

Breville®

Getting to know your machine

BES860XL The Barista Express
Programmable Espresso Machine with Grinder



Getting to know your machine

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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. Basic safety precautions should always be followed, including the following:

IMPORTANT SAFEGUARDS FOR YOUR BREVILLE BARISTA EXPRESS



READ ALL INSTRUCTIONS

- Carefully read all instructions before operating and save for future reference.
- Remove and safely discard any packaging material and promotional labels or stickers before using The Barista Express 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 Barista Express 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 use The Barista Express on a sink drain board.
- Do not place The Barista Express on or near a hot gas or electric burner, or where it could touch a heated oven.
- Always ensure The Barista Express is properly assembled before connecting to power outlet and operating. Follow the instructions provided in this book.
- The appliance is not intended to be operated by means of an external timer or separate

remote control system.

- Do not use attachments other than those provided with The Barista Express. The use of accessory attachments not recommended by Breville may result in fire, electric shock or injury to persons.
- Do not attempt to operate The Barista Express by any method other than those described in this book.
- Do not operate the grinder without the hopper lid in position. Keep fingers, hands, hair, clothing and utensils away from the hopper during operation. Avoid contacting moving parts.
- Use only cold, tap water in the water tank. Do not use any other liquid.
- Never use The Barista Express without water in the water tank.
- Ensure the portafilter is firmly inserted and secured into the brewing head before using the machine.
- Never remove the portafilter during the brewing operation as the machine is under pressure.
- Do not move The Barista Express whilst in operation.

BREVILLE RECOMMENDS SAFETY FIRST (continued)

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Unwind the power cord fully before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces, or become knotted.
- To protect against electric shock do not immerse power cord, power plug or appliance in water or any other substance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- The Barista Express has a short cord as a safety precaution to prevent personal injury or property damage resulting from pulling, tripping or becoming entangled with the cord. Do not allow children to be near or use this appliance without close adult supervision. If you must use a longer cord or an extension cord when using the appliance, the cord must include a 3-prong grounding plug. It must be arranged so it will not drape or hang

over the edge of a countertop, tabletop or surface area where it can be pulled on by young children or tripped over. To prevent electric shock, personal injury or fire, the electrical rating of the extension cord you use must be the same or more than the wattage of the appliance (wattage is marked on the underside of the appliance).

- This appliance is recommended for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.

CAUTION: To ensure continued protection against risk of electric shock, connect to properly earthed outlets only.

WARNING: CALIFORNIA PROPOSITION 65: (APPLICABLE TO CALIFORNIA RESIDENTS ONLY). THIS PRODUCT CONTAINS CHEMICALS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER AND BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM.

WARNING: UNWIND THE CORD FULLY BEFORE USE.

SAVE THESE INSTRUCTIONS

FEATURES OF YOUR BREVILLE BARISTA EXPRESS

INTEGRATED CONICAL BURR GRINDER

The integrated conical burr grinder allows each espresso produced from The Barista Express to be created using freshly ground beans - the key to achieving your ideal espresso.



PRESET OR ADJUSTABLE GRIND SIZE

The GRIND SIZE dial accurately adjusts the fineness or coarseness of the espresso grind for optimal espresso extraction.

For a fast and easy espresso, or novice espresso machine users, set the GRIND SIZE dial to DUAL WALL and use the included DUAL WALL FILTERS. Refer to 'A MINUTE TO LEARN' on page 31.

For more experienced espresso machine users, or those interested in perfecting their espresso making skills, use the included SINGLE WALL FILTERS. Refer to 'PERFECTING YOUR SKILLS' on page 35 for details on where to set this dial.



PRESET OR ADJUSTABLE GRIND AMOUNT

The GRIND AMOUNT dial accurately adjusts the quantity of beans that will be ground and dispensed into the filter, ready for extraction. This quantity should be adjusted according to the fineness or coarseness selected on the GRIND SIZE dial.

For a fast and easy espresso, or novice espresso machine users, set the GRIND AMOUNT dial to DUAL WALL and use the included DUAL WALL FILTERS. Refer to 'A MINUTE TO LEARN' on page 31.

For more experienced espresso machine users, or those interested in perfecting their espresso making skills, use the included SINGLE WALL FILTERS. Refer to 'PERFECTING YOUR SKILLS' on page 35 for details on where to set this dial.



FEATURES OF YOUR BREVILLE BARISTA EXPRESS (continued)

FILTER SIZE

The Barista Express comes with 4 filters:

Dual Wall Filters for Beginners

1 x single shot

1 x double shot

Single Wall Filters for Aspiring Baristas

1 x single shot

1 x double shot

Adjust the FILTER SIZE button according to the filter size you select, and along with the GRIND AMOUNT dial, the correct quantity of ground beans will be dispensed into the filter, ready for extraction.



HANDS FREE, DIRECT GRINDING

The Barista Express features an integrated grinding cradle located below the integrated conical burr grinder which fully supports the portafilter. The 'hands free' grinding feature allows you to continue with other preparations while the portafilter is being filled with the selected amount of freshly ground coffee beans.

Place the portafilter into the cradle and simply push the portafilter toward the machine lightly to activate the grind function.



Portafilter inserted into grinding cradle

INTEGRATED / REMOVABLE TAMPER

Tamping is the application of even and consistent pressure to the espresso grinds. The tamper is conveniently located 'on board' the machine and can be used both in the 'on board' position or whilst removed depending on your preference.



Tamper on board



Tamper on its own

FEATURES OF YOUR BREVILLE BARISTA EXPRESS (continued)

ACCURATE TEMPERATURE CONTROL

Breville digital technology provides accurate temperature control for a full flavored espresso.

DRY PUCK FEATURE

The 'Dry Puck' feature uses an electronic valve to remove excess water from the ground espresso in the filter. This takes place after espresso extraction whilst the portafilter is locked into the group head. This results in a desirable 'dry espresso puck' which can then be disposed of easily and cleanly.

PROGRAMMABLE FUNCTION

The Barista Express offers a convenient choice between preset shot sizes (1oz or 2oz), manual function (over-rides preset shot size for one time only) or a programmable function that reprograms the preset shot sizes with the user's preferred shot size.



ESPRESSO PRESSURE GAUGE

The espresso pressure gauge assists in obtaining the most favorable extraction pressure, guiding the user to create their ideal espresso. This is achieved by measuring the pressure at which the water is being forced through the ground espresso in the portafilter.

The ideal position of the gauge needle is anywhere within the ESPRESSO RANGE.



Refer to the provided Extraction Guide or page 45 for tips on how to achieve the most favorable extraction.

NOTE: While the Pressure Gauge is a great guide to the quality of the extraction, the best indicator is the look and taste of the espresso.

COMMERCIAL STYLE STEAM WAND

The swivel-action steam wand with stainless steel frothing attachment easily adjusts to the perfect position for texturing milk. The wand has a commercial style 360° ball joint.



FEATURES OF YOUR BREVILLE BARISTA EXPRESS (continued)

A MINUTE TO LEARN

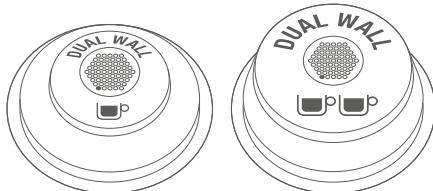
Dual Wall Filters for Beginners

Eliminates the guesswork for fast and easy to make espresso.

The Barista Express is supplied with two Dual Wall Filters - 1 x single shot and 1 x double shot.

These filters are designed to intentionally slow the water flow rate during brewing, resulting in an espresso that has been extracted at the correct pressure, leading to a rich, golden crema. These filters are suited to both pre-ground vacuum packed espresso as well as beans ground fresh in the integrated grinder.

When using these filters, always remember to set the GRIND SIZE and GRIND AMOUNT dials to DUAL WALL.



The Dual Wall Filters have 'DUAL WALL' stamped on the underside of the filter.

PERFECTING YOUR SKILLS

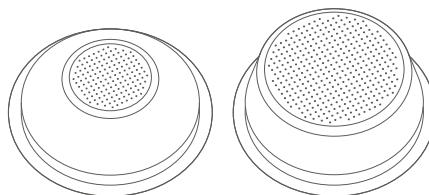
Single Wall Filters for Aspiring Baristas

Experiment with grind size, grind amount and tamp

The Barista Express is supplied with two Single Wall Filters - 1 x single shot and 1 x double shot.

These filters provide no additional slowing of the water flow rate, hence experimentation with the grind size, grind amount and tamp force is required to achieve favorable results. These filters are suited to both pre-ground vacuum packed espresso as well as beans ground fresh in the integrated grinder.

Refer to 'PERFECTING YOUR SKILLS' on page 35 for details on where to set the GRIND SIZE and GRIND AMOUNT dials.



The Single Wall Filters have no markings on the underside of the filter.

ENERGY SAVING FEATURES

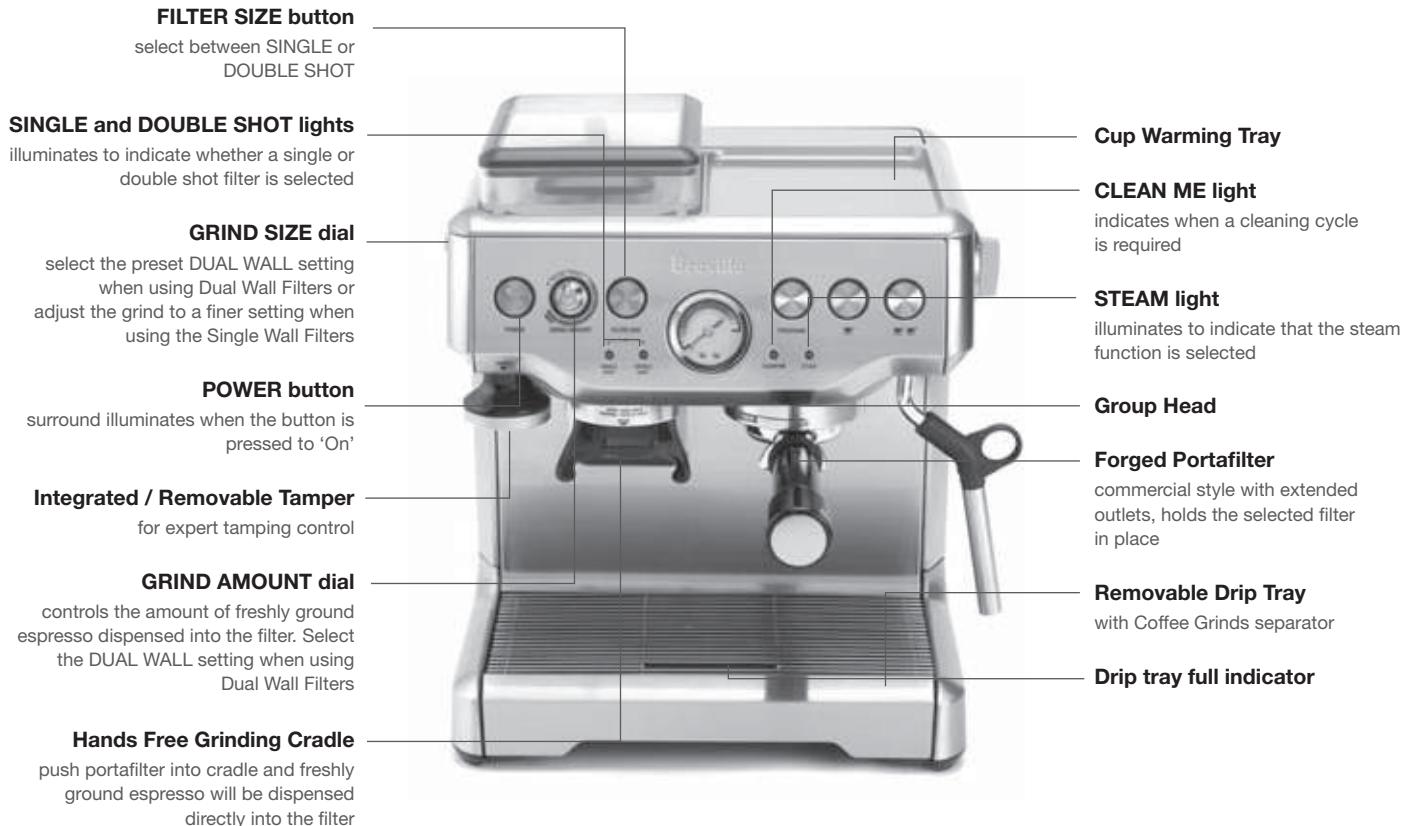
The Barista Express will enter the 'Power Save Mode' if not used for 30 minutes, and will automatically switch off if not used for a further two hours. The 'Power Save Mode' uses 50% less power than when the machine is in 'Stand By' Mode.

During 'Power Save Mode' only the POWER button surround will flash slowly. All other button light surrounds will not be illuminated.

To re-activate the machine during 'Power Save Mode' simply press any button except POWER. The POWER button surround will then illuminate and flash while the machine quickly reheats to operational temperature. When the correct temperature has been reached, all the button surrounds on the control panel will illuminate.

To switch off the espresso machine whilst it is in 'Power Save Mode', simply press the POWER button once.

KNOW YOUR BREVILLE BARISTA EXPRESS



KNOW YOUR BREVILLE BARISTA EXPRESS (continued)

Removable 67oz water tank

with water filtration system

Sealed Bean Hopper: 7oz capacity

hopper locking system allows removal of hopper without removing beans

Integrated Conical Burr Grinder

adjustable to achieve your perfect grind

Custom designed accessories:

Quick Start Guide

Extraction Guide

Stainless Steel Frothing Jug with 'Latte Art' pouring spout

Dual Wall Filters x 2

Single Wall Filters X 2

Cleaning accessories:

Cleaning Guide

Cleaning Tool (steam wand & filters)

Cleaning Brush (burr grinder)

2 Cleaning Tablets (for machine cleaning cycle)

Cleaning Disc (holds tablets in place)

Coffee Scoop (for pre-ground espresso)

Allen Key (removes shower head)



Espresso Pressure Gauge

monitors extraction pressure, guiding you towards the ideal espresso

PROGRAM button

Personalize the shot size to suit your preference

Steam Dial

selector control for steam

Preset Shot Size

Single (1oz) or Double (2oz), approximately

Swivel Steam Wand with Frothing Attachment

easily adjusts to perfect positioning for steaming and frothing milk

NOT SHOWN

Cord storage

located under the water tank

Storage Tray

located behind the drip tray for storage of accessories

KNOW YOUR BREVILLE BARISTA EXPRESS (continued)

ADDITIONAL FEATURES

15 Bar Pump

Italian-designed and made

Accurate Temperature Control

Breville digital technology provides accurate temperature control for a full flavored espresso

Thermocoil heating system with integrated stainless steel water coil

ensures accurately controlled water temperature

Pre-brew Function

for optimal extraction and distribution of water through the coffee puck

Auto Purge Function

for optimal coffee extraction temperature

Control Dry Puck feature

removes excess water from the filter after coffee extraction

Flat Shower Head

for even distribution of water through the coffee puck



BEFORE FIRST USE

The Barista Express has the drip tray, water tank and storage tray in place when you unpack it from the box. The drip tray is located in the base of the machine towards the front. The water tank is located in the back of the machine. The charcoal water filter is located inside the water tank. It needs to be removed before washing the water tank. The storage tray is located at the base of the machine behind the drip tray. The drip tray, water tank and storage tray slide in and out for easy access.

The bean hopper is located on top of the drip tray when the machine is first unpacked.

Ensure you have removed all parts and accessories before discarding the packaging.

Remove the water tank and wash in warm, soapy water using a non-abrasive washing liquid. Rinse and dry thoroughly.

Wipe the outer housing, bean hopper and drip tray with a soft damp cloth and dry thoroughly. Do not immerse the outer housing, power cord or power plug in water or any other liquid.



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

ASSEMBLING YOUR BREVILE BARISTA EXPRESS

STEP 1



Insert the storage tray into the base of the machine and slide towards the back wall. The storage tray conveniently stores all the cleaning accessories and filters so they are not misplaced.

STEP 2



Insert the 'Empty Me!' indicator into the drip tray and place the Coffee Grinds Separator on top. Then place grill on top. Slide the drip tray into position in the base of the machine in front of the storage tray.

STEP 3



Before installing the charcoal water filter, remove it from the plastic bag, and soak in a cup of water for 5 minutes. Rinse the filter under cold running water for 5 seconds.

Wash the stainless steel mesh in the plastic filter holder with water and assemble. Set the date dial to 2 months ahead. Insert the assembled filter holder into the empty water tank and push to lock into place.

NOTE: Please refer to Care and Cleaning on page 49, 'Installing the Filter in the Water Tank'

ASSEMBLING YOUR BREVILE BARISTA EXPRESS (continued)



NOTE: Before each use it is recommended to complete a water flushing operation, without ground espresso in the portafilter, to ensure that the machine has been preheated. Refer to Step 5 of 'A MINUTE TO LEARN' on page 31

STEP 4

Insert the Hopper into position and turn the hopper dial clockwise 90° to lock.

NOTE: Refer to Care & Cleaning Instructions on page 52 to properly maintain your burr grinder.

ESPRESSO VARIATIONS



ESPRESSO

Intense and aromatic, an espresso or short black as it's also known uses about $\frac{1}{4}$ oz of ground espresso. It is served in a small cup or glass to a level of approximately 1oz.



AMERICANO

A long black is generally a single or double shot of espresso with hot water added to taste.



FLAT WHITE

A single shot of espresso in a cup filled with steamed milk and topped with a skin of silky smooth foam.

ESPRESSO VARIATIONS (continued)



CLASSIC CAFÉ LATTÉ

Traditionally the morning coffee of Italy and France, taken with pain au chocolate or sweet biscotti. This blend of $\frac{1}{3}$ espresso to $\frac{2}{3}$ milk is made with a single shot of espresso. Top with steamed milk, poured down the inside rim of the glass to give a creamy consistency and perfect layer of froth.



CAPPUCCINO

The real thing is served very light and luke warm with $\frac{1}{3}$ espresso to $\frac{1}{3}$ steamed milk and a generous final $\frac{1}{3}$ of creamy froth.

For added finesse, hold a piece of card over one half of the cappuccino before dusting with chocolate.



MACCHIATO

A shot of espresso served short in a $2\frac{1}{2}$ oz demitasse and stained with a dash of finely textured milk.

ESPRESSO VARIATIONS (continued)



CAFÉ MOCHA

A glass of textured milk laced with melted cocoa or chocolate syrup and an espresso shot. Top sprinkled with dark chocolate shavings.



ESPRESSO AFFOGATO

Totally irresistible, this sweet temptation is simply a single scoop of premium vanilla bean ice cream, drenched in espresso and if desired, your favorite liqueur. To create a sense of occasion, serve ice cream in a martini glass with shots on the side.



CON PANNA

Meaning 'with cream' this heart warmer is a chic variation on old-fashioned Vienna Coffee. In a 3-4 oz cup, dress a double shot of espresso with a dollop of fresh cream, whipped until glossy. Dust with cinnamon and serve immediately.

DESSERTS

BAKED CUSTARDS WITH FRESH RASPBERRY AND COFFEE

FLOAT

Serves 6

25oz (750ml) cream

¾ cup finely granulated sugar

2 vanilla beans, cut lengthways

1 tablespoon gelatine

1 basket of fresh raspberries

1 tablespoon finely granulated sugar, extra

¾ cup strong espresso coffee, cooled

1. Combine the cream, finely granulated sugar and vanilla beans in a saucepan. Stir over medium heat until just boiling. Remove the vanilla beans.

2. Add the gelatine and stir constantly with a wooden spoon until dissolved. Remove from heat. Allow the custard to cool.

3. Pour custard evenly into 5 oz glasses. Refrigerate for a minimum of 3 hours or until set.

4. Place the raspberries into a medium sized bowl, sprinkle with sugar and crush lightly with a fork.

5. Fold the cooled espresso coffee through the crushed raspberries. Cover and chill in the refrigerator.

6. To serve, top the custards, when set, with the raspberries and espresso coffee mixture.

7. Serve immediately with freshly brewed espresso coffee.

TIRAMISU

Makes 4

1½ cups mascarpone

1¼ cups cream

2½ tablespoons powdered sugar

½ cup strong espresso coffee, cooled

½ cup coffee liqueur

16 sponge fingers

Cocoa powder, for dusting

1. Combine mascarpone, cream and powdered sugar in a large bowl. Whisk lightly until soft peaks form. Set aside.

2. Combine espresso coffee and liqueur in bowl. Dip the sponge fingers into the espresso coffee mixture a few at a time. Ensure all the espresso coffee mixture is absorbed evenly by the sponge fingers.

3. Layer half the sponge fingers evenly into the base of 4 dessert bowls or glasses. Spread the layered sponge fingers with half of the cream mixture. Repeat the layers with remaining sponge fingers and cream mixture.

4. Dust evenly with cocoa powder and refrigerate until required.

5. Serve with fresh fruits and freshly brewed espresso.

DESSERTS (continued)

COFFEE, CINNAMON AND WALNUT MUFFINS

Makes 12

2½ cups (375g) plain flour
2 teaspoons baking powder
1 teaspoon ground cinnamon
¾ cup finely granulated sugar
1 cup sour cream
2 x 60g eggs
1 teaspoon finely grated lemon rind
½ cup olive oil
¾ cup strong espresso coffee, cooled
1 cup roughly chopped walnuts

1. Sift flour, baking powder and cinnamon into a large bowl and stir in sugar.
2. Place sour cream, eggs, lemon rind, oil and espresso coffee into a medium bowl, stir until well combined.
3. Fold creamed mixture and walnuts into the sifted ingredients, do not over mix.
4. Spoon the mixture evenly into 12 lightly greased and base lined muffin pans until two-thirds full.
5. Place into a preheated oven 350°F for 12-15 minutes or until cooked when tested.
8. Serve warm, or cooled and spread with Rich espresso Icing. Delicious with a Cappuccino or Café Latté.

RICH ESPRESSO ICING

2 cups powdered sugar, sifted
1 tablespoon butter, softened
¼ cup strong espresso coffee, warm

1. Combine powdered sugar, butter and half the espresso in a bowl, stir well and gradually add remaining espresso until a spreadable consistency is achieved.

Using Your Machine

30 **A MINUTE TO LEARN**
Dual Wall Filters for Beginners
Eliminates the guesswork for fast and easy to make espresso

34 **PERFECTING YOUR SKILLS**
Single Wall Filters for Aspiring Baristas
Experiment with grind size, grind amount and tamp

41 The Art of Texturing Milk

43 Espresso Making Tips

49 Care and Cleaning

55 Storage

56 Troubleshooting

Please refer to pages 5 and 6 for full safety instructions

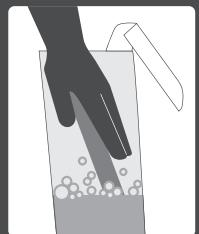
A MINUTE TO LEARN - Dual Wall Filters

DUAL WALL FILTERS FOR BEGINNERS

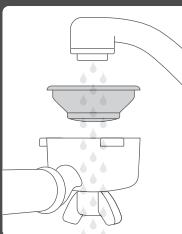
Eliminates the guesswork for fast and easy to make espresso.

The Barista Express is supplied with two Dual Wall Filters - 1 x single shot and 1 x double shot. These filters are designed to intentionally slow the water flow rate during brewing, resulting in an espresso that has been extracted at the correct pressure, leading to a rich, golden crema. These filters are suited to both pre-ground vacuum packed espresso as well as beans ground fresh in the integrated grinder.

1 Before First Use

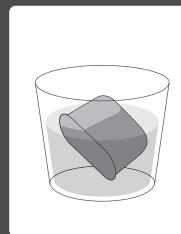


Wash water tank

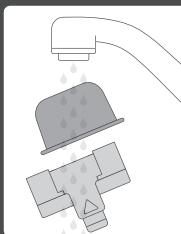


Wash Portafilter & filter

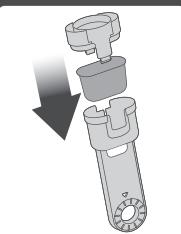
2 Install Water Filter



Soak the filter for 5 minutes

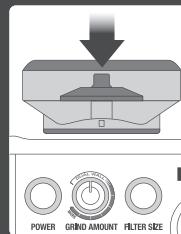


Rinse filter & mesh

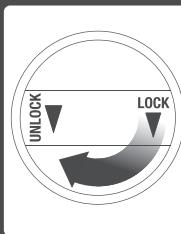


Assemble

3 Install Bean Hopper



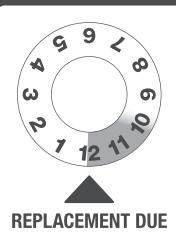
Place hopper



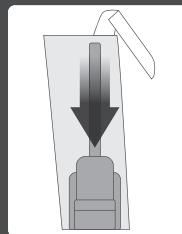
Lock hopper



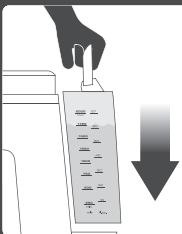
Fill hopper with beans



Set date + 2 months



Install filter in tank

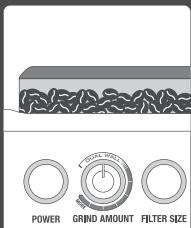


Fill & replace water tank

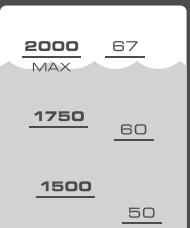
A MINUTE TO LEARN - Dual Wall Filters (continued)

4

Check
Before
Each Use



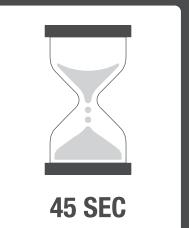
Beans In Hopper?



Water In Tank?



Power on



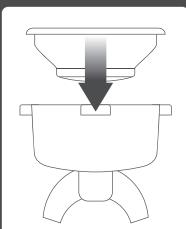
Heat up

5

Making
Espresso



Choose filter size



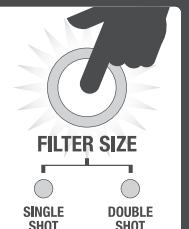
Place into Portafilter



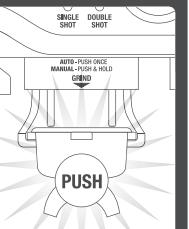
Set Grind Size to
Dual Wall



Set Grind Amount to
Dual Wall



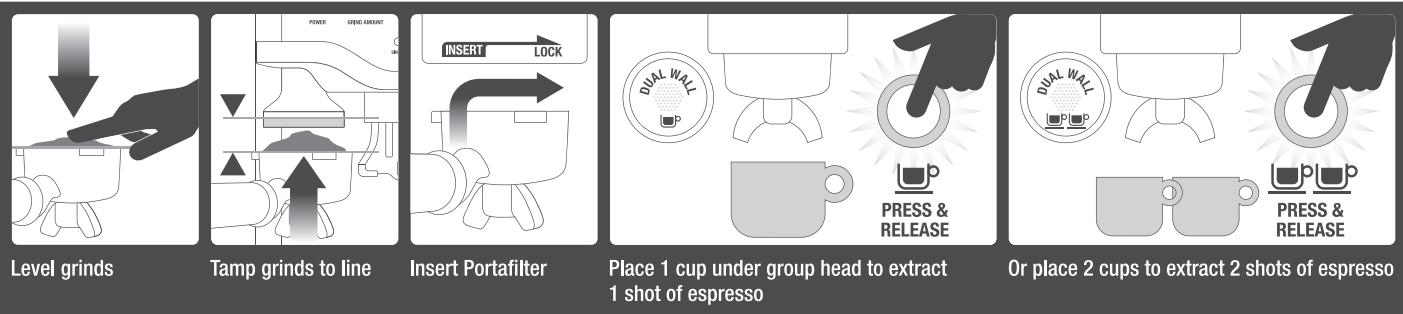
Select filter size



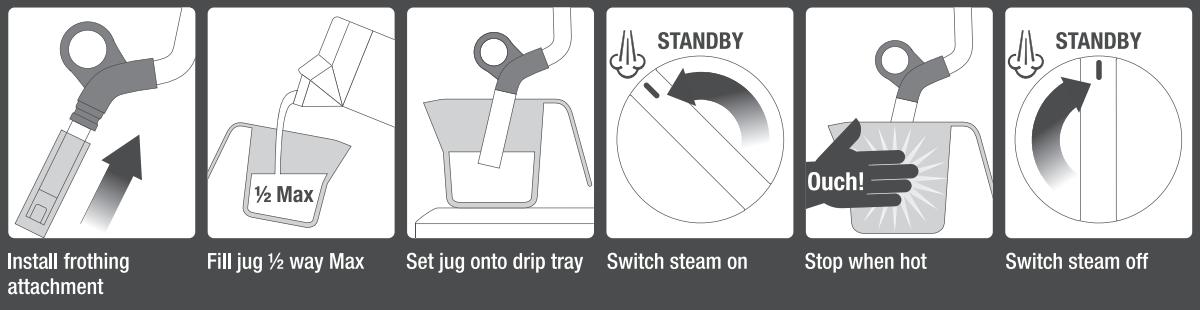
Grind: Auto Start-Stop

A MINUTE TO LEARN - Dual Wall Filters (continued)

5. Making Espresso (continued)

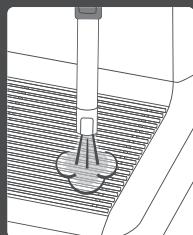


6 Frothing Milk



A MINUTE TO LEARN - Dual Wall Filters (continued)

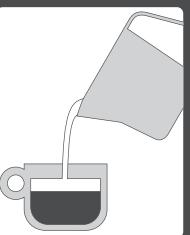
6. Frothing Milk (continued)



Run steam to clear wand



Wipe clean

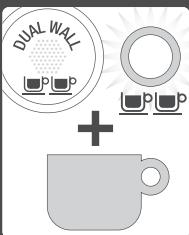


Pour carefully



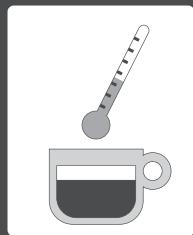
Your espresso is done!

Trouble Shooting



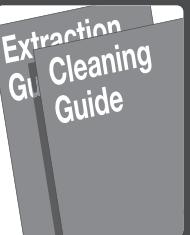
Espresso too weak?

Try the Double Shot Filter and Double Shot Button to extract a single cup.



Not hot enough?

Try heating the cups and portafilter first, or heat the milk longer.



Refer to Guides

Refer to the Extraction Guide (first page only) for espresso making tips and the Cleaning Guide for machine maintenance.



Customer Service Center

USA
askus@brevilleusa.com
CANADA
askus@breville.com
1-866-BREVILLE

Refer to the Instruction Book or contact Breville Customer Service.

PERFECTING YOUR SKILLS - Single Wall Filters

SINGLE WALL FILTERS FOR ASPIRING BARISTAS

Experiment with grind size, grind amount and tamp

The Barista Express is supplied with two Single Wall Filters - 1 x single shot and 1 x double shot. These filters provide no additional slowing of the water flow rate, hence experimentation with the grind size, grind amount and tamp force is required to achieve favorable results. These filters are suited to both pre-ground vacuum packed espresso as well as beans ground fresh in the integrated grinder.

A great espresso is a balance of main flavor elements: acidity, aroma, bitterness, body, nuttiness, and sharpness. By using the Single Wall Filters you are free to explore the world of espresso by adjusting grind, grind amount and tamp to extract a rich variety of flavors.

		GRIND		+	AMOUNT	+	TAMP	=	FLOW *
OVER EXTRACTED	BITTER + ASTRINGENT	TOO FINE	TOO MUCH	TOO HEAVY	OVER 30 SEC				
BALANCED		MEDIUM	8g PER CUP	10-20lbs	15-30 SEC				
UNDER EXTRACTED	WEAK + WATERY	TOO COARSE	TOO LITTLE	TOO LIGHT	UNDER 15 SEC				

*Approximate time, guide only

STEP 1 – FILLING THE WATER TANK



- Ensure the charcoal water filter is securely fitted inside the tank. Refer to 'Care and Cleaning' on page 49, 'Installing the Filter in the Water Tank'
- Fill the water tank with cold tap water to the maximum mark on the side of the tank and slide the water tank carefully back into position at the back of the machine.
- Plug the power cord into a 110/120V power outlet.
- Press the POWER button to 'On', the POWER button surround will flash while the machine is heating. When the correct temperature has been reached, all the button surrounds on the control panel will illuminate.

STEP 2 - PRE-WARMING THE CUPS

This will help maintain the espresso's optimal temperature when brewed into the cups.

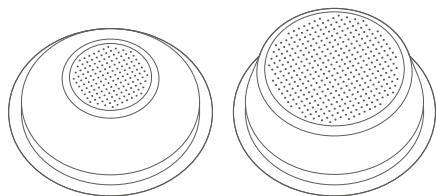
- The Cup Warming Plate will start to warm as the machine heats.
- Run hot water from the group head without the portafilter inserted by holding down the single shot button on the front, right hand side of the machine, then place the cups on the warming tray.

NOTE: Check the water level before use and replace the water daily. The water tank should be refilled with fresh, cold tap water before each use. Do not use mineral or distilled water or any other liquid.

PERFECTING YOUR SKILLS - Single Wall Filters (continued)

STEP 3 – PREPARING THE SINGLE WALL FILTER

- Place the single or double shot Single Wall Filter into the portafilter. When brewing into a larger mug, always use the double shot filter and only extract 2oz. If you require a larger serving, add the hot water first and then extract the espresso.
- Preheat the portafilter by placing underneath the group head. Rinse with hot water from the group head by holding down the double shot button on the front, right hand side of the machine. Dry the portafilter thoroughly before use.



Unlike the Dual Wall Filters, the Single Wall Filters have no markings on the underside of the filter.

- Place the portafilter into the grinding cradle
- Press the FILTER SIZE button according to the filter size (single shot or double shot) you select.

STEP 4 – ADJUSTING THE GRIND SIZE



- When setting the grind size it should be fine but not too fine or powdery. The grind will effect the rate at which the water flows through the ground espresso in the filter and therefore 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 ground espresso even when under pressure. The resulting espresso will be over extracted, too dark and bitter, with a mottled and uneven crema on top.
- If the grind is too coarse the water will flow through the ground espresso too quickly. This will result in an under-extracted espresso lacking in flavor and without the thick crema on the top.

STEP 5 – ADJUSTING THE GRIND AMOUNT



- When grinding for a Single Wall Filter using a finer espresso grind, you will need to increase the grind amount to ensure the filter is correctly filled.
- To increase the grind amount, turn the GRIND AMOUNT dial beyond the DUAL WALL setting to obtain the correct amount of ground espresso.

NOTE: You may need to try Step 4 and 5 a few times, slightly adjusting the GRIND SIZE and GRIND AMOUNT dials each time until you reach your desired combination.

PERFECTING YOUR SKILLS - Single Wall Filters (continued)

STEP 6 – GRINDING THE BEANS



NOTE: To stop the Auto Grinding midway through a grinding cycle, push the portafilter in once, or press the FILTER SIZE button.

- For Manual Grinding - push and hold the portafilter in until the desired amount of ground espresso has been delivered.

- Fill the hopper with fresh coffee beans.
- Ensure the portafilter is inserted into the grinding cradle.
- Ensure the FILTER SIZE button reflects the filter size inserted in the portafilter.
- For Auto Start and Stop Grinding - push the portafilter in once to activate the grinding switch, then allow the portafilter to be filled with fresh ground espresso.

PERFECTING YOUR SKILLS - Single Wall Filters (continued)

STEP 7 - TAMPING THE GROUND ESPRESSO

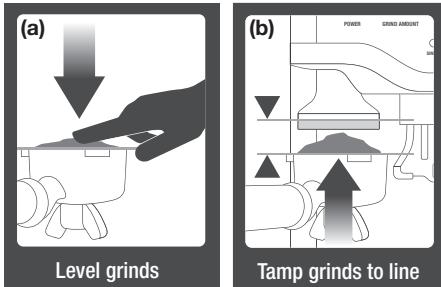


For ease of use, The Barista Express provides two handy ways to tamp your espresso:

1. Tamper on Board:

The tamper device is held in place, on the machine, allowing for convenient tamping.

- Once the grind function has been completed, remove the portafilter from the grinding cradle. Gently level the grinds in the portafilter with your finger.
- With the tamper fitted into place, lift the portafilter towards the tamper base



- Push the portafilter upward firmly, applying even pressure to tamp the espresso
- Release the portafilter from the tamper, and clean any excess ground espresso from the rim of the portafilter to ensure a correct fit into the group head.

NOTE: Tamping between measures will create a layer in the ground espresso that can impede full extraction.

2. Tamping Control:

The tamper device is removable for hand tamping. Remove the tamper from the machine

- Once the grind function has been completed, remove the portafilter from the grinding cradle. Gently level the grinds in the portafilter with your finger.
- Use one hand to grip the tamper and the other hand to hold the portafilter handle
- Apply even pressure down on the tamper and press firmly in order to level and pack the espresso grounds
- Lift the tamper from the portafilter, and clean any excess grinds from the rim of the portafilter to ensure a correct fit into the group head.



PERFECTING YOUR SKILLS - Single Wall Filters (continued)

STEP 8 - INSERTING THE PORTAFILTER

Place the portafilter underneath the group head so that the handle is aligned with the insert graphic.



Insert the portafilter up into the group head and rotate the handle to the right until resistance is felt, this will be at an approximate 90° angle to the machine.



STEP 9 – EXTRACTING THE ESPRESSO

- Ensure all the button surrounds on the control panel are illuminated, indicating the machine has reached the correct temperature for brewing, and is ready for use.
- Ensure the drip tray and portafilter are in place.
- Place one or two pre-warmed cups beneath the portafilter outlet.

PRESET SHOT SIZE - ONE SHOT



Press the one cup  button once. A preset extraction of approximately 1 oz of espresso will be delivered. A pumping noise will be heard in this operation. The machine will automatically stop once the preset pour has been delivered.

NOTE: PRE-BREW FUNCTION: When a preset shot size on the front, right hand side of the machine is selected, the machine will pump water momentarily, followed by a pause then continue to pump the water through to the grounds in the portafilter. The ground coffee is moistened by a small amount of water before full extraction. This expands the grinds, resulting in greater pressure build-up to extract all the oils and full flavor from the ground beans.

NOTE: The amount of espresso extracted in the cup will vary depending on the coarseness of your grind and grind amount

NOTE: When using a single shot filter, for optimal flavor, you should only extract approximately 1 oz. When using a double shot filter, for optimal flavor, you should only extract approximately 2 oz.

PERFECTING YOUR SKILLS - Single Wall Filters (continued)

PRESET SHOT SIZE - DOUBLE SHOT



Press the two cup  button once. A preset extraction of approximately 2oz of espresso will be delivered. A pumping noise will be heard in this operation. The machine will automatically stop once the preset pour has been delivered.

PROGRAMMING SINGLE ESPRESSO

Programming over-rides the preset shot sizes (1oz or 2oz), re-programming the button to pour your preferred shot size.

1. Prepare to make a single shot of espresso by following steps 2 to 6 in 'A MINUTE TO LEARN' on pages 30-32
2. Place your cup underneath the group head.
3. To begin programming, press the 'PROGRAM' button once. The machine will beep once and the program button will begin to flash. This indicates the machine is in programming mode.
4. Press the one cup  button once. The machine will commence normal pour function, and the one cup button surround will begin to flash.
5. When the desired amount of espresso has poured into the cup, press the one cup  button to stop the pour. The machine will beep twice, indicating it has saved your preferred pour quantity and exited programming mode.
6. The one cup  button will now pour the saved shot size when pressed, unless reprogrammed, reset to the default settings (page 40), or overridden by the manual function (page 40).

NOTE: Pressing the one cup  or two cup  buttons during a extraction will immediately stop the pour.

PROGRAMMING DOUBLE ESPRESSO

Programming over-rides the preset shot sizes (1oz or 2oz), re-programming the button to pour your preferred shot size.

1. Prepare to make a two cup of espresso by following steps 2 to 6 in 'A MINUTE TO LEARN' on pages 30-32
2. Place your cup underneath the group head.
3. To begin programming, press the 'PROGRAM' button once. The machine will beep once and the program button will begin to flash. This indicates the machine is in programming mode.
4. Press the two cup  button once. The machine will commence normal pour function, and the two cup button surround will begin to flash.
5. When the desired amount of espresso has poured into the cup, press the two cup  button to stop the pour. The machine will beep twice, indicating it has saved your preferred pour quantity and exited programming mode.
6. The two cup  button will now pour the saved shot size when pressed, unless reprogrammed, reset to the default settings (page 40), or overridden by the manual function (page 40).

PERFECTING YOUR SKILLS - Single Wall Filters (continued)

RESETTING DEFAULT VOLUMES

To reset the machine to the default one and two shot pour quantities, press and hold the PROGRAM button until the machine beeps three times. Release button. This indicates the machine has returned to its original default settings.

NOTE: Default settings: one cup  pour is approximately 1 oz. Two cups  is approximately 2 oz.

MANUAL FUNCTION



The Manual function over-rides the preset shot size for one time only. It does not save the shot size like in programming mode.

Press and hold the one cup  or two cup  button. Release the button once sufficient espresso has flowed into the cup.

STEP 10 – EMPTYING THE PORTAFILTER

- Remove the portafilter from the group head by rotating the portafilter to the left until it releases.
- To empty the used grounds, turn the portafilter upside down in a bin and gently knock out the grounds. Used grounds should be thrown away with domestic waste. Discarding of used grounds in a sink can cause drains to become blocked.
- With the filter still in place, hold the portafilter underneath the group head, press and hold down the one cup  button to release hot water. Rinse the portafilter until water runs clear.
- Insert the portafilter back into the group head to dry out and keep warm.

WARNING: THE METAL PARTS OF THE PORTAFILTER WILL BE VERY HOT.

THE ART OF TEXTURING MILK



The Breville Barista Express comes complete with a Commercial Style Swivel Steam Wand and Stainless Steel Frothing Attachment. When using the frothing attachment on the steam wand a large amount of froth is easily created.

If less froth is desired, remove the frothing attachment from the steam wand before texturing. To remove the frothing attachment, ensure it is cool then simply pull down and remove. The frothing attachment can be stored in the storage tray located behind the drip tray, if not used regularly.

To refit the frothing attachment ensure it is securely attached to the steam wand by

inserting it, from either end, onto the steam wand and pushing firmly upwards onto the rubber surround.

- Fill the stainless steel frothing jug maximum 1½ full with cold, fresh milk.
- Turn the Steam selector dial to the 'Steam' position. The red steam light will start to flash indicating that the machine is heating to create steam.
- When the steam light stops flashing it is ready to use.
- Before inserting the wand into the milk, pause the steam by returning the dial back to the 'STAND BY' position. This will avoid splashing the milk out of the jug (this pause function lasts for 6 seconds before exiting steam mode).
- Insert the wand into the milk and return the Steam dial back to 'Steam'.
- To stop, return the steam dial to the 'STAND BY' position and remove the jug.



NOTE: When the espresso machine creates steam, a pumping noise can be heard. This is the normal operation of the 15 Bar pump.

NOTE: After 5 minutes of continuous steaming, the machine will automatically disable the steam function. The steam light will flash. When this occurs return the steam dial to the 'STAND BY' position.

WARNING: MILK SHOULD NOT BE ALLOWED TO RUN OVER THE TOP OF THE FROTHING ATTACHMENT, OTHERWISE IT WILL NOT FUNCTION PROPERLY. TO AVOID SPLATTERING OF HOT MILK, DO NOT LIFT THE END OF THE FROTHING ATTACHMENT ABOVE THE SURFACE OF THE MILK WHILE FROTHING. ENSURE THE STEAM DIAL IS IN THE 'STAND BY' POSITION BEFORE REMOVING THE FROTHING JUG.

THE ART OF TEXTURING MILK

There are two phases to texture milk:

Stretching the milk to aerate it and swirling the milk to make it silky smooth and the right temperature.

In practice these two operations should blend into one.



STEP 1 - STRETCHING THE MILK

Hold the jug so the tip of the steam wand is just below the surface of the milk and with your free hand engage the steam. Every so often lower the jug so the steam wand just breaks the surface of the milk and makes a 'hissing' sound. Stretching the milk will increase the volume, so lower the jug as the milk rises to ensure the tip remains just above the surface of the milk.

STEP 2 - SWIRLING THE MILK

After a short while you will have aerated sufficiently. At this point, adjust the jug so the steam wand is off-center and create a spinning motion in the milk. Compensate for the angle of the steam wand by slightly tilting the jug away from you, or to one side and at the same time lower the nozzle further into the body of the milk.

Continue swirling until milk is at desired temperature (between 130°F-150°F). Without a thermometer you'll know the milk is ready when the jug base is 'just too hot' to touch.

When you get the balance right the milk should end up forming a 'meringue-like' consistency that has a glassy sheen to it. Remove any excess air bubbles by gently knocking the jug against a hard flat surface and pour the milk down the inside of your chosen cup or glass to make your desired espresso variation.

Lastly, run the Steam function briefly to remove any residual milk in the steam wand tip. Then give the steam wand a good wipe with a damp cloth.

NOTE: Always ensure that the frothing attachment has been firmly pushed onto the steam wand and connects with the rubber surround. For best results use cold fresh milk. Always clean the steam wand and frothing attachment after every use. Refer to 'Care and Cleaning', page 53

NOTE: For extracting more espresso immediately after using the steam function, this machine features an auto-purge function. This ensures the ground espresso coffee will not be burnt by the initial water flow from the thermocoil being too hot. Instead this water is automatically released internally into the drip tray ensuring that the internal thermostat is at optimal temperature for extracting espresso. Your espresso will always be extracted at this optimal temperature ensuring only the best flavored espresso is achieved.

NOTE: If stretching makes a loud screeching sound, this may indicate that you have lowered the wand into the milk too early.

RECOMMENDATIONS



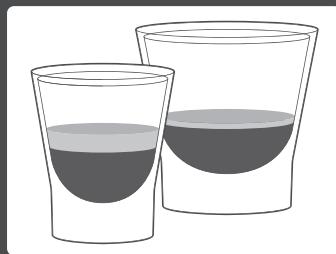
Fresh Roasted Beans

Freshly ground, fresh roasted beans are key to making espresso with more flavor and body. Stale beans and preground coffee significantly affect the taste and crema of your finished espresso.



Store Carefully

Store in a dark, cool and dry place. Do not store in the fridge or freezer. Vacuum seal if possible. Buy in small batches to reduce the storage time.



Crema

Crema is the caramel colored layer that is on top of the espresso following extraction.

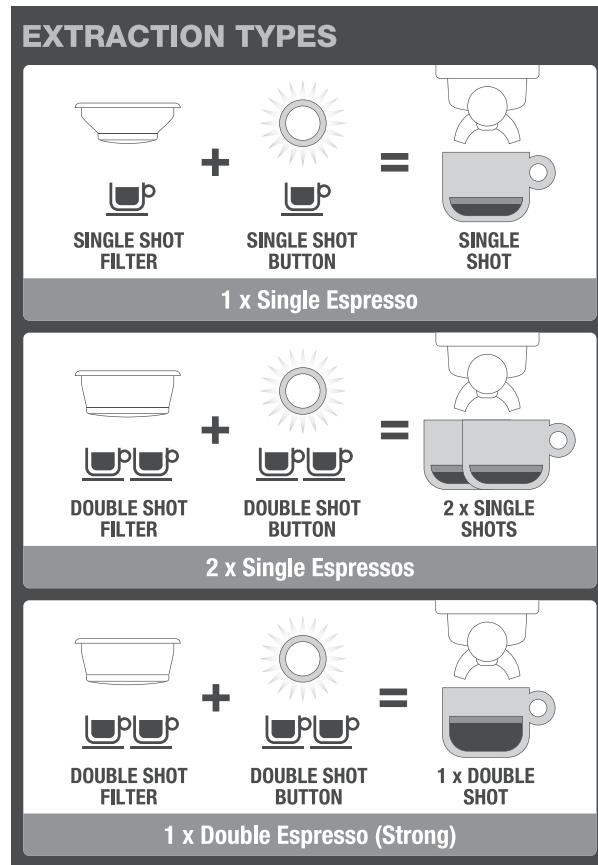
Cup size will affect crema depth. The smaller the cup diameter, the thicker the crema.



Pre-Heat & Rinse

Pre-heating the cups and filter before extraction ensures a hot espresso.

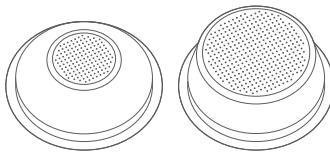
Without ground coffee in the filter, lock the Portafilter into the machine and run hot water through.



ESPRESSO MAKING TIPS

Use these tips with SINGLE WALL FILTERS ONLY

SINGLE WALL FILTERS have no markings on the underside of the filter.



SINGLE SHOT

DOUBLE SHOT

CORRECT EXTRACTION



✓
Within
Espresso
Range



- Flow starts after 4-7 seconds
- Flow slow like warm honey
- Crema is golden brown with a firm mousse texture
- Espresso is dark brown
- Extraction will take 15-30 seconds

AFTER EXTRACTION 1



REMOVE USED GRINDS

Used grinds will form a 'puck' like a crumbly biscuit.

If they are wet, refer to the 'Under Extraction' section.

AFTER EXTRACTION 2



RINSE FILTER

Keep the filter clean to prevent blockages. Without ground coffee in the filter, lock the Portafilter into the machine and run hot water through.

UNDER EXTRACTION



✗
Under
Espresso
Range



- Flow starts after 1-3 seconds
- Flow fast like water
- Crema is thin and pale
- Espresso is pale brown
- Taste bitter/sharp or weak & watery
- Extraction will take up to 15 seconds

REMEDY 1



TURN

GRIND SIZE
FINER

Adjust & re-test

REMEDY 2



INCREASE GRIND AMOUNT

Adjust & re-test

REMEDY 3



ALWAYS TAMP TO LINE

Adjust & re-test

Use 10-20lbs of pressure, ensuring to always tamp to line.

OVER EXTRACTION



✗
Over
Espresso
Range



- Flow starts after 8 seconds
- Flow drips or not at all
- Crema is dark and spotty
- Espresso is very dark brown
- Taste bitter and burnt
- Extraction will take more than 30 seconds

REMEDY 1



TURN

GRIND SIZE
COARSER

Adjust & re-test

REMEDY 2



DECREASE GRIND AMOUNT

Adjust & re-test

REMEDY 3



ALWAYS TAMP TO LINE

Adjust & re-test

Use 10-20lbs of pressure, ensuring to always tamp to line.

ESPRESSO MAKING TIPS

WARMING YOUR CUP OR GLASS

A warm cup will help maintain the espresso optimal temperature.

Preheat your cup by holding down the one cup button and running hot water into the cups from the group head without the portafilter inserted and place the cups on the warming tray.

WARMING THE PORTAFILTER

A cold portafilter can drop the extraction temperature enough to significantly affect the quality of your espresso. Always ensure the portafilter is preheated by running hot water through it before preparing the espresso.

USING PRE-GROUND ESPRESSO

If using a pre-ground espresso, ensure an espresso grind suitable for espresso/cappuccino machines is purchased.

THE RIGHT MEASUREMENT

It is important to use the correct filter for the amount of espresso. A single espresso is made with $\frac{1}{3}$ ounce or 8g of ground espresso. A level measure of the coffee scoop is the correct amount of coffee for a single espresso and 2 level measures for a double espresso.

TAMPING CORRECTLY

Level the desired amount of ground espresso by gently tapping the side of the filter holder before pressing down firmly with the tamper. When packing for a double espresso it is important only to tamp after the second measure. Tamping between measures will create a layer in the ground espresso that can impede full extraction.

NOTE: Always wipe the filter and portafilter dry before preparing the espresso as moisture can encourage 'drilling' - this is when water bypasses the ground espresso coffee during extraction.

NOTE: Make sure to wipe off any excess ground espresso from the rim of the filter to ensure a proper seal is achieved under the group head.

PURGE THE GROUP HEAD

Before inserting the portafilter, run some water through the group head. It will ensure that your machine has a last minute 'clean through' and stabilizes the temperature prior to extracting.

BREWING YOUR ESPRESSO

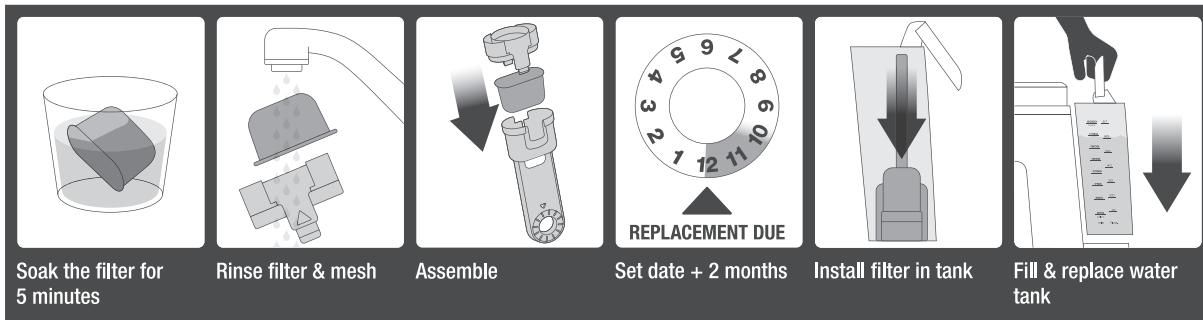
The most common mistake in brewing is to over extract from your ground espresso. This results in a bitter beverage with visibly bleached crema. Crema is the caramel colored layer that floats on top of the espresso following extraction.

NOTE: The taste of your espresso will, of course, depend on personal preference and on many other factors such as the type of coffee bean used, the coarseness or fineness of the grind and the tamping pressure. We recommend experimenting by varying these factors to achieve the espresso taste of your preference.

NOTE: Always properly clean your machine after each use.

CARE AND CLEANING YOUR BREVILLE BARISTA EXPRESS

INSTALLING / REPLACING THE FILTER IN THE WATER TANK



The Water Filter provided with the Breville Barista Express can significantly reduce substances that affect the smell and taste of water such as free chlorine, certain pesticides and organic impurities as well as traces of heavy metals. The Water Filter can be removed from the water tank during operation if not required.

- Remove the charcoal water filter from the plastic bag, and soak in a cup of water for 5 minutes
- Rinse the filter under cold running water for 5 seconds
- Wash the stainless steel mesh in the plastic filter holder with water and assemble
- Set the date dial to 2 months ahead
- To install, push down to lock into place

PORTAFILTER CLEANING

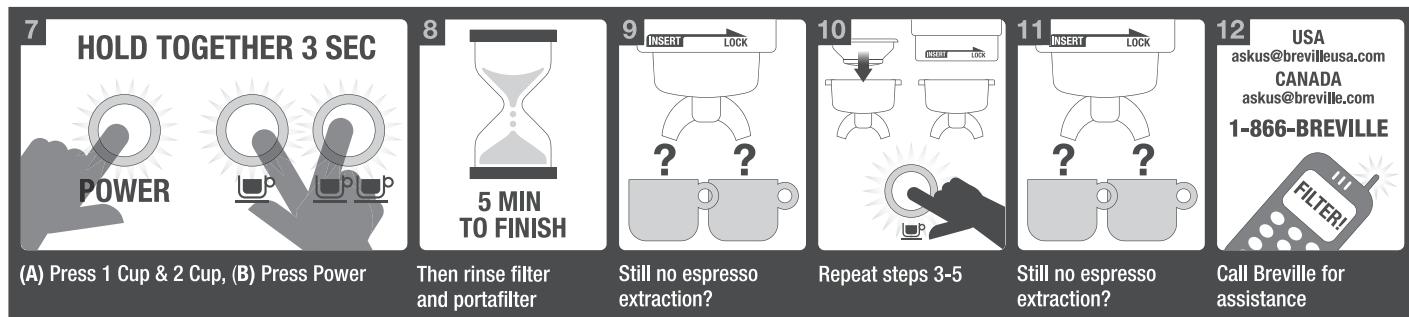
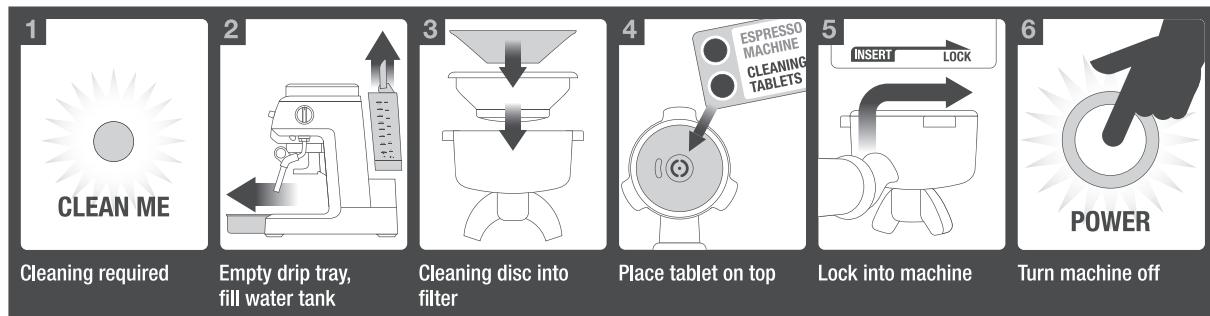
Periodically run water through the machine with the portafilter in place, but without any ground espresso in the filter, to rinse out any residual coffee particles.

To purchase additional charcoal water filters, please contact Breville Customer Service on **1-866-273-8455**

CARE AND CLEANING YOUR BREVILLE BARISTA EXPRESS (continued)

CLEANING CYCLE

The Breville Barista Express features an inbuilt cleaning cycle which should be carried out periodically. The CLEAN ME light will automatically illuminate to indicate to the user when a cleaning cycle is required.



To purchase cleaning tablets, please contact Breville Customer Service on **1-866-273-8455**

CARE AND CLEANING YOUR BREVILLE BARISTA EXPRESS (continued)

CLEANING CYCLE PROCESS GUIDE

If cleaning is required, simply follow the steps below and refer to section C in the Cleaning Guide.

1. Use a cleaning tablet.
2. Insert the cleaning disc into the single or double shot filter.
3. Place the filter into the portafilter.
4. Pop 1 cleaning tablet into the filter.
5. Lock the portafilter into the group head.
6. Turn the machine 'OFF'.
7. Simultaneously press and hold the one cup, two cup and the POWER button for 3 seconds.
8. The cleaning cycle will commence and last for approximately 5 minutes. Once complete, 3 beeps will sound. Remove the portafilter and ensure the tablet has completely dissolved.

If the tablet has not dissolved, repeat steps 5 to 7 until tablet has dissolved. Then rinse the filter and portafilter.

DECALCIFYING

After regular use, hard water can cause mineral build up in and on many of the inner functioning components, reducing the brewing flow, power of the machine, and affecting the quality of espresso.

We advise decalcifying the machine on a regular basis (every 2-3 months) using a mixture of white vinegar and water.

Follow the instructions provided, or use the following as a guide:

Diluted solution (for softer water)

- 1 part white vinegar
- 2 parts cold tap water

Concentrated solution (for harder water)

- 1 part white vinegar
- 1 part cold tap water

DECALCIFYING THE MACHINE

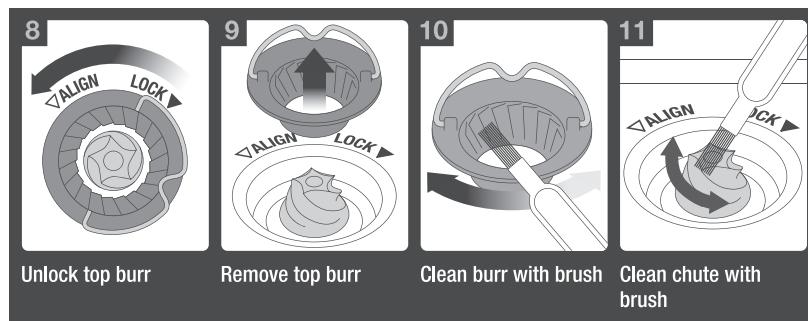
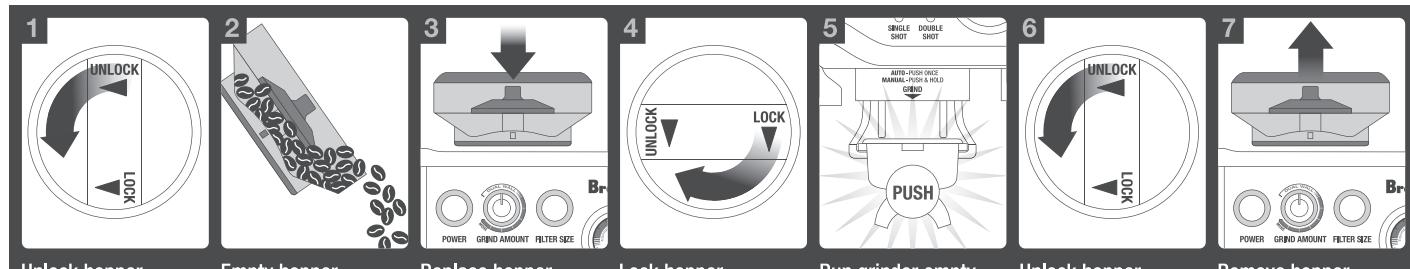
- Remove the portafilter and frothing attachment. Pour the mixture of white vinegar and water into the water tank.
- Plug the machine into the power outlet.
- Press the POWER button to the 'On' position.
- Place a large container under the group head and steam wand.
- When the brewing temperature has been reached all the button surrounds on the Control Panel will illuminate. Press and hold the one cup  or two cup  button to commence manual pour. Release the button once half the mixture of white vinegar and water has run through the group head.
- Set the steam dial to the 'STEAM' position and allow steam to run through the Steam Wand for approximately 2 minutes. Return the steam dial back to the 'OFF' position.
- After decalcifying, remove the water tank and rinse thoroughly then refill with fresh cold water. To rinse the machine, repeat previous steps.

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 DECALCIFYING.

CARE AND CLEANING YOUR BREVILLE BARISTA EXPRESS (continued)

CLEANING THE CONICAL BURR GRINDER

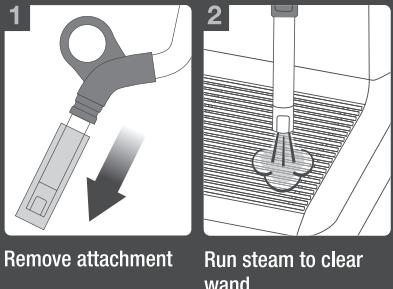
This grinder cleaning cycle removes oil build-up on burr heads which can impede performance.



CARE AND CLEANING YOUR BREVILLE BARISTA EXPRESS (continued)

CLEANING THE STEAM WAND AND FROTHING ATTACHMENT

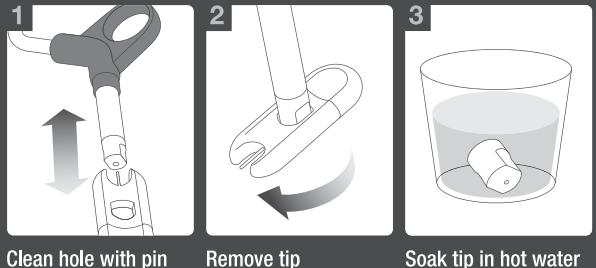
Steam Wand Maintenance



Remove attachment

Run steam to clear wand

Clogged Steam Wand?



Clean hole with pin

Remove tip

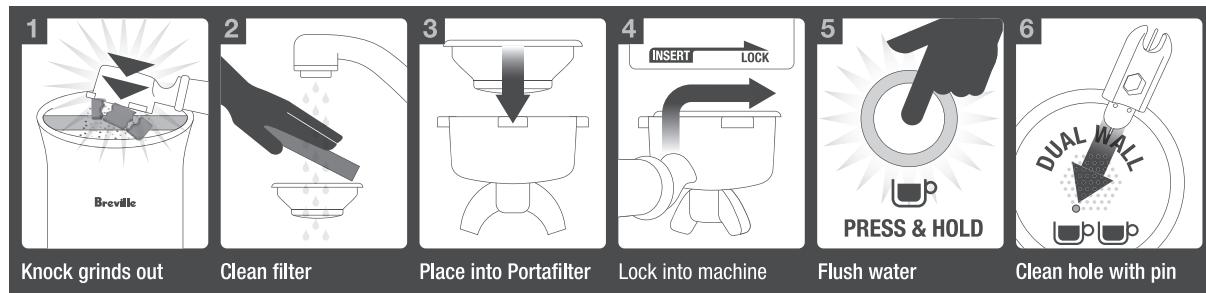
Soak tip in hot water

- The steam wand and frothing attachment should always be cleaned after frothing milk.
- Remove the frothing attachment and rinse in warm tap water.
- Wipe the steam wand with a damp cloth, and then with the steam wand directed back into the drip tray, briefly set the steam dial to the 'STEAM' position. This will clear any remaining milk from inside the steam wand.
- Ensure the steam dial is in the 'STAND BY' position. Press the POWER button to off and allow the machine to cool.
- If the steam wand remains blocked, use the pin on the cleaning tool to clear the opening.
- If the steam wand continues to be blocked, the tip of the steam wand can be removed by using the fitting in the middle of the cleaning tool.
- Unscrew the tip with the cleaning tool.
- Soak the tip in hot water before using the pin on the cleaning tool to unblock. Replace the tip back onto the steam wand and secure with the cleaning tool.

CARE AND CLEANING YOUR BREVILLE BARISTA EXPRESS (continued)

CLEANING / UNBLOCKING THE FILTERS, PORTAFILTER AND GROUP HEAD

Periodically run water through the machine with the portafilter in place, but without any ground espresso in the filter, to rinse out any residual coffee particles.



Should the fine holes in the filters become blocked follow the following steps:

- 1 Place the filter into the portafilter. Run water through the machine with the filter and portafilter, without any ground espresso, in place.
- 2 The fine pin on the cleaning tool can be used to clear any grinds in the filter holes.
- 3 To clean the single wall filters simply run water through the portafilter using the manual pour function by holding down the one cup  button.
- 4 For a thorough clean of the filters, run a cleaning cycle of the machine with the portafilter and filter in place

NOTE: Pin on Cleaning Tool is extremely sharp. Use care when using.



CLEANING THE OUTER HOUSING / CUP WARMING PLATE

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

CARE AND CLEANING YOUR BREVILLE BARISTA EXPRESS (continued)



CLEANING THE DRIP TRAY

The drip tray should be removed, emptied and cleaned at regular intervals, particularly when the drip tray full indicator is showing 'Empty Me!'.

Remove grid, compartments and 'Empty Me!' indicator from the drip tray. Dispose of the grounds from the dry compartment into the waste bin. Wash the drip tray with warm soapy water, using a non-abrasive washing liquid, rinse and dry thoroughly. The 'Empty Me!' indicator can be removed from the drip tray by pulling upwards to release the side latches.

The drip tray base and cover are dishwasher safe.

CLEANING THE STORAGE TRAY

The storage tray can be removed after the drip tray is removed then cleaned with a soft, damp cloth (do not use abrasive cleansers, pads or cloths which can scratch the surface).

STORING YOUR MACHINE

Before storing, press the POWER button to 'OFF', turn the steam dial to 'OFF' and unplug.

Remove unused beans from the hopper, empty the water tank and the drip tray.

Ensure the machine is cool, clean and dry. Insert all accessories into position or into the storage tray.

Store upright. Do not place anything on top.

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 DECALCIFYING.

TROUBLE SHOOTING GUIDE

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
When the machine is switched on, the steam and hot water lights are flashing.	Steam dial is not in 'STAND BY' position	Turn the Steam dial to 'STAND BY' position. Machine will commence normal heat up procedure.
Espresso does not run through	Machine is not turned on or plugged in	Ensure the machine is plugged in and the POWER button is pressed to 'on'.
	Water tank is empty	Refer to 'Filling The Water Tank', page 34.
	Espresso grind is too fine	Ensure you use a suitable espresso grind. Refer to 'Adjusting the Grind Size' on page 35.
	Too much ground espresso in the filter	Refer to 'Adjusting the Grind Amount', page 35.
	Espresso grind tamped too firmly	Refer to 'Tamping The Ground Espresso', page 37.
	The filter is blocked	Clean the filters. Refer to 'Cleaning The Filters', page 54.
Espresso runs out too quickly	The espresso grind is too coarse	Ensure you use a suitable espresso grind. Refer to 'Adjusting the Grind Size' on page 35.
	Not enough ground espresso in the filter	Refer to 'Adjusting the Grind Amount', page 35.
	Ground espresso not tamped firmly enough	Refer to 'Tamping the Ground Espresso', page 37.
Espresso is too cold	Cups not preheated	Preheat cups. Refer to 'Pre-Warming The Cups', page 34.
	Milk not heated enough (if making a cappuccino or latté)	When the base of the jug becomes too hot to touch this is when the milk is heated at the correct temperature. Refer to 'The Art of Texturing Milk', page 41.

TROUBLE SHOOTING GUIDE (continued)

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
No crema	Espresso is not tamped firmly enough	Refer to 'Tamping The Ground Espresso', page 37.
	Espresso grind is too coarse	Ensure you use a suitable espresso grind. Refer to 'Adjusting the Grind Size' on page 35.
	Ground espresso is not fresh	Change old beans with fresh roasted or pre-ground. Ground espresso should not be kept for longer than a week.
	Filter holes are blocked	Use the fine pin on the cleaning tool to clear the holes. Refer to 'Cleaning The Filters', page 54.
Machine is making pulsing/pumping sound while extracting espresso or steaming milk	The machine is carrying out the normal operation of the 15 bar pump	No action required as this is the normal operation of the machine.
Espresso runs out around the edge of the filter holder	Filter holder is not inserted in the group head properly	Refer to 'Inserting The Portafilter', page 38.
	There are espresso grounds around the filter rim	Clean any excess ground espresso from the rim of the filter holder to ensure a proper fit into the brew head.
	Too much ground espresso in the filter	Refer to 'Adjusting the Grind Amount', page 35.
	Ground espresso has been tamped too firmly	Refer to 'Tamping The Ground Espresso', page 37.
Espresso extracts as drops from the portafilter	Incorrect filter for amount of ground coffee used	Ensure you use the small filter for 1 cup of espresso and the larger filter for 2 cups of espresso.
	The water tank is empty or low	Refer to step 1 – 'Filling The Water Tank', page 34.
	Espresso grind is too fine	Ensure you use a suitable espresso grind. Refer to 'Adjusting the Grind Size' on page 35.
	Machine is blocked by mineral deposits	Decalcify the machine. Refer to 'Decalcifying', page 51

TROUBLE SHOOTING GUIDE (continued)

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Machine is making a loud and continuous pumping noise	Water tank is empty	Refer to step 1 – ‘Filling The Water Tank’, page 34 .
	Water tank is not securely in place	Refer to step 1 – ‘Filling The Water Tank’, page 34 .
No steam is generated	Machine is not turned on	Ensure the machine is plugged in, switched on at the power outlet and the POWER button is pressed to ‘on’.
	Water tank is empty	Refer to step 1 – ‘Filling The Water Tank’, page 34.
	Steam Dial is not in ‘Steam’ position	Turn the steam dial to the ‘Steam’ position.
	Steam Wand is blocked	Use the pin on the cleaning tool to clear the opening. If the steam wand continues to be blocked remove the tip of the steam wand using the fitting in the middle of the cleaning tool. Refer to ‘Care and Cleaning’, page 53.
Milk is not foamy after texturing	Not enough steam	Steam wand may be blocked. Refer to ‘Care and Cleaning’, page 53.
	Milk is not fresh and cold	Use cold fresh milk. Refer to ‘The Art of Texturing Milk’, page 41.
Machine is not working	The unit appears to be ‘on’ but the machine ceases to operate	The safety thermal-cut may have activated due to the pump or grinder overheating. Turn the machine off and allow it to cool for about 30-60 minutes.
No ground espresso coming from grinder	No espresso beans in hopper	Fill hopper

TROUBLE SHOOTING GUIDE (continued)

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Grinder does not start when micro switch is pressed. 'Filter Size' lights are cycling through single and double.	Bean Hopper safety interlock is open (hopper is not correctly in place)	Remove hopper, check for any then debris replace the hopper into the correct location
Too much/too little ground espresso is being delivered to the filter basket	Grind Amount settings are incorrect for particular grind size	Use the Grind Amount adjust dial to increase or decrease the grind dose.
Too much/too little espresso is being delivered to the cup	Grind Amount settings and or grind size require changing	Reset the machine to defaults or re-program new espresso Grind Amount settings