

Until now you've been asked to choose



*How do you get*  
**THE BEST**  
**OF**  
**BOTH WORLDS?**

## Technical Specifications

Auto Grind, Dose & Tamp	Grinds and tamps for a precise dose every time
Auto Milk Temp & Texture	Programmable, hands-free milk texturing with automatic purge
Dual Stainless Steel Boilers	Dedicated espresso and steam boilers for simultaneous espresso extraction & milk steaming. Can be descaled by user
Dual Italian Pumps	Dedicated espresso and steam pumps for optimal pressure
Regulated Extraction Pressure	Over-Pressure Valve (OPV) limits maximum extraction pressure for optimal espresso flavor
Electronic PID Control	For precise water temperature stability and control
Actively Heated Group Head	Embedded element maintains thermal stability throughout extraction
Heat Exchanger (HX)	Aids thermal stability
Programmable Extraction Temperature	190°-205°F (86°-96°C) for different roasts and origins. Displays in either °F or °C
Programmable Volumetric Control	Preset 1 & 2 cup shot volumes, manual over-ride or re-programmable volumes
Programmable Low Pressure Pre-Infusion	Gradually increases water pressure to gently expand grinds for an even extraction
Auto Start	Preheats the machine at a programmed time
Programmable One Touch Americano	Delivers water directly into the cup after extraction to produce an Americano
Dedicated Hot Water Outlet	For making an Americano or preheating cups
Removable 84 fl.oz (2.5L) Water Tank	Top-fill or rear-fill with integrated water filter and backlit water level indicator
Drop Down Swivel Foot	Lifts the machine upwards for easy maneuverability
Storage Tray	Houses accessories when not in use

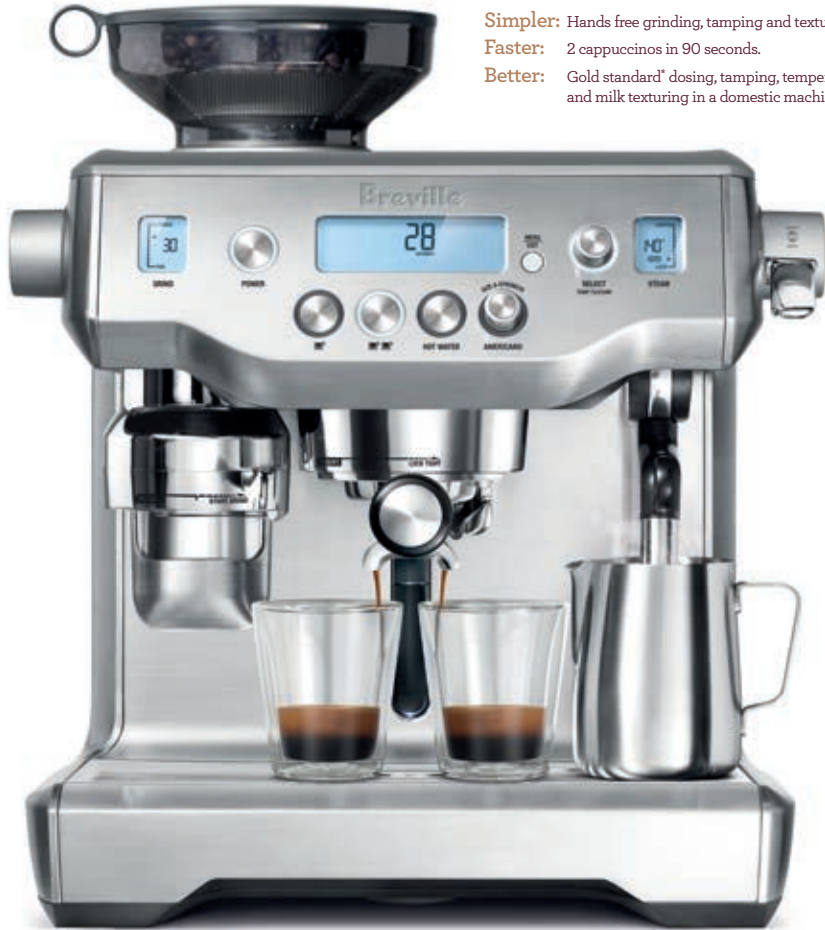
The world's first automatic manual coffee machine.

True cafe quality, without a barista.

**Simpler:** Hands free grinding, tamping and texturing.

**Faster:** 2 cappuccinos in 90 seconds.

**Better:** Gold standard\* dosing, tamping, temperature control and milk texturing in a domestic machine.



## Technical Specifications (cont.)

Other Features	<ul style="list-style-type: none"> <li>½lb removable bean hopper</li> <li>Integrated conical burr grinder (stainless steel) for maximum freshness, flavor &amp; aroma</li> <li>Grind Size dial - espresso grind settings from fine to coarse</li> <li>Work area down lights</li> <li>Backlit LCD displays either grind size, shot temp, shot clock, milk temp or milk texture</li> <li>Programmable Americano, shot volume &amp; temp, pre-infusion, milk temp &amp; texture</li> <li>Adjustable audio alerts - high, low or no volume</li> <li>Cup warming tray,</li> <li>Removable drip tray with Empty Me! tray full indicator</li> <li>'Power Save' after 1 hour &amp; 'Auto Off' after 4 hours</li> <li>Breville Assist™ Plug</li> <li>BPA Free - all parts that come into contact with coffee &amp; water</li> </ul>
Accessories	<ul style="list-style-type: none"> <li>Mini grinds bin, 58mm stainless steel portafilter (double spout), single wall filter basket, stainless steel milk jug, cleaning kit, hard water strip indicator, water filter holder &amp; filters</li> </ul>
Dimensions	(L) 16¼" / 41cm x (D) 15" / 38cm x (H) 18" / 45.5cm
Weight	35lbs



Auto Grind,  
Dose &  
Tamp



Auto Milk  
Temp &  
Texture



Stainless Steel  
Dual Boilers



Precise  
Temperature  
Control



Regulated  
Extraction  
Pressure



Low Pressure  
Pre-Infusion



Italian  
Pump

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The Gold Standard*		Espresso Machines				
		Commercial High†	Commercial Typical†	Domestic Automatics†	Typical Domestic Thermoblock†	Breville Oracle™
<b>Pressure</b>	Limit maximum extraction pressure.	✓	✓	✗	✗	✓
<b>Pre-Infusion</b>	Low pressure pre-infusion. Programmable pressure and duration.	✓	✗	✗	✗	✓
<b>Temperature</b>	Consistent average extraction temperature +/- 1°F.	✓	✗	✗	✗	✓
<b>Steam</b>	Simultaneous texturing and extraction, and milk ready in less than 40 seconds.	✓	✓	✗	✗	✓
<b>Automatic</b>	Grind, dose and tamp in one mess free action at the touch of a button	✗	✗	✓	✗	✓

\*Saxon Wright - World Barista Championship Certified Judge

†Based on tests conducted by Breville 2013.



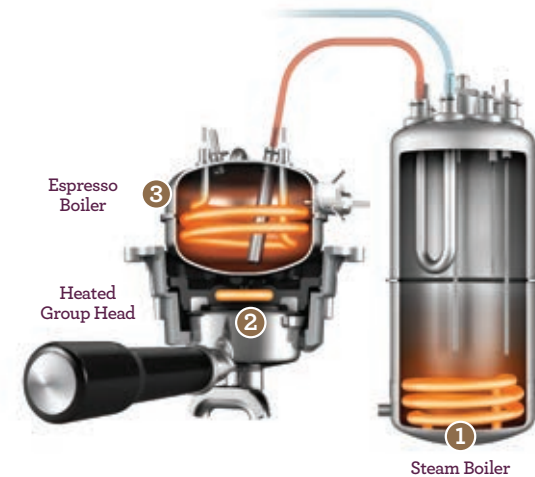
**Automatic Grind, Dose & Tamp**

Automatically delivers ground coffee, dosed to the right volume and tamped to the right pressure, every time. Hands-free and mess-free.



**Automatic Milk Texturing**

Automatically textures milk to the selected style while displaying temperature in real time, all at the touch of a lever. From silky latté to creamy cappuccino.



**Triple Heat System**

Separate espresso and steam boilers deliver water at +/- 1°F of the programmed temperature, meeting the Gold Standard\*. This ensures your coffee reaches its maximum flavor potential.