BREVILLE RECOMMENDS SAFETY FIRST

Congratulations on your purchase of a new Breville Espresso/Cappuccino maker. We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

READ THESE INSTRUCTIONS BEFORE OPERATING AND SAVE FOR FUTURE REFERENCE.
• This appliance is for household use only.
• Do not use this appliance for other than its intended use. Do not use outdoors.
• The appliance is not intended for use by young children or infirm persons without supervision.
• Young children should be supervised to ensure that they do not play with the appliance.
• Do not leave the appliance unattended when in use.
• Do not touch hot surfaces. Use handles.
• Always use the appliance on a dry, level surface.
• Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
• Do not let the cord hang over the edge of a table or counter, or become knotted.
• Do not immerse cord, plug or base in water or any other liquid.
• Always switch the appliance to “OFF”, switch the power off at the power outlet and then remove the plug when the appliance is not being used and before cleaning.
• Before use fully unwind power cord.
• If supply cord, plug or actual appliance becomes damaged in any way, return the entire appliance to the nearest authorised Breville Service Centre for examination, replacement or repair.
• Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.

SPECIAL SAFETY INSTRUCTIONS
• Only use cold water in the water tank. Do not use any other liquid.
• Never use the machine without water in it.
• Ensure the water tank cap and filter holder is firmly secured when using the machine.
• Always ensure the water tank cap is clean around the seal & the centre valve area (never use if the seal is damaged or faulty).
• As part of regular maintenance, it is recommended that this unit be taken into a service centre near you for checking of the “pressure relief valve” once every two years.

TO AVOID POSSIBLE BURNS FROM HOT STEAM AND WATER, NEVER OPEN THE WATER TANK CAP WHILE THERE IS PRESSURE IN THE WATER TANK. REMOVE ALL PRESSURE FIRST.

To remove all pressure, proceed as follows:
1. Switch “OFF” at the power outlet.
2. Place frothing jug under steam wand.
3. Set control to “STEAM” position and allow steam to escape.
4. Set control to “BREW” position to ensure pressure is released, then back to the “OFF” position.
5. Wait for pressure indicator to drop down before removing cap.

6. The pressure is now removed.
OPERATING YOUR BREVILLE ESPRESSO/CAPPUCCINO MAKER

BEFORE USING YOUR ESPRESSO/CAPPUCCINO MAKER
Wash the filter holder, stainless filters, glass carafe, twin nozzle adaptor and frothing jug in mild detergent and water. Rinse thoroughly.
It is recommended to carry out a complete brewing operation with cold water but without any coffee before making your first espresso or cappuccino (see ‘Brewing Coffee’). By doing so, any residual dust left inside the Espresso/Cappuccino maker will be removed.

Pre-warming cups
For optimal coffee temperature, use the cup warming plate on top of the machine to pre-warm the cups. When using the glass carafe, place your cups onto the warming plate, which will heat up as the coffee is being brewed into the carafe.

HOW TO MAKE AN ESPRESSO
Filling the water tank
• Turn off at the power outlet and unplug the power cord.
• Ensure the Brew/Steam selector control is in the “OFF” position.
• Unscrew the water tank cap and pour cold water into the tank using the carafe provided. Fill to 5mm below the visible water pipes (fig 1). Do not fill to the top of the tank or there will not be enough area to generate steam.
Preparing the Coffee

- Remove the filter holder by rotating 45 degrees to the left (Fig 2 & 3).
- Place the 2 or 4 cup filter into the filter holder and fill the filter with espresso coffee with the measuring spoon up to the required cup level marking inside the filter (use the smaller filter for 1 or 2 cups and the larger filter for 2 or 4 cups). Do not fill above the 2 or 4 cup markings.
- Distribute the coffee evenly and press it lightly with the measuring spoon (Fig 4 & 5) if there is too much coffee, the flow of water can become blocked.
- Clean any excess coffee from the rim of the filter holder to ensure a proper fit under the brew head.
- Place the filter retainer clip in the release position, by pulling the clip back towards your hand.
- Place the filter holder underneath the brew head so that the handle is positioned to the left of centre. Lift the filter holder until it contacts the brew head and rotate to the right.

Brewing coffee

The carafe can be used when making up to 4 cups of coffee at a time. Placing it on the drip tray under the filter holder allows you to brew coffee directly in the carafe. The twin nozzle adaptor clips onto the filter holder allowing you to make 2 espresso coffees at a time. Clip the adaptor onto the handle first, then bring the other side up for a secure fit (Fig 6 & 7).

To remove all pressure, proceed as follows:

- Turn power off at the power outlet and remove the plug.
- Place a cup or the carafe under the steam nozzle.
- Turn the selector control to the "STEAM" position and allow all pressure and residual water to completely drain off into the cup or carafe until all flow and sound ceases. The pressure is now removed.
- Turn the selector control to the "BREW" position to ensure pressure is removed, then turn back to the "OFF" position.

After the pressure has been relieved, remove the filter holder from the brew head. Using the filter retainer clip to secure the filter in the filter holder, turn the filter holder upside down to empty used coffee (used coffee grounds should be thrown away with domestic waste and not down the sink which may block drains). Rinse the filter and filter holder with water and allow to dry.

THE METAL PARTS OF THE FILTER HOLDER MIGHT still BE VERY HOT.
COOL DOWN THESE PARTS BY RUNNING UNDER COLD WATER.
TO AVOID POSSIBLE BURNS FROM HOT STEAM AND WATER, NEVER OPEN THE WATER TANK CAP WHILE THERE IS PRESSURE IN THE WATER TANK. REMOVE ALL PRESSURE FIRST.
NEVER LET COFFEE OR WATER LEVEL IN A CUP OR CARAFE REACH THE POURING NOZZLE OF THE FILTER HOLDER.
COFFEE MAKING TIPS

The Coffee
Pre-ground coffee will only retain its flavour for 1 week, provided it is stored in an airtight container, in a cool, dark area. Whole coffee beans are recommended and should be ground just before use. Coffee beans stored in an airtight container will keep up to 1 month before they begin to lose their flavour. Do not store in a refrigerator freezer.

The Grind
• The coffee must be ground fine, but not too fine (the correct grind should look gritty, like salt or sand).
• If the grind is too fine, the water will not flow through the coffee even under pressure (this grind looks like powder and feels like flour when rubbed between fingers).
• If the grind is too coarse, the water flows through the coffee too fast, preventing a full flavoured extraction.

HOW TO FROTH MILK FOR A CAPPUCINO OR LATTE

A cappuccino is an espresso topped with steamed and frothed milk (1/3 espresso, 1/3 steamed milk, 1/3 frothed milk), traditionally served almost luke warm in a cup.
A latte is an espresso topped with steamed and frothed milk (1/3 espresso, topped with steamed milk and about 10cm of frothed milk), traditionally served in a glass with a serviette.

• The first step in making a cappuccino/latte is to make a short espresso (Follow steps in "Brewing Coffee")
• Fill the frothing jug 1/3 full with cold milk (skim milk will be the easiest to froth).
• Hold the frothing jug below the froth enhancer. Immerse the froth enhancer 10mm into the milk and rotate the selector control to the “STEAM” position. Gently move the frothing jug in a circular motion around the froth enhancer.
• When the milk has begun to increase in volume, immerse the froth enhancer deeper into the milk to further heat the milk. Do not allow the milk to boil.
• Turn the selector control to the “OFF” position to stop the steaming function before removing the jug.

TO AVOID SPLATTERING OF HOT MILK, DO NOT LIFT THE STEAMING NOZZLE ABOVE THE SURFACE OF THE MILK WHILE FROTHING.

ENSURE THE SELECTOR CONTROL IS IN THE “OFF” POSITION BEFORE REMOVING THE FROTHING JUG.

CARE AND CLEANING

It is essential to clean the steam system after each use
• Ensure the selector control is in the “OFF” position and the pressure has been released.
• Switch off at the power outlet, unplug the power cord and allow the unit to cool.
• Remove the froth enhancer from the steam nozzle for cleaning and wipe the steam nozzle with a damp cloth (Fig 8).

• Periodically, allow the appliance to produce steam for another 4-5 seconds after removing the nozzle to clear the steam tube.
• The nozzle must be screwed on again in a clockwise direction. Tighten using reasonable force with the end of the measuring spoon provided.
• The stainless steel filters, twin nozzle adaptor and drip tray can be washed with soapy water. The drip tray consists of 2 parts and can be unclipped for easier cleaning (Fig 9).

Fig 8

• Clean the steam nozzle by removing it and letting water run through it for about 10 seconds in the direction opposite to the normal steam flow. The steam nozzle is removed by unscrewing in a counter-clockwise direction using the end of the measuring spoon (Fig 8a). Clean the nozzle with a paperclip, needle or toothpick if it is still blocked (Fig 8b).

Fig 8a Fig 8b
CARE AND CLEANING (CONTINUED)

DECALCIFYING

Hard water can cause limestone build up in and on many of the inner functioning components, reducing the brewing flow, power of the machine, and affecting the quality of coffee.

We advise decalcifying the machine on a regular basis (once a month) using a liquid decalcifying agent. Follow the instructions provided, or use the following as a guide:

Diluted solution (for softer water)
- 1 part decalcifying agent
- 2 parts cold tap water

Concentrated solution (for harder water)
- 1 part decalcifying agent
- 1 part cold tap water

Decalcifying the machine
- Make sure the selector control is in the “OFF” position and that the plug is disconnected from the power outlet.
- Make sure the machine is cool and all pressure in the machine has been released.
- Remove the stainless steel filter from the filter holder and place the filter holder back in position.
- Place the empty carafe on the drip tray.
- Remove the water tank cap and pour in the decalcifying solution.
- Screw the water tank cap back on (make sure the cap is on tight).
- Plug the machine into the power outlet and turn the power switch on.
- Turn the selector switch to the “BREW” position to ensure pressure is removed, then turn back to the “OFF” position.
- Let the decalcifying solution run through the water outlet.

Do not place any of the components in the dishwasher.

NOTE!
The stainless steel filters should not come in contact with any decalcifying agents.
Do not use powdered decalcifying agents.

TROUBLE SHOOTING CHART

<table>
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<th>Problem</th>
<th>Causes</th>
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<td>Machine was not turned on or plugged in.</td>
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Problem Causes

Coffee does not come out through the filter head
- Machine was not turned on or plugged in.
- No water in tank.
- Selector control not in “BREW” position.
- Coffee grind is too fine.
- Too much coffee in the filter.
- Water tank cap is not secure, steam is escaping.

Coffee comes out too quickly
- Coffee grind is too coarse.
- Not enough coffee in filter basket.

Coffee is too weak or watery
- Coffee grind is not fine enough - use Espresso ground coffee.

Coffee comes out around the filter holder
- Filter holder is not inserted in the brew head properly.
- There are coffee grounds around the filter basket rim.
- There is too much coffee in the filter basket.
- Coffee has been packed too tightly.

No steam is generated
- Machine is not turned on.
- The water tank is empty.
- There is too much water in the water tank, no room for steam.
- Selector control not in “STEAM” position.

Coffee is splattering out of spout
- The water tank is empty or low (not enough pressure).

Milk is not foamy after frothing
- Not enough steam.
DRINKS TO TRY

ESPRESSO
Intense and aromatic, an espresso, or short black as it's also known, uses about 7g of ground coffee. It is served in a small cup or glass to a level of approximately 35mm.

CAPPUCCINO
A cappuccino is very light and almost lukewarm. This has one-third espresso, one-third milk and one-third foam. It is traditionally drunk before noon.

CAFFE LATTÉ
Served in a glass with a serviette, a caffe latté consists of one-third espresso, topped with steamed milk and about 10mm of foam.

MACCHIATO
Traditionally served short. The macchiato is also poured as a long black with a dash of milk or a dollop of foam.

LONG BLACK
A long black is generally served with a double shot of espresso.

RISTRETTO
Meaning restricted, a ristretto is an extremely short espresso of approximately 15mm, distinguished by its intense flavour and aftertaste.