

Breville®

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Breville®

Slimline Barista

User Guide

VCF185



SCAN HERE
For your hands-on
interactive guide.

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Brevilles's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR BREVILLE ESPRESSO MACHINE

- Read carefully and save all the instructions provided with an appliance.
- 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.
- 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.
- 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.
- Do not place hands directly under the steam, hot water or espresso pour as this can lead to a scalding or injury.
- 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.
- Do not use an appliance for any purpose other than its intended use. Injury could occur from misuse.

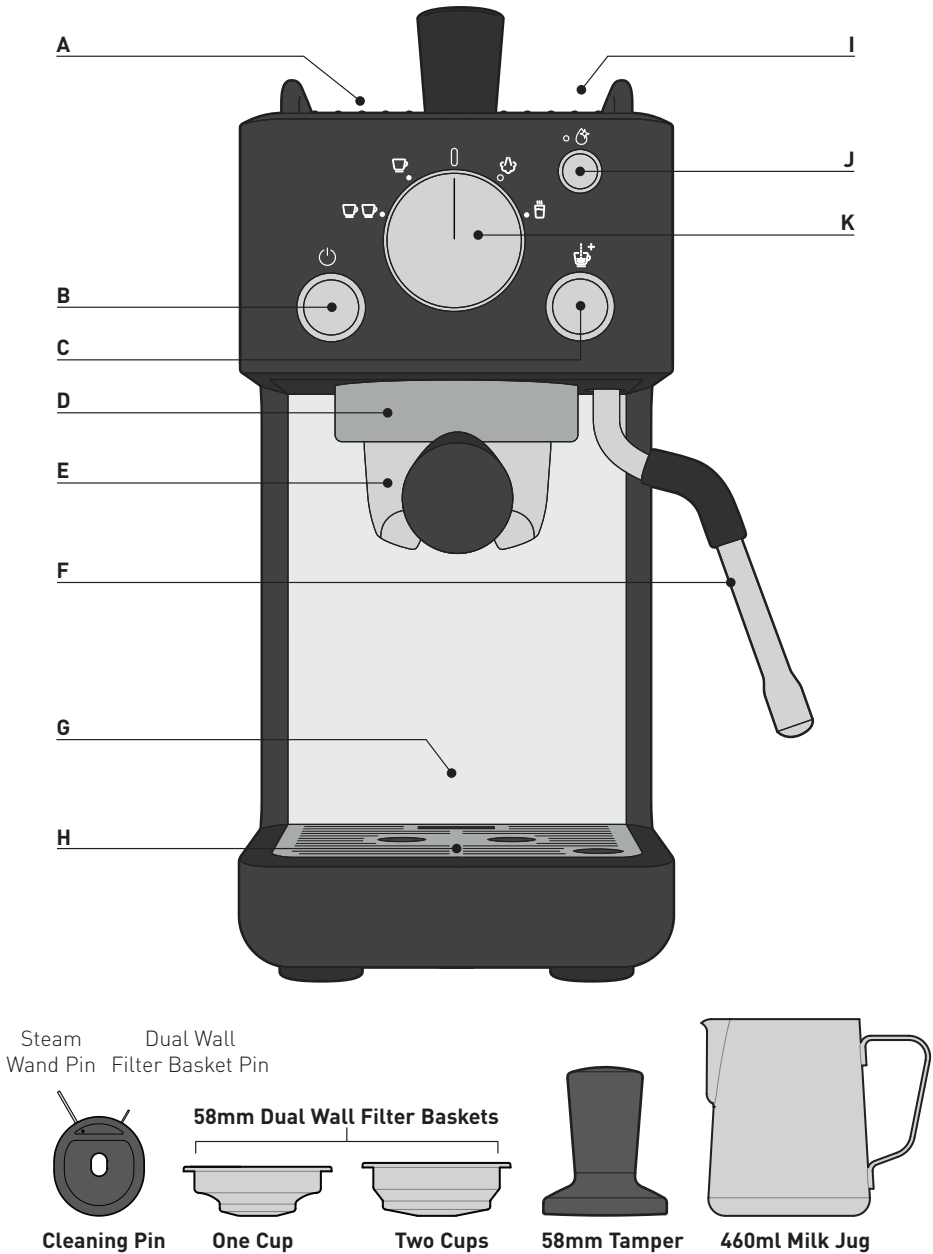
Breville's Safety Precautions

- Do not immerse the appliance or power cord and plug in water or any other liquid. Wash the following 10 parts in warm water with a mild detergent; milk jug, drip tray grill, one cup and two cup filter baskets, portafilter, drip tray, tamper, top burr, bean hopper 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.
- 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.
- This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Cleaning and maintenance shall
- not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years. Children shall not play with the appliance.
- Always place the unit on a flat, level surface.
- Do not operate without water in reservoir. Fill reservoir with only clean and cold water. Observe the maximum filling volume is 2.8 litres.
- 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.
- 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.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.

Breville is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance

- 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.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- The coffee-maker shall not be placed in a cabinet when in use.
- If you have any concerns regarding the performance and use of your appliance, please visit the Breville Website or contact Breville Consumer Care - details are on the back page. Ensure the above safety precautions are understood.
- Do not use any accessory not recommended by the manufacturer as this may result in injury or damage to the appliance.

Features of your Barista Slimline Espresso Machine



Features of your Barista Slimline Espresso Machine

A. Warming Plate with Tamper Home

Preheat cups and glasses which helps retain the essential characteristics of true espresso; aroma and a rich, sweet taste.

B. ON/OFF Button & Light

The ON/OFF LIGHT will illuminate & pulse to indicate it is warming up. The ON/OFF LIGHT stays fully illuminated when ready. The machine will go to sleep after 20 mins, the ON/OFF LIGHT is off.

C. Manual Shot Button

For manual extraction, press the MANUAL button to start extraction. When desired volume is reached, press button again to stop.

D. Group Head - 58mm Commercial Size

The larger size accepts more grinds, so you can have a true café tasting coffee at home.

E. Portafilter - 58mm Commercial Size

The wide size used in cafés for a more even water flow & improved extraction taste.

F. Steam and Hot Water Wand

Ball joint movement with silicone cover, so you can move the wand to your desired position without burning your fingers.

G. Accessories Storage Home

Area behind the Drip Tray, for storing the Cleaning Pin

H. Removable Drip Tray & Grill

Includes a Water Level Indicator which floats through the Grill indicating when the tray is full and requires emptying.

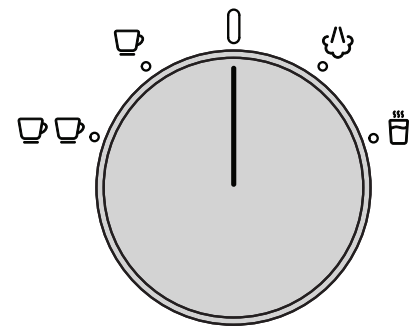
I. Removable 1.1L Water Reservoir

Push back the Lid & fill with room temperature water, or remove the Water Reservoir by opening the Lid, & lifting upwards using the Handle located inside.

J. Clean Button

Clean icon illuminates when the cleaning cycle needs to be performed.

K. Dial with Auto Shot Control



Ready Light

Fully illuminated when ready.



Flashes when DIAL needs to be returned to the vertical position.

One Cup

Pours 1 Shot Espresso - 30mL then automatically stops.



Two Cup

Pours 2 Shots Espresso - 60mL then automatically stops.

Steam Light

Fully illuminated when ready to steam.



Flashes when warming up to steam temperature & when cooling down (purging water) to coffee temperature.

Steam

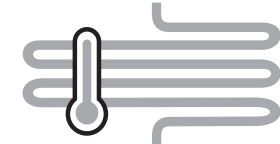
Use to steam & texture milk.

Hot Water

Use manually for long black coffee & hot drinks such as tea, instant soups & to heat your cups prior to making espresso.

Features of your Barista Slimline 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 fitted with a **PID controller** which continually monitors the water temperature 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 92°C** (just below boiling point) for optimum extraction of oils from the coffee grinds. Temperatures above this will burn the grinds resulting in a bitter taste.

15 BAR Pump



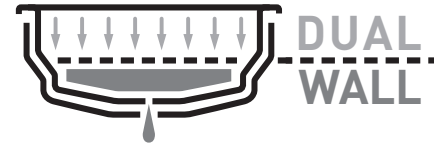
The thermoblock works in conjunction with the pump to deliver the correct water temperature at the **correct pressure** for complete extraction of oils, coffee solids and aroma.

The 15 BAR pump is fitted with a **pressure relief system**, to limit the pressure to 15 bar (for protection from over-pressure). After extraction, when the DIAL is returned to the vertical READY position, any remaining pressure will be released (purged) into the Drip Tray.

Pre-Infusion

Small amounts of water are released onto the tamped coffee grinds prior to the steady flow of water, for a richer flavoured espresso.

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.

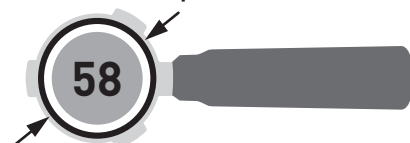
Dual Wall Filter Baskets are designed for use with pre-ground grinds, however they can also be used with freshly ground grinds.

Auto Shot Volumetric Control



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

Café 58mm Group Head & Portafilter



The Group Head and the Portafilter are **commercial sized**, 58mm, just like your local café.

The larger 58mm Portafilter holds more coffee grinds, resulting in a true café tasting coffee. The wider size ensures the grinds are more **evenly spread** and easier to fill, for improved flavour extraction.

The larger 58mm Filter Baskets allow a **more consistent grind compaction**, resulting in a better tasting coffee, and an easier to empty spent coffee cake.

Before First Use of the Barista Slimline Espresso Machine

Step 1. Remove Packaging

Ensure all packaging has been removed.

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

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 8 parts listed below in warm water with a mild detergent.

- Stainless Steel Milk Jug
- Stainless Steel Drip Tray Grill
- Stainless Steel One Cup Filter Basket
- Stainless Steel Two Cup Filter Basket

Important: Below 4 parts are **NOT DISHWASHER SAFE**:

- Portafilter
- Drip Tray
- Tamper
- Water Reservoir

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 Reservoir

- Push back the Lid to open.
- Fill with room temperature water.

or

- Remove the reservoir by opening the Lid, & lifting upwards using the Handle inside.
- Fill with room temperature water from the tap.
- Replace the Water Reservoir firmly into position & close the Lid.

Note: Make sure that the Water Reservoir is clean and free of any debris, as any fine particles can block the water flow.

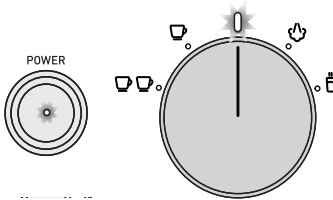
• Power

Ensure that:

- DIAL is in the vertical READY position.
- Insert the Power Plug into a 230-240V AC power outlet & turn the power on.
- Press the ON/OFF BUTTON to start the machine.

The ON/OFF LIGHT will illuminate & pulse to indicate it is warming up.

When both the ON/OFF & READY LIGHTS are fully illuminated, the machine is ready.



• Insert Portafilter

- Place the Two Cup Filter Basket in the Portafilter.
- Insert the Portafilter into the Group Head. To ensure that the Portafilter is in the correct position, align the Portafilter with the 'INSERT' position located on the left of the Group Head.

Insert the Portafilter flat against the Group Head, then turn the Portafilter right all the way to the centre position.

• Prime the Machine

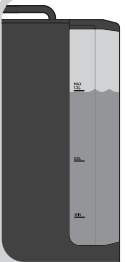
- Press the MANUAL button and allow the water to run through.
- Press the MANUAL button to stop.
- Repeat once more.

Now the machine should be thoroughly primed and ready to use.

If water does not run through the Group Head, contact Breville Customer Care. Details are on the back page.

Coffee Making Guide for the Barista Slimline Espresso Machine

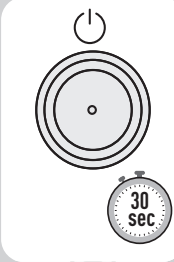
1. Start Up



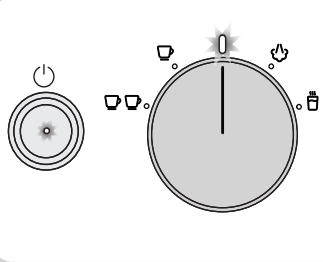
Check for water in reservoir.



Turn on.

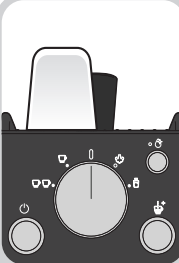


ON/OFF LIGHT pulses = Heating up.

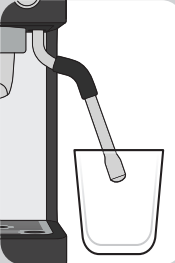


ON/OFF & READY LIGHTS are both fully illuminated = Ready.

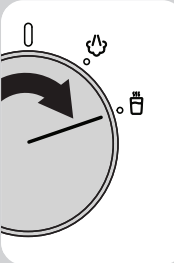
2. Warm Cup



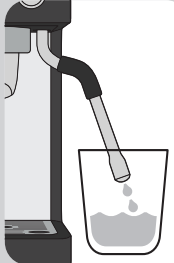
Warm cup & Tamper on top Warming Plate.



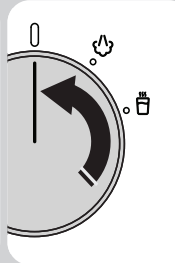
Place cup on benchtop & position Steam Wand.



Turn DIAL to HOT WATER.

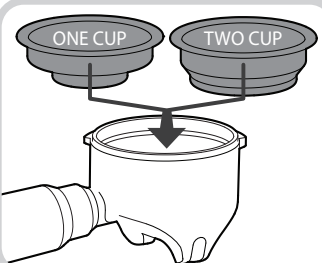


Half fill cup with hot water.



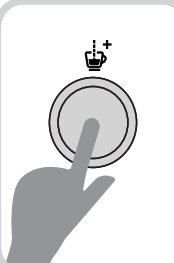
Return DIAL to vertical position.

3. Select Filter Baskets



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

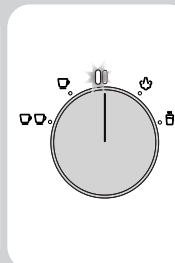
4. Warm Group Head, Handle & Filter Basket



Place Portafilter under Group Head and press the MANUAL button.



Hold Portafilter under Group Head while water flows.



Press Manual button again when finished.

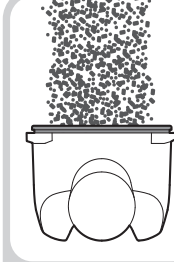
Coffee Making Guide for the Barista Slimline Espresso Machine

5. Dry Basket

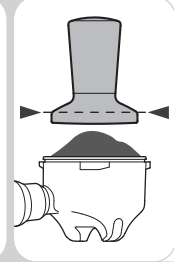


Wipe Filter Basket with a dry cloth.

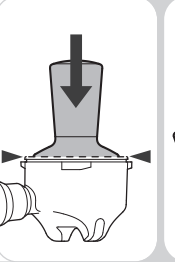
6. Dose & Tamp



Fill the Filter Basket with grinds.

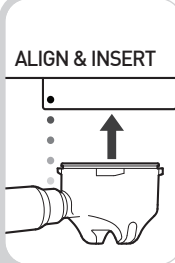


Evenly tamp (press) grinds to level indicated.

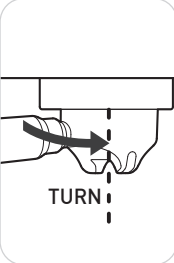


Wipe edges to clear any excess grinds.

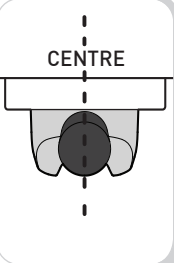
7. Insert Portafilter into Group Head



ALIGN & INSERT
Keep Portafilter flat, insert into Group Head.

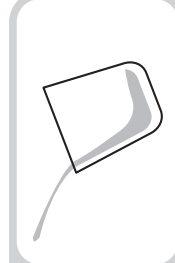


TURN
Turn Portafilter.

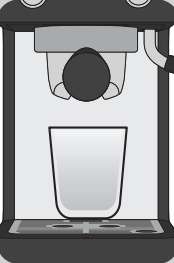


CENTRE
Portafilter should be in the centre position.

8. Position Cup

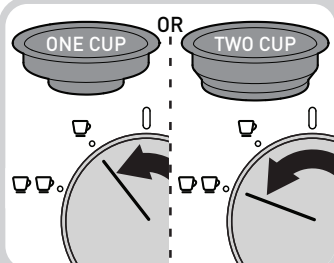


Empty hot water from cup.

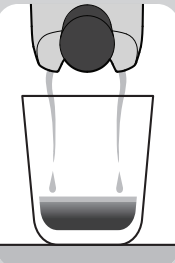


Position cup on Drip Tray, under Portafilter.

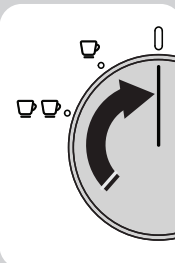
9. Extraction



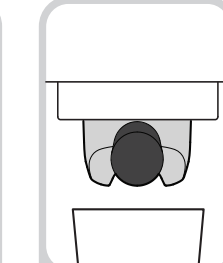
Turn DIAL to either:
- One Cup - 30mL pour.
- Two Cup - 60mL pour.



Extraction begins & will automatically stop.



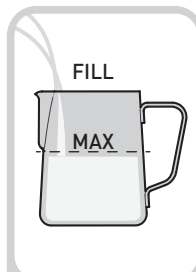
READY LIGHT flashes = Pour finished. centre position.



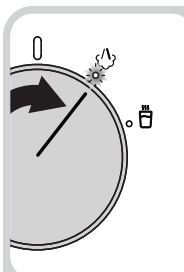
Leave Portafilter in Group Head, until after milk texturing.

Coffee Making Guide for the Barista Slimline Espresso Machine

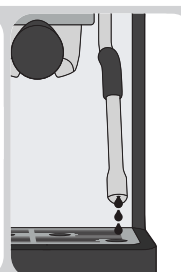
10. Prep Milk Jug 11. Before Texturing Milk



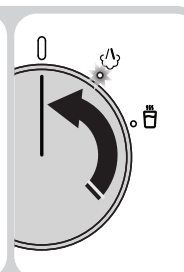
Fill Jug with cold milk to just below the bottom of the spout.



Turn DIAL to STEAM. STEAM LIGHT flashes = Warming up.



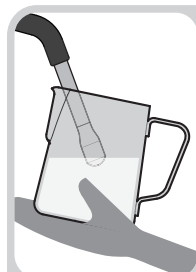
Some water may come out of Steam Wand.



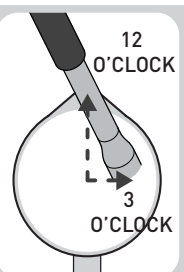
STEAM LIGHT is ON = Steam Ready. Pause steam by returning DIAL. Note, unit will pause at steam temp for 10seconds, otherwise will return to coffee temp.

Pro Tip:
For best milk texturing results, ensure steam has first warmed up (STEAM LIGHT fully ON). You will hear the Pump start.

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 back to STEAM position to start texturing milk.

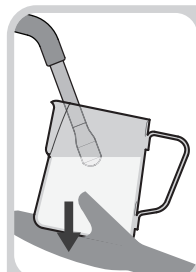


Texturing makes a smooth hissing noise.



Check milk is moving in a whirlpool action.

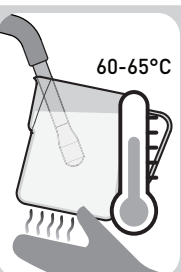
13. Milk Texturing



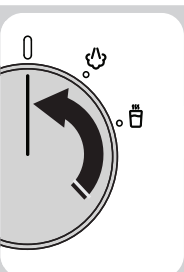
As milk level rises, lower Jug to keep Tip just below surface.



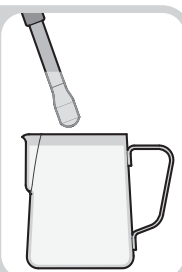
When desired micro-foam achieved, immerse Steam Wand half way.



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



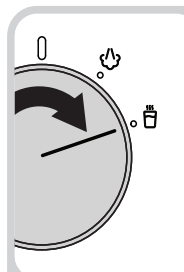
Return DIAL to vertical position.



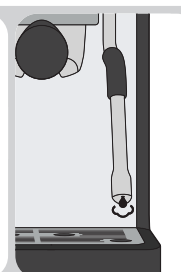
Remove Jug from Steam Wand.

Coffee Making Guide for the Barista Slimline Espresso Machine

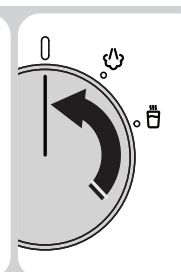
14. Purge and Clean Steam Wand



Position steam wand over drip tray. Turn DIAL to HOT WATER.



Milky water will come out of Steam Wand.



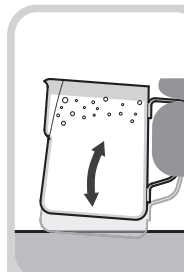
Return DIAL to the vertical position.



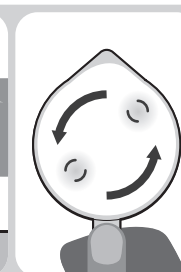
Wipe Steam Wand & Tip with a damp cloth.

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

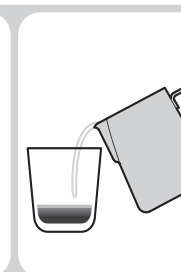
15. Milk Finishing Touches



Tap Jug to release larger air bubbles.

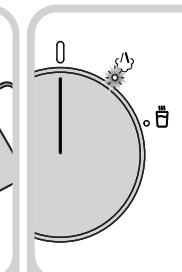


Swirl Jug to blend milk & create a silky texture.



Pour milk in one steady stream.

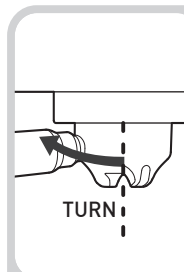
16. Thermoblock Auto Purge



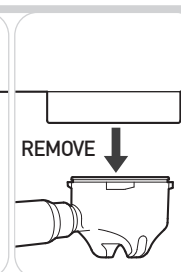
When cooling to espresso temp, STEAM LIGHT flashes & water purges into Drip Tray. Keep Drip Tray in place. You will see steam coming from drip tray during cooling.



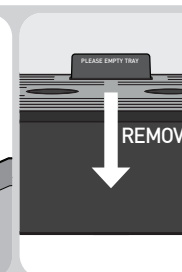
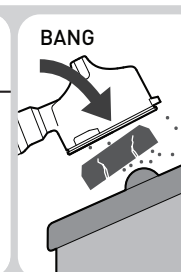
17. Cleaning Up



Turn Portafilter & 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 freshly & pre-ground coffee grinds. However, in general, the time will be between 20-30 seconds for both One & 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:

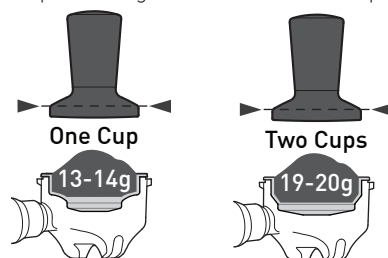
Freshly ground beans will always produce better tasting Espresso.

4. Grind Dosage

For best results, grind dosage should remain consistent:

One Cup: 13-14g - about 2 Tbsp.

Two Cups: 19-20g - about 1/4 metric cup.

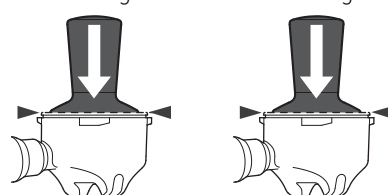


5. Tamp Force

For best results, evenly tamp (press) grinds to the level indicated.

Freshly Ground
Tamp Force
10-15kg

Pre-ground
Tamp Force
15-20kg



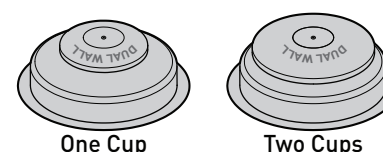
Note: Isolating changes to Grind Size & Tamp Force will assist in producing a consistent taste every time.

Tips for Making the Perfect Cup

6. Filter Baskets

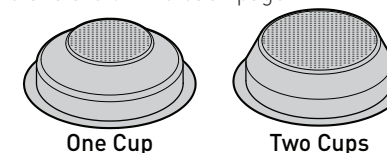
• Dual Wall Filter Baskets

Supplied with the Barista Slimline, these work well with both pre-ground bagged grinds & freshly ground grinds.



• Single Wall Filter Baskets

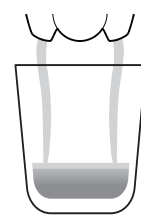
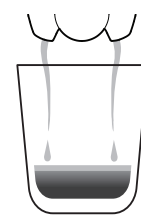
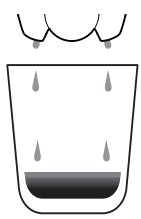
Are available for purchase from Breville. Details are on the back page.



Note: If using Single Wall Filter Baskets (not supplied with the Barista Slimline), pre-ground bagged grinds are too coarse.

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	One Cup: 13-14g Two Cups: 19-20g	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

^ When using **pre-ground** bagged grinds, use the **Dual Wall** Filter Baskets.

^^ Ensure beans or pre-ground grinds are **fresh**. Old pre-ground grinds & 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 & tamp method: Dose in half the grinds then tamp & 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.

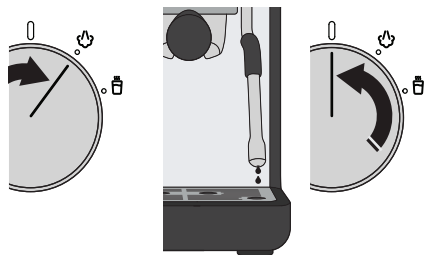
Note: The volume of milk will increase or 'stretch' during texturing, so don't overfill the Jug.



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

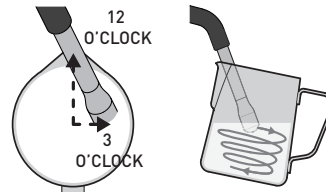
2. Steam Warm Up

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.



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.
- Smooth Hissing - 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. Cappuccinos traditionally have more micro-foam than a flat white. (See Coffee Styles on the next page)

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 pulls in milk instead of air. 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.

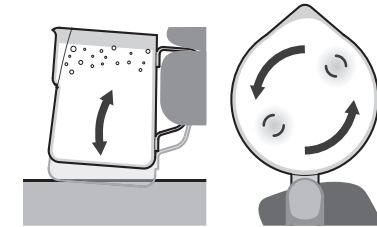
Over - If heated for too long it will start to boil around 72°C and will have a burnt taste with all texture lost.

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

9. Tap & 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.



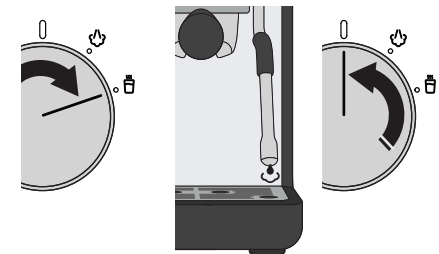
10. The Finishing Touches

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 that has been sucked up.

To purge turn the DIAL to the HOT WATER position and run hot water 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.



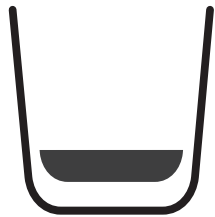
Coffee Styles to Try



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.

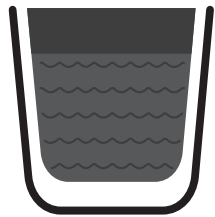
- Espresso glass (90mL)
- Single or double shot of espresso (30mL-60mL)



Ristretto

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

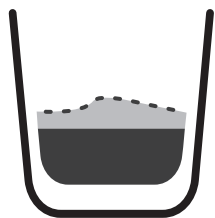
- Espresso cup (30mL)
- Half a single shot of espresso (15mL)



Long Black (Americano)

A standard espresso with hot water added. The hot water is added first so that the 'crema' is maintained.

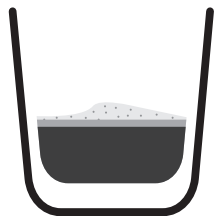
- Cup (190mL)
- Hot Water (to preference)
- Single or double shot of espresso (30mL-60mL)



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.

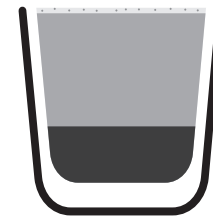


Macchiato

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 & small dollop of textured foam.

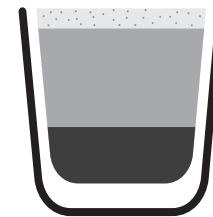
Coffee Styles to Try



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.

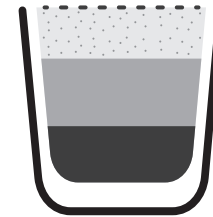
- Wide cup (190mL)
- Single or double shot of espresso (30mL-60mL)
- Textured milk & foam.



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.

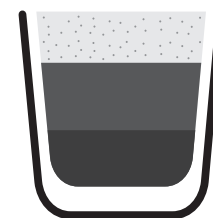
- Glass or Cup (220mL)
- Single or double shot of espresso (30mL-60mL)
- Textured milk & foam.



Cappuccino

An espresso with 1/3 steamed textured milk, topped with 1/3 creamy foam and a dusting of chocolate.

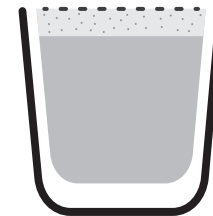
- Cup (190-240mL)
- Single or double shot of espresso (30mL-60mL)
- 1/3 Textured milk, 1/3 textured foam - dusted with chocolate.



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)
- 1/3 Textured milk, 1/3 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 & textured foam - dusted with chocolate.

Care & 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 keep your machine clean.

(See Operating Guide page 6-9)

Important: Below parts are **NOT DISHWASHER SAFE:**

- Portafilter
- Drip Tray
- Tamper
- Water Reservoir

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 when required, if the red Water Level Indicator appears through the Grill, empty the Drip Tray immediately.

• 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 Warming Plate & 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 & Filter Basket

• Every Time

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

• Regular Intervals

In warm soapy water using a mild detergent.

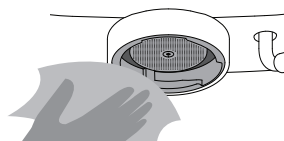
Cleaning Group Head

• Every Time

Run water through before making an espresso. (See Operating Guide page 6-9)

• Weekly

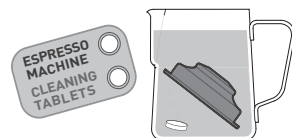
- Purge water through by turning the DIAL to the ONE CUP setting.
- Return DIAL when it has finished running.
- Wipe around the inside rim with a damp cloth & brush.



Cleaning Filter Baskets

• 2-3 Months

- Soak the Filter Basket overnight in the Milk Jug with warm water & add Cleaning Tablet.



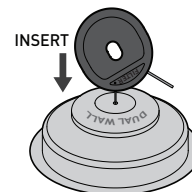
- In the morning rinse the Jug & Filter Basket under running water ensuring all traces of the cleaning tablet has been removed.
- Place Filter Basket into Portafilter (without coffee) & insert into Group Head.
- Turn the DIAL to the ONE CUP setting. Water will pour through.
- Return DIAL to the vertical position.

• 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 in the 'Accessories' storage area under the Drip Tray).

Care & Cleaning



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

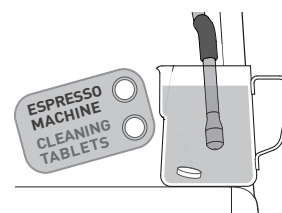
Cleaning Steam Wand

• Every time

- 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 9)

• 2-3 Months

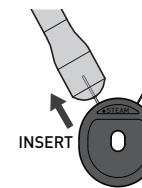
- Soak the Steam Wand overnight in the Milk Jug with warm water & add Cleaning Tablet.



- In the morning remove the Jug & rinse ensuring that all traces of the solution have been removed.
- Wipe Steam Wand & 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.

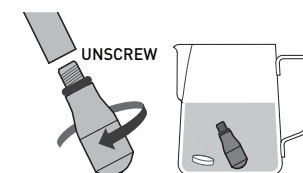
• Unblocking Steam Wand

- Insert the 'Steam' Cleaning Pin up the Steam Wand Tip hole. (Cleaning Pin located in the 'Accessories' storage area under the Drip Tray).
- Run Hot Water through the Steam Wand.



• Steam Wand Remains Blocked:

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



- In the morning rinse the Jug & 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.

Note: Contact Breville should you think that the Group Head seal needs replacing. Do not attempt to change the seal without first consulting Breville.

Clean Cycle



Cleaning Cycle

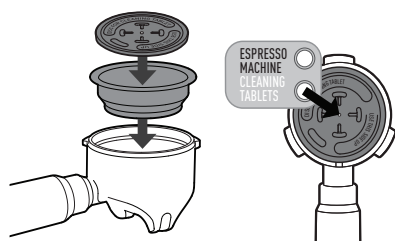
The CLEAN LIGHT will illuminate to indicate a Cleaning Cycle is required.

The cleaning cycle takes approximately 5 minutes to complete.

• Preparing for cleaning cycle

Ensure the:

- Machine is plugged in and switched on at the power outlet.
- Machine is on and in the READY state.
- Water tank is full and the drip tray is empty.
- Place the 2 CUP filter basket and the cleaning disc into the Portafilter.
- Place Cleaning Tablet in the middle of the cleaning disc in the space provided.

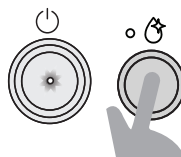


- Insert Portafilter into the group head.
- Place a large container under the group head.



• Start the Cleaning Cycle

1. Press and Release the Clean Button Two times within 3 seconds.



PRESS & RELEASE
CLEAN BUTTON TWICE

2. The CLEAN LIGHT will begin to pulse.
3. The machine will beep 1 time and the cleaning cycle will start.
4. Water will purge into the drip tray and small amounts of water will pour from the Portafilter spout.

Note:

- During the cleaning cycle, all other functions will be locked until the cleaning cycle is completed.
- The cleaning cycle can be stopped at any point by pressing the MANUAL button.

• Cleaning cycle complete

- When the cleaning cycle is completed, the clean light will stop pulsing and the machine will beep 3 times.
- The machine will now be in the READY state.
- Remove the Portafilter from the group head.
- Check tablet has fully dissolved.
- If the tablet has not been dissolved, repeat the cleaning cycle.

• Cleaning cycle clean up

- Empty the containers from under the Portafilter.
- Refill water tank.
- Purge the group head by pressing the MANUAL button.
- Allow water to run through until it stops.
- The machine is now ready for use.

Descaling: Group Head & Steam Wand

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

We recommend descaling your machine every 4-6 months, although this period will depend on the hardness of water and frequency of use.

Descaling Solution

You have 3 options:

- A. Espresso Machine Descaling Tablets
- B. Liquid Descaler.
- C. White vinegar & warm water.

Descaling Program

The Descaling Program takes approximately 10 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 Reservoir with Solution

A. Fill Water Reservoir with 1 Litre of warm water add one Descaling Tablet. Allow tablet to fully dissolve.

or

B. In an empty Water Reservoir add the recommended amount of Liquid Descaler ratio and Fill Water Reservoir with 1 Litre of warm water.

or

C. In an empty Water Reservoir add 1½ tablespoons of white vinegar. Fill Water Reservoir with 1 Litre of warm water. Allow solution to mix thoroughly.

- Place the Water Reservoir into position.

• Place Containers

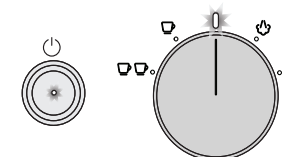
Place a 1 Litre container under Group Head and another 1 Litre container under the Steam Wand.



• Power

Ensure that:

- Operating 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.



• Access the Descaling Program

- Press and hold the clean button for 3 seconds, the unit will beep 3 times and the clean light will begin to pulse.
- The clean light will Pulse throughout the duration of the Descaling cycle.



PRESS & HOLD
FOR 3 SEC

Important: Descal cycle will start automatically after "Clean" button has been pressed for 3 seconds

Important: The Descaling Program can be exited at any point by pressing the MANUAL button

Descaling: Group Head & Steam Wand

Step 1. Unit will start automatically after Clean button pressed for 3 seconds

1. 250ml of Hot water/Descal solution will flow through group head,
2. Next 250ml of Hot water/Descal solution will flow through steam wand
3. Unit will beep once and Pause for 2minutes
4. Unit will repeat steps 1, 2 and 3, then 3 beeps will be heard when finished.

- Move to **Preparing for Purge** section.

Preparing for Purge

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

• Rinse Water Reservoir

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

• Fill Water Reservoir

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

• Empty Containers

Empty water from the containers and replace.

- Move to **Step 2**.

Step 2. Start Purge

Fill Tank with clean water and empty the collecting containers
- Press "Clean" button for 3 seconds.
Unit will now purge Espresso machine with clean water.
Unit will start automatically after Clean button pressed for 3 seconds.

1. 500ml of Hot water/Descal solution will flow through group head,
2. Next 500ml of Hot water/Descal solution will flow through steam wand
3. Unit will beep once and descale is complete.

Descaling Cycle Complete

- To indicate the completion of the Descaling Cycle the machine will beep and the Descale LIGHT will stop flashing.

Descaling Cycle Clean Up

- Empty water from the containers and clean, ensuring that all traces of the descaling solution have been removed.
- Reinstall the water reservoir.

Troubleshooting Guide

PROBLEM	Possible Cause	What To Do
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, & rotated to the centre position. See Operating Guide Section, page 7.
Espresso squirts out of the Group Head during pour	Coffee grind is too fine.	Change to a coarser grind.
	Coffee grinds tamped too hard.	Tamp the grinds more lightly.
Espresso trickles down the side of the Portafilter	Top edge of filter is not free of coffee grinds.	Clean around the top edge of the filter and wipe the Group Head clean.
	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 Reservoir.	Fill reservoir 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, pages 20-21.
	The Dual Wall Filter Baskets may be blocked.	Use the Cleaning Pin to unblock the Filter Basket.
	The coffee grounds 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)	Grinds are too fine.	Change to a coarser grind.
	Coffee tamped too hard.	Tamp the grinds more lightly.
	Machine has scale build up.	See Descaling Section, pages 20-21.
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.
	Grinds too coarse.	Use a finer grind coffee.
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.

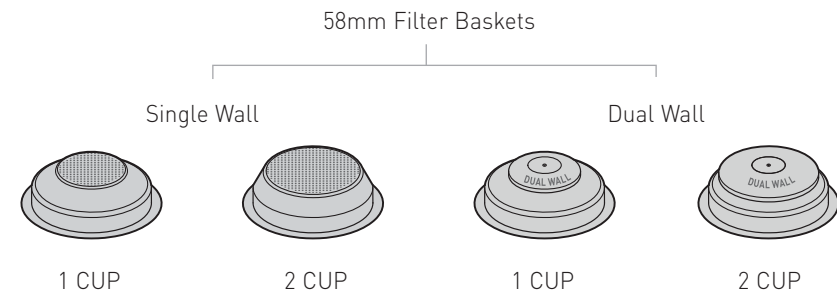
Troubleshooting Guide

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.	Allow time for the thermoblock to purge steam and cool down before pouring a shot of espresso. The STEAM LIGHT should have finished flashing & the READY LIGHT should be fully illuminated.
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. See Milk Texturing Section pages 12-13.
No steam from the Steam Wand	Steam Wand Tip is blocked.	See Care & Cleaning, pages 18-19.
	No water in the Water Reservoir.	Fill reservoir 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.
Pump makes an unusually noise	No water in reservoir.	Fill the Water Reservoir.
	Water Reservoir not correctly positioned.	Place the Water Reservoir 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 Reservoir.

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

Accessories available for purchase

Contact Breville customer care on
0800 525 089



Visit Breville website to see full Espresso Machine range & accessories available.

www.breville.co.uk

Additional Info

TROUBLESHOOTING

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

AFTER SALES SERVICE & 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.

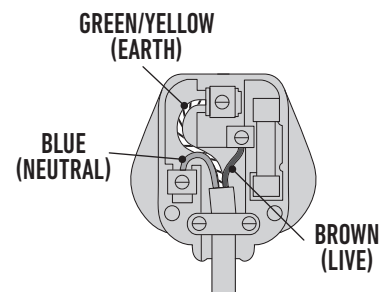
If the fuse is moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not used without the fuse cover fitted.

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

Notes