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VCF186_24EM2 (UK) BOB_GCDS-JC

P.N: NWL0001683379 Rev A

Breville Barista Classic

User Guide

VCF186



SCAN HERE
For your hands-on interactive guide.

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Breville'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.

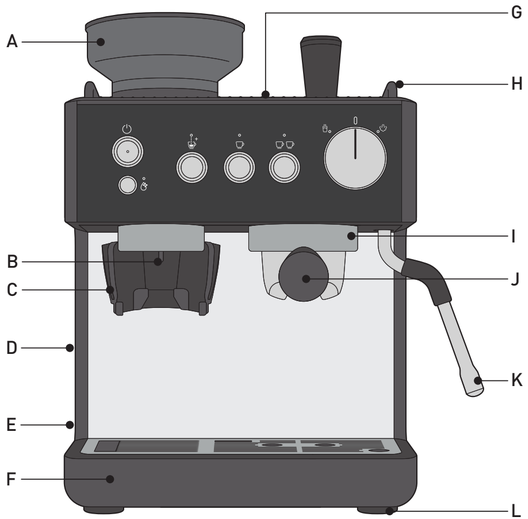
Breville's Safety Precautions

- 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 1.8 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.

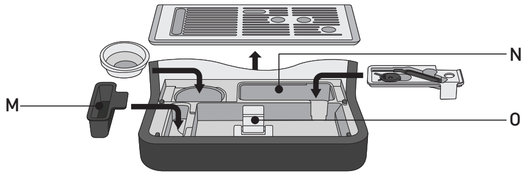
Breville is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance

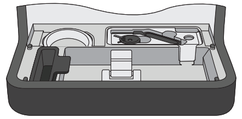
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Always use your appliance from a power outlet of the voltage (A.C. 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.

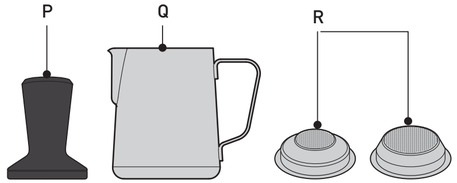
Features of your Barista Sense

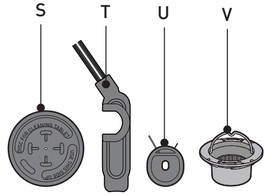


Features of your Barista Sense

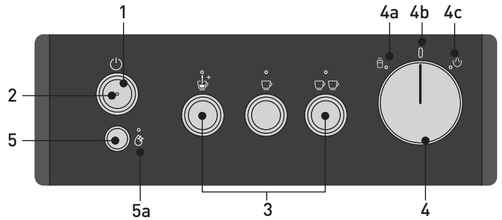


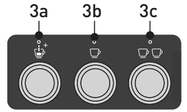






Features of your Barista Sense





A. Removable Bean Hopper
B. Illuminated Grind Area
C. Tap & Go™ Grinds Cradle
D. Removable 1.8L Water Reservoir
E. 'Stuff box' Cord Storage – push cord inside unit to reduce length
F. Removable Drip Tray, Grille & Grind Bin
G. Warming Plate
H. Aluminium Top Bar

Note: The aluminium bars are not handles and should not be used to lift or move the machine.

I. 58mm Commercial Size Group Head
J. 58mm Commercial Size Portafilter

Important: When not being used, we recommend not to leave the Portafilter inserted into the Group Head, as this will reduce the life of the Silicone Seal.

K. Steam Wand
L. Non-slip Feet
M. Removable Grinds Bin
N. Accessories Storage Tray
O. Drip Tray 'full' float indicator

Important: When indicator becomes visible through the Drip Tray Grille then remove and empty water.

P. Premium Tamper
Q. Milk Jug
R. One Cup & Two Cup Single Wall Filters

Note: Single Wall Filters are best used with freshly ground coffee.

S. Silicone cleaning disc
T. Cleaning brush (fitted inside Accessory Storage Tray)
U. Cleaning Pin (fitted inside Accessory Storage Tray)
V. Removable Top Burr

Notes

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Features of your Barista Sense

1. **Power on button**
2. **Power on Indicator**
   Illuminates whenever the unit is turned on, illumination will pulse during heat-up.
3. **Espresso Extraction Buttons**
   All three icons will illuminate when machine is ready for a selection to be made. When the button is pressed the icon will remain illuminated and the other icons will go out.
   - **3a. Manual Shot Button**
     Press to start and stop the manual dose of your espresso.
   - **3b. ONE CUP Button**
     Press for a perfectly dosed single espresso shot.
   - **3c. TWO CUP Button**
     Press for a perfectly dosed double espresso shot.
4. **Hot Water and Steam Selection Dial**
   Rotate to select the appropriate function.
   - **4a. Hot Water Icon**
     Illuminates when Hot Water is being dispensed.
   - **4b. Alert Indicator**
     Illuminates when the water in the reservoir needs topping up and flashes when the unit has run out of water.
     Pulses when dial needs moving back to the vertical position.
   - **4c. Steam Icon**
     Illuminates when steam is being dispensed.
5. **Clean and Descale Button**
   Press and hold to activate the Descale function, and press twice quickly to activate the Clean function.
   - **5a. Clean & Descale Icon**
     Illuminates when the cleaning cycle needs to be performed and flashes when the machine needs descaling.

Before First Use

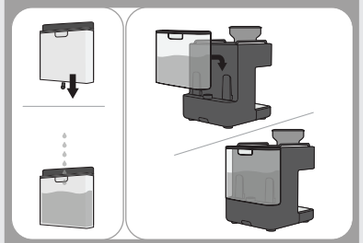
Use below information to help with the first time set up.

1. Wash & Dry Parts



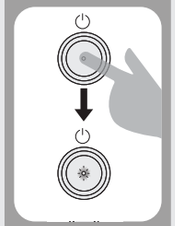
Wash the Milk Jug, Filter Baskets, Portafilter, Bean Hopper, Top Burr, Tamper and Water Reservoir in warm water with a mild detergent. Rinse and allow thorough air drying.

2. Remove Red Plug, and set up Water Reservoir



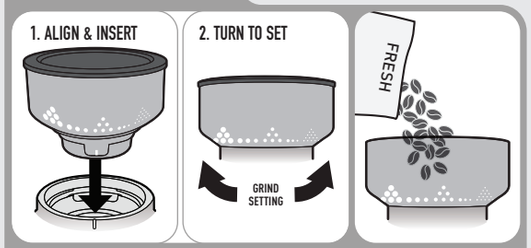
Remove the red plug at the bottom of the water reservoir and safely discard. Fill reservoir with water and install.

3. Start Up



Plug in at socket. Press the power button. The indicator light will pulse during heat up.

4. Insert & Set Bean Hopper



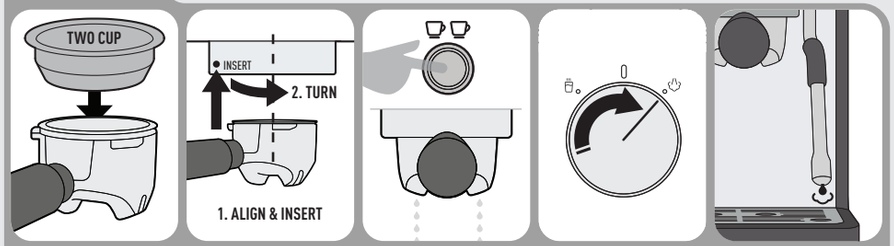
Insert & turn Hopper to set Grind Setting.

As a starting point try Grind Setting 15.

Fill with roasted coffee beans.

Note: For further Grind Setting adjustment see Extraction Guide.

5. Prime Machine



Insert Two Cup Filter Basket into Portafilter.

Insert Portafilter into Group Head, turn to centre.

Press TWO CUP BUTTON. Allow water to run through until it stops.

Turn DIAL to STEAM and run for 20 sec.

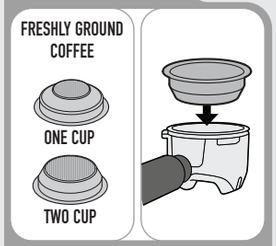
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Quick Coffee Making Guide

Use below guide to help you make your first cup of coffee.

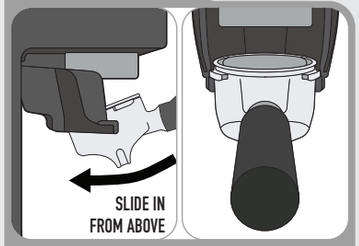
SCAN HERE
For your hands-on interactive guide.

1. Select Filter



If using freshly ground coffee select the One Cup or Two Cup single wall filter. Move to Step 2.

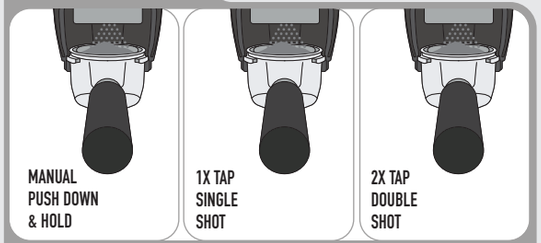
2. Insert Portafilter



Insert Portafilter into Grinding Cradle.

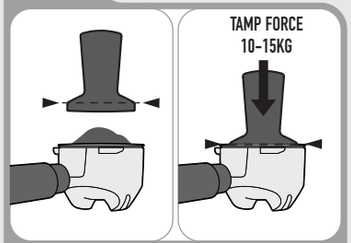
Portafilter will sit flat, unsupported, in the Grinding Cradle.

3. Activating the Grinder



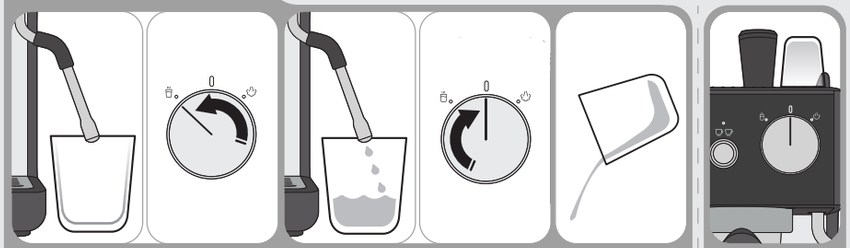
Tap downwards on the Portafilter once for a single shot, tap again for a double shot, and tap a third time to cancel. The grinder will start automatically and stop once the correct amount of grounds have been dispensed. To top up or manually dispense grounds push downwards and hold. To adjust grounds dispense volume, refer to pages 19 and 20.

4. Tamp



One cup target is 13g of coffee grounds
Two cup target is 19.5g of coffee grounds
Evenly tamp (press) grinds to level indicated.

5. Warm Cup



Place cup on benchtop and position Steam Wand. Turn DIAL to HOT WATER.

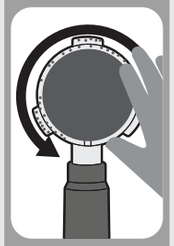
Quarter fill cup with hot water. Return DIAL to vertical position.

Empty cup after 20-30 seconds.

Cup can be warmed on the top of the machine when it is ON.

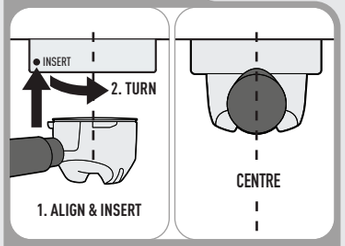
Quick Coffee Making Guide

6. Wipe Edge



Wipe away any excess coffee grounds to clear edges.

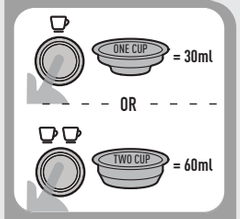
7. Insert Portafilter



Keep Portafilter flat, align, insert & turn handle to the right.

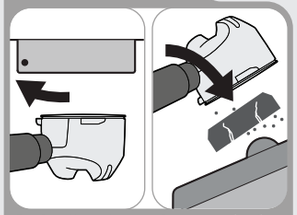
Portafilter should be in the centre position.

8. Espresso Extraction



Press either: One Cup Button or Two Cup Button. Pressing the button a second time will stop dispense. Press the manual button for continous water dispense.

9. Remove Coffee Cake

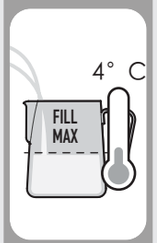


Turn Portafilter and remove from Group Head.

Remove spent (used) coffee cake from Portafilter.

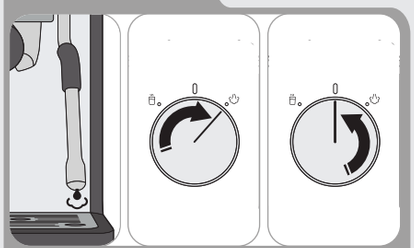
Tip: For cleaner removal of the coffee cake, leave handle to rest on the tray for a few seconds so the excess water of the cake is absorbed.

10. Prep Milk Jug



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

11. Before Texturing Milk



Ensure the wand is pointing down as a small amount of water may come out.

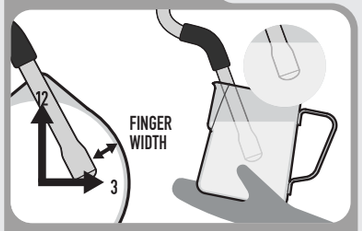
Turn dial clockwise to dispense steam.

Return dial to vertical position to stop steam.

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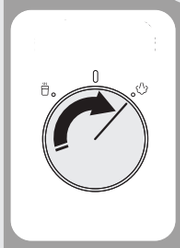
Quick Coffee Making Guide

12. Position Steam Wand

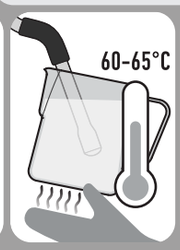


Insert Steam Wand Arm at the 12 o'clock position, resting the arm in the spout of the Milk Jug. The Steam Wand Tip should sit at 3 o'clock position, a finger width distance from the edge of the Milk Jug. The Steam Wand Tip should sit just below the surface of the milk.

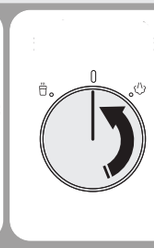
13. Milk Texturing



When you are in position, turn DIAL back to STEAM position to start texturing milk.

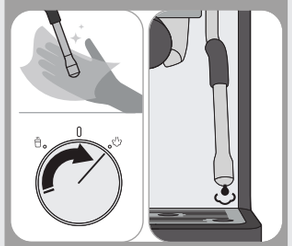


The milk is ready when Milk Jug base is too hot to touch for 3 secs.



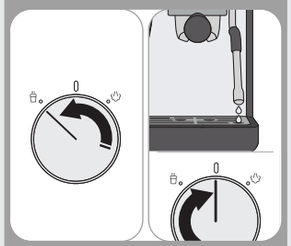
Return DIAL to vertical position.

14. Purge & Clean Steam Wand



Wipe Steam Wand & Tip with a damp cloth.
Turn dial to STEAM for 1-2 secs.
Return DIAL to vertical position.

Optional: Add Hot Water if required



Turn dial to HOT WATER, water will be dispensed from the steam wand.
Return DIAL to vertical to stop dispense.

15. Pour Milk



Pour milk in one steady motion.

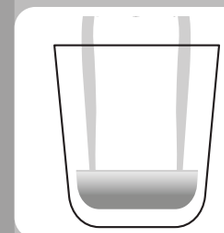
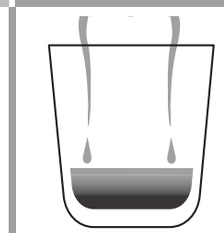
16. Clean Up



Wash parts with warm water.

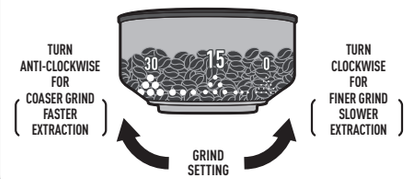
Espresso Extraction Guide

This guide will help to improve espresso extraction, to achieve great tasting coffee, every time.

	Under Extraction	Optimum Extraction	Over Extraction
			
Pour^	Extraction too fast Pours for under 15 sec	Steady-flow extraction Pours for 20-30 sec	Extraction too slow Pours for 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 Size^^	Too coarse Use a finer grind	Just right	Too fine Use a coarser grind
Dosage	Not enough grinds Use more grinds	One cup = target 13g Two cup = target 19.5g	Too many grinds Use less grinds
Tamp	Not enough tamp force Tamp firmer	Just right-firm force 10-15Kg of force	Too much tamp force Tamp lighter

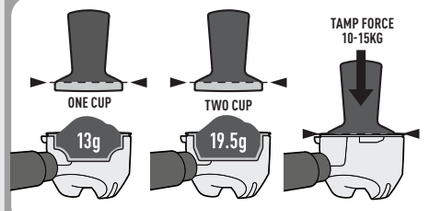
^ Ensure coffee beans are fresh.
^^ Old coffee beans no matter the Grind Setting will have a fast extraction and will produce an under extracted tasting espresso.

17. Adjust Grind to Improve Extraction



New Burrs are bedding in during the first few uses. The Grind Setting may require incremental adjustments before you reach your optimum espresso extraction.

18. Consistent Grind Dosage & Tamp Force



It is normal for the correct dose of coffee grinds to appear overfilled in the Filter Basket before tamping. Evenly tamp (press) coffee grinds to the level indicated.

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Troubleshooting guide

PROBLEM	Possible cause	What to do
Portafilter is tight to turn in the Group Head	The Group Head Silicone Seal is new and needs bedding in.	Keep using. This Seal will bed in during the first few uses and become easier to turn.
	Too many coffee grinds used.	Fill with less coffee grinds.
Portafilter is loose or comes off during espresso extraction	Portafilter is not attached correctly or has not been tightened sufficiently.	Ensure all three tabs of the Portafilter are fully inserted into the Group Head and rotated to the centre position.
	No Filter Basket inserted in the Portafilter.	Ensure a Filter Basket is inserted into the Portafilter before using in the Group Head.
Espresso squirts or trickles down the side of the Group Head during extraction	Coffee grind is too fine and is stopping the flow of water through the grounds.	Change grinder to a coarser Grind Setting.
	Too many coffee grinds used.	Fill with less coffee grinds.
	Coffee grinds tamped too hard.	Apply less force during tamping.
	Top edge of Filter Basket has not been cleaned of loose coffee grinds.	Wipe around top edge of the Filter Basket before inserting into Group Head. See Coffee Making Guide.
	Group Head inside rim, Silicone Seal or Shower Head is dirty.	Clean the parts with the Cleaning Brush and damp cloth.
	Group Head Silicone Seal is damaged or worn.	Contact Customer Care.
Espresso is too cold	Coffee beans being stored in the fridge or freezer.	Ideally store coffee beans in their original bag and place in a cool dark cupboard. Alternatively, store coffee beans in a dry, airtight container.
	Custom extraction temperature being used.	Use the default 92°C extraction temperature. See Customisable - Extraction Temperature.
	Cup or glass was cold prior to espresso pour.	Pour hot water from the Steam Wand into the cup before extracting espresso.
	Group Head or Portafilter not warmed before use.	Hold the Portafilter under the Group Head and press the ONE CUP BUTTON. Allow water to run through.

Troubleshooting guide

PROBLEM	Possible cause	What to do
No espresso pours or pours out in drips (over extracted)	No water in the Water Reservoir.	Fill reservoir with water. Prime water through the Group Head, press the ONE CUP BUTTON. Allow water to run through.
	Coffee grind is too fine.	Change to a coarser Grind Setting.
	Too many coffee grinds used.	Fill with less coffee grinds.
	Coffee grinds tamped (compacted) too hard.	Apply less force during tamping.
	Custom shot volume being used.	Reset to the default shot volumes.
	The Filter Basket is blocked.	See Care & Cleaning.
	Group Head is dirty.	A Cleaning Cycle is required. See Cleaning Cycle.
	Group Head is blocked.	A Descaling Cycle is required. See Descaling Cycle.
Espresso does not have any crema, or crema is thin (Under Extracted)	Coffee beans are old or dry.	Use freshly roasted coffee beans.
	Coffee grinds too coarse.	Change to a finer Grind Setting.
	Not enough coffee grinds used.	Fill with more coffee grinds.
	Grinds not tamped (compacted) enough.	Tamp more firmly. See Espresso Extraction Guide section.
Espresso shot volume too much or too little	Custom shot volumes being used.	Restore to default shot volumes or change your custom shot volume(s). See Customisable - Grinder Time Adjustment section.
Espresso tastes bitter	Type of coffee beans being used.	Try different brands of coffee beans.
	Espresso has been over extracted.	See problems earlier in this table on under extraction
Spent (used) coffee cake is wet	A little water will remain on top of the used coffee cake.	Rest Portafilter on the Drip Tray for 5 sec to allow the water to dissipate before disposing cake.
	Too many coffee grinds used.	Fill with less coffee grinds.
	Dual Wall Filter Baskets being used.	Dual Wall Filter Baskets will keep the coffee cake wetter than Single Wall Filter Baskets.

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Troubleshooting guide

PROBLEM	Possible cause	What to do
Espresso pours into cup unevenly	Uneven tamping.	Ensure coffee grinds are tamped evenly.
	Obstruction in the Group Head or Portafilter.	Check there is nothing obstructing the Group Head or Portafilter & clean.
Pump makes an unusual noise	No water in the reservoir, and the pump is 'dry'.	Fill reservoir with water, then press the one cup button to prime unit before brewing espresso. The pump noise will decrease once water is flowing through the system.
	Water Reservoir is not correctly positioned.	Insert the Water Reservoir into the back of the unit, then press the one cup button to prime unit before brewing espresso.
	Red Plug from the packaging may still be inserted (the low water alert will be illuminated).	Remove the red packaging plug found at the base of the Water Reservoir.
	New Flow Profiles has been selected.	Different Flow Profiles make different noises at the start of an espresso extraction.
Water around Drip Tray area or on benchtop	Water overflowing from Drip Tray.	Empty if the red Water Level Indicator appears through the Drip Tray Stainless Steel Grille.
	Drip Dray not present, or not fully inserted when Thermoblock is auto purging.	Always keep the Drip Tray in place during brewing espresso as water will be purged into the drip tray under certain, normal operation circumstances - notably after Steaming.
Milky coffee is too cold	Milk may not be heated enough.	Ensure that milk is heated properly during texturing. See Tips for Milk Texturing.
No steam from the Steam Wand	Steam Wand Tip is blocked.	See Care & Cleaning for cleaning methods.
	No water in the Water Reservoir.	Fill reservoir with water. Run hot water through the Steam Wand to ensure water flows.
	Espresso Machine has scale build up.	A Descaling Cycle is required. See Descaling Cycle.
Steam Wand making a screeching noise	Steam Wand Tip is too deep.	Lower Milk Jug. Ensure the Steam Wand Tip is positioned correctly (just below milk surface) when texturing. See Tip for Milk Texturing.

Troubleshooting guide

PROBLEM	Possible cause	What to do
Not enough foam when texturing	Steam wand tip is wrongly positioned in milk jug.	Ensure the Steam Wand Tip is positioned correctly (just below milk surface) when texturing. See Tips for Milk Texturing.
	Milk is not 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 Milk 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 until the Milk Jug can only be held for approximately 3 seconds, 60-65°C.
	The milk is making bubbles rather than microfoam.	Ensure the Steam Wand Tip is positioned correctly when texturing. Tap the Jug on the benchtop when finished to release trapped air bubbles. See Tip for Milk Texturing.
	Milk is not taking in enough air.	Keep the Steam Wand Tip just under the surface of the milk. This will help introduce air into the milk to create microfoam.
Optimum Grind Setting is producing an under extracted espresso	New Burrs are bedding in. This is normal for the first few uses.	Turn the Bean Hopper clockwise in small increments to a finer Grind, or repeat the 'Dial In' procedure.
	Beans are losing freshness.	Adjust to a finer setting to keep an optimum espresso extraction.
	Not enough coffee grinds used.	Fill with more coffee grinds.
	Grinds not tamped (compacted) enough.	Tamp more firmly. See Espresso Extraction Guide section.
No coffee grinds coming from the Grinder Outlet	No coffee beans in the Bean Hopper.	Fill the Bean Hopper with freshly roasted coffee beans.
	Hopper is not fully installed and gates are not fully open.	Turn the Bean Hopper in a clockwise direction. At Grind Setting 30, Hopper Gates are then fully open.
	The Grind Chamber or Outlet is blocked.	Grinder needs cleaning. See Care & Cleaning.
Coffee grinds are coarse when on a fine Grind Setting	Grind Setting not correct.	Adjust the Grind Settings by turning the Bean Hopper. See Tip for Grinding, Tamping & Brewing.

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Troubleshooting guide

PROBLEM	Possible cause	What to do
Coffee grinds are coarse when on a fine Grind Setting	Top Burr not seated correctly. Coffee beans or grinds are caught around & under the Top Burr.	Top Burr needs cleaning. See Care & Cleaning.
Espresso is under extracted even with a fine coffee grind	Not enough coffee grinds used.	Fill with more coffee grinds.
	Beans are too old.	Use freshly roasted beans. Old coffee beans, no matter the Grind Setting, will have a fast extraction and will produce an under extracted tasting espresso.
Grind Setting cannot be adjusted	The Bean Hopper is not seated correctly.	Remove the Bean Hopper & reinstall.
	Coffee beans or grinds are caught around the Top Burr or Grinder Collar.	Remove the Bean Hopper & Top Burr. Use the Cleaning Brush or Vacuum Cleaner as necessary to clear loose coffee beans or grinds.
Bean Hopper cannot be locked into position	Grinder Collar not aligned to the Top Cover.	Ensure markings on Top Cover and Grinder are lined up.
	Coffee beans or grinds are caught in the Top Burr or Grinder Collar.	Remove the Bean Hopper & Top Burr. Use the Cleaning Brush or Vacuum Cleaner as necessary to clear loose coffee beans or grinds.
	The Top Burr is not seated correctly.	Make sure the Top Burr is correctly aligned and that the handle is folded down.
Top Burr does not sit in the Grinder Collar correctly	Coffee beans or grinds are caught around & under the Top Burr.	Remove the Top Burr and replace the Bean Hopper. Hold the Bean Hopper down with your hand, do not turn. Insert the Portafilter into the Grinding Cradle and push down to activate the Grinder. The coffee grinds will fall out the Grind Outlet.
	The Top Burr is not seated correctly.	Make sure the Top Burr is correctly aligned and that the handle is folded down.
Grinder burrs have small spots and marks	These are part of the hardening process (for extra-long life). These marks do not affect the performance of the Grinder or the taste of the espresso.	No action needed.

Troubleshooting guide

PROBLEM	Possible cause	What to do
Espresso Machine turns itself off	Your Espresso machine will go into Standby mode after 20 minutes to conserve power.	Press the Power On Button to reactivate your machine.
Grinder will not operate after a large amount of grinding, and button illumination is flashing	Your grinder has overheated.	Wait for 6 minutes, once the auto-cool down cycle has finished your machine will be ready to use again.
Machine beeps when trying to use the grinder	If the 3 main button illumination is also flashing then grinder has overheated.	Wait for 6 minute, once the auto-cool down cycle has finished your machine will be ready to use again.
	If the button illumination is not flashing, and it is the first use after installing the hopper, then the bean hopper is not correctly installed.	Correctly install the Bean Hopper.
Not all lights illuminate when the unit is switched on	When switched on initially the unit will enter a warm-up mode, during this time the power-on light will pulse.	Wait until the unit is warmed up, the power light will stop pulsing, and the display will illuminate.
Dispensed quantity of grinds is too much or too little	The factory grinder settings do not match your personal preferences.	The grinder can be stopped at any time during the grinding process by tapping once downwards on the portafilter handle if over dispensing.
		If the grind dispense amount is too small, the quantity of grinds in the portafilter can be topped up by pushing down on the Portafilter to manually activate the grinder. Release the handle when grind amount is correct.
		The grinder dispense volume can be customised to your requirements, see 'Fine tuning your espresso' section.
Alert Indicator is pulsing	The Main Dial needs returning to the 12 oclock position	Rotate the Main Dial back to the 12 oclock position
Alert Indicator is flashing	The water tank will have run dry, the machine will also have beeped x3 when this occurred, and the pump will have stopped operating	Refill the water tank ensuring the level goes above the minimum fill level. Press the single brew button to prime the water system ahead of brewing your next Espresso

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Tips for grinding, tamping & brewing

'Dialling In'

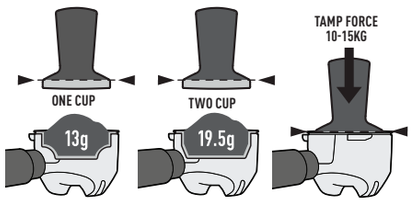
To make the perfect Espresso, Baristas perform an operation called 'dialling in' and this is performed whenever a variable is changed, such as a new bag of beans are used, and is often performed at the start of each day.

The dialling in process is not complicated, however it may take a number of iterations to identify your optimum grind setting and your perfect espresso.

We strongly recommend that you 'dial in' your **Breville Barista Sense** to make perfect Espresso, however this may need a little patience as it is something that you are unlikely to get right first time.

There are 3 key variables to control when dialling in your machine:

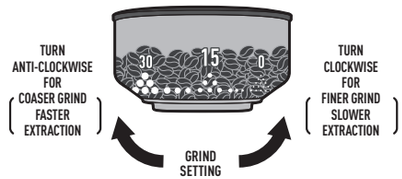
1. **Amount of coffee grounds** - Your **Breville Barista Sense** will ensure this remains consistent espresso to espresso as it will automatically doses the same amount of grounds shot after shot.
2. **Tamp force –** best results can be achieved using a manual tamp, but a little practice is necessary to apply the same force every time. Try using your kitchen scales, pushing down to reliably apply 10-15kg force.



3. **Coffee grind size –** this is the variable we will adjust when 'dialling in'.

To 'dial in' your machine follow these steps:

1. Set your grinder to setting 15.
2. Install the double filter basket in the Portafilter.
3. Push down on the Portafilter and hold, to manually grind the beans.
4. Dispense 19.5g of grounds into the basket, if possible use kitchen scales to accurately measure, adding or removing grounds as necessary.
5. Tamp the grounds.
6. Install the Portafilter into the Group Head.
7. Press the Two Cup button, and time the extraction period. You are aiming for the total brew cycle to be between 20-30s.
8. If the extraction takes longer the grind is too fine. If the extraction is shorter then the grind is too coarse. Adjust the grind size up or down as needed, and make repeat double shots, until the extraction period is within 20-30s.
9. When you brew an espresso in 20-30s, then you have identified the correct grinder setting for your specific machine and beans.
10. Keeping the machine on the correct grinder setting (i.e. setting 21), follow the Grinder Time Adjustment on the next page to set the correct dispense weight of grounds.



Tips for grinding, tamping & brewing

Espresso dialling in optimisation examples

Example 1. Grinding a double espresso. The extraction finishes dispensing in 15s. The water is flowing through the grinds too easily, and the coffee will be under extracted and light in colour.

- Reduce the grind size to a finer setting, and tamp with the same pressure. When the coffee dispenses in 20- 30s the espresso will be perfectly extracted.

Example 2. Grinding a double espresso. The extraction finishes dispensing in 45s. The water is struggling to pass through the grounds, and coffee drips slowly from the Portafilter. The coffee will be over extracted and very dark in colour.

- Increase the grind size to a coarser setting and tamp with the same pressure. When the coffee dispenses in 25 - 30s the espresso will be perfectly extracted.

Customisable – Grinder Time Adjustments

Your machine will come from the factory preprogrammed to dispense the following weight of coffee grounds for an 'average' bean:

- Single shot 13g at setting 15
- Double shot 19.5g at setting 15

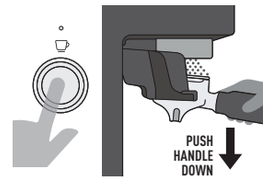
Due to a number of reasons, such as the type of coffee bean, it may be that you want to adjust the factory settings. You may find that if you want a finer or course grind size, then you also need to adjust the grind time duration to ensure a consistent dispense.

Note: If you want to add a small amount of extra grounds to your shot, you don't have to adjust your settings as described below, you can simply top up the grinds in your Portafilter using the manual grind function on the grinder (push the Portafilter down, and hold).

Tip: Using scales place the correct weight of grounds into the filter basket using a spoon. Note what this looks like. This will help you judge when to stop the grinder.

To adjust the Single shot grinds dispense

- Starting from the READY state, press and hold the One Cup Button at the same time as pushing down on the Portafilter for 3 seconds.



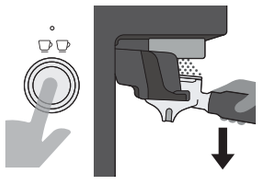
- The single shot indicator will begin to pulse.
- Tap down on the Portafilter and the grinder will start.
- When the desired amount of grounds have been dispensed, tap the Portafilter a second time to stop the dispense.
- The updated dispense for the Single Shot setting will be automatically saved.
- Double check the amount of coffee dispensed is correct by weighing.

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Tips for grinding, tamping & brewing

To adjust the Double shot grinds dispense

- Starting from the READY state, press and hold the Two Cup brew buttons at the same time as pushing down on the Portafilter for 3 seconds.



- The double shot indicator will begin to pulse.
- Tap down on the Portafilter and the grinder will start.
- When the desired amount of grounds have been dispensed, tap the Portafilter a second time to stop the dispense.
- The updated dispense for the Double Shot setting will be automatically saved.
- Double check the amount of coffee dispensed is correct by weighing.

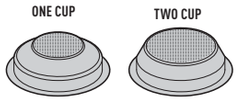
Restore grind dispense to factory settings:

- Press and hold the Manual Shot (3a), One Cup (3b) & Two Cup buttons (3c).
- The machine will beep x 1 for 1s and the Manual, Single and Double shot indicators will flash once simultaneously at 0.5Hz.
- The machine will return to the Ready State. Factory defaults will now be reset.

Tips for Brewing

Filter baskets

- Single Wall Filter These work with freshly ground coffee grinds.



Hot Water

If wanting to make a long espresso-based drink, you can add extra hot water using the Hot Water feature, simply rotate the dial anticlockwise and hot water is dispensed from the steam wand.



To stop the water flow simply return the dial back to the vertical position.



Tips for milk texturing

Milk texturing is the steaming of milk.

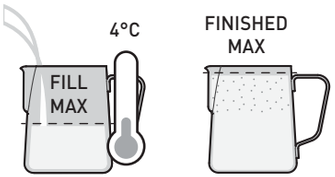
Key Elements of Textured Milk

Milk that has been textured correctly has a thick, rich microfoam with a silky sheen. Texturing involves both heating and aerating milk using steam. Vital elements include positioning of the Steam Wand, when to adjust the Milk Jug position and reaching the correct temperature. Use the below steps to help you create café-style microfoam.

1. Fill Milk Jug

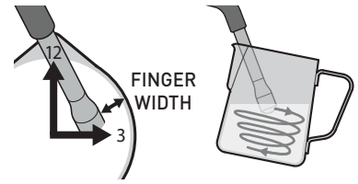
Add cold milk around 4°C into a chilled clean Stainless Steel Jug. Fill to the bottom of the spout.

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



2. Position the Jug

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, a finger width away from the edge of the Jug. Keep Steam Wand Tip just under the surface of the milk. Turn DIAL back to steam position to start texturing. A whirlpool action should be created in the Jug.



3. 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 microfoam.

Barista Tip: Milk Texturing Sounds

Gurgling - Tip not deep enough, raise the Jug.

Smooth Hissing - Just right for latte.

Screeching - Tip too deep, lower Jug.

4. Keeping Steam Tip Position

As the steam heats & 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.

Note: Some adjustments to technique will be required when using non-dairy milk.

5. Amount of Foam

Create the amount of microfoam you want. Cappuccinos traditionally have more microfoam than flat whites.

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Tips for milk texturing

6. Immerse Tip

After creating the desired amount of foam, immerse the Steam Wand half depth way into the milk. This heats all the milk and pulls in milk instead of air. This ensures the milk & foam are blended together, making it denser & smoother.



7. 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
Full and Skim	60-65°C
Almond	55-65°C
Soy	55-60°C
Coconut	65-70°C

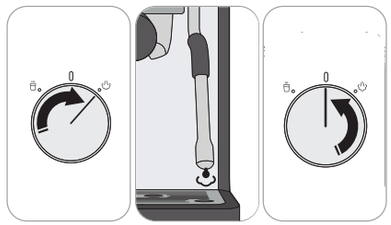
Note: Above recommendations might vary from one milk brand to another and depending on your taste preference.

8. Wipe Steam Wand

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

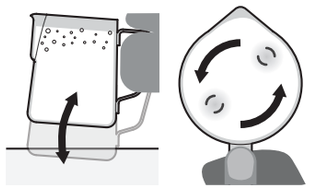
9. Purging the Steam Wand

When correct milk temperature has been reached, turn the DIAL to the vertical position and remove the Jug from the Steam Wand. Place Milk Jug to one side. Place the Steam Wand over the Drip Tray. Turn the DIAL to the steam position for a few seconds, then return the DIAL to the vertical position. This will remove any milk that has been sucked into the Steam Wand Tip.



10. Tap & Swirl the Jug

Gently tapping the Jug on the benchtop helps to release larger trapped air bubbles. Swirling helps the milk & froth to combine for an even consistency and a silky appearance.



11. The Finishing Touches

Pour from the Milk Jug into your cup in one steady motion.

Fine tuning your espresso

Customisable - Shot Volumes

The Breville Barista Sense features Auto Shot Volumetric Control.

It extracts just the right amount of espresso then automatically stops.

Pours 1 shot of espresso.

Pours 2 shots of espresso.

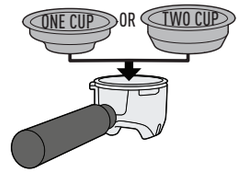
Pours water up to 200ml.

At any point during espresso extraction you can stop the pour by pressing the same button again.

You can adjust the default shot volumes to suit how you like your coffee.

Customise – Single or Double Cup Shot Volume

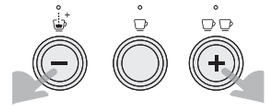
- Insert appropriate Filter into the Portafilter.
- Fill with coffee grinds then tamp.



- PRESS AND HOLD for 4 seconds, the button for the shot volume you wish to customise (single or double).
- The machine will beep x 1 for 0.5s and the currently selected volume button combination will begin to Pulse at 1Hz. The button combinations are as follows:

- 20ml = Manual shot button
- 25ml = Manual and One Cup buttons
- 30ml = One Cup button
- 35ml = One Cup and Two Cup buttons
- 40ml = Two Cup buttons

- To adjust between volume settings, use the manual and Two Cup buttons to toggle up and down.



- Once the desired setting has been selected, press the Power On button, the machine will beep x 1 for 0.5s and the setting will be saved.

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Fine tuning your espresso

Customisable - Extraction Temperature

You can adjust the water temperature used for espresso extraction, in 2°C increments between 88 and 96 °C, to cater for different types of roasted coffee beans and for personal preference.

- Higher temperatures increase bitterness and decrease acidity.
- Lower temperatures decrease bitterness and increase acidity.

• Adjusting Extraction Temperature

- Starting from the READY state, press & hold the Power On and One Cup button for 4 seconds.



The Power On Indicator will begin to pulse and the unit will beep.



• Adjusting Extraction Temperature

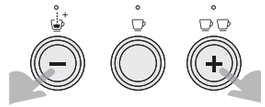
The combination of EXTRACTION LIGHTS illuminated signals the temperature selected. The default setting is:

- 92°C = ONE CUP LIGHT illuminated.

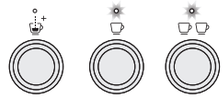


To Adjust extraction temperatures press:

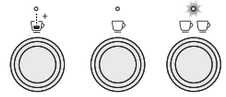
- MANUAL SHOT BUTTON = Minus Button.
- TWO CUP BUTTON = Plus Button.



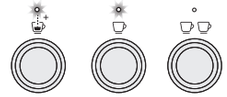
- 94°C = ONE & TWO CUP LIGHT illuminated.



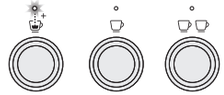
- 96°C = TWO CUP LIGHT illuminated.



- 90°C = MANUAL SHOT & TWO CUP LIGHT illuminated.



- 88°C = MANUAL SHOT LIGHT illuminated.



To save the setting, press the Power On button, the machine will beep and the setting will be saved.

The machine will return to the READY state if no button is pressed in 60s.

Fine tuning your espresso

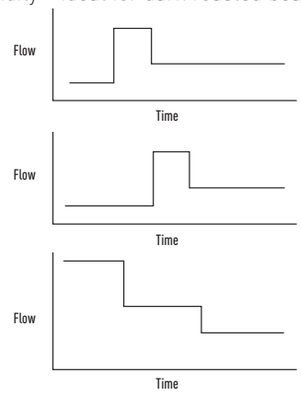
Customisable Flow Profiles

You can select from three different flow profiles to brew your Espresso. This feature varies the flow of water through your grounds, which will also impact the extraction pressure, to give surprisingly different flavour profiles to your beans.

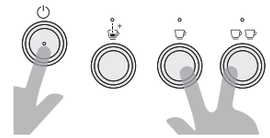
- **Well rounded:** This is the default setting on your machine and gives a good well balanced Espresso
- **Long Pre-infusion:** provides a long and low flow pre-infusion period to the start of your extraction, which will increase the body of your Espresso. Experiment by applying this profile to lighter roasted beans.

Note: This setting will increase the overall dispense time by around 5 seconds, so please consider this when dialling in.

- **Declining:** A more radical profile, the extraction profile starts at full flow and declines during the dispense cycle. This reduces astringency and brings out acidity – ideal for dark roasted beans.



- Starting from the READY state, press & hold the Power On, One Cup & Two Cup buttons for 4 seconds.



- The Power On Indicator will begin to pulse and the unit will beep.

The illuminated button indicator signals the Flow Profile currently selected (factory default is Well rounded)

a. **Well rounded profile** = Manual button shot indicator is illuminated

b. **Long Pre-Infusion** = One Cup button indicator is illuminated

c. **Declining** = Two Cup button indicator is illuminated



To save the setting, press the Power On button, the machine will beep and the setting will be saved.

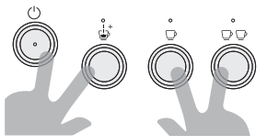
The machine will return to the READY state if no button is pressed in 60s.

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Fine tuning your espresso

Restore - all settings (both brew and grind) to factory

- Press & hold all 4 BUTTONS at the same time for 4 seconds.



- The Barista Sense will beep and all 4 BUTTON LIGHTS will flash together.
- The factory settings for all features have been restored.
- The Origins Classica Espresso Machine will return to the READY state.

Low Water and Empty Tank Alert

Low water level Alert

When the water tank minimum fill level is reached the low water alert will activate.

Note: The Espresso, steam and hot water functions will all continue to operate, when the low water alert is illuminated, however recommend that the watertank is refilled at the next opportunity.

- The Alert Indicator turns ON and the unit beeps when the machine detects the water level in the reservoir has reached the low level.



Note: If you are turning the machine on for the first time, before you have put water in the reservoir, then the Alert indicator will have activated.

- Refilling with water above the minimum fill level will automatically switch the Alert Indicator off.

Dry Tank Alert

When there is no water left in the tank the Dry Tank alert will activate.

Note: As the water tank runs dry the pump will suddenly become much louder, as water stopes passing through it.

- When the water tank runs dry, the unit beeps x3 and the Alert Indicator begins to flash. The pump will stop operating.



- The Alert Indicator will continue to flash until the tank is refilled above the low water alert level.

Important: If either the Hot water or Steam functions were being used when water flow stopped then the Alert Indicator will flash until the Selection Dial is rotated back to the 12 oclock position, even if the tank has been refilled.

Note: Your machine detects that water has stopped flowing when it activates the Dry Tank Alert. It therefore may be possible that the alert will activate if the Portafilter becomes blocked when brewing an Espresso – see the Troubleshooting guide.

Care and cleaning – Espresso machine

The espresso making process involves extracting oils out of coffee grinds. Deposits of grinds & oils build up over time, affecting the taste of the coffee & operation of the Espresso Machine.

Purging water through the Group Head & Steam Wand, before & after making each coffee, is the easiest way to keep your Espresso Machine clean.

Cleaning Accessories & Removable Parts

- Do not immerse the appliance, power cord and plug in water or any other liquid.
- Clean parts in warm water with a mild detergent, rinse & dry.

Note: Do not use alkaline cleaning agents, abrasives or metal scourers, as these will scratch the surfaces of parts.

Dishwasher Safe parts:

- Stainless Steel Milk Jug
- Stainless Steel Drip Tray Grille
- Stainless Steel Filter Baskets
- Cleaning Disc

Dishwasher Safe TOP SHELF ONLY parts:

- Hardened Stainless Steel Top Burr
- Grind Bin

NON-Dishwasher Safe parts:

- Water Reservoir
- Portafilter
- Bean Hopper
- Drip Tray
- Tamper
- Cleaning Pin
- Cleaning Brush

Cleaning Warming Plate & Exterior

• When Required

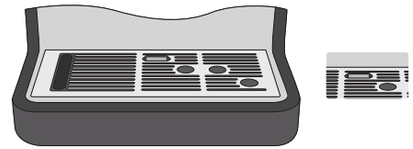
- Wipe over the machine with a soft damp cloth with a mild detergent and wipe dry.

CAUTION: To prevent damage to the appliance do not use alkaline cleaning agents, abrasives or metal scourers.

Cleaning Drip Tray & Grind Bin

• When Required

- Empty water if the red Water Level Indicator appears through the Stainless Steel Grille, otherwise water will overflow.



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

• Weekly

- Cleaning Portafilter and Filter Basket.
- Clean in warm water with a mild detergent, rinse and dry.

• Every Time

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

• Regular Intervals

- Cleaning Shower and Group Head.
- In warm soapy water using a mild detergent, rinse & dry.

• Every Time

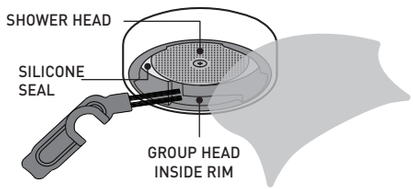
- Run water through before making an espresso.

• Weekly

- Purge water through the Group head by pressing the ONE CUP BUTTON.
- Allow water to run through until it stops.

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- With the Cleaning Brush remove any coffee grinds from around the Group Head inside rim and Silicone Seal. Wipe the Shower Head with a damp cloth.



Cleaning Tablet

Cleaning tablets are perfect for removing coffee oil build up to prolong the life of your coffee machine.

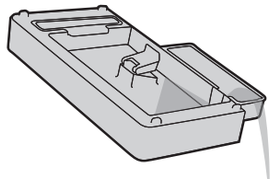
Cleaning Cycle

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

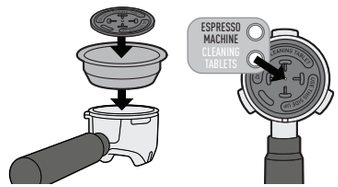
The Cleaning Cycle takes approximately 7 minutes to complete.

• Preparing for Cleaning Cycle

- Ensure there is at least 1 Litre of water in the Reservoir.
- Empty the Drip Tray & replace.



- The machine is on and in the READY state.
- Place the Two Cup Filter & the Cleaning Disc into the Portafilter.
- Place one Cleaning Tablet in the middle of the Cleaning Disc in the space provided.



- Insert Portafilter into the Group Head.
- Place a large dish on the drip tray to catch the water that will flow from the Portafilter.

• Start the Cleaning Cycle

- Press the clean button quickly two times (both presses need to be within 3 seconds). The Barista Sense will beep and the Cleaning Cycle will start.

Note: The Cleaning Cycle can be exited at any point by pressing the MANUAL BUTTON.

- The CLEAN LIGHT will pulse during the cleaning cycle.
- Water will purge into the Drip Tray and small amounts of water will pour from the Portafilter spouts.
- At the end of the clean cycle the unit will beep and will automatically return to the READY state.
- Remove the Portafilter from the Group Head. Check tablet has been dissolved.

Note: If the tablet has not been dissolved, insert the Portafilter back into the Group Head, empty the Drip Tray & replace. Repeat the 'Start the Cleaning Cycle' section.

• Cleaning Cycle Clean Up

- Purge the Group Head by pressing the ONE CUP BUTTON and water should flow.
- Allow water to run through until it stops.
- Wash the Drip Tray, Portafilter & Cleaning Disc in warm water with a mild detergent, rinse & dry.

Cleaning Steam Wand

• Every time

- Wipe the Steam Wand with a damp cloth. (See Coffee Making Guide page 10).
- After texturing milk purge the Steam Wand by turning the DIAL to HOT WATER for just 1-2 seconds.

• 2-3 Months

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

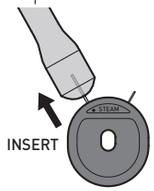


- In the morning remove the Jug and rinse ensuring that all traces of the solution have been removed.
- Wipe Steam Wand with a damp cloth ensuring that all traces of the cleaning tablet have been removed.
- Run Steam through the Steam Wand for 40 seconds.

• Unblocking Steam Wand

If the Steam Wand Tip becomes clogged with milk residue:

- Insert the thicker 'STEAM' Cleaning Pin up the Steam Wand Tip hole and remove.



- Run Steam through the Steam Wand for 40 seconds.

• If the Steam Wand remains blocked:

Unscrew the Steam Wand Tip and soak overnight in the Milk Jug with warm water & one Sunbeam 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 thicker 'Steam' Cleaning Pin to clean the Steam Wand Tip.
- Ensure red O-ring is present & undamaged.
- Screw the Steam Wand Tip back into the Steam Wand Arm.
- Run Steam through the Steam Wand for 40 seconds.

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Care and cleaning – Espresso machine

Cleaning the Filters

• 2-3 Months

Soak the Filter Basket(s) overnight in the Milk Jug with warm water & one Cleaning Tablet.

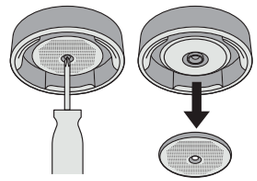


- In the morning rinse the Jug & Filter Basket(s) under running water ensuring all traces of the cleaning tablet have been removed.
- Place a Filter Basket into Portafilter (without coffee grinds) and insert into Group Head.
- Press the ONE CUP BUTTON.
- Allow water to run through until it stops.

Removal of Shower Screen

• 2-3 Months

- Remove the centre screw retaining the Shower Screen, positioned under the Group Head.



- Remove the Stainless Steel Shower Screen.
- Soak overnight in the Milk Jug with warm water & one Cleaning Tablet.
- In the morning rinse the Jug & Shower Screen under running water ensuring all traces of the cleaning tablet have been removed.
- Reinstall and tighten screw.

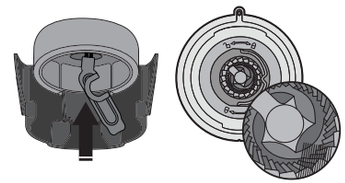
Care and cleaning – Grinder

Conical Burrs are used to grind coffee beans to a suitable size for espresso extraction. Deposits of grinds & oils build up over time, affecting the taste of the espresso and operation of the integrated Grinder.

Cleaning Grinding Cradle & Grind Outlet

• Weekly

Remove any coffee grinds from the Grinding Cradle & Grind Outlet with the Cleaning Brush and wipe with a damp cloth, wipe dry.



Cleaning the Bean Hopper

• 2-3 Months

If the Grinder is used frequently (everyday), the Bean Hopper needs to be cleaned to ensure best performance.

CAUTION: To prevent damage to the appliance do not use alkaline cleaning agents, abrasives or metal scourers.

WARNING: Do not immerse the machine in water.

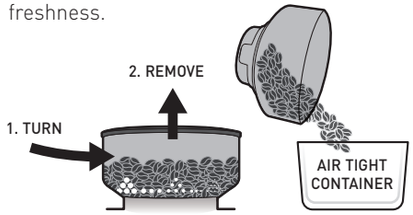
• Preparing to Clean Bean Hopper

- Turn off the machine, switch off & unplug at power outlet.
- Make note of the current Grind Setting (to use as the starting point after cleaning).

• Remove and Clean Bean Hopper

- Turn Bean Hopper fully anti-clockwise, to close the Hopper Gates and unlock the Bean Hopper.

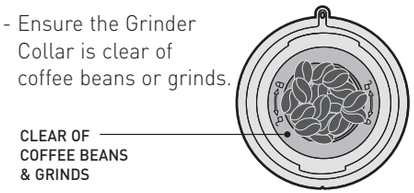
Remove the Bean Hopper from the Grinder Collar and store any remaining beans in an airtight container to preserve their freshness.



- Wash the Bean Hopper in warm soapy water, then rinse & dry. Let the Bean Hopper stand to allow thorough air drying before replacing.

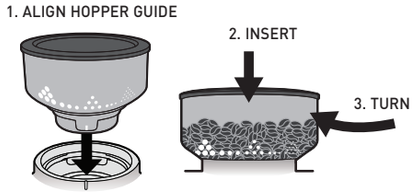
• Replace Bean Hopper

- Ensure the Grinder Collar is clear of coffee beans or grinds.



Note: Coffee beans and grinds caught under the Top Burr may prevent the Top Burr from inserting properly and the Bean Hopper will not fit correctly. See "Cleaning Top Burr" for instructions on emptying the grind system.

- Ensure the Hopper Guide is aligned with the vertical white lines on the Hopper base.
- Align & insert the Bean Hopper into the Grinder Collar and firmly pushing down turn clockwise to lock into place and open the Hopper Guide.



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Care and cleaning – Grinder

- Reset to the Grind Setting noted prior to cleaning.

Cleaning & Unblocking Grinder Burrs, Collar, Grind Chamber and Outlet

• 1-2 Months

If the Grinder is used frequently (everyday), the Burrs need to be cleaned to ensure best performance of the integrated Grinder. Regular cleaning helps the Burrs achieve consistent grinding results, which is especially important when grinding coffee beans for espresso.

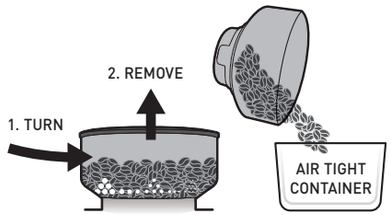
• Preparing to Clean

- Turn off the machine, switch off and unplug at power outlet.

CAUTION: Care should be taken when cleaning Grinder Burrs as they are sharp.

• Grind Off Excess Coffee Beans

- The machine is on and in the READY state.
- Make note of the current Grind Setting (to use as the starting point after cleaning).
- Insert Two Cup Filter Basket into the Portafilter.
- Insert Portafilter into Grinding Cradle.
- Turn Bean Hopper fully anti-clockwise to close the Hopper Gates and unlock the Bean Hopper. The Bean Hopper will pop up slightly.
- Remove the Bean Hopper from the Grinder Collar and store any remaining coffee beans in an airtight container to preserve their freshness.



- Reinstall the bean hopper and rotate to setting 30. Push down on the Portafilter to activate the grinder, and hold until the remain beans are ground and dispensed (you will hear the sound of the motor change).
- Rotate and remove the bean hopper again.
- Remove the Portafilter and dispose of the waste grinds as these will be too coarse for espresso coffee.

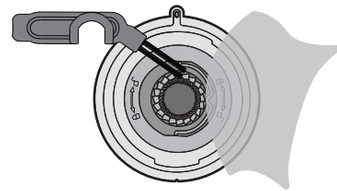
• Cleaning Top Burr

- Rotate to unlock and lift the Top Burr from the Grinder Collar using the handle.
- Wash the Top Burr in warm soapy water with a mild detergent, rinse & dry.

Care and cleaning – Grinder

• Cleaning & Unblocking Bottom Burr and Grind Chamber

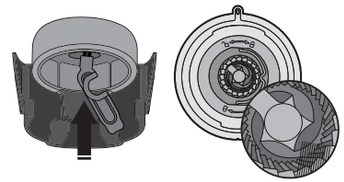
- Use the Cleaning Brush or a Vacuum Cleaner to thoroughly clear the parts and surfaces in the Grind Chamber of fine coffee grinds. A damp cloth can be used to wipe the inside of the Grind Collar.
- Allow thorough air drying.



WARNING: Do not pour water or any other liquid into the Grind Chamber.

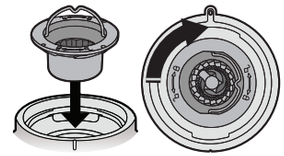
• Cleaning & Unblocking Grind Outlet

- Feed the Cleaning Brush up into the Grind Outlet from below, wiping & brushing the inside surfaces.
- If the Grind Outlet is clear the bristles will be visible inside the Grind Chamber.



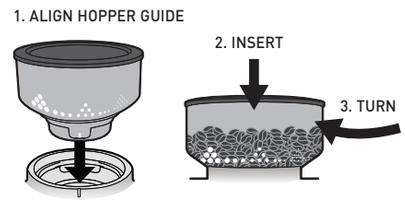
• Replace Top Burr

- Identify the locking fixtures on the underside of the Top Burr, underneath the moulded padlock symbols.
- Using the handle insert the Top Burr into the Grinder Collar, ensuring locking features align.
- Rotate the Top Burr approximately 30 degrees clockwise to lock, the burr should click into position.
- When correctly seated, the Top Burr will be flush with the surface of the Grinder Collar.



Replace Bean Hopper

- Ensure the Hopper Guide is aligned, and the tab on the Hopper base locates into the cut-out on the rear of the housing.
- Align & insert the Bean Hopper into the Grinder Collar and firmly pushing down turn clockwise to lock into place and open the Hopper Guide.
- Reset to the Grinder Setting noted prior to cleaning.
- Refill the Bean Hopper with coffee beans.



Note: We strongly advise not to use Torrefacto style coffee beans in your Breville Barista Scene. Due to the high sugar content, the burr grinder assembly will quickly clog.

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Descaling cycle – Espresso machine

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

Your machine will automatically prompt you to perform a descale cycle. The machine will come from the factory pre-programmed for use in a hard water area, however if you live in a soft water area, where descale cycles can be less frequent, then you may want to adjust the setting.

Adjusting between 'Hard Water' and 'Soft Water' settings

- Press and hold the Power on button (1) and the Clean Button (5) simultaneously for 4 seconds.



- The One Cup (3b) & Two Cup (3c) buttons will begin to pulse



- Pressing the One Cup (3b) button will select the 'Hard Water' setting,



- Pressing the Two Cup (3c) button will select the 'Soft Water' setting.
- When the selected button is pressed the unit will beep x1 for 1s and will return back to steady state.

If no selection is made within 60s then no setting will be saved, and the machine will default back to READY.

Descaling Process

Descaling Solution

You have 2 options:

A. Sunbeam Espresso Machine Descaling Tablets.

or

B. White vinegar & warm water.

Descaling Cycle

The Descaling Cycle takes approximately 10 minutes to complete.

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

Preparing for Descaling Cycle

- Remove water filter and water filter holder from the water reservoir.

• Fill Water Reservoir with Solution

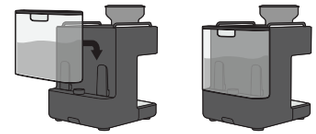
A. Fill Water Reservoir with 1 Litre of warm water. Add one Descaling Tablet. Allow tablet to fully dissolve.

or

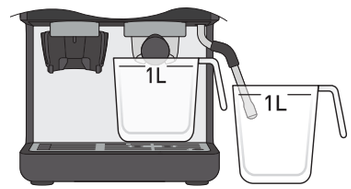
B. In an empty Water Reservoir add 1½ tablespoons of white vinegar. Fill Water Reservoir with 1 Litre of warm water. Allow solution to mix thoroughly.

Descaling cycle – Espresso machine

- Insert the Water Reservoir into position.



- Place a 1 Litre container under the Group Head and the hot water tap.



• Check Power

Ensure that:

- The Power Plug is inserted into the outlet & switched on.
- The DIAL is in the vertical position.
- The Espresso Machine is on and in the READY state.

• Access the Descaling Cycle

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

Important: The Descaling Cycle can be exited at any point by pressing the MANUAL BREW BUTTON.

Step 1. Descaling Cycle of Portafilter and steam wand

- Turn the DIAL to the STEAM position.
- The Pump will start and hot water will run from the Group Head & Steam Wand. Over a pre-defined period the Pump will make different noises.
- When hot water has stopped being released from the Group Head & Steam Wand, this step is finished.
- To indicate the machine has finished this step the machine will beep, the CLEAN LIGHT and ALERT INDICATOR will now start to flash.
- Turn the DIAL to the vertical position, and the ALERT INDICATOR will extinguish.
- Please note the CLEAN INDICATOR will continue to pulse.

Step 2. Preparing for Purge

Important: There is a maximum of 5 minutes allowed to complete this step before the Descaling Cycle will exit.

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

• Rinse Water Reservoir

Remove the Water Reservoir and rinse thoroughly under running water, ensuring that all traces of the descaling solution.

• Fill Water Reservoir

- Fill the Water Reservoir to the 'Max' line with cold water and insert into position.

• Empty Containers

- Empty water from the containers and replace.

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Descaling cycle – Espresso machine

Step 3. Start Purge

- Turn the DIAL to the STEAM position.
- The CLEAN INDICATOR will begin to pulse.
- The Pump will start and hot water will run from the Group Head & Steam Wand.
- After 2 minutes water will stop pumping and the CLEAN LIGHT and ALERT INDICATOR will now start to flash.
- Return the dial to the vertical position.

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 filter and water filter holder into the water reservoir.

Accessories available for purchase

Contact Breville customer care on
0800 525 089

58mm Filter Baskets

Single Wall | Dual Wall



1 CUP | 2 CUP | 1 CUP | 2 CUP

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

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.



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.

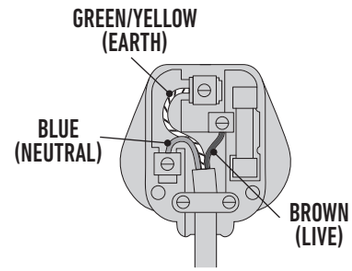
If the fuse is moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not used without the fuse cover fitted.

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 plus 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

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