Breville

PIXL Espresso Machine

User Guide

VCF193, VCF196, VCF201 and VCF202

SCAN HERE
For your hands-on interactive guide.

Contents

2 - 3	Breville's Safety Precautions
4 - 6	Features of your Breville PIXL Espresso Machine
7	Before the first use of your Breville PIXL Espresso Machine
8 - 11	Coffee making guide for the Breville PIXL Espresso Machine
12 - 13	Tips for Making the Perfect Cup
14 - 15	Tips for Milk Texturing
16 - 17	Coffee Styles to Try
18	Hot and Cold Brew Espresso Extraction
19	Customising your Espresso Volume
20	Customising your Espresso Temperature
21	Restoring customised features to factory settings
22 - 24	Troubleshooting Guide
25 - 26	Care and Cleaning
27 - 28	Descaling your Group Head and Steam Wand
29	Adjustment of the Water Hardness Setting
30	Espresso Machine Accessories Available for Purchase
31	Additional Info

Breville's Safety Precautions

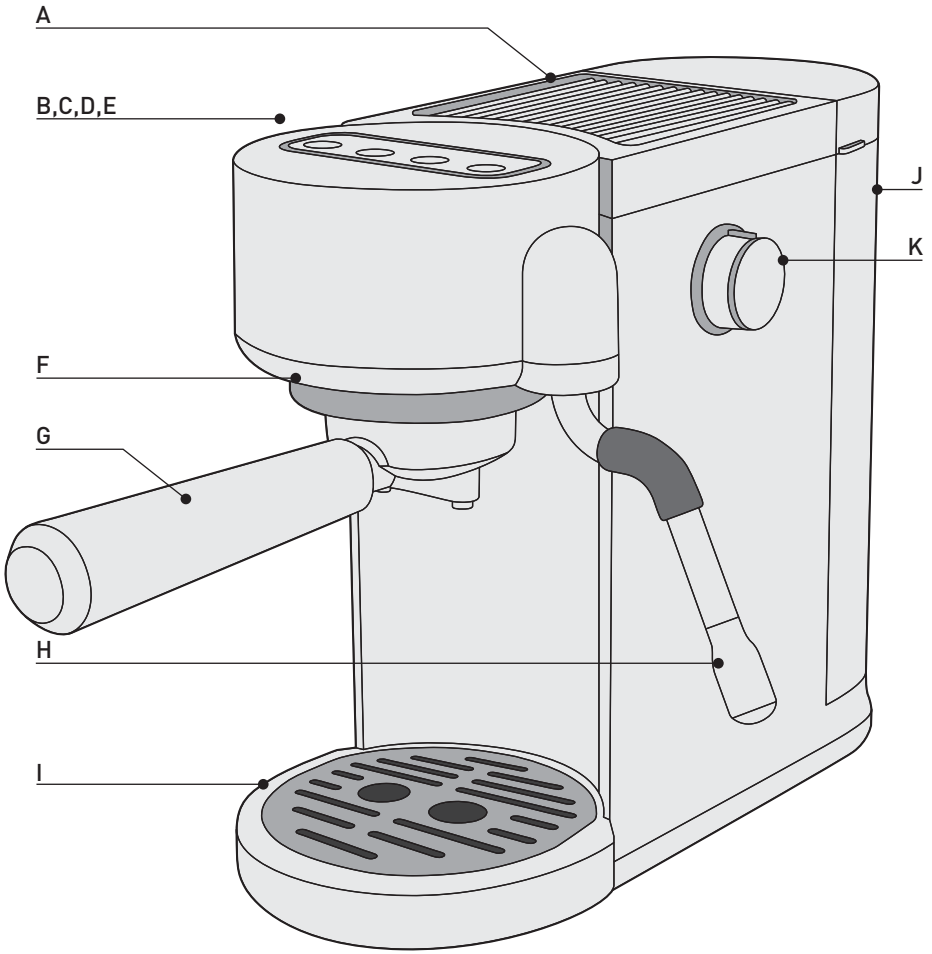
IMPORTANT SAFEGUARDS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

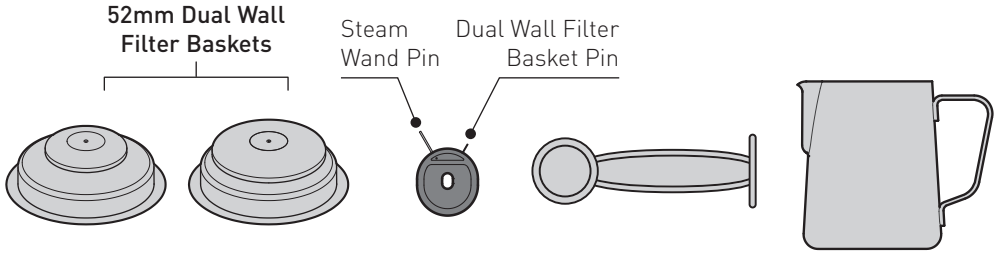
When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

1. Read all instructions before using this product.
2. This appliance shall not be used by children.
3. 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. Cleaning and user maintenance shall not be made by children. Keep the appliance and its cord out of reach of children. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children.
4. Do not remove the Portafilter during the espresso pour or water flow as the unit is under pressure. Removing the Portafilter during either of these operations can lead to a scalding or injury.
5. Always disconnect the plug from the power outlet prior to cleaning the espresso machine or if there is any problem during the coffee making process.
6. Do not place hands directly under the steam, hot water or espresso pour as this can lead to a scalding or injury.
7. Models with steam wands: The Steam & Hot Water Wand becomes very hot during texturing milk and water flow. This may cause burns in case of contact, therefore avoid any direct contact with the wand.
8. The temperature of accessible surfaces may be high when the appliance is operating. Even after use, the heating element surface is subject to residual heat after use.
9. Do not use an appliance for any purpose other than its intended use. Injury could occur from misuse.
10. To protect against electric shock, do not immerse the appliance or power cord and plug in water or any other liquid. Wash the following parts in warm water with a mild detergent; milk jug, drip tray grill, one cup and two cup filter baskets, portafilter, drip tray, scoop/tamper and water reservoir. Rinse and dry each part thoroughly before replacing. Wipe the steam wand with a damp cloth. See Care & Cleaning section for full details.
11. This appliance is intended to be used in household and similar applications such as: Staff kitchen areas in shops, offices and other working environments; Farm houses; By clients in hotels, motels and other residential type environments; Bed and breakfast type environments.
12. Do not operate without water in reservoir. Fill reservoir with only clean and cold water. Observe the maximum filling volume. Do not fill above MAX fill line or maximum filling volume.
13. Do not allow the Power Cord to come into contact with the hot parts of the espresso machine, including the Cup Warming Plate and the Steam & Hot Water Wand.
14. Do not operate this appliance with a damaged cord or plug or if the appliance has been damaged in any manner. If the supply cord is damaged it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
15. Appliances are not intended to be operated by means of an external timer or separate remote control system.
16. Keep the area above the appliance clear during use, as hot steam will escape the appliance.
17. CAUTION: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning. Use a soft cloth and mild detergent.
18. To protect against electric shock, do not place or immerse the main body of the appliance or power cord and, plugs, or appliance in water or other liquid.
19. Wash parts in a solution of hot water and mild liquid soap. Dry thoroughly. See Routine Cleaning Section. (include instructions on how to clean surfaces in contact with food).
20. Do not place appliance on or near a hot flame, electric element or on a heated oven.
21. Always use appliance on a dry, stable, level surface.
22. Always switch off, unplug and allow to cool before removing/fitting parts and before cleaning.
23. Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug – do not pull on the cord.
24. Always ensure that hands are dry before handling the plug or switching on the appliance.
25. Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
26. Never leave an appliance unattended while in use.
27. This appliance is for household use only. Do not use this appliance outdoors or for commercial purposes.
28. This appliance generates heat during use. Adequate precaution must be taken to prevent the risk of burns, scalds, fires or other damage to persons or property caused by touching the exterior whilst in use or during cooling.
29. Do not use the appliance if it has been dropped, if there are any visible signs of damage or if it is leaking.
30. The coffee-maker shall not be placed in a cabinet when in use.
31. Avoid spilling water on the connector.

Breville's Safety Precautions

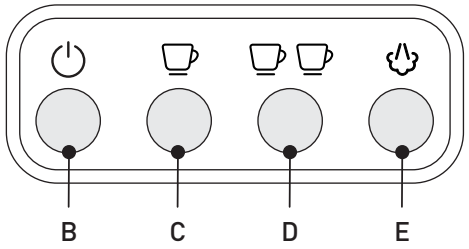
Features of your Breville PIXL Espresso Machine





Features of your Breville PIXL Espresso Machine

A. Cup Rest
Gently warms cups and glasses which helps retain the essential characteristics of true espresso; aroma and a rich, sweet taste.



B. ON/OFF Button and Light
Press briefly to turn on Hot Brew (illuminated red) or press and hold to turn on COLD Brew (illuminates blue). The button illuminates when the machine is powered on.

C. Single Espresso Button and Light
Pulses whilst the machine is heating up. Press to dispense a single shot of Espresso.

D. Double Espresso Button and Light
Pulses whilst the machine is heating up. Press to dispense a double shot of Espresso.

E. Steam Selection Button and Light
Press to select the steam function, the light will pulse whilst the machine heats up to steam temperature. Pulsing will stop when the machine is ready to dispense steam.

Note: The Steam Selection Light will also flash to indicate the Selection Dial needs to be returned to the vertical position after use.

F. Group Head

G. Portafilter

H. Steam and Hot Water Wand
360° steam wand with silicon cover, so you can move the wand to your desired position without burning your fingers.

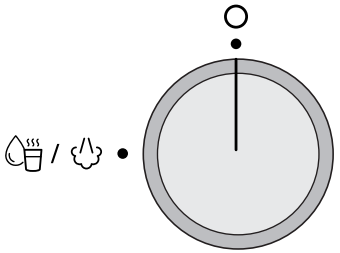
I. Removable Drip Tray and Grill
Removable for easy emptying.

J. Removable 600ml Water Tank
Open the Lid and fill with room temperature filtered water, or remove the Water Tank by opening the Lid and lifting upwards using the Handle located inside.

K. Steam and Hot Water Selection Dial
Rotate the Dial to dispense either Steam or Hot Water from the Steam Wand.

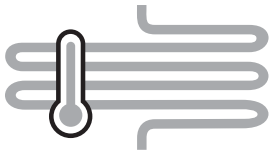
Hot Water - Rotate the Dial in the Hot Brew setting. DO NOT press the Steam Selection Button (E).

Steam - Press the Steam Selection Button E and wait for the unit to reach steam temperature BEFORE turning the dial.



Features of your Breville PIXL Espresso Machine

Thermoblock Fast Heating System



The thermoblock ensures **quick heat up** and a precise water temperature for the best coffee extraction and milk texturing.

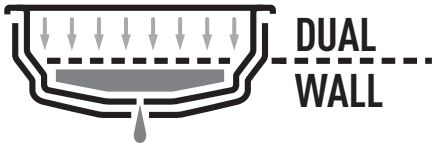
The thermoblock is a temperature control system that continually monitors temperatures to ensure water is always delivered to the coffee grinds at the precise temperature needed.

An espresso is made with hot rather than boiling water. The thermoblock heats the water so that the **espresso extracts at the correct temperature** for optimum extraction of oils from the coffee grinds. If the temperature is too high it will burn the grinds resulting in a bitter taste.

20 BAR Pump

The 20 Bar pump ensures the high pressure levels essential for optimum espresso extraction. It works in conjunction with the Thermoblock to force the hot water through the tightly packed coffee grinds quickly, creating the concentrated, rich flavour and signature crema.

Italian Crema System



Dual Wall Filter Baskets create additional back pressure creating a subtle aeration for a great espresso extraction and **steady pour**. They ensure a rich velvety espresso with a signature layer of golden crema.

Dual Wall Filter Baskets are designed for use with pre-ground grinds, however they can also be used with freshly ground grinds.

Auto Shot Volumetric Control

Auto Shot is the easiest way to create a great espresso. Just select ONE or TWO CUP and it **pours just the right amount,** then automatically stops.

Hot and Cold Brew Espresso

In addition to conventional hot extraction of the espresso, cold espresso shots can also be dispensed, the machines brewing profile being adapted to ensure optimum extraction of the espresso at high pressure but without hot water

Before First Use of the Breville PIXL Espresso Machine

Step 1. Remove Packaging
Ensure all packaging has been removed.

Important: Remove the red Plug found at the base of the Water Tank.

Step 2. Position Machine
Ensure the espresso machine is always positioned onto a dry, stable, flat horizontal bench top.

Step 3. Wash Parts
Wash the parts listed below in warm water with a mild detergent.
- Water Tank
- Stainless Steel Milk Jug
- Stainless Steel One Cup Filter Basket
- Stainless Steel Two Cup Filter Basket
- Portafilter

Important: Below parts are NOT DISHWASHER SAFE:
- Portafilter
- Drip Tray
- Water Tank

Rinse and dry each part thoroughly then place on the machine.

Step 4. Prime the Machine

Important: Priming must be completed prior to first use.

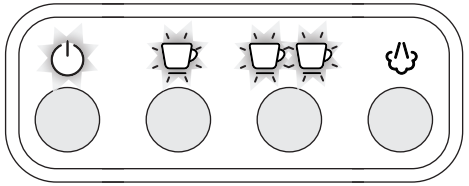
• **Fill Water Tank**
- Open the lid.
- Fill with room temperature water.

or
- Remove the tank by opening the Lid and lifting upwards using the Handle inside.
- Fill with room temperature water from the tap.
- Replace the Water Tank, ensure the valve engages into position and close the Lid.

Note: Make sure that the Water Tank is clean and free of any debris, as any fine particles can block the water flow. Use filtered water if you are in a hard water area to preserve the life of your product.

• **Turning on**
Ensure that:
- Insert the Power Plug into a 230-240V AC power outlet and turn the power on.
- The ON/OFF BUTTON will illuminate red when the machine is first plugged in.
- Press the ON/OFF BUTTON to start the machine.

The ON/OFF LIGHT will illuminate RED to indicate it is in the HOT BREWING setting and the SINGLE and DOUBLE ESPRESSO BUTTON LIGHTS will flash.
When both the SINGLE and DOUBLE ESPRESSO BUTTONS are fully illuminated, the machine is ready.



Note: To turn your machine on into the COLD BREWING mode, press and hold the ON/OFF BUTTON and the ON/OFF LIGHT will illuminate BLUE. All other functionality remains the same.

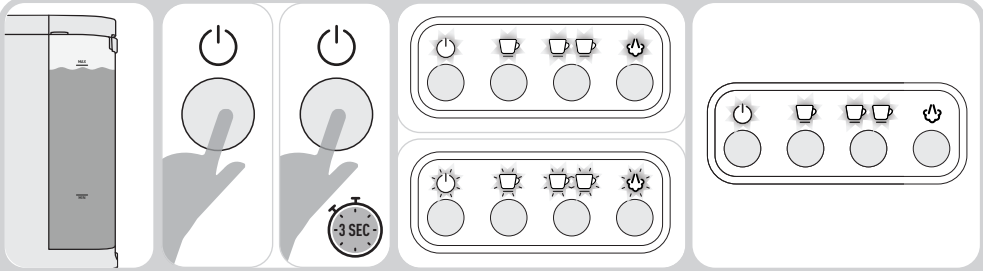
• **Insert Portafilter**
- Place the Two Cup Filter Basket in the Portafilter.
- Insert the Portafilter into the Group Head ensuring it is flat against the Group Head, then turn the Portafilter to the right until the handle is in the centre position.

Note: The portafilter may be tight to install and turn especially when new, but this is important to ensure a good seal and should ease with use.

• **Prime the Machine**
- Press the SINGLE cup button and allow the water to run through.
- Repeat once more.
  Now the machine should be thoroughly primed and ready to use.

Coffee Making Guide for the Breville PIXL Espresso Machine

1. Start Up



Remove red plug and fill Water Tank.

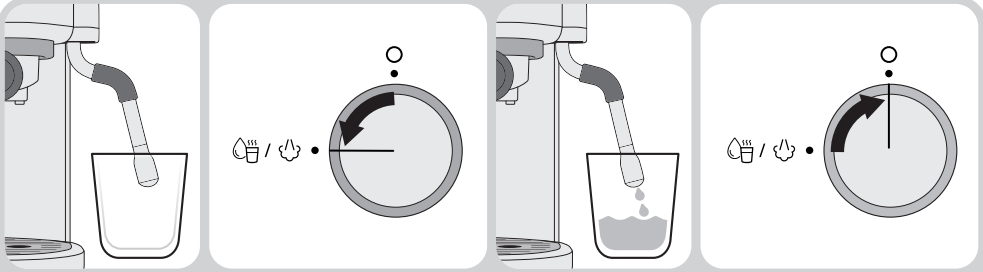
Quick press = Red Light / Hot Brew

Press and hold = Blue Light / Cold Brew

All light will light once then begin to pulse = Preheat Mode

ON/OFF and ESPRESSO are all fully illuminated = Ready.

2. Warm Cup



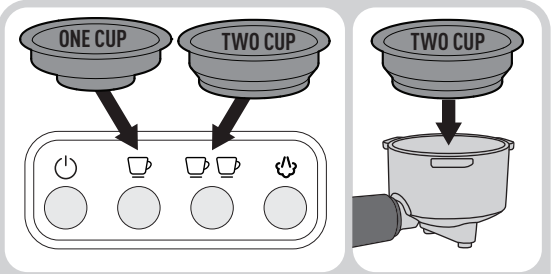
Place cup on benchtop and position Steam Wand.

Turn DIAL to HOT WATER, the ONE and TWO CUP indicators will flash and water will dispense from the wand.

Half fill cup with hot water.

Return DIAL to vertical position.

3. Select Filter Baskets

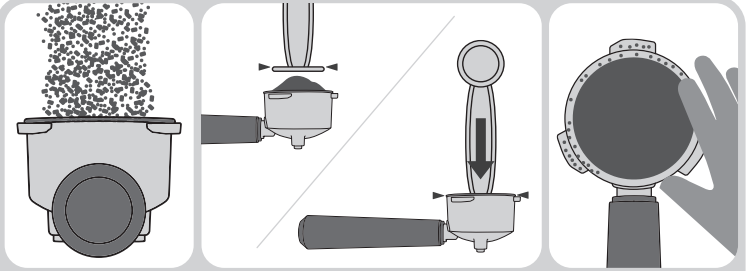


Select either:
- One Cup Filter Basket.
- Two Cup Filter Basket.

Place chosen size Filter Basket into the Portafilter.

Coffee Making Guide for the Breville PIXL Espresso Machine

6. Fill and Tamp

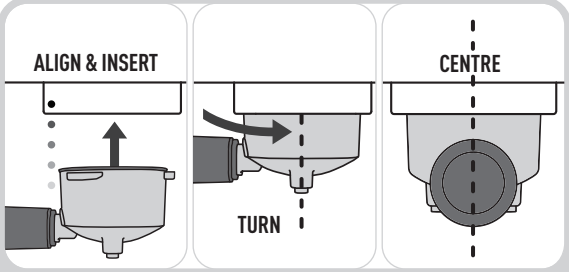


Fill the Filter Basket with grinds.

Evenly tamp to Max level indicated on the Filter Basket.

Wipe edges to clear any excess grinds.

7. Insert Portafilter into Group Head

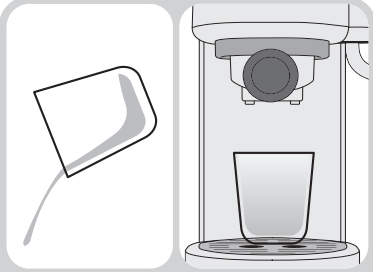


Keep Portafilter flat, insert into Group Head.

Turn Portafilter.

Portafilter should be in the centre position.

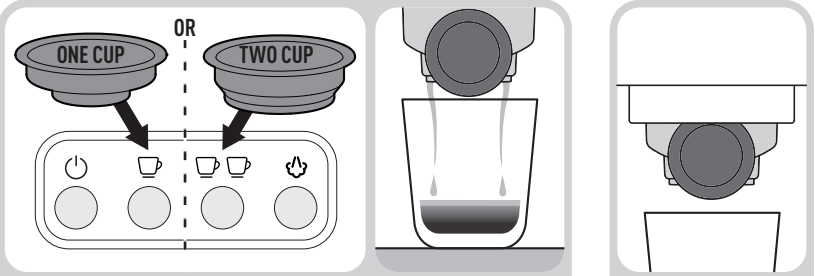
8. Position Cup



Empty hot water from cup.

Position cup on Drip Tray, under Portafilter.

9. Extraction



Press button:
One cup = 30ml
Two cup = 60ml

To customise volumes see later in Manual.

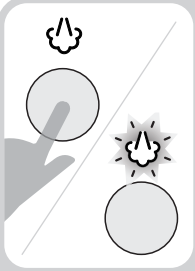
Extraction begins and will automatically stop.

Leave Portafilter in Group Head, until after milk texturing.

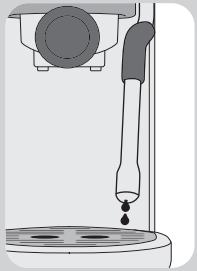
10. Prep Milk Jug

Fill Jug with cold milk to just below the bottom of the spout.

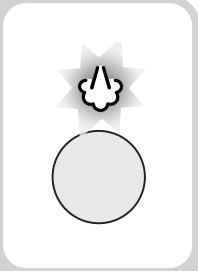
11. Before Texturing Milk



Press STEAM BUTTON. Steam light pulses = warming up.



Some water may come out of Steam Wand.

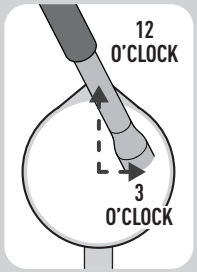


STEAM LIGHT is ON = Steam Ready.

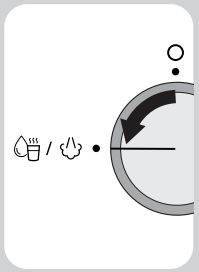
Pro Tip:
If making more than one Milk Coffee Drink, brew all the Espresso shots, then foam the milk to avoid having to heat up and cool down the machine.

12. Start Texturing Milk

Insert Steam Wand Tip just below the surface of the milk.



Steam Wand position:
- Arm at 12 o'clock.
- Tip at 3 o'clock.



Turn DIAL to STEAM position to start texturing milk.

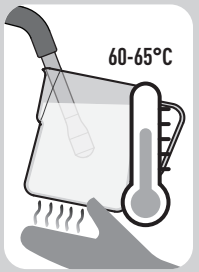
Texturing makes a hushed whisper.

Check milk is moving in a whirlpool action.

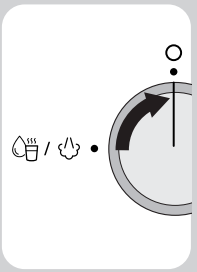
13. Milk Texturing

As milk level rises, lower Jug to keep Tip just below surface.

When desired micro-foam achieved, immerse Steam Wand half way.



Milk ready when Jug is too hot to touch for 3 secs.

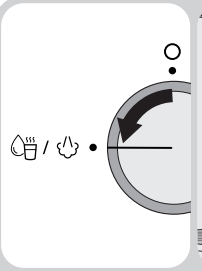


Return DIAL to vertical position.

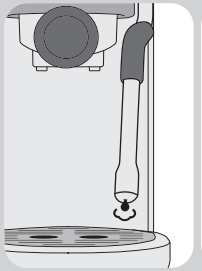
Remove Jug from Steam Wand.

Coffee Making Guide for the Breville PIXL Espresso Machine

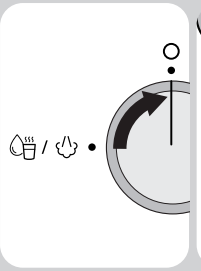
14. Purge and Clean Steam Wand



Position steam wand over drip tray. Turn Dial to Steam



Milky water will come out of Steam Wand.

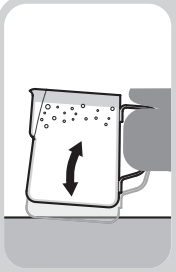


Return DIAL to the vertical position.

Wipe Steam Wand and Tip with a damp cloth.

Pro Tip:
To keep optimum Steam Wand performance, always purge and clean the Steam Wand after texturing milk.

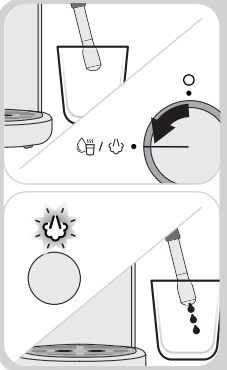
15. Milk Finishing Touches



Tap Jug to release larger air bubbles.

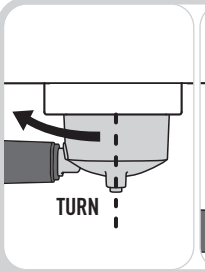
Swirl Jug to blend milk and create a silky texture. Pour milk in one steady stream.

Optional: Manual Cool Down

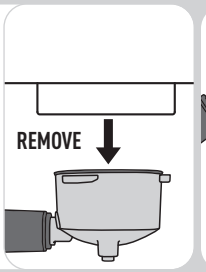


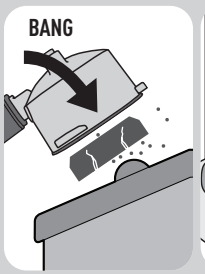
To make another Espresso straight after steaming, place a cup under the steam wand, press either the ONE cup button and turn the DIAL to HOT WATER/STEAM. The ONE Cup Indicator will flash. When the ONE Cup indicator goes out water will flow from the wand. When the ONE Cup indicator illuminates the machine is back at Espresso Temp. The STEAM light will flash to indicate the DIAL needs turning back to the vertical position.

16. Cleaning Up

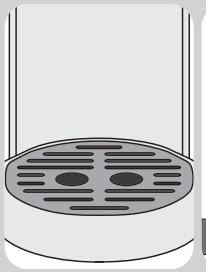


Turn Portafilter and remove from Group Head.

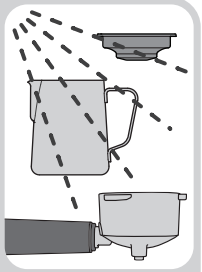




Remove spent cake from Portafilter.



Check if the Drip Tray needs emptying.



Wash parts with warm water.

Tips for Making the Perfect Cup

The way the espresso pours will tell you everything. Look out for:

1. Extraction Time
Extraction time provides a good indicator of the quality of the pour. The optimum time per shot varies between different bean types and between fresh and pre-ground coffee grinds. However, in general, the time will be between 20-30 seconds for both One and Two Cup shots.

2. Type of Extraction
• Optimum Extraction
A quality pour has a steady flow with a consistency similar to that of warm honey.
The resulting crema is dark golden.
The sweetest flavours and oils have been extracted creating a rich tasting espresso.

• Under Extraction
The pour is quick and light in colour, the resulting crema is thin with a creamy light brown colour which quickly dissipates.
This occurs when too little of the essential oils, flavours and colours from the coffee grinds have been extracted. This creates a sour tasting espresso.

• Over Extraction
There may be no pour, or it may be slow and drip throughout the entire pour.
The resulting crema is very dark.
This occurs when too much of the essential oils, flavours and colours from the coffee grinds have been extracted. This creates a bitter tasting espresso.

3. Look for Colour Change
The optimum shot contains 3 elements:

Heart: At the base - starts out dark brown.

Body: Blends with the heart - becomes a rich caramel with reddish reflections.

Crema: The layer on top of the body - dark golden.

Crema -
Body -
Heart -

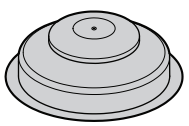
Important: Freshly ground beans will always produce better tasting Espresso.

4. Grind Dosage
For best results, grind dosage should remain consistent. Use the scoop provided to measure the correct amount

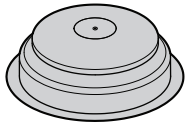
5. Tamp Force
For best results, evenly tamp (press) grinds using around 15kg of force.

Note: Isolating changes to Grind Size and Tamp Force will assist in producing a consistent taste every time.

6. Filter Baskets
• Dual Wall Filter Baskets
Supplied with the PIXL Espresso Machine, these work well with both pre-ground bagged grinds and freshly ground grinds.



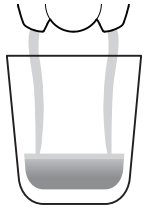
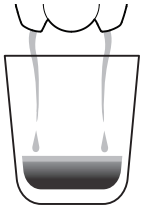
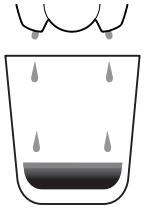
ONE CUP



TWO CUPS

Tips for Making the Perfect Cup

Extraction Guide
There are extraction variations from bean to bean and everyone's taste is different.
Use the below as a guide to improve your espresso technique, so it's just right for you.

	UNDER EXTRACTION	OPTIMUM EXTRACTION	OVER EXTRACTION
			
Pour	Quick flow Under 15 sec	Steady flow 20-30 sec	No flow-drips Over 35 sec
Colour	Pale brown Crema-light brown	Rich caramel Crema-dark golden	Very dark brown Crema-dark brown
Taste	Sour, Acidic, Watery	Rich, Sweet, Vibrant	Bitter, Dry, Grainy
Grind ^	Too coarse Use a finer grind	Just right	Too fine Use a coarser grind
Dosage	Not enough grinds Use more grinds	Correct quantity of grounds	Too many grinds Use less grinds
Tamp	Not enough tamp force Tamp firmer*	Just right-firm pressure 10-15Kg of force**	Too much tamp force Tamp lighter

^ Ensure beans or pre-ground grinds are **fresh**. Old pre-ground grinds and old beans, no matter the grind size, will not produce a good tasting espresso.

* When using **pre-ground** bagged grinds, try using a 2-step dose and tamp method: Dose in half the grinds then tamp and repeat.

** When using **pre-ground** bagged grinds try tamping a little harder, 15-20Kg of force.

Tips for Milk Texturing

Milk texturing is the steaming of milk.

Key Elements to Textured Milk
The steam only heats the milk. The milk also needs to be aerated (add air) to create the micro-foam and needs to be blended well together. Milk that has been textured correctly has been heated to between 60-65°C and has a thick, rich micro-foam with a silky sheen. It's all about the temperature, positioning of the Steam Wand and when you move the Milk Jug.

1. Fill Milk Jug
Add cold milk around 4°C into a chilled clean Stainless Steel Jug. Fill to the bottom of the spout.

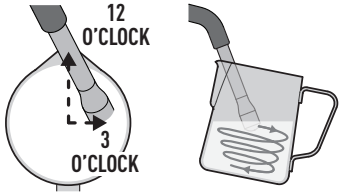
Note: The volume of milk will increase or 'stretch' during texturing, so don't overfill the Jug.

A larger capacity Milk Jug is available for purchase from Breville. Details are on the back page.

2. Steam Warm Up
For best milk texturing results every time, ensure steam has warmed up before texturing milk. Steam is ready when STEAM LIGHT is fully ON. You will also hear the pump start when the dial is turned.

Important Note: If the steam button is pressed but the Dial is not turned to dispense steam, after 30 seconds the machine will cancel the function and the One and Two Cup indicator lights will flash. The machine will need manually cooling down if another Espresso is to be made (see page 11).

3. Position
Place the Steam Wand Arm in the Jug spout at the 12 o'clock position, with the Steam Wand Tip in the milk at the 3 o'clock position. Keep the Steam Wand Tip just under the surface of the milk. This will create a whirlpool action.



4. Sound
How air is introduced to the milk determines the consistency of the foam. If large gulps of air are added to the milk, the foam will have large bubbles. Introducing air to the milk in a controlled, gentle fashion indicated by a gentle hissing sound, will ensure the milk has fine aerated micro-foam.

Pro Tip: Milk Texturing Sounds
- Screeching - Tip too deep, lower Jug.
- Hushed Whisper - Just right for latte.
- Gurgling - Tip not deep enough, raise Jug.

5. Keeping Steam Tip Position
As the steam heats and textures the milk, the milk will stretch causing the level of the milk in the Jug to rise. As this happens follow the level of the milk by lowering the Jug, keeping the Steam Wand Tip just below the surface.

6. Amount of Foam
Create the amount of micro-foam you want. Continue step 5 for longer for Cappuccinos, as they traditionally have more micro-foam than a flat white or latte.
(See Coffee Styles on the following pages)

Tips for Milk Texturing

7. Immerse Tip
After you have created the amount of foam you want, immerse the Steam Wand half way down the milk level. This heats all the milk and stops the aeration. This ensures the milk and foam is blended together, making it denser and smoother.

8. Correct Temperature
An indication of reaching correct milk temperature is when the Milk Jug base can only be touched comfortably for approximately 3 seconds.

Barista Tip: Milk Temperature

Under - If not heated long enough, it will be warm with little texture.

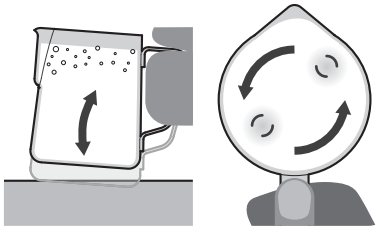
Optimum - See below table.

Over - If heated for too long it will start to boil around 72°C and will have a burnt taste with all texture lost.

Milk	Temperature
Plant based and alternative milks	60°C
Dairy based milks	65°C

9. Tap and Swirl the Jug
Gently tapping the Jug on the benchtop helps release larger trapped air bubbles.

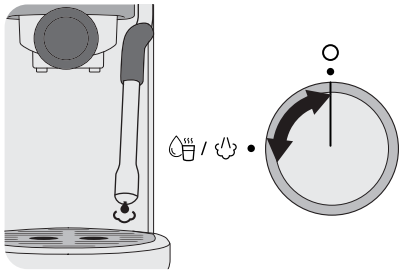
Swirling helps the milk and froth to combine for an even consistency and a silky appearance.



10. The Finishing Touches
Pour from the Milk Jug into your cup in one steady motion.

11. Purging the Steam Wand
After turning the DIAL to the vertical READY position and removing the Jug from the Steam Wand, place the Steam Wand over the Drip Tray and purge the Steam Wand to remove any milk residue

To purge turn the DIAL to the STEAM/HOT WATER position for a few seconds, then return the DIAL to the vertical READY position.

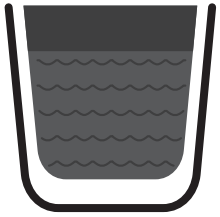


12. Wipe Steam Wand
Wipe the Steam Wand Arm and Tip with a clean damp cloth to remove any milk residue.

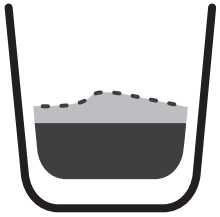
Coffee Styles to Try

Espresso (Short Black)
Espresso is a concentrated, full bodied coffee with a stable layer of 'crema' on top. An espresso is the foundation of all café coffee.
- Espresso glass (90mL)
- Single or double shot of espresso (30mL-60mL)

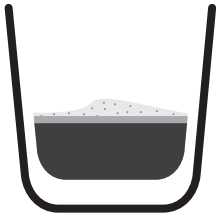
Ristretto
A ristretto is an extremely short espresso, distinguished by its intense flavour and aftertaste.
- Espresso cup (30mL)
- Half a single shot of espresso (15mL)



Long Black (Americano)
A standard espresso with hot water added. The hot water is added first so that the 'crema' is maintained.
- Cup (190mL)
- Hot Water (to preference)
- Single or double shot of espresso (30mL-60mL)



Con Panna
Con Panna, Italian for 'with cream', made up of an espresso topped with lightly whipped cream. It can also be dusted with cinnamon or drinking chocolate.
- Cup (190mL)
- Single or double shot of espresso (30mL-60mL)
- Lightly whipped cream - dusted cinnamon.



Macchiato
Macchiato, Italian for 'to stain or mark'. Traditionally served as a standard espresso with a dash of cold or textured milk and a small dollop of textured foam into the middle of the 'crema'.
- Espresso glass (90mL)
- Single or double shot of espresso (30mL-60mL)
- Dash of cold or textured milk and small dollop of textured foam.

Coffee Styles to Try

Flat White
An espresso with textured milk and a thin layer of textured foam milk on top. The wider cup will create the slim layer of foam, the signature of the flat white.
- Wide cup (190mL)
- Single or double shot of espresso (30mL-60mL)
- Textured milk and foam.

Latte
An espresso with textured milk and a finger-width layer of textured foam milk on top. The narrower cup will create the thicker layer of foam.
- Glass or Cup (220mL)
- Single or double shot of espresso (30mL-60mL)
- Textured milk and foam.

Cappuccino
An espresso with ⅓ steamed textured milk, topped with ⅓ creamy foam and a dusting of chocolate.
- Cup (190-240mL)
- Single or double shot of espresso (30mL-60mL)
- ⅓ textured milk, ⅓ textured foam - dusted with chocolate.

Mocha
Made in a similar way to a cappuccino but with the addition of drinking chocolate. Simply stir the chocolate into the espresso prior to adding the steamed textured milk and foam.
- Cup or tall glass (190-240mL)
- Single or double shot of espresso (30mL-60mL)
- Drinking chocolate (to preference)
- ⅓ textured milk, ⅓ textured foam.

Babyccino
Steamed textured milk with a layer of foamed milk.
It can also be dusted with chocolate.
- Small cup (90mL)
- No shot of espresso
- Textured milk and textured foam - dusted with chocolate.

Hot and Cold Brew Espresso Extraction

Cold Brew Espresso Function

Your Breville PIXL Espresso Machine can make both conventional Hot Espresso as well as Cold Brew Espresso Shots.

The choice to make a Hot or Cold Espresso is made when the machine is initially powered on:

- Press and hold the ON/OFF Button to turn on COLD Brew Espresso, the corresponding light illuminates blue.
- Press briefly the ON/OFF Button to turn on HOT BREW, the corresponding light illuminates red. The process of making the Espresso is exactly the same in both Hot and Cold Brew.

When switching to Cold brew after Hot Brew, please note:

When switching the PIXL Espresso machine from the hot coffee function to the cold brew function, the machine is over temperature and both the ONE CUP and TWO CUP indicator lights will flash if the Cold Brew function is selected. Cooling will be required.

After making a Hot Espresso press the ON/OFF button to switch the machine off, then press and hold the ON/OFF button for 3 secs to turn the machine on in the Cold Brew setting, the ON/OFF Indicator light will illuminate blue. The ONE CUP and TWO Cup indicator lights will flash as the machine needs cooling.

Place a cup under the steam wand and rotate the steam dial to the STEAM/HOT WATER position. The ONE CUP light will flash and the machine will automatically pump water into the cup.

When the machine detects the appropriate temperature has been reached, it will automatically stop pumping water and the ONE CUP indicator light will stop flashing. The STEAM light will flash to indicate to turn the dial back to the vertical position.

Rotate the dial back to the 12 o'clock position and your Breville PIXL Espresso Machine is ready to make a Cold Brew Espresso.

Customising your Espresso Volume

The One and Two Cup Espresso Volume is set from the factory at:

	One Cup	30ml
	Two Cup	60ml

Please follow the following steps to change the Espresso size if needed:

- Install the Portafilter containing the correct amount of grinds for the setting you are to adjust (i.e. one or two cup). Place a cup under the portafilter outlet.
- Press and continuously hold the appropriate ONE or TWO CUP button. The machine starts pouring coffee and the corresponding indicator light is illuminated with the other indicator light flashing, indicating that the setting is ongoing.
- When the coffee in cup reaches the required level, release the button. The machine stops pouring coffee and the corresponding indicator light flashes and beeps, indicating that the coffee cup setting is completed.

Note: The machine cannot be programmed to accept Espresso brew periods of less than 15 second or greater than 76 seconds.

Customising your Espresso Temperature

The Breville PIXL Espresso machine can be adjusted to brew a Hot Espresso at 3 different temperatures.

- Press the Steam button for 5 seconds, the ONE CUP, TWO CUP and STEAM Indicator lights will flash in turn.
- Press the ONE CUP button to enter the coffee temperature settings feature. The indicator light corresponding to the previously selected temperature will illuminate.

	ONE CUP indicator illuminated	Low Temperature
	ONE and TWO Cup indicators illuminated	Medium Temperature
	ONE and TWO Cup and STEAM indicators illuminated	High Temperature

To select press the associated button:

	ONE CUP Button	Low Temperature
	TWO CUP Button	Medium Temperature
	STEAM Button	High Temperature

- The ONE CUP Button indicator light will flash x 3 indicating the temperature has been successfully adjusted.
- The machine will automatically return to normal operating conditions

Restoring customised features to factory settings

This operation will return the customisable settings back to the factory settings.

Please follow the following steps:

- Press the Steam button for 5 seconds, the ONE CUP, TWO CUP and STEAM Indicator lights will flash in turn.
- Rotate the STEAM DIAL on the side of the machine to the STEAM/HOT Water position.
- Press the ONE CUP button. The ONE and TWO CUP and STEAM INDICATOR lights will all flash at the same time, indicating the factory settings have been restored.
- Rotate the STEAM DIAL on the side of the machine back to the vertical OFF position. The machine will automatically return to normal operating conditions.

Troubleshooting Guide

PROBLEM	Possible cause	What to do
Espresso tastes burnt	Type of coffee being used.	Try different brands of coffee.
	Using steam function just before pouring an espresso shot, scalding the coffee.	Allow time for the thermoblock to cool down naturally, or perform a manual cool down cycle detailed within the Coffee Making Guide.
Coffee is too cold	Milk may not be heated enough.	Ensure that milk is heated properly during texturing, but be sure not to heat too much and boil the milk.
	Machine might be on a low temperature setting.	Check the 'Customising your Espresso Temperature' section of the Manual and adjust as needed.
	Dispensing into a cold cup.	Preheat the cup with hot water from the steam wand before making your drink.
No steam from the Steam Wand	Steam Wand Tip is blocked.	See Care and Cleaning.
	No water in the Water Tank.	Fill tank with water. Run Hot Water through the Steam Wand to ensure water flows.
Not enough froth when texturing	Milk may not be fresh.	Ensure the milk being used is fresh.
	Milk temperature is too warm.	Ensure you start texturing with milk that is around 4°C.
	Type of Jug being used.	For best texturing results use a chilled Stainless Steel Milk Jug.
	Milk has been boiled.	Start again with fresh, chilled milk. Heat till the Jug can only be held for approximately 3 second, 60-65°C.
	The milk is making bubbles rather than micro-foam.	Ensure the Steam Wand Tip is positioned correctly. It should be just below the surface of the milk. Tap the Jug on the benchtop when finished to release larger trapped air bubbles.
	Milk is not taking in enough air.	Keep the Steam Wand Tip just under the surface of the milk. This will help to introduce air to the milk to create micro-foam.

Troubleshooting Guide

PROBLEM	Possible cause	What to do
Pump makes an unusual noise	No water in tank.	Fill the Water Tank.
	Water Tank not correctly positioned.	Place the Water Tank firmly into the back of the unit.
	Red Plug from the packaging may still be inserted.	Remove the red Plug found at the base of the Water Tank.
Portafilter comes off during espresso pour.	Portafilter is not attached correctly, or has not been tightened sufficiently.	Ensure all three tabs of the Portafilter are fully inserted into the Group Head and rotated to the centre position.
Espresso squirts out of the Group Head during pour	Coffee grinds tamped too hard.	Tamp the grinds more lightly.
	Top edge of filter is not free of coffee grinds.	Clean around the top edge of the filter and wipe the Group Head clean.
Espresso trickles down the side of the Portafilter	The Group Head is dirty.	Wipe with a damp cloth. Clean the seal including the bayonet corner areas with a brush to remove grinds.
	Group Head rubber seal is damaged or worn.	Contact Breville Customer Care. Details are on the back page.
No coffee pours	No water in the Water Tank.	Fill tank with water. Run water through the machine without a Filter Basket to ensure it is fully primed.
	Group Head may be blocked.	See Descaling Section.
	The Dual Wall Filter Baskets may be blocked.	Use the Cleaning Pin to unblock the Filter Basket.
	The coffee grinds are too fine or tamped down too hard.	Empty the Filter Basket and rinse under water to clean. Wipe the group head with a cloth. Refill the filter with grinds and tamp.
Coffee pours out in drips (Over Extracted)	Coffee tamped too hard.	Tamp the grinds more lightly.
	Machine has scale build up.	See Descaling Section.
Espresso does not have any Crema (Under Extracted)	Beans are old or pre-ground grinds are dry.	Use fresh beans and grinds. Be sure to store pre-ground grinds in an airtight container.
	Grinds not compacted enough.	Tamp more firmly.

Troubleshooting Guide

PROBLEM	Possible cause	What to do
Uneven cup filling	Uneven tamping or obstruction in the pouring spouts.	Ensure coffee is tamped evenly and check there is nothing obstructing the pouring spouts.
Spent Coffee Cake is wet	Dual Wall Filter Baskets can keep the Coffee Cake wet.	Keep Portafilter in Group Head until milk texturing is finished. This will give more time for the water to dissipate.
The machine automatically switches off	Your machine automatically switches into a power saving mode after 20 minutes to conserve energy.	Press the ON/OFF button and the machine will turn on as normal.
Steam icon is flashing quickly	The Selection Dial has been left rotated in the Hot Water/Steam position and needs turning back.	Rotate the Selection Dial to the 12 o'clock position.
The ONE and TWO CUP lights flash quickly	The machine has just performed a function that increased the temperature of the heater (i.e. steaming before making an Espresso). The machine needs to cool down.	The machine can be left and will cool naturally, or if it needs immediate use follow the 'Manual Cool Down' instructions (See Coffee Making Guide).
	The STEAM Button was pressed, causing the unit to heat up, the Steam selection Dial was then never turned to dispense steam. The machine needs to cool down.	The machine can be left and will cool naturally, or if it needs immediate use follow the 'Manual Cool Down' instructions (See Coffee Making Guide)
The ONE and TWO CUP AND STEAM are illuminated continuously.	This is the Descale alert, meaning the machine needs to be descaled.	Follow the descaling procedure outlined within this booklet at the earliest opportunity. The machine will still function normally whilst all lights are illuminated, until there is a chance to descale.
The ON/OFF Button Light illuminates blue or red	The light illuminates blue to indicate cold brew mode and red to indicate hot espresso mode. Which function is entered is selected when initially switching on the machine.	From standby, press and hold the ON/OFF button to enter cold, or quickly press to enter hot brewing modes.

If this guide does not solve your query, contact Breville Customer Care.
Details are on the back page.

Care and Cleaning

The espresso making process involves extracting oils out of coffee grinds. Deposits of grinds and oils build up over time affecting the taste of the coffee and operation of the espresso machine.

Purging water through the Group Head and Steam Wand, before and after making each coffee, is the easiest way to maintain your machine.

Important: Below parts are NOT DISHWASHER SAFE:
- Portafilter
- Drip Tray
- Water Tank

CAUTION: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning the exterior. Use a soft cloth and a mild detergent.

Cleaning Tablets
Espresso Machine Cleaning Tablets are available for purchase Online.

Cleaning Drip Tray
Empty the Drip Tray after use.

• **Weekly**

Clean the Drip Tray and Grill with warm water and a little non-abrasive washing up liquid, rinse and dry.

Note: Over time it is normal for the inside of the Drip Tray to be stained by the oils in the coffee grinds.

Cleaning Exterior
Wipe over the machine with a damp cloth and wipe dry. Do not use alkaline cleaning agents, abrasives or metal scourers, as these will scratch the exterior surface.

Important: Do not immerse the machine in water.

Cleaning Portafilter and Filter Basket
• **After each use**

Wash after each use by rinsing them with warm water under the tap.

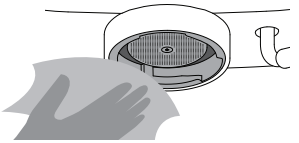
• **Weekly**

In warm soapy water using a mild detergent.

Cleaning Group Head
• **After each use**

Run water through before making an espresso. (See Operating Guide page 8-11)

• **Weekly**
- Purge water through by pressing the button for the ONE CUP setting.
- Wipe around the inside rim with a damp cloth and brush.



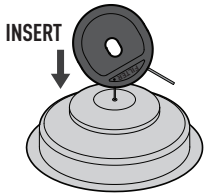
Cleaning Filter Baskets
• **2-3 Months**
- Soak the Filter Basket overnight in the Milk Jug with warm water and add Cleaning Tablet.

- In the morning rinse the Jug and Filter Basket under running water ensuring all traces of the cleaning tablet has been removed.
- Place Filter Basket into Portafilter (without coffee) and insert into Group Head.
- Press the button for the ONE CUP setting. Water will pour through.

• **Unblocking Filter Baskets**

If the Dual Wall Filter Basket becomes clogged with coffee grinds:
- Insert the 'Filter' Cleaning Pin in the exit hole. (Cleaning Pin located under the Water Tank Lid).

Care and Cleaning



- Place Filter Basket into Portafilter (without coffee) and insert into Group Head.
- Turn the DIAL to the ONE CUP setting. Water will pour through.
- Repeat if needed.

Cleaning Steam Wand

• After each use

- After texturing milk purge the Steam Wand by turning the DIAL to HOT WATER for just 1-2 secs.
- Wipe the Steam Wand with a damp cloth (See Operating Guide page 8-11)

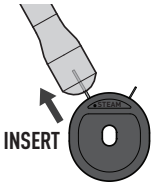
• 2-3 Months

- Soak the Steam Wand overnight in the Milk Jug with warm water and add Cleaning Tablet.

- In the morning remove the Jug and rinse ensuring that all traces of the solution have been removed.
- Wipe Steam Wand and Tip with a damp cloth ensuring that all traces of the cleaning tablet have been removed.
- Run Hot Water through the Steam Wand for 40 secs.

• Unblocking Steam Wand

- Insert the 'Steam' Cleaning Pin up the Steam Wand Tip hole. (Cleaning Pin located under the Water Tank lid).
- Run Hot Water through the Steam Wand.



• Steam Wand Remains Blocked:

- Unscrew the Steam Wand Tip and soak overnight in the Milk Jug with warm water and add Cleaning Tablet.

- In the morning rinse the Jug and Steam Wand Tip under running water ensuring all traces of the cleaning tablet have been removed.
- Use the Cleaning Pin to clean the Steam Tip.
- Screw the Steam Wand Tip back into the Steam Wand Arm.
- Run Hot Water through the Steam Wand for 40 secs.

Group Head Rubber Seal

A rubber seal is located in the Group Head and creates a seal against the Filter Basket when making an espresso.

Important: When your espresso machine is not being used, we recommend that you do not leave the Portafilter inserted into the Group Head, as this will reduce the life of the seal.

Over time this seal loses its elasticity and may require replacement. The seal may need replacing when watery espresso leaks from around the Group Head, or if the Portafilter feels loose when fully rotated to the centre position.

Descaling: Group Head and Steam Wand

After continued use, your espresso machine may develop a build-up of mineral deposits and therefore require occasional 'descaling'.

Your Breville PIXL Espresso Machine monitors its usage and automatically alerts the need to descale.

To alert that a descale is needed the ONE CUP, TWO CUP and STEAM indicator lights will all remain permanently illuminated. During this period the machine can continue to be used as normal, but the indicator lights will remain illuminated continuously.

Descaling Solution

You have 3 options:
A. Espresso Machine Descaling Tablets.
B. Liquid Descaler
C. White vinegar and warm water.

Descaling Program

The Descaling Program takes approximately 3 minutes to complete.

Important: If the Descaling Program is not completed or stopped part way through any of the Descaling Steps, then you will need to start the Descaling Program again from the beginning.

Preparing for Descaling

• Fill Water Tank with Solution

A. Fill Water Tank with warm water add one Descaling Tablet. Allow tablet to fully dissolve.
or
B. In an empty Water Tank add half a cap full of Liquid Descaler. Fill Water Tank with warm water.
Allow solution to mix thoroughly.
or
C. In an empty Water Tank add 1½ tablespoons of white vinegar. Fill Water Tank with warm water. Allow solution to mix thoroughly.
- Place the Water Tank into position.

• Place Containers

Place a large container under Group Head and another large container under the Steam Wand.

• Preparation

Ensure that:
- Steam DIAL is in the vertical READY position.
- The Power Plug is inserted into the outlet and turned on.
- The machine is ON and in the Ready state. The ON/OFF Button should be illuminated red and the ONE CUP and TWO CUP lights are illuminated.
- Water Tank is full to max and that water is readily available for topping up as required.
- The portafilter is installed in the grouphead, WITH the FILTER BASKET but WITHOUT coffee grounds inside.

• Access the Descaling Program

- Press and hold the STEAM Button for 5 seconds, the ONE CUP, TWO CUP and STEAM indicator lights will flash alternately.
- Turn the STEAM SELECTION DIAL to the HOT WATER/STEAM position.
- Press the STEAM Button within 15 seconds of turning the DIAL and the machine's descale procedure will start and descale solution will be dispensed through the steam wand. The STEAM indicator light will flash throughout the descale cycle.

Descaling: Group Head and Steam Wand

- After approximately 30 seconds turn the STEAM SELECTION DIAL to the off position to pass descale solution through the Grouphead.
- The Steam light will flash throughout the duration of the Descaling Cycle.
- The machine will automatically exit the descale cycle once completed, at which time the pump will stop.

Important: The Descaling Program can be exited at any point by pressing the ON/OFF Button.

Preparing for Purge

The Steam Wand and Group Head now need to be purged clean with fresh water to remove descaling solution.

• Rinse Water Tank

- Remove the Water Tank and rinse thoroughly under running water, ensuring that all traces of the descaling solution have been removed.

• Fill Water Tank

- Fill the Water Tank to the 'MAX' line with clean water and replace.

• Rinse Portafilter and Filter basket

- Rinse Portafilter and Filter basket thoroughly in clean water.

• Empty Containers

- Empty water from the containers and replace.

Start Purge

- Fill the Water Tank with clean water to the MAX level and reinstall.
- Reinstall the Portafilter, with Filter Basket, into the Grouphead.
- Rotate the Steam Dial to the HOT WATER/ STEAM position, HOT water will be purged through the Steam Wand.
- After approximately 30 seconds turn the dial to the off position to stop dispense.
- Press the TWO CUP button to dispense an Espresso shot of water through the Grouphead. Repeat dispensing double shots until the water in the Tank is emptied.

Descaling Cycle Clean Up

- Empty water from the containers and clean, ensuring that all traces of the descaling solution have been removed.
- Remove Portafilter from Group head.
- Reinstall the Water Tank.

Adjustment of the Water Hardness setting

The Breville PIXL Espresso machine's descale alert can be adjusted for the water hardness conditions in your local area.

Please follow these steps to adjust:

• Press the Steam button for 5 secs, the ONE CUP, TWO CUP and STEAM Indicator lights will flash in turn.

• Press the TWO CUP button to enter the Water Hardness settings feature.

The indicator light corresponding to the previously selected hardness will illuminate temporarily as below:

	ONE CUP indicator illuminated	Soft water
	ONE and TWO Cup indicators illuminated	Average
	ONE and TWO Cup and STEAM indicators illuminated	Hard water

The machine will default to setting mode where the ONE and TWO Cup and STEAM indicators illuminate in turn.

To adjust the water hardness setting press the associated button:

	ONE CUP Button	Soft water
	TWO CUP Button	Average
	STEAM Button	Hard water

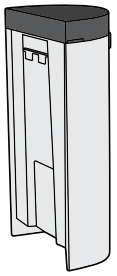
• The TWO CUP Button indicator light will flash x 3 indicating the water hardness has been successfully adjusted.

• The machine will automatically return to normal operating conditions.

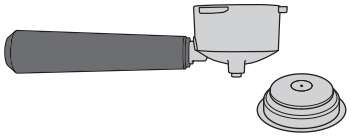
CONTACT BREVILLE CUSTOMER CARE:
+44 (0)800 525 089

SPARES

Water Tank

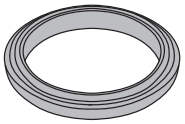


Portafilter + Filter Baskets

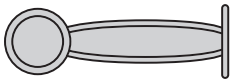


Drip Tray

Group Head Seal



Scoop / Tamper



Visit Breville website to see full Espresso Machine range and accessories available.
www.breville.co.uk

Additional Info

TROUBLESHOOTING

For troubleshooting and FAQs visit
www.breville.co.uk/faqs

AFTER SALES SERVICE and REPLACEMENT PARTS

In the case the appliance does not operate but is under warranty, return the product to the place it was purchased for a replacement. Please be aware that a valid form of proof of purchase will be required. For additional support, please contact our Consumer Service Department:

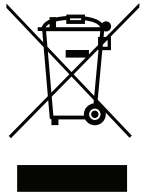
Phone: +44 (0)800 028 7154
Email: BrevilleEurope@newellco.com

WASTE DISPOSAL

This device is marked in accordance with the The Waste Electrical and Electronic Equipment Regulations 2013 (as amended) in the UK and European Directive 2012/19/EU with the symbol of a crossed out waste container. Such marking informs that this equipment cannot be disposed of with other household waste at the end of its operation. The user of the equipment is obliged to hand it over to waste electrical and electronic equipment collectors.

Collection points are run, among others: by wholesalers and retailers of this equipment and by municipal organizational units conducting waste collection activities.

Proper handling of waste electrical and electronic equipment helps to avoid consequences harmful to human health and the natural environment resulting from the presence of hazardous components and improper storage and processing of such equipment.



ELECTRICAL SAFETY

This appliance must be earthed. If the plug is not suitable for the socket outlets in your home, it can be removed and replaced by a plug of the correct type.

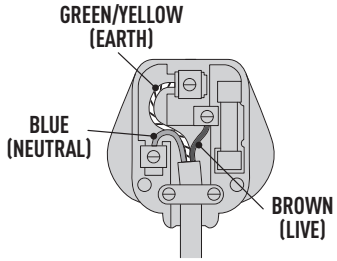
If the fuse is moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not used without the fuse cover fitted.

If the plug fuse requires replacement, a fuse of the same rating as that fitted by the manufacturer must be used. In order to prevent a hazard do not fit a fuse of a lower or higher rating.

If the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed. If you remove the plug it must not be connected to a 13 amp socket and the lug must be disposed of immediately.

If the terminals in the plug are not marked or if you are unsure about the installation of the plug please contact a qualified electrician.

Plug should be ASTA approved to BS1363
Fuse should be ASTA approved to BS1362



Ensure that the outer sheath of the cable is firmly held by the cord grip

ENERGY CONSUMPTION AND POWER MANAGEMENT INFORMATION:

Power Consumption in Off Mode: When the appliance is not performing its primary function, it consumes maximum 0.2 W power.

Power Management: The appliance does feature an automatic power management function and will automatically switch to Off mode after 20 minutes.

Breville

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