auto Start

Switches machine on at a specified time.

The Razor™ Dose Trimming Tool

Patented twist blade trims down the puck to the right level for precision dosing and a consistent extraction.

Components



KNOW YOUR BREVILLE PRODUCT

A. Top-fill 2.5L removable water tank
With integrated water filter and backlit level indicator.

B. Hot water dial
Rotate to start and stop the flow of hot water from the hot water outlet.

C. POWER button

D. Backlit LCD
Displays current settings and simplifies programming functions.

E. MENU button
Use in conjunction with the LCD to set the programmable functions.

F. Espresso pressure gauge
Monitors extraction pressure.

G. Integrated & removable 58mm tamper

H. Heated 58mm group head with embedded element

I. 58mm full stainless steel portafilter

J. Heated cup warming tray

K. 1 CUP, 2 CUP and MANUAL buttons
With preset shot durations, manual override or reprogrammable durations/volumes.

L. Steam lever
For instant and continuous steam.

M. Dedicated hot water outlet
Delivers hot water for Long Black and pre-heating cups.

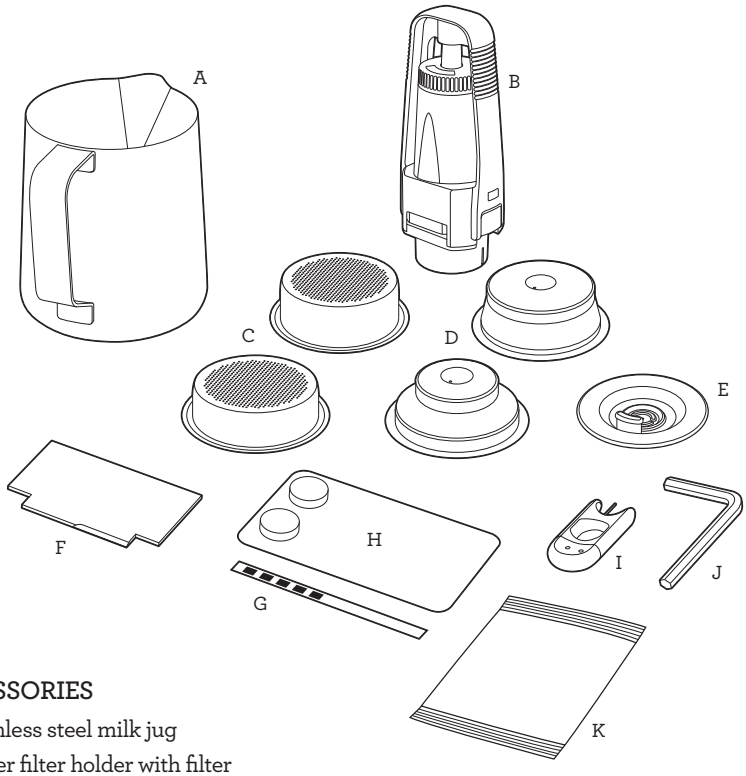
N. 360° swivel action steam wand
With 3-hole tip for a silkier texture.

O. Descale access point

P. Tool storage tray
Houses accessories when not in use.

Q. Drop down swivel foot
Lifts the machine upwards for easy manoeuvrability.

R. Removable drip tray
with Empty Me! indicator.



ACCESSORIES

A. Stainless steel milk jug
B. Water filter holder with filter
C. 1 CUP & 2 CUP single wall filter baskets
D. 1 CUP & 2 CUP dual wall filter baskets
E. Cleaning disc
F. The Razor™ precision dose trimming tool
G. Water hardness test strip
H. Espresso cleaning tablets
I. Cleaning tool for steam wand tip
J. Allen key
K. Descaling powder

Operation

BEFORE FIRST USE

Machine Preparation

Remove and discard all labels and packaging materials attached to your espresso machine. Ensure you have removed all parts and accessories before discarding the packaging.

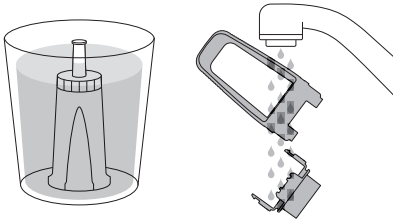
Remove the water tank located at the back of the machine by pulling down the water tank handle. Remove the plastic bag containing the water filter and water filter holder. Clean parts and accessories (water tank, portafilter, filter baskets, jug) using warm water and a gentle dish washing liquid. Rinse well then dry thoroughly.

TIP

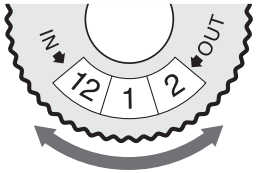
To easily manoeuvre your machine, use the drop-down swivel foot located under the drip tray. When turned to UNLOCK, the swivel foot drops down & lifts the machine upwards, making it easier to access the removable water tank or reposition the machine to another location.

INSTALLING THE WATER FILTER

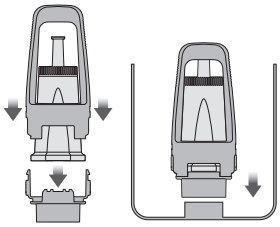
- Remove the water filter and water filter holder from the plastic bag.
- Soak the filter in cold water for 5 minutes.
- Wash the filter holder with cold water.



- Set the reminder for next month of replacement. We recommend to replace the filter after 3 months.



- Insert the filter into the two parts of the filter holder.
- To install the assembled filter holder into the water tank, align the base of the filter holder with the adapter inside the water tank. Push down to lock into place.



- Fill the water tank with cold water before sliding back into position at the back of the machine and locking into place.

NOTE

Replacing the water filter after three months or 40L will reduce the need to descale the machine. Filters can be purchased at Breville webpage.

NOTE

DO NOT use highly filtered, demineralised or distilled water in this machine. This may affect the taste of the coffee.

INITIAL START UP

- Fill tank with cold tap water.
- Dip Water Hardness Test Strip into water tank for 1 second & set aside.
- Check Steam Lever and Hot Water dial are in the CLOSED position.
- Press POWER On.
- A pumping sound will be heard indicating empty boilers are being filled with water for the first time.
- Machine will prompt you to set water hardness. Refer to test strip for your water hardness. Use the Arrow UP or Arrow DOWN keys to select water hardness 1–5. Press Menu to set. Machine will beep to confirm selection.
- Machine will reach operating temperature and go into STANDBY mode.

FLUSHING THE MACHINE

When the machine has reached STANDBY mode:

1. Press 2 CUP button to run water through the group head for 30 seconds.
2. Rotate HOT WATER dial to the OPEN position to run water through the hot water outlet. After 30 seconds, rotate HOT WATER dial to the CLOSED position.
3. Lift STEAM LEVER to the OPEN position to release steam through the steam wand. After 30 seconds, lower the STEAM LEVER to the CLOSED position.
4. Repeat steps 1–3 twice.
5. Re-fill water tank and empty drip tray, if required.

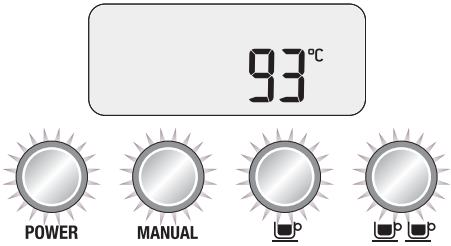
TIP

You can manoeuvre your machine by using the drop down swivel foot located under the drip tray.

START UP

Press the POWER button to switch the machine ON. The POWER button will flash and the LCD screen will display the current espresso boiler temperature.

When the machine has reached operating temperature, the POWER button light will stop flashing and the MANUAL, 1 CUP and 2 CUP buttons will illuminate..



The machine is now in STANDBY mode ready for use.

NOTE

You will not be able to select the 1 CUP or 2 CUP functions; access the cleaning cycle in the menu options; or activate the steam wand until the machine has reached operating temperature (STANDBY mode). The machine will beep 3 times if one of these functions is selected.

AUTO OFF MODE

The machine automatically switches to AUTO OFF mode after 20 minutes.

LCD INTERFACE

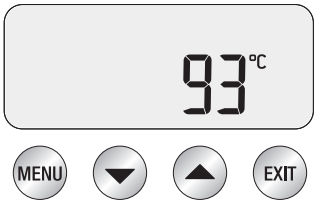
Display modes

3 modes can be displayed on the LCD screen: Shot Temperature, Shot Clock or Clock.

Press UP or DOWN arrow to change the display mode.

1. **Shot Temp**

Displays selected extraction temperature. The default is 93°C (200°F), but can be changed from 86°C–96°C (190°F–205°F). See 'Extraction Temperature', page 13.



2. **Shot Clock**

Displays duration of espresso extraction in seconds. See 'Extraction Guide', page 22.



Shot clock will be displayed during an extraction and 10 seconds after the extraction before returning to the default shot temperature display mode.

3. **Clock**

Displays current time. The default is 12:00AM if the time has not been set. See 'Set Clock', page 14.



If selected, the clock will display for 10 seconds before returning to the default shot temperature display mode.

GENERAL OPERATION

The 1 CUP & 2 CUP buttons use duration to control espresso volume. The duration times are preset but can be reprogrammed (refer to 'Reprogramming Shot Duration', page 13). Alternatively, access the Advanced Features if you wish to use volumetric controls instead of duration to determine espresso volume (refer to 'Volumetric Control (vOL)', page 16).

1 CUP BUTTON

Press 1 CUP button once to extract a single shot of espresso at the preset duration (25 seconds). The extraction will start using the low-pressure pre-infusion.



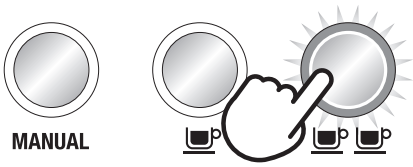
The machine will stop after 25 seconds and return to STANDBY mode.

TIP

To by-pass low pressure pre-infusion and deliver water to the group head at full pump pressure, press and hold the 1 CUP button. Release button when the desired amount of espresso has been extracted. This function can be used when purging the group head.

2 CUP BUTTON

Press 2 CUP button once to extract a double shot of espresso at the preset duration (30 seconds). The extraction will start using the low-pressure pre-infusion.



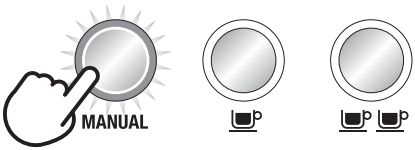
The machine will stop after 30 seconds and return to STANDBY mode.

TIP

To by-pass low pressure pre-infusion and deliver water to the group head at full pump pressure, press and hold the 2 CUP button. Release button when the desired amount of espresso has been extracted. This function can be used when purging the group head.

MANUAL BUTTON

The MANUAL button allows you to control the espresso duration/volume to suit your preference. Press MANUAL button once to start the espresso extraction. The extraction will start using the low-pressure pre-infusion. Press MANUAL button again to stop extraction.



TIP

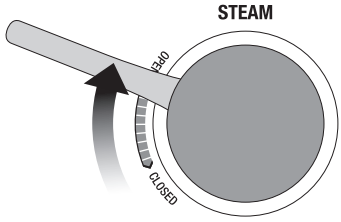
To manually control the low-pressure pre-infusion duration, press and hold the MANUAL button. When the required pre-infusion duration is met, release button to begin full pump pressure. Press MANUAL button again to stop extraction.

NOTE

To stop an extraction at any time, press the 1 CUP, 2 CUP or MANUAL button and the machine will return to STANDBY mode.

STEAM

For instant steam, move STEAM LEVER to OPEN position. The STEAM LED will illuminate.



To turn steam off, move STEAM LEVER to CLOSED position. The machine will return to STANDBY mode.

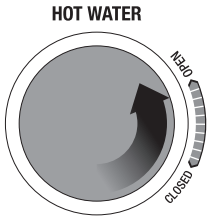
CAUTION: BURN HAZARD

Pressurized steam can still be released, even after machine has been switched off.

Children must always be supervised.

HOT WATER

For instant hot water, rotate the HOT WATER dial to OPEN position. The HOT WATER LED will illuminate.



To turn hot water off, rotate the HOT WATER dial to CLOSED position. The machine will return to STANDBY mode.

NOTE

You cannot run hot water and extract espresso at the same time.

NOTE

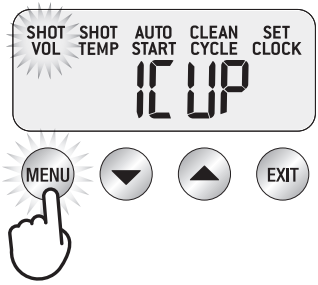
Hot water will cease to dispense after approx. 30 seconds. Depending on the size of your cup, you may need to close, then re-open the HOT WATER dial. See 'HOT WATER LED flashing', page 17.

PROGRAMMABLE FUNCTIONS

To enter program mode, press the MENU button. Continue to press MENU button until the desired function is flashing on the LCD.

Program mode allows you to program:

- Shot Volume
- Shot Temperature
- Auto Start
- Clean Cycle
- Set Clock



To exit program mode, press EXIT button.

NOTE

The MENU button is disabled during an extraction or when dispensing hot water.

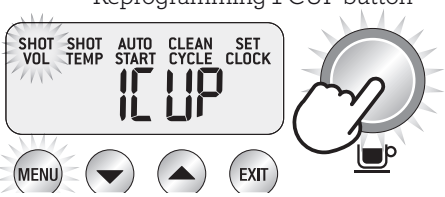
REPROGRAMMING SHOT DURATION

The 1 CUP and 2 CUP buttons use duration to control espresso volume. Reprogram the preset duration to your preference.

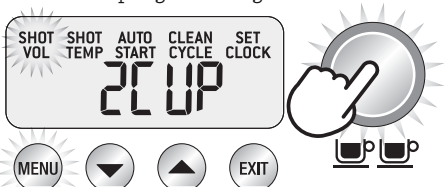
Press MENU button until 'SHOT VOL' flashes and either '1 CUP' or '2 CUP' is displayed, depending on the button you'd like to reprogram.

Without the portafilter in place, press the button you'd like to reprogram (either 1 CUP or 2 CUP button) to start water flow from the group head. Using the shot clock on the LCD, press the 1 CUP or 2 CUP button once the required duration has been reached.

Reprogramming 1 CUP button



Reprogramming 2 CUP button



The machine will beep. Press the EXIT button to set the new duration.

REPROGRAMMING SHOT VOLUME

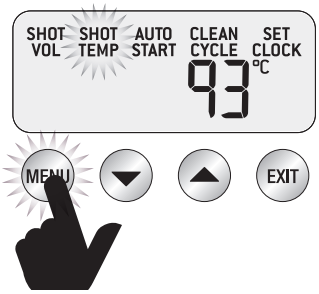
The 1 CUP and 2 CUP buttons use duration to control espresso volume. Access the Advanced Features if you wish to use volumetric controls instead of duration to determine espresso volume (refer to 'Volumetric Control (vOL)', page 16). Then follow these instructions:

Press MENU button until 'SHOT VOL' flashes and either '1 CUP' or '2 CUP' is displayed, depending on the button you'd like to reprogram.

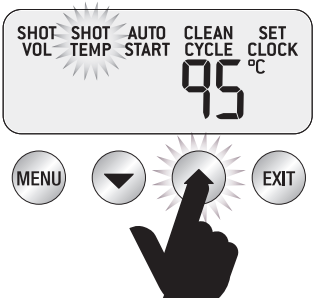
Dose & tamp the portafilter with ground coffee. Insert the portafilter into the group head. Press the button you'd like to reprogram (either 1 CUP or 2 CUP button) to start espresso extraction. Press the 1 CUP or 2 CUP button once the desired volume of espresso has been extracted. The machine will beep. Press the EXIT button to set the new volume.

EXTRACTION TEMPERATURE

Press MENU button until 'SHOT TEMP' flashes. The LCD will display the current shot temperature.



Press UP or DOWN arrow to adjust the temperature. The default is set at 93°C (200°F) but can be changed from 86°C – 96°C (190°F – 205°F).



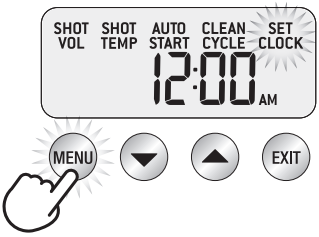
The optimum temperature will depend on the origin of the coffee beans, their freshness and degree of roast.

We recommend a temperature range between 90°C – 95°C (194°F – 203°F) for optimal flavour.

The new temperature will be displayed on the LCD. Press the EXIT button to set.

SET CLOCK

Setting the clock is optional. Press MENU button until 'SET CLOCK' flashes. The default is 12.00AM if time has not been set.



Press UP or DOWN arrow to adjust the time. For faster scrolling, press and hold the UP or DOWN arrow. Press the EXIT button to set.



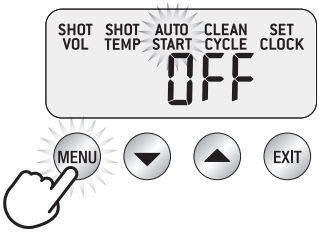
NOTE

Clock must first be set prior to activating the auto start feature.

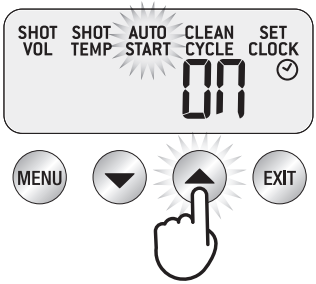
AUTO START

Auto Start is optional. It allows you to program the specific time when the machine will automatically turn on. By programming your machine, you will not have to wait for it to pre-heat.

Press MENU button until 'AUTO START' flashes and the current Auto Start setting (ON or OFF) is displayed on the LCD.



Press UP or DOWN arrow to set the AUTO START to ON or OFF.



If OFF is selected, press the EXIT button to set. If ON is selected, press the MENU button. Press UP or DOWN arrow to the desired Auto Start time. For faster scrolling, press and hold the UP or DOWN arrow.



Press the EXIT button to set. A small clock icon will be displayed on the LCD when the Auto Start function has been programmed.

CLEANING CYCLE

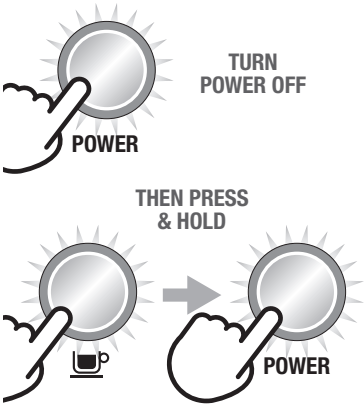
The cleaning cycle cleans the shower screen and back-flushes the group head. Select this feature when the LCD displays 'CLEAN ME!' Refer to 'Cleaning Cycle', page 23.



ADVANCED FEATURES

These features should only be accessed by experienced users. To access Advanced Features, with the machine turned off, press and hold the 1 CUP button, then also press the POWER button. Press the UP arrow to the desired feature then press MENU button to access feature settings.

Press the EXIT button at any time to exit.



Reset Default Settings (rSEt)

Use this function to reset all programmable values back to the default settings. The machine has the following default settings:

1. Temperature – 93°C (200°F)
2. Pre-Infusion – Duration Pd07
3. Pre-Infusion – Power PP60
4. Steam temperature – 135°C (275°F)
5. Machine Audio – LO
6. Auto Off – ON
7. Auto Start – OFF
8. Temperature Unit – Fahrenheit
9. Water Hardness – Hrd3
10. Shot Duration – 1 cup = 25 secs
    2 cup = 30 secs

While 'rSEt' is displayed on the LCD, press the MENU button to reset all settings to factory defaults. Machine will beep to confirm selection.



'Hrd3' will flash on screen. Machine is now in Water Hardness mode. Determine water hardness with the supplied water hardness test

strip. Refer to 'Initial Startup', page 10. Press UP or DOWN arrow to the required setting from 'Hrd1' (softest water) to 'Hrd5' (hardest water). Press MENU button to set. Machine will beep to confirm selection. Setting water hardness will determine the regularity of the 'NEW FILTER' alert which indicates when the water filter in the water tank needs to be replaced.



Descale (dESC)

Select this feature to access the step by step descale procedure on the LCD. Refer to page 24 for the accompanying instructions.

Temperature Unit - °C/°F (SEt)



Set units to metric or imperial. While 'SEt' is displayed on the LCD, press MENU button. Press UP or DOWN arrow to the desired unit. Press MENU button to set. Machine will beep to confirm selection.

Steam Temperature (StEA)



Adjust the steam boiler temperature ,which in turn controls steam pressure. Lower steam temperature to texture smaller volumes of milk or to have more control. Increase steam temperature to texture larger volumes of milk.

While 'StEA' is displayed on the LCD, press MENU button. Press UP or DOWN arrow to the desired temperature. Press MENU button to set. Machine will beep to confirm selection.

Disable AUTO OFF (A OF)



Use this function to disable the Auto Off feature. While 'A OF' is displayed on the LCD, press MENU button. Press UP or DOWN arrow to select off or on. Press MENU button to set. Machine will beep to confirm selection.

Machine Audio (Snd)



Adjust the audible alerts. While 'Snd' is displayed on the LCD, press MENU button. Press UP or DOWN arrow to off (OFF), low(LO) or high (HI). Press MENU button to set. Depending on the selected setting, the machine may beep to confirm selection.

Volumetric Control (vOL)



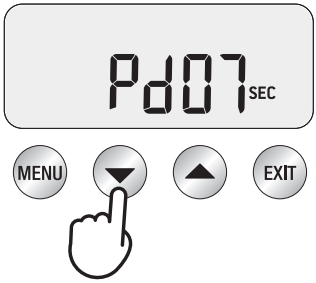
Select between volume based (FLo) or time based (SEc) method for espresso dose measurement. While 'vOL' is displayed on the LCD, press MENU button. Press UP or DOWN arrow to the desired method. Press MENU button to set. Machine will beep to confirm selection.

PRE-INFUSION PROGRAMMING

With the machine on and in STANDBY mode, press UP and DOWN arrow together to enter Pre-Infusion Programming mode. Press MENU button to move between Pre-Infusion Duration (Pd) and Pre-Infusion Power (PP).

Pre-Infusion Duration (Pd)

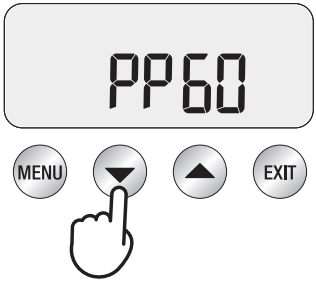
The LCD will display the current Pre-Infusion Duration. Press UP or DOWN arrow to vary time.



We recommend a range between 5–15 secs as being optimum. Press MENU button to access Pre-Infusion Power or press EXIT button to set.

Pre-Infusion Power (PP)

The LCD will display current Pre-Infusion Power. Press UP or DOWN arrow to vary power.



We recommend a range between 55-65 as being optimum. Press EXIT button to set.

ALERTS

STEAM LEVER beeps during heat-up

The machine will beep 3 times and not reach operating temperature (STANDBY mode) if the STEAM LEVER is in the OPEN position. Move the STEAM LEVER to the CLOSED position.

HOT WATER LED flashing during heat-up

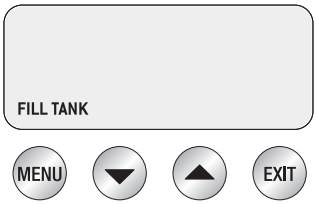
The machine will not reach operating temperature (STANDBY mode) if the HOT WATER dial is in the OPEN position. The HOT WATER LED will flash. Move the HOT WATER dial to the CLOSED position.

HOT WATER LED flashing

To ensure water is dispensed at the correct temperature, hot water will cease to dispense after approx. 30 seconds and the HOT WATER LED will flash. Move the HOT WATER dial to the CLOSED position.

Fill Tank

The machine will detect a low water level. The LCD will display 'FILL TANK'.



Fill tank with cold fresh water. The machine will not be able to make coffee or hot water while the tank is empty.

Clean Me!

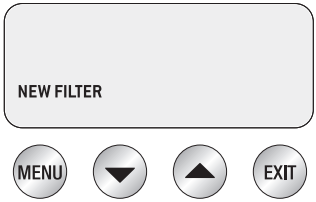
Indicates when 200 extractions have been carried out since the last cleaning cycle. The cleaning cycle cleans the shower screen and

back-flushes the group head. For information on how to clean the machine, refer to 'Cleaning Cycle', page 23.



New Filter

Indicates when the water filter in the water tank needs to be replaced. For information on changing the filter, refer to 'Replacing the Water Filter', page 23. The regularity of this alert is determined by the water hardness setting (Hrd1-Hrd5) selected. For information, refer to 'Initial Startup', page 10.



Temperature flashing

Indicates when the machine is heating up or if the temperature drops excessively during use.

TRANSPORTING AND STORING

We recommend draining both boilers completely before transporting the machine or storing for an extended period of time. This procedure is also intended as an anti-freeze measure in the event the machine is exposed to extreme cold temperatures.

Coffee Making Tips & Preparation

PRE-HEATING

Heating your cup or glass

A warm cup will help maintain the coffee's optimal temperature. Pre-heat your cup by rinsing with hot water from the hot water outlet and place on the cup warming tray.

Heating the portafilter and filter basket

A cold portafilter and filter basket can reduce the extraction temperature enough to significantly affect the quality of your espresso. Always ensure the portafilter and filter basket are pre-heated with hot water from the hot water outlet before initial use.

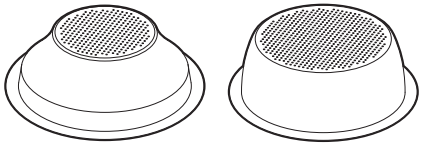
NOTE

Always wipe the portafilter and filter basket dry before dosing with ground coffee as moisture can encourage 'channeling' where water by-passes the ground coffee during extraction.

SELECTING FILTER BASKET

Single Wall Filter Baskets

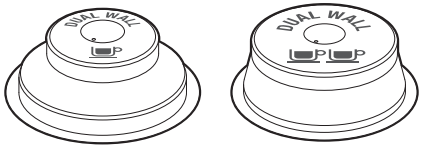
Use Single Wall filter baskets if grinding fresh whole coffee beans Single Wall filter baskets allow you to experiment with grind and dose to create a more balanced espresso.



1 CUP 2 CUP

Dual Wall Filter Baskets

Use Dual Wall filter baskets if using pre-ground coffee. Dual Wall filter baskets regulate the pressure and help to optimize the extraction regardless of the grind, dose or freshness.



1 CUP 2 CUP

NOTE

Regardless of whether you use Single Wall or Dual Wall filter baskets, use the 1 CUP basket when brewing a single cup and the 2 CUP basket when brewing two cups or a stronger single cup or mug.

THE GRIND

If grinding coffee beans, the grind size should be fine but not too fine. The grind size will affect the rate at which the water flows through the ground coffee in the filter basket and the taste of the espresso.

If the grind is too fine (looks like powder and feels like flour when rubbed between fingers), the water will not flow through the coffee even when under pressure. The resulting espresso will be OVER-EXTRACTED, dark in colour and bitter in flavour.

If the grind is too coarse the water will flow through the ground coffee in the filter basket too quickly. The resulting espresso will be UNDER-EXTRACTED and lacking in colour and flavour.

DOSE AND TAMPING

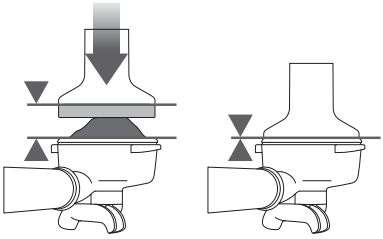
Wipe filter basket with a dry cloth.

If using Single Wall filter baskets, grind just enough coffee to fill the filter basket. You may need to experiment with how long the grinder needs to run to achieve the correct dose.

Tap the portafilter several times to distribute the coffee evenly in the filter basket.

Tamp down firmly (using approx. 10-15kg of pressure). The amount of pressure is not as important as consistent pressure every time.

As a guide to dose, the top edge of the metal cap on the tamper should be level with the top of the filter basket after the coffee has been tamped.

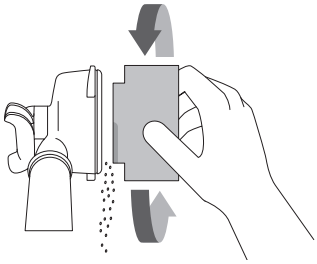


TRIMMING THE DOSE

The Razor™ precision dose trimming tool allows you to trim the puck to the right level for a consistent extraction.



- Insert the Razor™ dose trimming tool into the filter basket until the shoulders of the tool rest on the rim of the basket. The blade of the dose trimming tool should penetrate the surface of the tamped coffee.
- Rotate the Razor™ dose trimming tool back and forth while holding the portafilter on an angle over a knock box to trim off excess coffee grinds. Your filter basket is now dosed with the correct amount of coffee.



- Wipe excess coffee from the rim of the filter basket to ensure a proper seal is achieved in the group head.

TIP

If the extraction is too fast, make the grind finer & repeat above steps. If the extraction is too slow, make the grind coarser and repeat above steps.

PURGING THE GROUP HEAD

Before placing the portafilter into the group head, run a short flow of water through the group head by pressing and holding the 1 CUP button. Allow water to flow for 5 seconds, then release the 1 CUP button to stop the flow of water. This will purge any ground coffee residue from the group head and stabilize the temperature prior to extraction.

INSERTING THE PORTAFILTER

Place the portafilter underneath the group head so the handle is aligned with the INSERT position. Insert the portafilter into the group head and rotate to the right until the handle is securely locked in place. Rotating past the centre will not damage the silicone seal.

EXTRACTING ESPRESSO

- Place pre-warmed cup(s) beneath the portafilter and press the MANUAL, 1 CUP or 2 CUP button.
- As a guide, the espresso will start to flow after 8–12 seconds (this includes pre-infusion time) and should be the consistency of dripping honey.
- If the espresso starts to flow before 7 seconds you have either under dosed the filter basket and/or the grind is too coarse. This is an UNDER-EXTRACTED shot.
- If the espresso starts to drip or flow after 12 seconds, then you have either overdosed the filter basket and/or the grind is too fine. This is an OVER-EXTRACTED shot.

A great espresso is about achieving the perfect balance between sweetness, acidity and bitterness.

The flavour of your coffee will depend on many factors, such as the type of coffee beans, degree of roast, freshness, coarseness or fineness of the grind, dose of ground coffee, and tamping pressure.

Experiment by adjusting these factors just one at a time to achieve the taste of your preference.

TEXTURING MILK

- Always start with fresh cold milk.
- Fill the jug just below the “V” at the bottom of the spout.
- Position the steam tip above the drip tray and lift the STEAM LEVER to purge the steam wand of any condensed water.
- Insert the steam tip 1-2cm below the surface of the milk, close to the right hand side of the jug at the 3 o’clock position.
- Move the STEAM LEVER to the OPEN position.
- Keep the tip just under the surface of the milk until the milk is spinning clockwise, producing a vortex (whirlpool effect).
- With the milk spinning, slowly lower the jug. This will bring the steam tip to the surface of the milk & start to introduce air into the milk. You may have to gently break the surface of the milk with the tip to get the milk spinning fast enough.
- Keep the tip at or slightly below the surface, continuing to maintain the vortex. Texture the milk until sufficient volume is obtained.
- Lift the handle of the jug to lower the tip beneath the surface, but keep the vortex of milk spinning. The milk is at the correct temperature (60–65°C or 140–150°F) when the jug is hot to touch.
- Move the STEAM LEVER to the CLOSED position BEFORE taking the tip out of the milk.
- Set the jug to one side. Wipe the wand & tip with a damp cloth. Position the steam tip above the drip tray and lift the steam lever to purge out any residual milk.
- Tap the jug on the bench to collapse any bubbles.
- Swirl the jug to “polish” and re-integrate the texture.
- Pour milk directly into the espresso.
- The key is to work quickly, before the milk begins to separate.

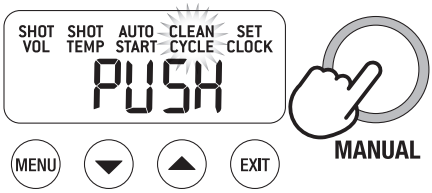
HINTS & TIPS

- Fresh, quality coffee beans will give you the best possible extraction.
- We recommend quality 100% Arabica beans with a 'Roasted On' date stamped on the bag, not a 'Best Before' or 'Use By' date.
- Coffee beans are best consumed between 5–20 days after the 'Roasted On' date. Ideally only grind directly before the extraction to maximize flavour.
- Buy coffee beans in small batches to reduce the storage time.
- Store coffee beans in a cool, dark and dry container. Vacuum seal if possible.

EXTRACTION GUIDE

	GRIND	GRIND DOSE	TAMP	SHOT TIME
OVER EXTRACTED BITTER • ASTRINGENT	TOO FINE	TOO MUCH USE RAZOR TO TRIM	TOO HEAVY	OVER 35 SEC
BALANCED	**OPTIMUM**	**OPTIMUM**	**10-15kg**	**25-30 SEC**
UNDER EXTRACTED UNDERDEVELOPED • SOUR	TOO COARSE	TOO LITTLE INCREASE DOSE & USE RAZOR TO TRIM	TOO LIGHT	UNDER 20 SEC

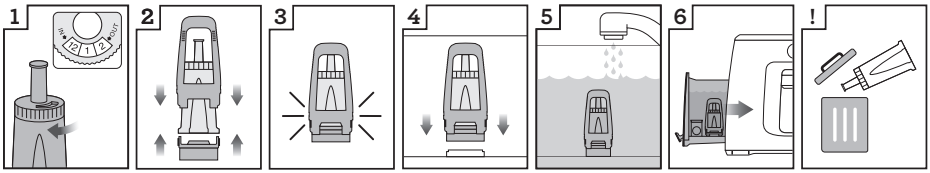
Care, Cleaning & Storage



CLEANING CYCLE

- CLEAN ME! will be displayed on the LCD to indicate when a cleaning cycle is required (approx. 200 shots).
- Insert the 1 CUP filter basket into the portafilter, followed by the supplied cleaning disc, followed by 1 cleaning tablet.
- Lock the portafilter into the group head, ensuring it is rotated to the right until the handle is securely locked in place.
- Ensure the water tank is filled with cold water and empty the drip tray.
- Press MENU button until 'CLEAN CYCLE' flashes and 'PUSH' is displayed on the LCD.
- To start the cleaning cycle, press the illuminated MANUAL button.
- 'CLEAN CYCLE' will flash and the machine will start to countdown from 370 seconds.
- When the cleaning cycle has finished, remove the portafilter and ensure the tablet has completely dissolved. If the tablet has not dissolved, repeat the steps above, without inserting a new tablet.
- The cleaning cycle is now complete. Rinse the portafilter and filter basket thoroughly to remove any tablet residue before using.

REPLACING THE WATER FILTER



1 Set current month
2 Assemble water filter parts
3 Ensure parts are connected
4 Install filter in tank
5 Fill tank and wait for 5min to soak filter
6 Install water tank
! Replace filter after 90 days or after 40L (10. US GAL)

The provided water filter helps prevent scale build-up in and on many of the inner functioning components. Replacing the water filter after three months or 40L will reduce the need to descale the machine.

The limitation of 40L is based on water hardness level 4. If you are in level 2 area, you can increase this to 60L.

NOTE

To purchase water filters, visit Breville webpage.

WARNING

Do not immerse power cord, power plug or appliance in water or any other liquid. The water tank should never be removed or completely emptied during descaling.

CLEANING THE STEAM WAND

- Immediately after texturing milk, wipe the steam wand with a damp cloth and purge by lifting the STEAM LEVER for a few seconds.
- If any of the holes in the tip of the steam wand become blocked, ensure the STEAM LEVER is in the CLOSED position and clean using the pin on the end of the provided cleaning tool.
- If steam wand remains blocked, remove the tip using the integrated spanner in the cleaning tool and soak in hot water. Screw tip back onto the steam wand using the integrated spanner in the cleaning tool.

CLEANING THE FILTER BASKETS AND PORTAFILTER

- The filter baskets and portafilter should be rinsed under hot water directly after use to remove all residual coffee oils.
- If the holes in the filter baskets become blocked, dissolve a cleaning tablet in hot water and soak filter basket and portafilter in solution for approx. 20 minutes. Rinse thoroughly.

CLEANING THE SHOWER SCREEN

- The group head interior and shower screen should be wiped with a damp cloth to remove any ground coffee particles.
- Periodically purge the machine with hot water to rinse out any residual coffee. Place an empty filter basket into the portafilter. To by-pass low pressure pre-infusion and deliver water to the group head at full pump pressure, press and hold the 2 CUP button. Release button after 20 seconds.

CLEAR WATER BACKFLUSH

After each coffee making session, we recommend doing a clear water backflush before you turn off the machine. Insert the cleaning disc into the filter basket then insert the portafilter into the group head. Press the 2 CUP button and allow pressure to build for 20secs, then press to stop & release pressure. Repeat these 5 times to purge any fine coffee grounds and residual coffee oils from the brew water paths.

CLEANING THE DRIP TRAY & STORAGE TRAY

- The drip tray should be removed, emptied and cleaned after each use or when the drip tray indicator is showing Empty Me! Remove grill from the drip tray. Wash both in warm soapy water. The Empty Me! indicator can also be removed from the drip tray.
- The storage tray can be removed and cleaned with a soft, damp cloth (do not use abrasive cleansers, pads or cloths which can scratch the surface).

CLEANING THE OUTER HOUSING & CUP WARMING TRAY

The outer housing and cup warming tray can be cleaned with a soft, damp cloth. Polish with a soft, dry cloth. Do not use abrasive cleansers, pads or cloths which can scratch the surface.

NOTE

Do not clean any of the parts or accessories in the dishwasher.

NOTE

Ensure that the water filter is removed from the water tank before adding the descaling powder when descaling the machine.

DESCALE (DESC)

Use this function to access descale procedures when a descale alert is displayed on the LCD.



Please ensure you allow approximately 1.5 hours to complete the entire descale process and follow the step by step instructions. **If you've just finished using your machine, please ensure to turn the machine off and allow to cool for at least 1 hour before starting your descale process.**

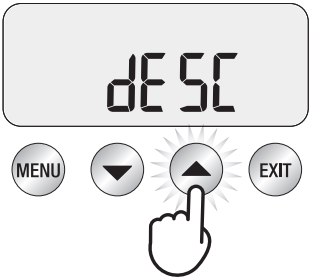
1 – Prepare for Descale

a) Empty the drip tray and insert into position.

b) Turn the machine off and allow to cool for at least 1 hour. With the machine off, press and hold the 1 CUP button, then press and hold the POWER button together for 3 seconds. rSEt will appear on the LCD.

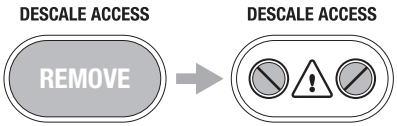


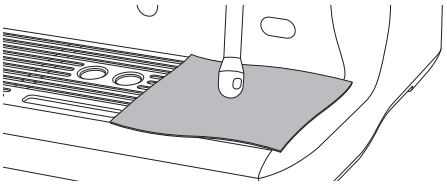
c) Press UP or DOWN arrow to set mode, the 'dESC' will appear on the LCD. Press the MENU button to enter Descale mode.



2 – Empty Boilers

a) Remove the grey silicone cover on the lower front panel marked DESCALE ACCESS. Place a cloth over the drip tray to stop steam escaping.



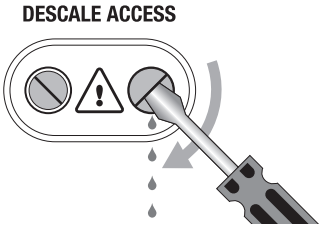


b) Use a flat-head screwdriver to rotate the right screw counter-clockwise until the valve is fully open. As the valve opens, steam may be released.

NOTE

If there's no water released into the drip tray, press and hold the 1 CUP button for 3 seconds. This will release water from the boiler.

When the water is completely empty, close the valve by rotating screws clockwise until sealed. Do not over tighten screws to avoid damages to the valves.



c) Next, repeat the above process on the left screw.

d) Empty the drip tray. Use caution as the drip tray may be hot.

e) Empty water tank and remove water filter.

f) Place descale solution into water tank, fill with cold water to MAX line, (if an alternative cleaning solution is used, please follow the manufacturer's instructions accordingly). Lock water tank back into position at the back of the machine.

3 – Begin Descale

Press 1 Cup button to proceed.

Machine will fill boilers with descale solution and heat to temperature. During this time, water may flow through the group head. Wait for countdown timer to reach 0. This allows solution to dissolve scale build-up. However you can proceed to the next step at any time by pressing the 1 Cup button.



a) Place a cloth over the drip tray to stop steam escaping.

b) Empty boilers by repeating steps 2b and 2c.

c) Empty drip tray and insert back to place.

d) Empty water tank, then rinse and fill with clean water to the MAX line. Lock water tank back into position.

4 – Flush Boilers

Press 1 Cup button to proceed.

During this procedure, the LCD will show countdown time (20 minutes).



During this time, the machine will fill boilers with fresh clean water and heat to temperature. You can proceed to the next step at any time by pressing the 1 Cup button.

a) Place a cloth over the drip tray to stop steam escaping.

b) Empty boilers by repeating steps 2b and 2c.

c) Empty drip tray and insert back to place.

d) Empty water tank, then rinse and fill with clean water to the MAX line. Lock water tank back into position.

5 - Repeat Step 4 Flush Boilers

We recommend flushing boilers again to ensure any residual descale solution is released from the boilers. Press POWER button to exit the Descale mode. The descale process is now complete and ready to use.

Troubleshooting

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The HOT WATER LED flashes when the machine is turned on	• HOT WATER dial is OPEN.	Turn the HOT WATER dial to the CLOSED position.
Machine beeps when turned on	• STEAM LEVER is OPEN or has been activated before the machine has reached operating temperature.	Move the STEAM LEVER to the CLOSED position.
Water does not flow from the group head	• Machine has not reached operating temperature.	Allow time for the machine to reach operating temperature. The POWER button will stop flashing when machine is ready.
	• Water tank is empty.	Fill tank.
	• Water tank is not fully inserted and locked into position.	Push water tank in fully and lock latch closed.
FILL TANK on LCD, but water tank is full	• Water tank is not fully inserted and locked into position.	Push water tank in fully and lock latch closed.
No steam or hot water	• Machine is not turned on.	Ensure the machine is plugged in and the POWER button is on.
No hot water	• Water tank is empty.	Fill water tank.
No steam	• Steam wand is blocked.	Use the pin on the end of the provided cleaning tool. If steam wand remains blocked, remove the tip using the integrated spanner in the cleaning tool and soak in hot water. Screw tip back onto the steam wand using the integrated spanner in the cleaning tool.
The machine is on but ceases to operate		Turn machine off. Wait for 60 minutes and turn machine back on. If problem persists, call Breville Consumer Support.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Steam pouring out of group head		Turn machine off. Wait for 60 minutes and turn machine back on. If problem persists, call Breville Consumer Support.
Espresso only drips from the portafilter spouts, restricted flow	• Coffee is ground too finely.	Use slightly coarser grind.
	• Too much coffee in the filter basket.	Lower dose of coffee by tamping then using the Razor™ dose trimming tool to trim off excess coffee.
	• Coffee tamped too firmly.	Tamp between 10–15kg of pressure.
	• The filter basket may be blocked.	Use the fine pin on the provided cleaning tool to clear the outlet hole(s) on the underside of the filter basket. If it continues to be blocked, dissolve a cleaning tablet in hot water and soak filter basket and portafilter in the solution for approx. 20 minutes. Rinse thoroughly.
Pressure Gauge is not working	• Incorrect dose or not enough coffee in the filter basket.	Use the supplied 'Razor' to ensure the correct dose of coffee in the portafilter.
	• Using old roasted coffee beans beyond expiry date.	Use freshly roasted coffee within four weeks of roasted date.
	• The coffee grind is too coarse.	Adjust the grind to a finer setting. Use a rubber disc and place inside the one cup filter basket (no coffee) and run a shot; when the needle moves, then pressure gauge dial is working.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Espresso runs out too quickly **and/or** **Pressure gauge not reaching 9 bars**	• The coffee is ground too coarse.	Use slightly finer grind.
	• Not enough coffee in the filter basket.	Increase dose of coffee. Tamp then use the Razor™ dose trimming tool to trim off excess coffee.
	• Coffee not tamped firmly enough.	Tamp between 10-15kg of pressure.
		If the above suggestions do not help, check the machine. Place an EMPTY Dual Wall filter basket into the portafilter (either 1 CUP or 2 CUP). Press the MANUAL button. If the pressure gauge reads over 5 bars, the machine is working correctly. Try re-pulling a shot, with coffee, using the 3 suggestions above (finer grind, increase dose, increase tamp). If the pressure gauge reads below 5 bar, call Breville Consumer Support.
	• Coffee beans are stale.	Use freshly roasted coffee beans with a 'Roasted On' date and consume between 5–20 days after that date.
Coffee not hot enough	• Cups not pre-heated.	Rinse cups under hot water outlet and place on cup warming tray.
	• Milk not hot enough (if making a cappuccino or latté etc.).	Heat milk until base of the jug becomes hot to touch.
	• Extraction temperature is too low.	Increase extraction temperature. See 'Extraction Temperature', page 13.
No crema	• Coffee beans are stale.	Use freshly roasted coffee beans with a 'Roasted On' date and consume between 5–20 days after that date.
	• Using Single Wall filter baskets with pre-ground coffee.	Ensure you use Dual Wall filter baskets with pre-ground coffee.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Espresso runs out around the edge of the portafilter **and/or** **Portafilter comes out of the group head during an extraction**	• Portafilter not inserted in the group head correctly.	Ensure portafilter is rotated to the right until the handle is securely locked in place. Rotating past the centre will not damage the silicone seal.
	• There are coffee grounds round the filter basket rim.	Clean excess coffee from the rim of the filter basket to ensure a proper seal in group head.
	• Filter basket rim is wet or underside of portafilter lugs are wet. Wet surfaces reduce the friction required to hold the portafilter in place whilst under pressure during an extraction.	Always ensure filter basket and portafilter are dried thoroughly before filling with coffee, tamping and inserting into the group head.
	• Too much coffee in the filter basket.	After tamping, trim the coffee dose using the Razor™ dose trimming tool.
Unable to set Auto Start time	• Clock not set or clock is set with incorrect time.	Check that the clock and Auto Start time have been programmed correctly. The LCD will display a clock icon when the Auto Start time is programmed.
E1, E2 or E3 error message on LCD	• An error that cannot be reset by the user has occurred.	Call Breville Consumer Support.
Coffee puck is sticking to the shower screen	• This is normal and happens occasionally. The dry puck feature creates a slight vacuum on top of the coffee puck which will occasionally hold the puck against the shower screen instead of leaving it in the filter basket.	
Pumps continue to operate / Steam is very wet & spitty / Hot water outlet leaks	• Using highly filtered, de-mineralized or distilled water which is affecting how the machine is designed to function.	We recommend using cold, filtered water. We do not recommend using water with no/low mineral content such as de-mineralized or distilled water. If the problem persists, contact Breville Consumer Support.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Too much coffee extracted	• Coffee is ground too coarsely.	• Adjust the grind size slightly finer. Tamp then use the Razor™ dose trimming tool to trim off excess coffee.
	• Shot duration/ volume needs to be reprogrammed.	• Reprogram the shot duration/volume. Refer to 'Reprogramming Shot Duration & Volume', page 13.
Not enough coffee extracted	• Coffee is ground too finely.	• Adjust the grind size slightly coarser. Tamp then use the Razor™ dose trimming tool to trim off excess coffee.
	• Shot duration/ volume needs to be reprogrammed.	• Reprogram the shot duration/volume. Refer to 'Reprogramming Shot Duration & Volume', page 13.
Amount of coffee extracted has changed, but all settings are the same	• As coffee beans age, the extraction rate changes and can affect the shot volume.	• Adjust the grind size slightly finer. Tamp then use the Razor™ dose trimming tool to trim off excess coffee. • Reprogram the shot duration/volume. Refer to 'Reprogramming Shot Duration & Volume', page 13. • Use freshly roasted coffee beans with a 'Roasted On' date and consume between 5–20 days after that date.

Coffee to Try



CAPPUCCINO

A single shot of espresso with textured milk and garnished with drinking chocolate.



ESPRESSO

Intense and aromatic, it is also known as short black and is served in a small cup or glass.



LATTÉ

A latté consists of a single espresso with textured milk and approximately 10mm of foam.



MACCHIATO

Traditionally served short, the macchiato is also poured as a Long Black with a dash of milk or a dollop of textured milk.



LONG BLACK

A shot of espresso (single or double) with hot water. Also known as a Americano.



RISTRETTO

A ristretto is an extremely short espresso of approximately 15ml, distinguished by its intense flavour and aftertaste.



Notes



Notes



Notes

Breville Service Centre

Australian Customers

Phone: 1300 139 798

Web: **www.breville.com**

New Zealand Customers

Phone: 0800 273 845

Web: **www.breville.com**

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