Breville®



Prima Latte
Semi-Auto Espresso Machine

VCF183/VCF190

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PRODUCT SAFETY

Read carefully and save all instructions provided with an appliance.

- **Cleaning and maintenance shall not be made by children. Keep the appliance and its cord out of the reach of children. Children shall not play with the appliance.**
- **This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.**
- **Children shall not play with the appliance.**
- **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.**
- **There is a risk of potential injury if the unit is misused.**
- **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.**

⚠ 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. The surfaces will remain hot after use.

⚠ Never use this appliance for anything other than its intended use. 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. Do not use this appliance outdoors.

⚠ Always ensure that hands are dry before handling the plug or switching on the appliance.

⚠ Always place the unit on a secure, stable, flat, dry and level surface.

⚠ This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).

⚠ 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.

⚠ Ensure the appliance is switched off and unplugged from the supply socket after use and before cleaning.

⚠ Always switch off, unplug and allow to cool before removing/fitting parts, cleaning or storing, if there is any problem during the coffee making process.

⚠ Never immerse the main body of the appliance or power cord and plug in water or any other liquid.

⚠ Never let the power cord hang over the edge of a worktop, touch hot surfaces or become knotted, trapped or pinched.

⚠ 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.

⚠ Never leave the appliance unattended when in use.

⚠ The coffee maker shall not be placed in a cabinet when in use.

⚠ Avoid spilling water on the connector.

⚠ This appliance is not intended to be operated by means of an external timer or separate remote control system.

⚠ Do not operate without water in reservoir. Fill reservoir with only clean and cold water. Observe the maximum filling volume is 2.8 litres.

FOR HOUSEHOLD USE ONLY

ELECTRICAL SAFETY

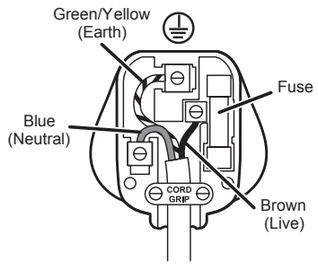
⚠ This appliance must be earthed.

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

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 plug must be disposed of immediately.

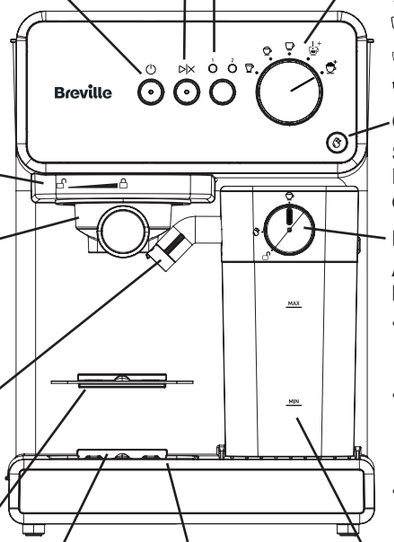
If the plug fuse requies replacement, a fuse of the same rating as that fitted by the manufacturer must be used. In order to prevent a hazard do not fit a fuse of a lower or higher rating.



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

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GETTING TO KNOW YOUR ESPRESSO MACHINE



Start/Stop Button

The LED on button stays fully illuminated when ready. When pressed, the LED pulses on and off to signal that brewing is in progress.

On/Off Power Button

The LED on button illuminates and pulses on and off to indicate that the unit is heating up. When ready, it remains fully illuminated and ready for use.

Brew Head

See “Placing the Portafilter” section for detailed information.

Portafilter

See “Placing the Filter on the Portafilter” and “Placing the Portafilter” sections for detailed information.

Frothed Milk Dispensing Tube

Dispenses frothed milk to your beverage.

Height Adjusting Slot

For small cups.

Drip Tray Water Level Float

See “Cleaning the Drip Tray” section.

Shot Selection Button

1 Shot: When selected, pours a single shot of espresso (30ml)

2 Shot: When selected, pours a double shot of espresso (60ml)

NOTE: The last selected (single shot or double shot) will always be illuminated until changed.

Mode Selection Knob

- Latte
- Cappuccino
- Espresso
- Manual Espresso
- Manual Milk Frothing

Clean Button

See “Deep Cleaning Notification” section for detailed information.

Milk Reservoir Knob

Allows you to switch between:

- **Milk Froth:** See “Filling the Milk Reservoir” section.
- **Clean:** See “Cleaning the Milk Reservoir and Frothing System” section.
- **Unlock:** See “Cleaning the Milk Reservoir and Frothing System” section.

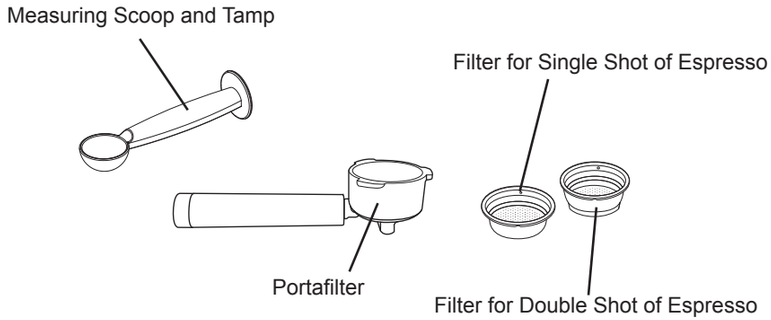
Adjustable Cup Platform

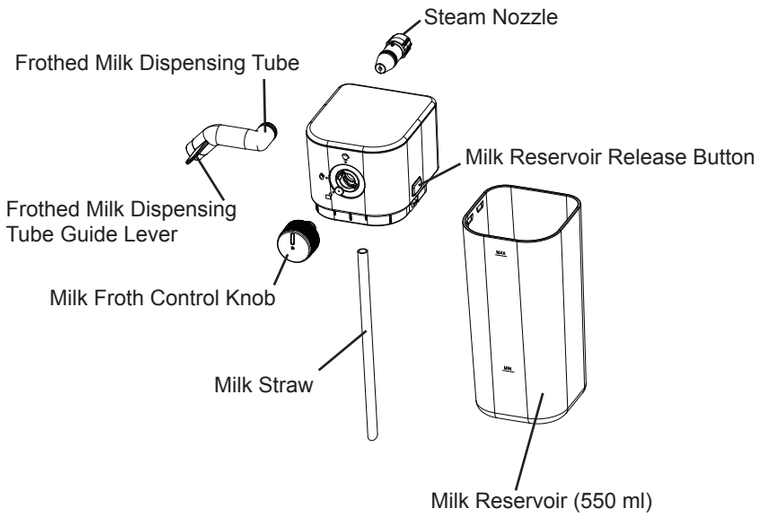
For small cups.

The adjustable cup platform can be removed and inserted into the height-adjusting slot. Refer to “Using the Adjustable Cup Platform”.

Removable Milk Reservoir

See “Filling the Milk Reservoir” section for detailed information.





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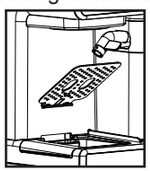
USING THE ADJUSTABLE CUP PLATFORM

You can remove the adjustable cup platform to clean the drip tray or use it in the height-adjusting slot when using a small cup.

To remove the adjustable cup platform, tilt it at a 45° angle while pulling it out.



To insert the adjustable cup platform into the height-adjusting slot, tilt it at a 45° angle while inserting it into the slot.



INTRODUCTION TO ESPRESSO, CAPPUCCINO, AND LATTE

Congratulations! You have selected the new and innovative Breville® Prima Latte Espresso. This unique appliance has been designed to help you prepare delicious espressos, cappuccinos, and lattes quickly, conveniently, and automatically with the touch of a button.

Please read ALL the instructions, cautions, notes, and warnings in this instruction manual carefully before using this appliance. When this unit is used, some parts and accessories get hot and need to cool down. Proper care and maintenance will ensure the Prima Latte Espresso's long life and trouble-free operation. Save these instructions and refer to them often for cleaning and care tips.

ESPRESSO

Espresso is a unique method of coffee brewing in which hot water is forced through finely ground coffee. Because of its richness, espresso is usually served in 30 to 60 ml portions in demitasse cups.

CAPPUCCINO

A drink made with about 1/3 espresso, 1/3 steamed milk, and 1/3 frothed milk.

LATTE

A drink made with about 1/4 espresso and 3/4 steamed milk.

BEFORE USING YOUR APPLIANCE FOR THE FIRST TIME

CLEANING THE PRIMA LATTE PRIOR TO FIRST USE

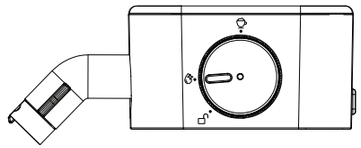
Please refer to the "Getting to Know Your Espresso Machine" section to familiarise yourself with the product and identify all its parts.

1. Ensure the Prima Latte is not plugged into any electrical outlet.
2. Remove stickers and labels from the unit.
3. Remove red plug from the bottom of the water reservoir.
4. First, remove and wash the water reservoir, milk reservoir, milk system components, portafilter, the two filters, and measuring scoop/tamper in a mixture of mild detergent and water. Rinse each thoroughly and return it to the unit.
5. Before placing or removing the portafilter and any filter from the unit, refer to the instructions in the "Placing the Portafilter" section.
6. To clean the inside of the appliance, follow the steps listed in the "Deep Cleaning Procedure" section using water in both reservoirs and no ground coffee in the filter.

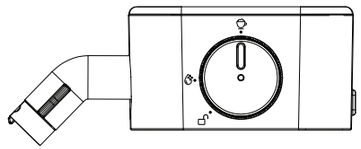
CAUTION: Do not immerse the main body of the appliance or power cord and plug in water or attempt to reach any of its internal parts.

IMPORTANT - PRIME THE PRIMA LATTE

1. Fill the water reservoir up to the "MAX" line and ensure that the reservoir is securely placed back in the unit with its lid closed.
2. Fill the milk reservoir with water up to the MAX level, then slide it back into place. You should feel the milk reservoir click into position.
3. Select either a single or double espresso filter and place it in the portafilter. Insert the portafilter into the brew head, ensuring it is securely locked by gradually turning the handle to the right until it is aligned with the unit's full lock symbol "🔒", and the portafilter handle facing directly towards you. Then, position a large empty cup (with at least 325 ml capacity) underneath.
4. Plug the appliance into an appropriate outlet.
5. Press the Power button "⏻" located on the front of the unit. The LED on the button illuminates and pulses to indicate warming up. When ready, the button remains fully illuminated and enters Standby mode.
6. Press the Shot Selection button to choose the double shot (2) option. The indicator LED (2) will illuminate.
7. Use the Mode Selection knob to select the Latte option "☕".
8. Press the Start/Stop button "▷|×" to allow the unit to brew with water until it stops automatically. The LED on the button will illuminate and pulse on and off to signal that brewing is in progress.
9. Empty the cup and return it to the unit. Additionally, ensure that the tip of the frothed milk dispensing tube is directed into the cup.
10. Turn the Milk Reservoir knob anticlockwise to the clean position "🧽".



11. Press the Clean button "🧽" to activate the cleaning function. The Clean button "🧽" LED pulses on and off to signal the cleaning cycle is in progress. Allow the cleaning cycle to run until it stops automatically, which will take approximately 30 seconds.
12. Empty any remaining water in the milk reservoir and then slide it back into place. You should feel the milk reservoir click into position.
13. Adjust the Milk Reservoir knob back to the vertical Milk Froth position.



IMPORTANT: This is critical to ensure correct operation for the next espresso/milk cycle.

14. Empty the water from the cup.
15. Now, your unit has been primed and is ready to be used.

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HOW TO SELECT THE RIGHT CUP

Please make sure to select your cup according to the following chart:

BEVERAGE		SUGGESTED CUP
Espresso	Single (1) Double (2)	70 ml 100 ml
Cappuccino	Small (1) Large (2)	250 ml 300 ml
Latte	Small (1) Large (2)	350 ml 450 ml

NOTE: The total volume of the beverage can vary based on the type of milk and the amount of froth used.

SELECTING THE RIGHT COFFEE

THE COFFEE

For the best flavour, use quality, freshly ground beans specifically for espresso coffee. Keep in mind that pre-ground coffee only retains its flavour for about 7 to 8 days, provided it is stored in an airtight container in a cool, dark place. Avoid storing coffee in the fridge or freezer. It is recommended that whole beans be ground just before use. Coffee beans can maintain their flavor for up to 4 weeks when stored in an airtight container.

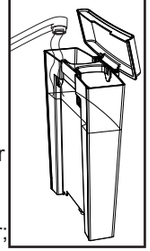
LET'S MAKE A COFFEE

TURNING ON THE PRIMA LATTE

1. Ensure that the Prima Latte is plugged into an appropriate electrical outlet.
2. Press the Power button "⏻" located on the front of the unit. The LED on the button illuminates and pulses to indicate warming up. When ready, the button remains fully illuminated and enters Standby mode.

FILLING THE WATER RESERVOIR

Figure 1



1. Fill the water reservoir with water (see Figure 1). You may use a pitcher or remove it from the unit and then fill it under a tap. Fill the reservoir with the desired amount of water below the "MAX" level. Always use cold water to fill the water reservoir; **DO NOT** use warm or hot water. Recommend using filtered water to improve the coffee taste. Filtered water is also recommended in areas with hard water.
2. Ensure the water reservoir lid is closed after refilling.

   NOTE: If you have removed the reservoir from the unit for filling, then it's a good idea to close the lid before replacing the reservoir back on the unit to prevent spillage.

   NOTE: If no water is in the reservoir, the unit's pump auto shuts off after approximately 20 seconds.

FILLING THE MILK RESERVOIR

1. If you plan to prepare a cappuccino or latte, gently pull the milk reservoir forward from the unit (see Figure 2), then remove the milk frothing system by pressing the release button at the side.
2. Pour the desired quantity of cold milk you estimate you will need, ensuring it is below the "MAX" level on the reservoir (see Figure 3). Filling to the "MIN" mark will allow one of any milk beverages to be made.

   NOTE: You can use any type of milk you prefer, i.e., dairy or non-dairy alternatives, and still achieve great results, but for best results with non-dairy milk, we recommend using specific barista variations.
3. Refit the milk frothing system by pressing it back in place until the release button clicks to lock. Then, slide the milk reservoir back onto the unit, ensuring it fits tightly. You should feel the milk reservoir click in place.

   NOTE: The milk path should be flushed after each use. Refer to "Frothing System Cleaning".
4. If any milk remains in the reservoir after you make your beverage, you can store it in the fridge.

NOTE: If the milk reservoir is not attached to the unit, only the espresso and manual espresso functions will work. If the latte, cappuccino, or manual milk froth functions are selected, the function will not proceed, and the Start/Stop button "▷|×" LED will flash.

IMPORTANT NOTE: When inserting the milk reservoir, ensure it fully engages with the espresso machine. You should feel the milk reservoir click into position. If the milk reservoir is attached after the machine has warmed up, the Power LED will pulse while the milk frothing system warms up. This behavior is normal and expected.

Figure 2

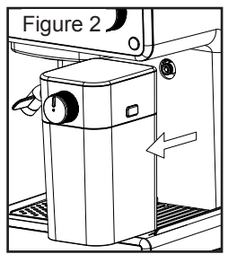
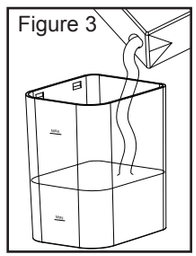


Figure 3



USING THE PORTAFILTER

CHOOSING THE FILTER

Select the filter to be used as follows:

1. **FOR A SINGLE ESPRESSO SHOT:** Use the single filter basket when using ground coffee.



2. **FOR A DOUBLE ESPRESSO SHOT:** Use the double filter basket.

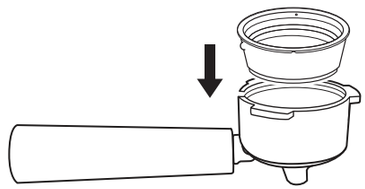


You can prepare two single shots of espresso simultaneously by inserting the adjustable cup platform into the height-adjusting slot and placing two small cups under the portafilter.

Note that with some demitasse cups, two cups may not be able to fit side by side on the adjustable cup platform.

PLACING THE FILTER ON THE PORTAFILTER

1. Firmly press the filter into the portafilter until it clicks.



2. To remove the filter from the portafilter for cleaning, use your finger to grip the edge of the filter and push it upward until it detaches.

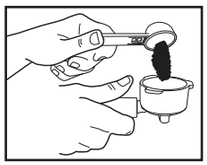
WARNING: Ensure the filter has cooled down before removing it from the portafilter.

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FILLING WITH COFFEE

FOR GROUND COFFEE:

1. Fill the filter with fresh, finely ground espresso coffee, leaving about 3mm from the rim (DO NOT overfill).

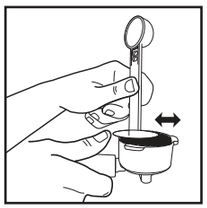


2. Using the tamping part of the scoop, firmly press the coffee grounds down to ensure they are compact and even.

   NOTE: The top of the straight section of the tamp should be approximately level with the top of the portafilter to ensure that your espresso grounds are compact and level.

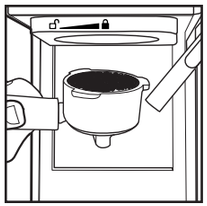


3. Wipe away any excess coffee from the rim to ensure a proper fit under the unit's brew head.

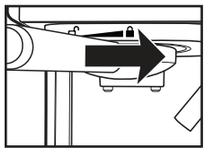


PLACING THE PORTAFILTER

1. Place the portafilter under the unit's brew head.



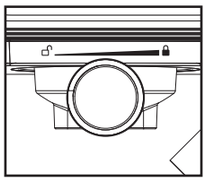
2. Align the handle with the unit's open lock icon "🔓" to fit into the groove.



3. Gradually turn the handle to the right until it is aligned with the unit's full lock symbol "🔒", and the portafilter handle facing directly towards you.

   CAUTION: Make sure you avoid accidentally pressing any of the buttons.

   CAUTION: The portafilter MUST be in the locked lock "🔒" position before brewing.



PLACING THE CUP(S)

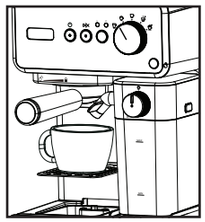
1. For any milk-based beverages, adjust the adjustable cup platform so that the cup's rim is close to the milk spout by moving it to whichever of the height adjustment slots is most suitable.

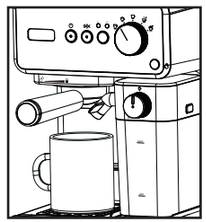
   NOTE: The adjustable cup platform is designed only to fit the slot in the correct orientation.

   CAUTION: When brewing a cappuccino or latte, please make sure to use the frothing tube lever to position the frothed milk dispensing tube inside the cup's rim.

2. If you use a larger cup to brew cappuccino or latte, keep the adjustable cup platform on the drip tray.

3. For tall cups and "To Go Cups," both the drip tray plate and the drip tray can be removed. When both are taken out and the cup is placed directly on the machine's base, the maximum height for a cup is approximately 127 mm.





IMPORTANT: When brewing a cappuccino or latte, adjust the frothing tube lever to position the frothed milk dispensing tube inside the cup being used.

SELECT THE FUNCTION

PREPARING ESPRESSO

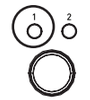
NOTE: If you are brewing only espresso, it isn't necessary to attach the milk reservoir. When the milk reservoir is not attached, the Prima Latte will only allow you to select espresso buttons.

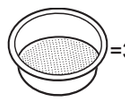
1. Use the Mode Selection knob to select the Espresso option "☕".



2. Do one of the following:

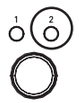
   - Press the Shot Selection button to choose option (1) for brewing a single-shot espresso. The indicator LED (1) will illuminate to signify a single-shot espresso.

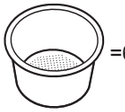




=30 ml

   - Press the Shot Selection button to choose option (2) for brewing a double-shot (or two single-shots) espresso. The indicator LED (2) will illuminate to signify a double-shot espresso.





=60 ml

3. Press the Start/Stop button "▷|✕" to begin brewing. The LED on the button will illuminate and pulse on and off to signal that brewing is in progress.



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4. The machine will begin brewing the espresso based on your selection. Once the brewing process is complete, it will automatically stop and go into Standby mode. Your delicious espresso is now ready to enjoy!

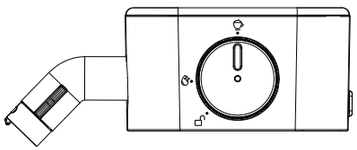
   NOTE: If you want to brew less coffee than the preset amount, press the Start/Stop button "▷|×" at any time during the brewing process to stop when you reach your desired amount of coffee.

5. To brew manually, use the Mode Selection knob to select the Manual Shot option "☕+", and then press the Start/Stop button "▷|×" to begin brewing. When you have the desired amount of espresso, press the Start/Stop button "▷|×" again to stop the machine.

   NOTE: If not manually stopped, the unit will automatically stop brewing after 200 ml (or around 1 minute).

PREPARING CAPPUCCINO

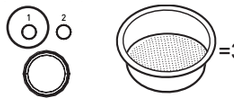
1. Remove the milk reservoir from the Prima Latte and add the amount of cold milk you need into the reservoir. Refer to the "Filling the Milk Reservoir" section for detailed instructions.
2. Turn the Milk Reservoir knob to the to the vertical Milk Froth position.



3. Use the Mode Selection knob to select the Cappuccino option "☕".

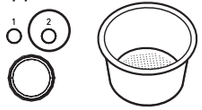


3. Do one of the following:
   - Press the Shot Selection button to choose option (1) for brewing a small cappuccino. The indicator LED (1) will illuminate when a small cup of cappuccino is selected.



=30 ml

   - Press the Shot Selection button to choose option (2) for brewing a large cappuccino. The indicator LED (2) will illuminate when a large cup of cappuccino is selected.



=60 ml

5. Press the Start/Stop button "▷|×" to begin brewing. The LED on the button will illuminate and pulse on and off to signal that brewing is in progress.

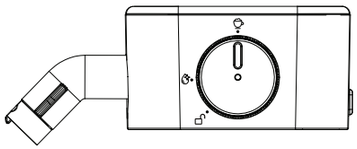


6. The machine will begin brewing the cappuccino based on your selection. Once the brewing process is complete, it will automatically stop and go into Standby mode. Your delicious cappuccino is now ready to enjoy!

   NOTE: If you want to brew less cappuccino than the preset amount, press the Start/Stop button "▷|×" at any time during the brewing process to stop when you reach your desired amount.

PREPARING LATTE

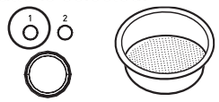
1. Remove the milk reservoir from the Prima Latte and add the amount of cold milk you need into the reservoir. Refer to the "Filling the Milk Reservoir" section for detailed instructions.
2. Turn the Milk Reservoir knob to the to the vertical Milk Froth position.



3. Turn the Mode Selection knob to select the Latte option "☕".

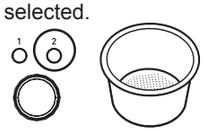


3. Do one of the following:
   - Press the Shot Selection button to choose option (1) for brewing a small latte. The indicator LED (1) will illuminate when a small cup of latte is selected.



=30 ml

   - Press the Shot Selection button to choose option (2) for brewing a large latte. The indicator LED (2) will illuminate when a large cup of latte is selected.



=60 ml

5. Press the Start/Stop button "▷|×" to begin brewing. The LED on the button will illuminate and pulse on and off to signal that brewing is in progress.



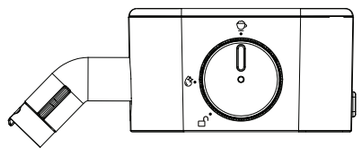
6. The machine will begin brewing the latte based on your selection. Once the brewing process is complete, it will automatically stop and go into Standby mode. Your delicious latte is now ready to enjoy!

   NOTE: If you want to brew less latte than the preset amount, press the Start/Stop button "▷|×" at any time during the brewing process to stop when you reach your desired amount.

PREPARING FROTHED MILK

The Prima Latte also allows you to prepare frothed milk alone. To add more foam to your beverage or to prepare frothed milk for other drinks like a macchiato, hot chocolate, or chai latte, do the following:

1. Remove the milk reservoir from the Prima Latte and add the amount of cold milk you need into the reservoir. Refer to the "Filling the Milk Reservoir" section for detailed instructions.
2. Turn the Milk Reservoir knob to the to the vertical Milk Froth position.



3. Use the Mode Selection knob to choose the Manual Milk Frothing option "☕".

   NOTE: When the Manual Milk Frothing option "☕" is selected, the Shot Selection option is inactive.



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4. Press the Start/Stop button "▷|×". The LED on the button will illuminate and pulse on and off to signal that frothing is in progress.
5. When you have the desired amount of espresso, press the Start/Stop button "▷|×" again to stop the machine.

   NOTE: The unit will automatically stop dispensing frothed milk after 45 seconds if not manually stopped.

AFTER PREPARING YOUR BEVERAGES WITH MILK

After you finish preparing your beverage with milk, you have two options for handling the milk reservoir: either store the unit's milk reservoir directly in the refrigerator for future use or dispose of any leftover milk. Regardless of your choice, always remember to run a cleaning cycle to clean the milk frothing system after each use. This can also be done with the milk reservoir still in place (see Frothing System Cleaning – with Milk in Reservoir).

AUTO-OFF FEATURE

After 15 minutes of inactivity, the Prima Latte automatically turns off. When the unit is turned off, all LED indicators are turned off and inactive. Press the Power button "⏻" to awaken the unit.

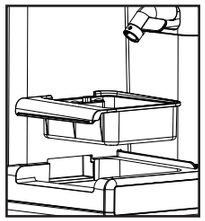
NOTE: When not in use, the unit should be powered off with the Power button "⏻". Leaving it in" Auto shut off" mode is not recommended for extended periods. Also, when not in use for longer periods, unplugging or turning off the electrical outlet is recommended.

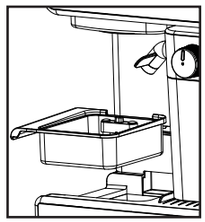
CLEANING YOUR MACHINE

The cleaning LED will remain illuminated when your machine is ready for a cleaning cycle. Always turn the power off, unplug, and allow it to cool before removing parts for cleaning.

CLEANING THE DRIP TRAY

Empty the drip tray as needed. If the red Drip Tray Water Level Float is visible through the adjustable cup platform, remove the adjustable cup platform (see "Using the Adjustable Cup Platform") and carefully empty the drip tray. The drip tray can be lifted by gripping its handle.

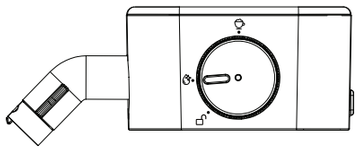




Additionally, clean the drip tray and adjustable cup platform weekly using warm water and a small amount of non-abrasive dish soap. Rinse and dry them thoroughly afterward.

FROTHING SYSTEM CLEANING – WITH MILK IN RESERVOIR

1. Ensure the milk reservoir and frothing system are properly inserted on the Prima Latte.
2. Place a large empty cup (at least 325 ml capacity) under the froth dispensing tube.
3. Turn the Milk Reservoir knob anti-clockwise to the clean position "🧹".



4. Press the clean button "🧹" once to activate the clean function. The Prima Latte will release steam through the froth dispensing tube. Let the cleaning cycle run until you no longer see any water coming out of the tube, or let the cycle run until it stops automatically. The Clean icon "🧹" will turn off when the clean cycle is completed. Dispose of the water in the cup.

   NOTE: The unit will run the cleaning cycle for approximately 30 seconds.
5. Rotate the Milk Reservoir knob back to the Froth position. (This is critical to ensure correct operation for the next beverage.)

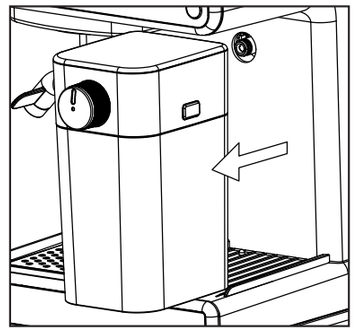
CLEANING THE MILK RESERVOIR AND FROTHING SYSTEM

Although leftover milk can be stored in the milk reservoir in the refrigerator, it is important to manually clean the reservoir and frothing system regularly to avoid clogging and residue build-up and to maintain frothing performance.

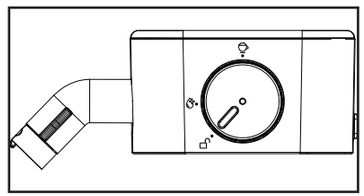
1. Remove the milk reservoir & frothing system from the Prima Latte by gently pulling forward.
2. Remove the frothing system from the top of the reservoir using the release button at the side.
3. Remove all parts of the frothing system from the Prima Latte: remove the milk dispensing tube, the straw, the milk reservoir knob, and the steam nozzle.
4. Dispose of any milk, then wash the milk reservoir and frothing system parts thoroughly with warm, soapy water. Rinse and dry them well.

   DO NOT use abrasive cleaners and scouring pads, as they will scratch the finish.

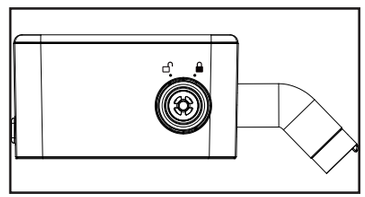
   NOTE: The milk reservoir is dishwasher safe (top rack). **DO NOT** place the frothing system in the dishwasher.



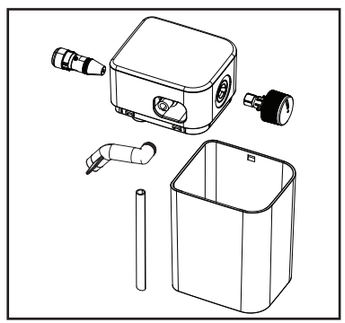
Milk Reservoir



Turn to this position to remove the Milk Reservoir knob



Steam nozzle unlock and lock postions (turn to lock)



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CLEANING THE BREW HEAD, THE PORTAFILTER AND FILTERS

1. Press the Power button "⏻" to turn the Prima Latte OFF. The unit is off when the LED on the Power button is off. Unplug the power cord from the electrical outlet.

   CAUTION: Some metal parts may still be hot. **DO NOT** touch them with your hands until they cool down.
2. Remove the portafilter and discard the used coffee grounds. Thoroughly wash both the portafilter and filter with warm, soapy water, then rinse and dry them well.

   NOTE: DO NOT wash the portafilters and filters in the dishwasher. For instructions on how to deep clean them, see the "Portafilter and Filters Deep Cleaning Procedure" section.
3. Use a damp cloth or paper towel to wipe the lower part of the brew head in the unit, removing any leftover coffee grounds.
3. Use a damp cloth or paper towel to wipe the lower part of the brew head in the unit, removing any leftover coffee grounds.
4. Place the portafilter without the filter back into the brew head and securely lock it in place.
5. Place a large, empty cup (at least 325 ml capacity) beneath the portafilter.
6. Plug the power cord into the electrical outlet. Press the Power button "⏻ " to turn the unit ON. The LED on the Power button will illuminate.
7. Press the Shot Selection button to select the double-cup (2) option. The indicator LED (2) will illuminate.
8. Turn the Mode Selection knob to the Espresso option "☕".
9. Press the Start/Stop button "▷|×" to allow the unit to brew with water until it stops automatically.
10. Empty the water from the cup.

CLEANING THE WATER RESERVOIR

If water is left in the reservoir for an extended period, it is recommended that it be cleaned.

1. Dispose of the remaining water by removing the water reservoir, detaching the lid, and turning it upside down over the sink.
2. Thoroughly wash the water reservoir, handle, and lid with warm, soapy water. Ensure they are well-rinsed and dried.

CAUTION: DO NOT immerse main body of the appliance or power cord and plug in water or any other liquid.

CLEANING THE PRIMA LATTE

1. Clean the housing with a soft, damp cloth. Avoid using abrasive cleaners or scouring pads, as they can scratch the finish.
2. **DO NOT** store any of the portafilters in the brew head. This can adversely affect the seal between the brew head and the portafilter during espresso brewing.

DESCALING

Build-up of mineral deposits in the Prima Latte will affect the operation of the appliance. Your appliance needs descaling when you begin to notice an increase in the time required to brew espresso, or when there is excessive steaming. Also, you may notice a build-up of white deposits on the surface of the brew head.

The frequency of cleaning depends upon the hardness of the water used. The following table gives the suggested cleaning intervals.

SUGGESTED DESCALING INTERVALS

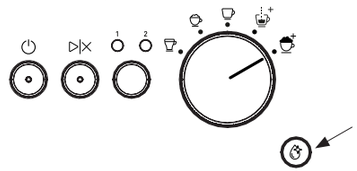
Type of Water	Cleaning Frequency
Soft Water (Filtered Water)	Every 80 Brew Cycles
Hard Water (Tap Water)	Every 40 Brew Cycles

Use a descaling solution comprising 50% white vinegar and 50% clean water.

To descale the unit, use the Deep Cleaning Procedure. Refer to "Deep Cleaning Procedure" section.

DEEP CLEANING NOTIFICATION

The Cleaning Indicator LED is normally off. After 200 beverage cycles, the LED will turn on and stay on.



The Cleaning Indicator LED will remain on as a notification until the cleaning procedure is completed.

1. If you brew another espresso, latte, or cappuccino, the Cleaning Indicator LED will turn off momentarily but start flashing after the brew is complete.
2. The Cleaning Indicator LED will turn off when the Prima Latte is powered off.
3. The Cleaning Indicator LED will turn off when the unit powers down and goes into sleep mode.

DEEP CLEANING PROCEDURE

The deep cleaning procedure includes descaling of internal parts and frothing system cleaning.

1. Pour a solution of 50% white vinegar and 50% clean water into the reservoir. Stir the solution with a spoon to ensure it is properly mixed.
2. Rotate the Milk Reservoir knob to the clean position "🧽". Place a large cup (at least 475 ml capacity) under the frothed milk dispensing tube.
3. Press the Clean button "🧽" for 5 seconds to activate the deep clean mode. The LED on the Start/Stop button will begin to flash.
   - Press the Start/Stop button "▷|×". The pump will turn on and off multiple times for about 7.5 minutes. The cleaning light will then turn off, indicating the cleaning process is completed.
4. Pour out any remaining solution from the water reservoir and replace it with clean water. Fill the reservoir with clean water up to the "MAX" level line.
5. Repeat Steps 1 – 4 as necessary, using only tap water to rinse any remaining traces of vinegar out of the machine.

PORTAFILTER AND FILTERS DEEP CLEANING PROCEDURE

Deep clean your filter every 90 days for optimal brewing performance and to keep your coffee tasting great. Follow these disassembly instructions and rinse the pieces in a large bowl of warm water. Once rinsed thoroughly, wipe dry and reassemble.

1. To remove the filter from the portafilter, use your finger to grip the edge of the filter and push it upward until it detaches.
2. Wash the portafilter and filters with warm soapy water. Make sure to rinse and dry them well.
3. Reassemble by firmly pressing the filter into the portafilter until you hear it click.

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HELPFUL TIPS AND TROUBLESHOOTING

PROBLEM	CAUSES	SOLUTIONS
Coffee does not come out.	• No water in reservoir.	• Add water.
	• Unit is not primed.	• Prime the unit (refer to “Important - Prime the Prima Latte Espresso Machine” section)
	• Coffee grind is too fine.	• Grind medium ground coffee.
	• Too much coffee in the filter.	• Fill filter with less coffee.
	• Appliance was not turned on or plugged in.	• Plug unit into electrical outlet and turn it on.
	• Coffee has been tamped/ compressed too much.	• Refill filter basket with coffee and TAMP GENTLY.
Coffee comes out around the edge of the portafilter.	• Portafilter not rotated to full lock position.	• Rotate filter holder to full lock position.
	• Coffee grounds around the filter basket rim.	• Wipe off rim.
	• Too much coffee in the filter.	• Fill with less coffee.
Milk is not foamy after frothing or it is not coming out of the frothing tube.	• Ran out of steam.	• Ensure there is enough water in the water reservoir.
	• Milk is not cold enough.	• Chill milk prior to making cappuccino or latte.
	• Frothing tube is blocked.	• Follow the instructions to clean the milk reservoir & frothing tube.
	• Milk reservoir is not in position.	• Check that the milk reservoir has clicked into position and is attached properly to fully engage with the espresso maker.
Coffee comes out too quickly.	• Ground coffee is too coarse.	• Use a finer grind.
	• Not enough coffee in filter.	• Fill filter with more coffee.
Coffee is too weak.	• Using single filter for double shot of espresso.	• Use double filter for double shot of espresso.
	• Ground coffee is too coarse.	• Use a finer grind.
The control panel LEDs are flashing.	• Start/Stop button was pressed prior to the LEDs solidly illuminated to indicate that the machine is ready.	• Wait until the LEDs are solidly illuminated to indicate the machine is ready.
1 Shot and 2 Shot LEDs blink together	• Low water in reservoir.	• Refill water reservoir and run priming procedure (refer to “Important - Prime The Prima Latte Espresso Machine” section). **NOTE:** It is normal to see some steam/water coming out of the Frothed Milk Dispensing Tube.
Cleaning LED remains on.	• Your machine is letting you know it is ready for a cleaning cycle to be performed.	• Perform cleaning cycle (see the “Cleaning Notification” section).

REPLACEMENT PARTS

For additional or replacement parts, please visit **www.breville.co.uk** or call us on **0800 028 7154**.

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 at **0800 028 7154** or email: **BrevilleEurope@newellco.com**.

WASTE DISPOSAL

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. E-mail us at BrevilleEurope@newellco.com for further recycling and WEEE information.



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