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BES980 Issue - D13

Breville

the Oracle™

Instruction Booklet



BES980

CONGRATULATIONS

on the purchase of your new
Breville product

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At Breville we 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.

IMPORTANT SAFEGUARDS

FOR ALL ELECTRICAL APPLIANCES

- Carefully read all instructions before operating and save for future reference.
- Remove any packaging material and promotional labels or stickers before using the Oracle™ for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the product near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not let the cord hang over the edge of a bench or table, or become knotted. Keep away from hot gas or electric burner, or where it could touch a heated oven.
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised. Keep the appliance and its cord out of reach of children aged less than 3 years.

- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and return the entire appliance to the nearest authorised Breville Service Centre for examination, replacement or repair.
- Keep the appliance and accessories clean. Follow the cleaning instructions provided in this book. Any procedure not listed in this instruction booklet should be performed at an authorised Breville Service Centre.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

SPECIFIC INSTRUCTIONS FOR BES980 THE ORACLE

- This appliance is recommended for household use only. Do not use this appliance for any purpose other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- If the appliance is to be:
 - left unattended
 - cleaned
 - moved
 - assembled; or
 - storedAlways switch Off the espresso machine by pressing the POWER button to Off, switch Off at the power outlet and unplug.
- Ensure the product is properly assembled before first use.
- Do not use any other liquid apart from cold mains/town water. We do not recommend the use of highly filtered, de-mineralized or distilled water as this may affect the taste of the coffee and how the espresso machine is designed to function.
- Ensure the portafilter is firmly inserted and secured into the group head before starting an extraction. Never remove the portafilter during the extraction process.
- Do not touch hot surfaces. Allow the product to cool down before moving or cleaning any parts.
- Use caution after milk texturing as the 'Auto Purge' function may purge hot steam when the steam wand is lowered.
- Use caution when operating machine as metal surfaces are liable to get hot during use.
- Use caution when using the de-scale feature as hot steam may be released. Before de-scaling, ensure drip tray is empty and inserted. Refer to page 35 for further instructions.

**SAVE THESE
INSTRUCTIONS**

KNOW

your Breville product

KNOW YOUR BREVILLE PRODUCT

- A. **Integrated conical burr grinder**
With removable 280g bean hopper.
- B. **Top fill 2.5 litre removable water tank**
With integrated water filter and backlit level indicator.
- C. **Grind Control Dial**
- D. **Grind LCD**
Displays current grind settings.
- E. **Programmable 1 & 2 cup volume controls**
With manual override.
- F. **Auto grind, dose & tamp**
- G. **Dedicated hot water control**
- H. **Actively heated 58mm group head with embedded element**
- I. **58mm full stainless steel portafilter**
- J. **Convection heated cup warming tray**
- K. **One Touch Long Black**
- L. **Auto Milk Texturing Lever**
With one touch auto steam (down) and manual steam (up).
- M. **Manual steam**
- N. **Cool touch steam wand**
With integrated temperature sensor.
- O. **Dedicated hot water outlet**
- P. **De-scale access point**
- Q. **Variable milk temperature & texture control**
Automatically heats milk to selected temperature & texture.
- R. **Drop down swivel foot**
For easy manoeuvrability.
- S. **Tool storage tray**
- T. **Removable drip tray**
With Empty Me! indicator.
- U. **Main LCD**
Displays current settings and simplifies programming.
- V. **Steam LCD**
Displays current milk temperature and texture settings.

NOT SHOWN

15 bar Italian pump
Dual stainless steel boilers
Electronic PID temperature control
Low pressure pre-infusion
Auto Off & Auto On
Safety thermal cut-out protection
Over pressure valve

LCD INTERFACE

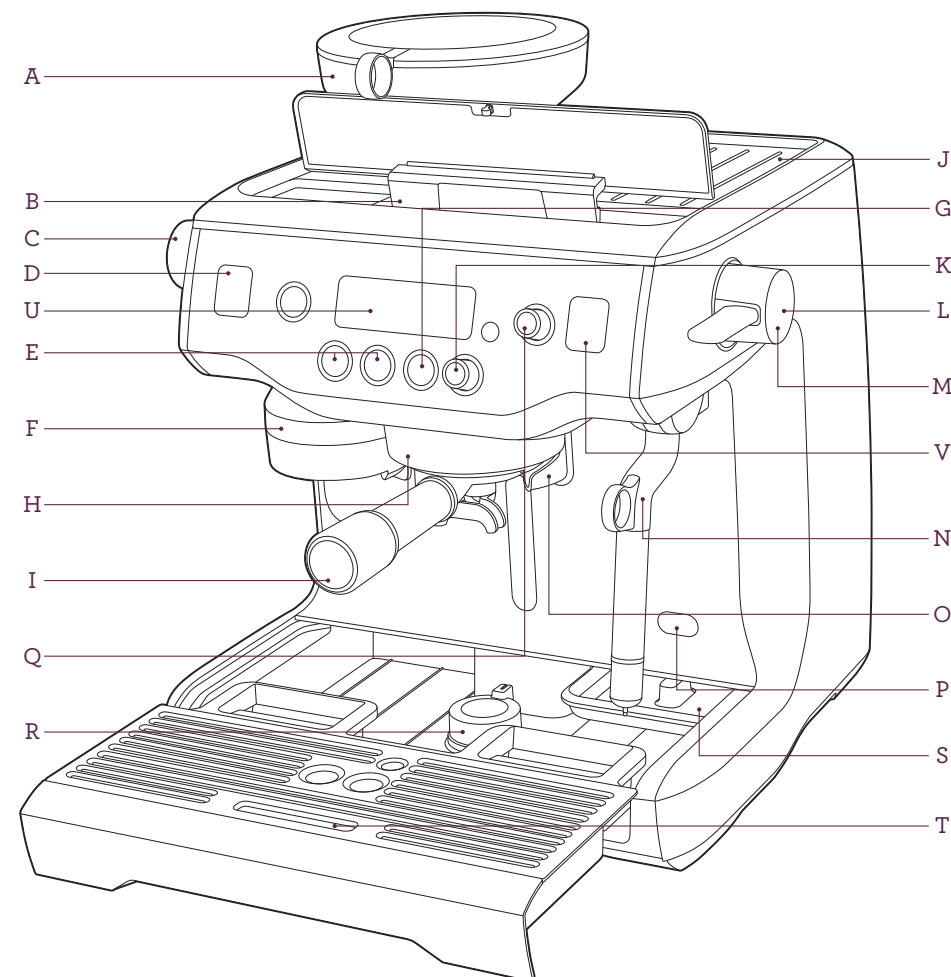
Display Modes

- Grind size indicator
- Shot temperature
- Shot clock timer
- Milk temperature
- Milk texture

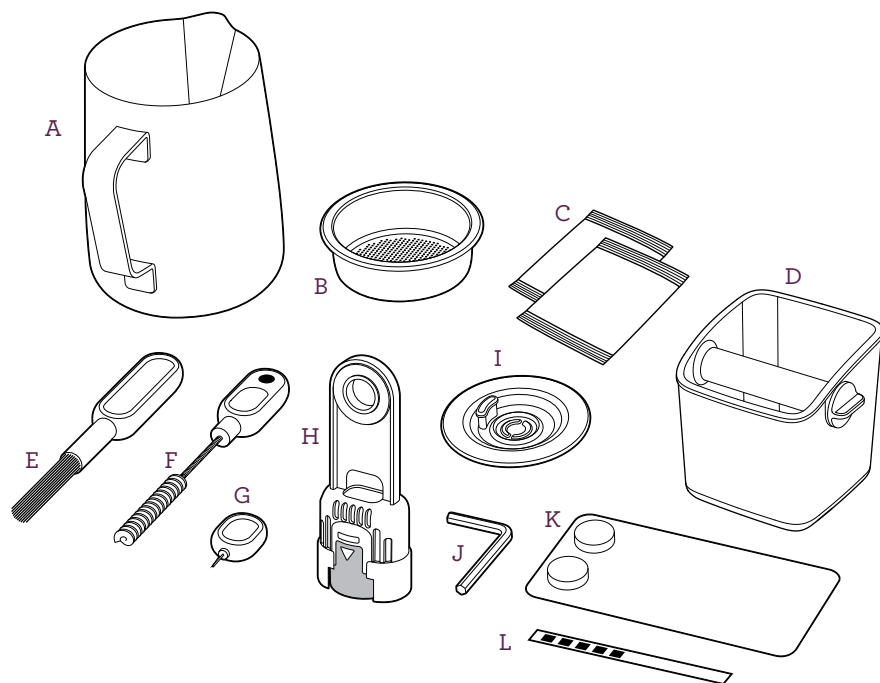
Programmable Functions

- Shot duration
- Shot temperature
- Long black
- Pre-infusion
- Milk temperature
- Milk texture

KNOW YOUR BREVILLE PRODUCT



KNOW YOUR BREVILLE PRODUCT



ACCESSORIES

- A. Stainless steel milk jug
- B. Single wall filter basket
- C. Milk cleaner sachets
- D. Mini grinds bin
- E. Grinder brush
- F. Chute brush & tamper release tool
- G. Cleaning tool for steam tip
- H. Water filter holder with filter
- I. Cleaning disc
- J. Allen key
- K. Espresso cleaning tablets
- L. Hard water test strip

FEATURES OF YOUR BREVILLE PRODUCT

HANDS FREE AUTOMATIC GRIND & TAMP

Automatically grinds, doses and tamps the required amount of coffee for a single or double cup.

GRIND CONTROL DIAL

Adjustable grind setting from fine to coarse for optimal espresso extraction.

STAINLESS STEEL CONICAL BURRS

Maximise ground coffee surface area for a full espresso flavour.

AUTOMATIC HANDS FREE MILK TEXTURING

Automatically textures milk to selected style from silky smooth Latte to creamy Cappuccino. With auto purge.

VARIABLE MILK TEMPERATURE SETTING

Automatically texture milk to the required temperature with one touch. Programmable.

SIMULTANEOUS COFFEE & STEAM

Dedicated stainless steel espresso and steam boilers for simultaneous milk texturing and espresso extraction.

PRECISION CONTROL

Electronic PID Temperature Control

Electronic temperature control delivers precise water temperature to $\pm 1^\circ\text{C}$ for optimum espresso flavour. Programmable.

Actively Heated Group Head

Commercial size 58mm group head with embedded element for thermal stability during extraction.

Regulated Extraction Pressure

Over pressure valve (OPV) limits maximum pressure for optimal espresso flavour.

Low Pressure Pre-Infusion

Gradually increases water pressure to gently expand grinds for an even extraction. Programmable.

Dual Pumps

Dedicated espresso and steam boiler pumps.

Programmable Shot Temp

Allows user to adjust water temperature to achieve optimal espresso flavour depending on coffee origin and degree of roast.

ADDITIONAL FEATURES

LCD Interface

Steam control, grinder control and espresso control LCDs.

High Volume Instant Steam

Dedicated steam boiler delivers instant and continuous steam.

Volumetric Control

Pre-programmed 1 cup & 2 cup shot durations/volumes. Programmable

One Touch Long Black

Delivers hot water directly into cup after espresso extraction. Programmable.

Shot Clock

Displays duration of the espresso shot being extracted.

Auto Start

Switches machine on at specified time.

Auto Off

Switches machine off automatically after 1 hour of inactivity. Programmable.

OPERATING

your Breville product

OPERATING YOUR BREVILLE PRODUCT

BEFORE FIRST USE

Machine Preparation

Remove and discard all labelling and packaging materials attached to your espresso machine. Ensure you have removed all parts and accessories before discarding the packaging.

Clean parts and accessories (water tank, portafilter, filter baskets, jug) using warm water and a gentle dish washing liquid and rinse well.

The water filter is located inside the water tank and will need to be removed before washing the water tank and then installed before using.

TIP

We recommend using fresh, 100% Arabica beans which can be purchased from your local roastery or local café.

Only purchase coffee with a 'Roasted On Date', not a use-by date.

TIP

You can maneuver your machine about the bench using the drop down swivel foot located under the drip tray.

NOTE

DO NOT use de-mineralised or distilled water in this machine. This will adversely affect the machine's operation and will impair the flavour potential of your coffee.

CONDITIONING THE WATER FILTER

- Remove filter from the plastic bag and soak in a cup of water for 5 minutes.
- Rinse filter under cold running water.
- Wash the stainless steel mesh in the plastic filter compartment with cold water.
- Insert the filter into the filter holder.
- To install filter, push down to lock into place.
- Slide the water tank into position and lock into place.

NOTE

To purchase filters contact Breville Customer Service Centre
AUS 1300 139 798 NZ 0800 273 845.
For further details go to www.breville.com.au

NOTE

Use only the coffee filter basket supplied with the Oracle. Using a different filter basket may affect performance of the Auto Tamper.

FIRST USE

Hard Water Detection

The supplied test strips are used to detect water hardness. Dip the test strip into the water you have filled the tank with.

Water hardness is indicated by a corresponding increase in the amount of red squares displayed.

Please refer to page 22 to access Water Hardness mode. Programming this will determine when the machine automatically prompts you to descale the boilers.

Initial Start Up

- Fill tank with water.
- Press POWER On.
- Set water hardness according to instructions on page 22
- A pumping sound will be heard indicating empty boilers are being filled with water for the first time.
- Machine will reach operating temperature and go into STANDBY mode.

Flushing The Machine

When the machine has reached STANDBY mode, run the following:

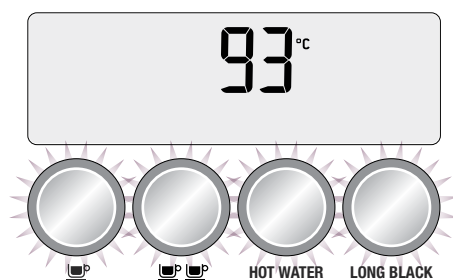
1. Press 2 cup button to run water through group head for a few seconds.
2. Press Hot Water button to run hot water for 30 seconds.
3. Lift Steam Lever to release steam for 30 seconds.
4. Repeat this cycle twice.
5. Re-fill water tank and empty drip tray, if required.

START UP

Press the POWER button to switch the machine ON.

The POWER button will flash and the LCD screen will display the current boiler temperature and flash HEATING.

When all buttons under the main LCD illuminate the machine has reached the optimum operating temperature of 93°C.



MANUAL will flash on LCD

The machine will not enter START UP mode when the STEAM LEVER is in the MANUAL position.

Move STEAM LEVER to CLOSED position for the machine to enter START UP mode. "Manual" will flash on LCD to indicate the lever is in the MANUAL position.

Steam operation is ready when milk temperature setting is displayed in the STEAM LCD.

The machine is now in STANDBY mode ready for use.

NOTE

You will not be able to select 1 CUP, 2 CUP, LONG BLACK or CLEANING CYCLE during START UP. If you try to select one of these functions during START UP, the machine will beep 3 times.

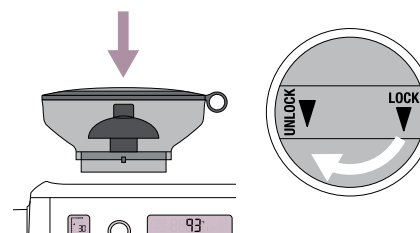
LCD INTERFACE

3 individual LCD screens display the following:

- Grind Control
- Espresso Control
- Steam Control

GRINDING OPERATION

Lock bean hopper into position. Fill hopper with fresh beans.



SELECTING GRIND SIZE

There are 45 grind size settings (No.1 - finest, No. 45 - coarsest) to enable you to select the right grind size for the perfect espresso extraction.

To select grind size, rotate the GRIND DIAL anti-clockwise to increase grind coarseness or clockwise to increase grind fineness.

We recommend you start at No. 30 & adjust as required to control espresso flow rate.

AUTO GRIND DOSE & TAMP

The Auto Grind, Dose & Tamp function will automatically dose the correct volume of ground coffee and tamp to the correct pressure.

Insert portafilter into Grinder Outlet. Rotate portafilter handle to the Start Grind position and gently release handle until it return handle back to centre position. Grinding will commence.

When the Grind, Dose & Tamp operation is complete, rotate the portafilter handle to the left to insert position and lower to remove.

ESPRESSO EXTRACTION

Align portafilter with the INSERT position on the group head. Insert portafilter into the group head and rotate towards the 'Lock Tight' position.

EXTRACTION GUIDE

Selecting Volume

Press 1 CUP or 2 CUP button to select desired espresso volume.

1 CUP

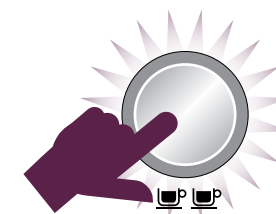
Press 1 CUP once to extract a single shot of espresso at the pre-programmed duration. The extraction will start using the low pressure pre-infusion.



The machine will stop after 1 CUP duration has been extracted and will return to STANDBY mode.

2 CUP

Press 2 CUP button once to extract a double shot of espresso at the pre-programmed duration. The extraction will start using the low pressure pre-infusion function.



OPERATING YOUR BREVILLE PRODUCT

The machine will stop after 2 CUP duration has been extracted and will return to STANDBY mode.

NOTE

To stop an extraction at any time, press the 1 CUP, 2 CUP, HOT WATER or LONG BLACK mode button and the machine will return to STANDBY mode.

MANUAL

Press and hold either 1 or 2 CUP button to commence pre-infusion. When your required pre-infusion duration is met, release button to begin full pump pressure.

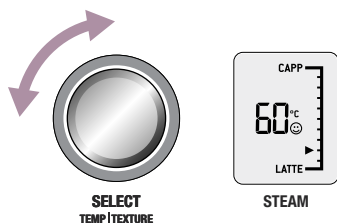
Press button again to stop pour when required volume has been achieved.

TEXTURING MILK

The TEMP|TEXTURE dial can be used to select milk temperature and texture. Pressing the dial to toggle between the temperature & texture functions.

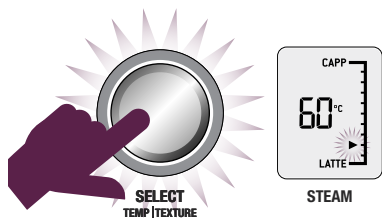
ADJUSTING MILK TEMPERATURE

Turn the dial to select milk temperature. The selected temperature will be displayed on the STEAM LCD. The ideal temperature for milk is between 55°C–65°C (smiley face).

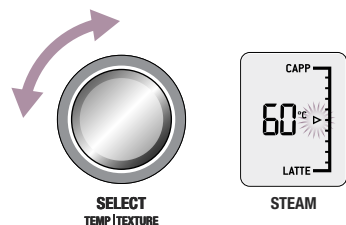


ADJUSTING MILK TEXTURE

Press the TEMP|TEXTURE dial to toggle to the Milk Texture function. The milk texture arrow will flash on the LCD screen.



Rotate dial to increase or decrease texture level. Select Latte for smooth & silky texture, to Cappuccino for full & creamy texture.

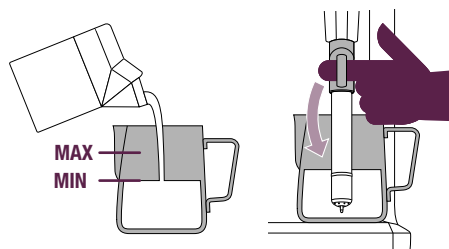


NOTE

Prior to texturing milk, always purge steam wand by momentarily pressing steam lever.

AUTO STEAM MODE

Fill milk jug to required level. Lift steam wand & insert into milk jug. Lower steam wand until it clicks into position, resting milk jug on the drip tray.



OPERATING YOUR BREVILLE PRODUCT

To start, press and release Steam Lever downwards to activate Auto Steam function. Milk texturing will stop automatically when the selected milk temperature is reached. After removing steam wand from jug the Steam Wand will automatically purge when returned to the downward (home) position.

NOTE

Minimum level in the milk jug is covering steam tip up to white ring.

MANUAL STEAM MODE

Insert steam wand into milk jug and lift Steam Lever to activate manual steam mode. Lower Steam Lever to centre OFF position to stop steam flow.

NOTE

Milk texture and auto shut off are disabled during manual steam mode.

CAUTION: BURN HAZARD

Pressurised steam can still be released, even after machine has been switched off.

Children must always be supervised.

NOTE

If machine is run continuously for 30 minutes, allow machine to cool for 3 minutes before each use.

AUTOMATIC LONG BLACK

Select required CUP SIZE and STRENGTH by turning Long Black dial left or right.

To start extraction, press the Long Black button. Espresso will be extracted, followed by the selected volume of hot water.

Hot water will stop automatically when the selected cup volume has been reached.

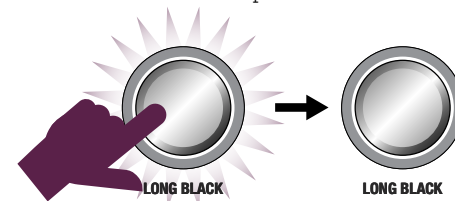
NOTE

To override selected setting during the operation press the Long Black button during the extraction. This will stop the flow of espresso & start the flow of hot water. Pressing the Long Black button during the hot water delivery will stop the flow of hot water.

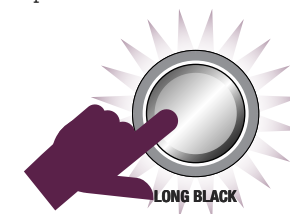
MANUAL LONG BLACK

This allows you total control over the Long Black process: pre-infusion duration, espresso volume & hot water volume.

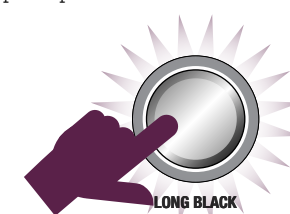
Press and hold Long Black button, to activate pre-infusion. Release Long Black button to commence espresso.



Press the Long Black button to stop espresso pour and commence hot water pour.



Press the Long Black button again to stop the pour of Hot Water.



OPERATING YOUR BREVILLE PRODUCT

HOT WATER

To stop & start Hot Water, press the Hot Water button.



NOTE

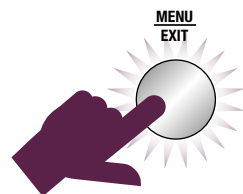
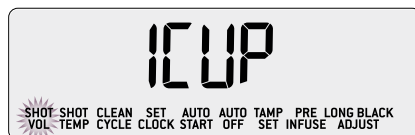
You cannot run hot water and extract espresso at the same time.

LCD PROGRAMMING FUNCTIONS

To enter program mode press MENU|EXIT button. Rotate SELECT dial to select required function.

Program mode allows you to program your preferred setting for the following functions:

- Shot Volume
- Shot Temperature
- Start Clean Cycle
- Set Clock
- Auto Start
- Auto Off
- Tamp Set
- Pre-Infuse
- Long Black Adjust

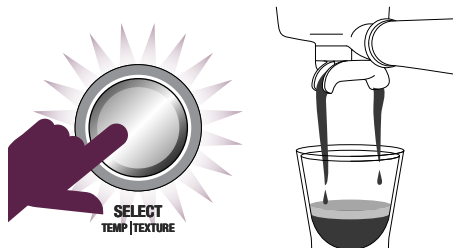


To Exit program mode press MENU|EXIT.

SHOT VOLUME

1 CUP Volume Programming

Grind, Dose and Tamp the portafilter. Insert the portafilter into the group head. While 1 cup is displayed press the SELECT dial to start espresso extraction, when required espresso volume has been extracted, press SELECT dial to stop extraction. The machine will sound a long beep to show volume has been saved.

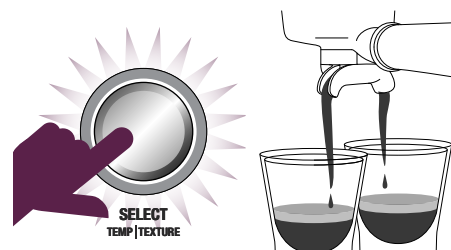


OPERATING YOUR BREVILLE PRODUCT

2 CUP Volume Programming

Grind, Dose and Tamp the portafilter. Insert the portafilter into the group head.

While 2 CUP is displayed, press SELECT dial to start espresso extraction, when required espresso volume has been extracted, press SELECT dial to stop extraction. The machine will sound a long beep to show volume has been saved.



Shot Temperature

Press SELECT dial & current temperature will flash. Turn the SELECT dial to required temperature & press SELECT dial to confirm. The machine will beep once to confirm new temperature.



Clean Cycle

PUSH will be displayed on LCD screen. Insert the supplied cleaning disk & a cleaning tablet into the portafilter. Lock portafilter into Group Head. For further information on Clean Cycle, refer to Care & Cleaning section on page 31.

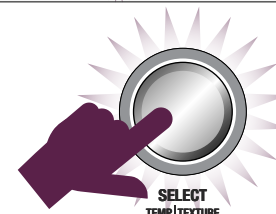
Ensure water tank is full. Press SELECT dial to start the Clean Cycle.

Refer to detailed cleaning section at end of instruction booklet on page 31.



Set Clock

Press SELECT dial to change the current time displayed. Current time will flash. Turn SELECT dial left or right to adjust time as required. Turning the SELECT dial faster or slower will change the rate of adjustment. When required time has been selected, press the SELECT dial to set.



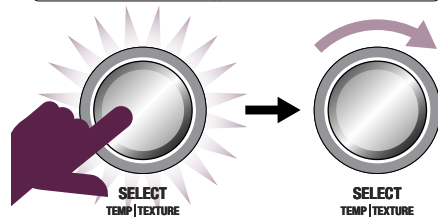
Auto Start

NOTE

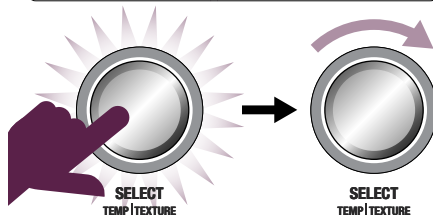
If you try to turn Auto Start ON, without first setting the Clock, the machine will beep 3 times and display the current time. If you have just turned the machine on it will be set to 12:00am.

Press SELECT dial to select Auto Start time. Rotate dial to select On or OFF. Press SELECT dial to confirm.

Rotate SELECT dial left or right to adjust Auto Start time as required. (PLEASE NOTE: At this point, LCD screen may prompt you to set actual time first, if it has not already been done - see NOTE above).

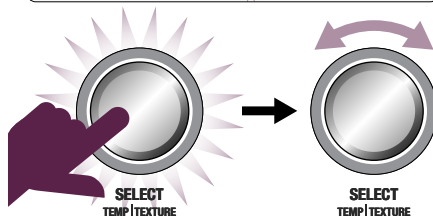


Turning the SELECT dial faster or slower will change the rate of adjustment. When required time has been selected, press the SELECT dial to set Auto Start ON. A small clock icon will be displayed in the LCD when the Auto Start function is active.



Auto Off

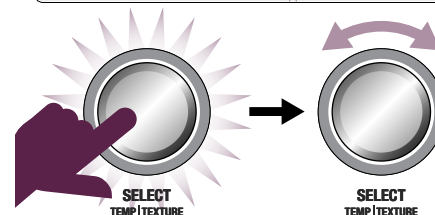
This function sets how long the machine will stay turned on without any activity. It can be set for 10mins, 30mins, 1hr, 2hrs, 3hrs, 4hrs, 5hrs, 6hrs, 7hrs or 8hrs of inactivity time until Auto Off activates. To change Auto Off time, press SELECT dial, current Auto Off setting is displayed. Rotate SELECT dial to select required time, press SELECT dial to confirm. Machine will beep once to confirm new setting.



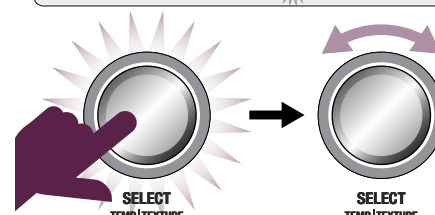
Tamp Set

This function is for advanced use only.

Adjusting tamp parameters allows for fine tuning of coffee tamping force & polishing duration. Press SELECT dial to select Tamp Force and rotate dial to select setting 1-9.



Press SELECT dial to confirm and begin adjustment of the polishing time. Rotate dial to select 2-7 seconds. Press SELECT dial to set. Machine will beep once to confirm settings.

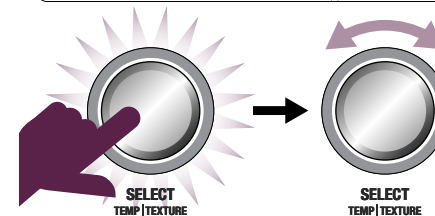


Pre-Infusion

This function is for advanced use only.

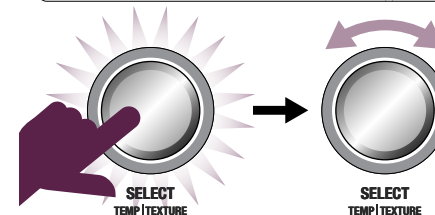
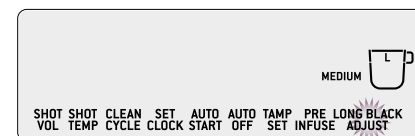
Low pressure pre-infusion allows you to control the pressure & duration of the pre-infusion phase of the espresso extraction. Press the SELECT dial to set.

The Pump Power setting will flash. Rotate the SELECT dial to increase or decrease the pre-infusion pressure. Press SELECT dial to set and pre-infusion duration (seconds) will flash. Rotate SELECT dial to adjust. Press SELECT dial to set. Machine will beep once to confirm settings.



Long Black Adjust

Sets both the espresso volume & the water volume for all cup sizes and strengths. Grind, dose & tamp the portafilter. Insert the portafilter into the group head. Place the appropriate cup under the portafilter spouts. Press the SELECT dial to select Long Black Adjust. Rotate the SELECT dial to select the cup size & strength you want to program.



OPERATING YOUR BREVILLE PRODUCT

Press the SELECT dial to start the espresso extraction. When required espresso volume is extracted, press the SELECT dial to stop espresso extraction. Hot water delivery will commence immediately. Once required water volume has been reached press the SELECT dial to stop water delivery. Machine will beep once to confirm settings.

NOTE

This has only programmed the espresso volume & the water volume for that particular cup/strength combination. You will need to repeat the above steps if you wish to customise further cup/strength combinations.

At any stage during programming, press MENU|EXIT to return to STANDBY mode.

NOTE

The MENU|EXIT button is disabled when the machine is in coffee making or Hot Water mode.

DEFAULT SETTINGS

The machine has the following default setting:

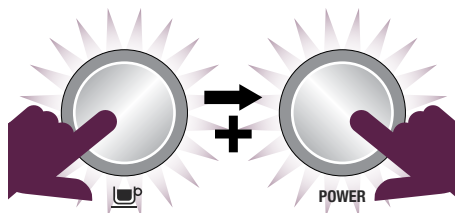
1. Shot Temperature: 93°C
2. Low Pressure Pre-infusion:
PP60, PT7 seconds
3. Milk Temperature: 60°C
4. Auto Start: OFF (8:00am)
5. Auto Off: 1 Hour
6. Clock: 12:00

ADVANCED FEATURES

These functions should only be accessed by experienced users. See below for information on how to reset all default settings.

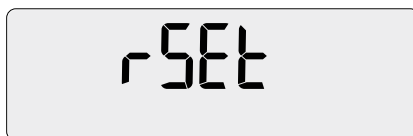
To access Advanced Features Menu, with the machine turned OFF, press and hold the 1 CUP button, then press and hold the POWER button together for 3 seconds. Rotate the SELECT dial to select feature. Press SELECT dial to access feature settings.

Press MENU|EXIT button at any time to exit Advanced Features.



Reset Default Settings (rSET):

Use this function to reset all programmable values back to the default settings. rSET will be displayed on the LCD. Press SELECT dial to reset all settings to factory defaults.



Hrd3 will flash on screen. Machine is now in Water Hardness mode. See below how to set.

Descale (dESc):

Use this function to access the step by step de-scale procedure. The current step will be displayed on the GRIND LCD. Refer to page 35 for procedure.

OPERATING YOUR BREVILLE PRODUCT

Water Hardness (Hrd3)

Please refer to page 14 to first determine water hardness with the test strips provided.

To set water hardness rotate SELECT dial to select from settings Hrd1 - Hrd5.

1 = softest and 5 = hardest.

Push SELECT dial to save setting. Machine will beep once to confirm, then proceed to STANDBY mode.

Units (SEt)

Set units to metric or imperial. Rotate SELECT dial counter-clockwise to select required units. Press SELECT dial to set. Machine will beep once to confirm selection.

LCD Backlight (Lcd)

Adjust the LCD brightness/contrast. Rotate SELECT dial the select required brightness. Press SELECT dial to set. Machine will beep once to confirm selection.

Spotlights (SPOT)

SPOT adjusts the brightness of the LEDS lighting the drip tray area. Rotate SELECT dial the select required brightness. Press dial to set. Machine will beep once to confirm selection.

Steam Temperature (StEA)

Adjust the steam boiler temperature, which in turn controls steam pressure. Press SELECT dial. Rotate SELECT dial the select required temperature. Press SELECT dial to set. Machine will beep once to confirm selection. Default is 135°C.

Air Pump Delay (Air)

Adjust the delay of the operation of the Air Pump during Automatic Milk Texturing. Rotate SELECT dial the select required delay. Press SELECT dial to set. Machine will beep once to confirm selection. default setting is 02 50°C.

Sound Volume (SnD)

Machine sounds turned High, Low or OFF.

Fan Control (FAN)

Adjust the speed of the internal cooling fan. Rotate SELECT dial the select required fan speed. Select between Silent (SILt), Standard (StNd) or Cool. Press SELECT dial to set. Machine will beep once to confirm selection.

Auto Clean Disable (Cln)

Disables the Auto Clean alert. Rotate SELECT dial between ON to activate (default) or OFF to disable.

12h or 24h Clock (CLoC)

Select between displaying time in 12h or 24h format. Rotate SELECT dial the select required unit. Press SELECT dial to set. Machine will beep once to confirm selection.

NOTE

The machine will exit Advanced Features if no user input for 30 seconds or the POWER button or MENU|EXIT button is pressed.

Flow Measurement Method (VOL)

Select between volume based (FLo) or time based (SEc) method for espresso dose measurement. Rotate SELECT dial and select required method. Press SELECT dial to set. Machine will beep once to confirm selection.

ALERTS

MANUAL will flash on STEAM LCD

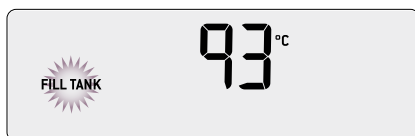
The machine will not enter START UP mode when the STEAM LEVER is in the MANUAL position.

OPERATING YOUR BREVILLE PRODUCT

Move STEAM LEVER to CLOSED position for the machine to enter START UP mode. "Manual" will flash on LCD to indicate the lever is in the MANUAL position.

Fill Tank

The machine will detect a low water level. The FILL TANK icon will flash on the LCD screen.

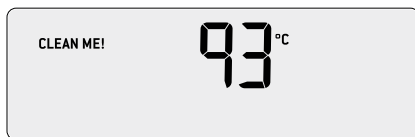


If FILL TANK icon is displayed, add water to tank. Machine will not be able to make coffee, or hot water while tank is empty.

Clean Me!

The machine will detect when 200 extractions have been carried out since the last clean cycle.

The CLEAN ME! icon will be displayed on the LCD screen the next time the machine enters START UP mode.



For information on how to clean the machine, refer to the Cleaning Cycle instructions on page 31.

Heating

The LCD segment will flash whilst machine is heating up and also if temperature drops excessively during use.

Lock Hopper

Indicates if the bean hopper has not been properly inserted and locked into position. Coffee grinder / tamper cannot be used during this time. 3 beeps will sound and LOCK HOPPER segment will flash if user attempts to activate.

Overheat Please Wait

If coffee grinder is used excessively, LCD segment will indicate user needs to wait till it cools. Coffee grinder / tamper cannot be used during this time. 3 beeps will sound and OVERHEAT PLEASE WAIT segment will flash if user attempts to activate.

Change Filter

Will prompt user to replace de-scale filter during start up. Display prompt intervals are set by value saved for hard water.

TRANSPORTING AND STORING 'THE ORACLE' ESPRESSO MACHINE

We recommend the boilers are drained and emptied of water before transporting the machine or storing for extended periods of time.

This procedure is also intended as an anti-freeze measure in the event the machine is exposed to extreme cold temperatures.

The procedure for draining boiler uses Step 1 and 2 of the Descale function. The current step will be displayed on the GRIND LCD.

⚠ CAUTION

Never open DESCALE ACCESS valves while machine is still hot. Allow machine to cool for 1 hour prior to starting de-scale process.

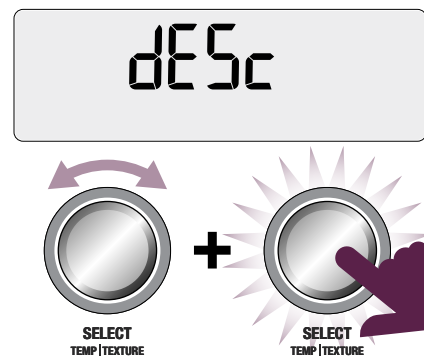
⚠ CAUTION

During de-scale process, water may flow through group head at any time.

OPERATING YOUR BREVILLE PRODUCT

Step 1 – Prepare for De-scale

- With the machine OFF, press & hold the 1 CUP button, then press and hold the POWER button for 3 seconds until advanced menu is displayed.
- Rotate SELECT dial to dESc then push SELECT dial.

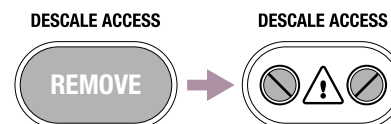


- Empty water tank, and re-install into position.
- Ensure drip tray is empty and installed into position.

Step 2 – Empty Boilers

The GRIND LCD will display 02 during Step 2 procedure.

- Remove grey silicon cover on the right hand lower side of the front panel marked DESCALE ACCESS. Place a cloth over the drip tray to stop steam escaping.

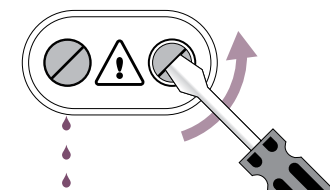


- Using a flat-head screwdriver, rotate the left screw counter-clockwise first, until valve is fully open. Water will begin to flow into drip tray from underneath.

- Do the same for the right screw. Steam will be released from the boiler.

⚠ CAUTION HOT WATER

DESCALE ACCESS

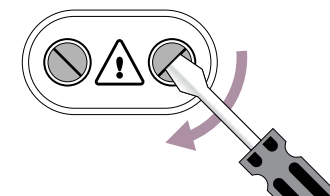


⚠ CAUTION HOT STEAM

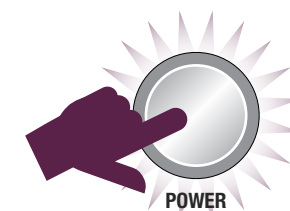
- Close valves when water stops flowing through both outlets. Empty drip tray and re-assemble onto unit.

⚠ CAUTION HOT WATER

DESCALE ACCESS



- Turn machine off with POWER button before unplugging from wall.



COFFEE MAKING TIPS & PREPARATION

COFFEE MAKING TIPS & PREPARATION

PRE-HEATING

Heating your cup or glass

A warm cup will help maintain the coffee's optimal temperature. Preheat your cup by rinsing with hot water from the Hot Water outlet and place on the cup warming tray.

Heating the portafilter and filter basket

A cold portafilter and filter basket can reduce the extraction temperature enough to significantly affect the quality of your espresso. Always ensure the portafilter and filter basket are preheated with hot water from the Hot Water outlet before initial use.

NOTE

Always wipe the filter basket and filter holder dry before dosing with ground coffee as moisture can encourage 'channeling' where water by-passes the ground coffee during extraction.

THE GRIND

When grinding coffee beans for espresso, the grind size should be fine but not too fine. The grind size will affect the rate at which the water flows through the ground coffee in the filter basket and the taste of the espresso.

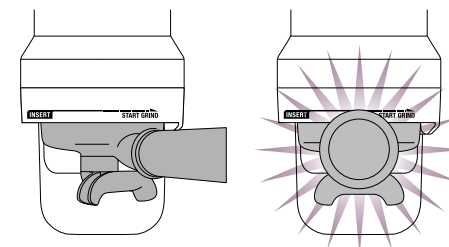
If the grind is too fine (looks like powder and feels like flour when rubbed between fingers), the water will not flow through the coffee even when under pressure. The resulting espresso will be **OVER EXTRACTED**, dark in colour and bitter in flavour.

If the grind is too coarse the water will flow through the ground coffee in the filter basket too quickly. The resulting espresso will be **UNDER EXTRACTED** lacking in colour and flavour.

Wipe excess coffee from the rim of the filter basket to ensure a proper seal in the group head is achieved.

AUTOMATIC GRINDING, DOSING & TAMPING

- Ensure grinder hopper is filled with fresh whole bean coffee.
- Position the portafilter underneath the grinder cradle so the handle is to the left.
- Insert portafilter into grinder cradle and rotate to the right towards the "START GRIND" mark to initiate grinding, releasing portafilter handle slowly back to the centre position during grinding operation.



- When grinding, dosing & tamping has completed, the grinder will stop & the tamper several seconds later. Rotate portafilter back to the left and lower to remove.

NOTE

Never put pre-ground coffee in the grinder hopper.

COFFEE MAKING TIPS & PREPARATION

PURGING THE GROUP HEAD

Before placing the portafilter into the group head, run a short flow of water through the group head by pressing the 1 CUP button. This will purge any ground coffee residue from the group head and stabilise the water temperature prior to extraction.

INSERTING THE PORTAFILTER

Place the portafilter underneath the group head so that the handle is aligned with the INSERT position. Insert the portafilter into the group head and rotate the handle towards the centre until resistance is felt.

EXTRACTING ESPRESSO

- Place pre-warmed cup(s) beneath the portafilter spouts and press the 1 CUP or 2 CUP button for the required volume.
- As a guide, the espresso will start to flow after 8-10 seconds (infusion time) and should be the consistency of dripping honey.
- If the espresso starts to flow after less than 6 seconds the grind is too coarse. This is an UNDER-EXTRACTED shot. Adjust the Grind Size slightly finer.
- If the espresso starts to drip but doesn't flow after 15 seconds, then the grind is too fine. This is an OVER-EXTRACTED shot. Adjust the Grind Size slightly coarser.

A great espresso is about achieving the perfect balance between sweetness, acidity and bitterness.

The flavour of your coffee will depend on many factors, such as the type of coffee beans, degree of roast, freshness, coarseness or fineness of the grind.

Experiment by adjusting these factors just one at a time to achieve the taste of your preference.

EXTRACTION GUIDE

EXTRACTION TYPES	GRIND	SHOT DURATION
OVER EXTRACTED (bitter • astringent)	Too Fine	Over 45 secs
BALANCED	Optimum	Between 15-40secs
UNDER EXTRACTED (underdeveloped • sour)	Too Coarse	Less than 15secs

TEXTURING MILK

The machine allows you to texture milk both Automatically & Manually.

Automatic Hands Free:

Allows you to texture milk to the required level and temperature.

- Setting Milk Temperature: rotate TEMP|TEXTURE dial to select required milk temperature.
- Setting Milk Texture Level: press TEMP|TEXTURE dial until the texture level arrow flashes in STEAM LCD. Rotate TEMP|TEXTURE dial to set required texture level. This can be changed during the texturing operation if required.
- Always start with fresh cold milk.
- Choose the jug of an appropriate size for the beverage(s) you are making.
- Ensure the tip of the steam wand is covered up to the white seal (~25mm).
- Set the required Milk Temperature & Texture level using the TEMP|TEXTURE control dial.
- With the steam wand in the down position over the drip tray, lift the steam lever momentarily to remove any condensed water from the system.

COFFEE MAKING TIPS & PREPARATION

- Insert steam wand into milk jug, resting the milk jug on the drip tray and the steam wand in the down position.
- Press down & release steam lever to start automatic milk texturing.
- STEAM LCD will display the current milk temperature during texturing
- Milk texturing will automatically stop when the required temperature is reached.
- Lift & remove steam wand from the milk jug & wipe the wand & tip with a damp cloth.
- Push the Steam Wand back to the down position and the wand will automatically purge.
- Tap the jug on the bench to collapse any bubbles.
- Swirl the jug to polish and re-integrate the texture.
- Pour milk directly into the espresso
- The key is to work quickly, before the milk begins to separate into head and body.
- Lift the steam lever to start the flow of steam.
- Keep the tip just under the surface of the milk until the milk is spinning clockwise, producing a vortex (whirlpool effect).
- With the milk spinning, slowly lower the jug. This will bring the steam tip to the surface of the milk & start to introduce air into the milk. You may have to gently break the surface of the milk with the tip to get the milk spinning fast enough.
- Keep the tip at or slightly below the surface, continuing to maintain the vortex. Texture the milk until sufficient volume is obtained.
- Lift the handle of the jug to lower the tip beneath the surface, but keep the vortex of milk spinning. The milk is at the correct temperature, 55°C-65°C indicated on the STEAM LCD.
- Move the steam lever to the CLOSED position BEFORE lowering the jug and taking the tip out of the milk.
- Set the jug to one side, wipe the steam wand and tip with a damp cloth. Push the steam wand back towards the drip tray to automatically purge the wand of any residual milk.
- Tap the jug on the bench to collapse any bubbles.
- Swirl the jug to polish and re-integrate the texture.
- Pour milk directly into the espresso.
- The key is to work quickly, before the milk begins to separate.

Manual Milk Texturing

- The STEAM LCD will indicate milk temperature during manual texturing, but will NOT turn off the steam automatically.
- Always start with fresh cold milk.
- Fill the jug just below the V at the bottom of the jug spout.
- To remove any condensed water from the system, place the Steam Wand in the down position over drip tray, momentarily lift the steam lever.
- Insert the steam tip 1-2cm below the surface of the milk close to the right hand side of the jug at the 3 o'clock position.

COFFEE MAKING TIPS & PREPARATION

HINTS & TIPS

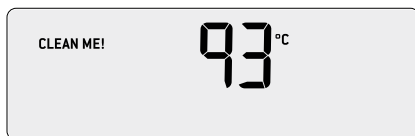
- Always grind right before extraction for a superior flavour and body.
- Use freshly roasted coffee beans, with a 'roasted on' date and use within 2–3 weeks of 'roasted on' date.
- Store coffee beans in a cool, dark and dry container. Vacuum seal if possible.
- Buy coffee beans in small batches to reduce the storage time and store no more than one week's supply at any time.

CARE & CLEANING

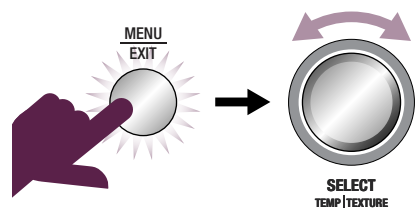
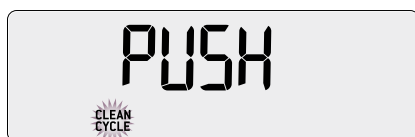
CARE & CLEANING

CLEANING CYCLE

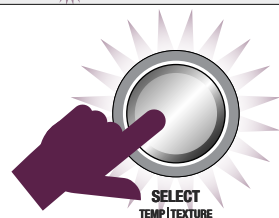
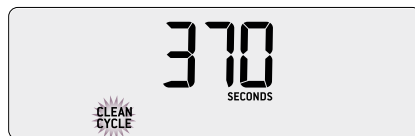
- CLEAN ME! will be displayed on LCD to indicate when a cleaning cycle is required (approx. 200 shots).



- Insert the supplied grey silicon cleaning disc, followed by 1 cleaning tablet into the filter basket.
- Insert the portafilter and lock into group head.
- Ensure the water tank is filled with cold tap water and the drip tray is empty.
- Press the MENU|EXIT button and rotate SELECT dial until Clean Cycle flashes & PUSH is displayed in the LCD.
- Press the SELECT button to start the clean cycle.



- The LCD will display a countdown timer showing remaining time for the clean cycle in seconds.



- When the cleaning cycle has finished, remove the filter and ensure the tablet has completely dissolved. If the tablet has not dissolved, repeat the steps above, without inserting a new tablet.
- Rinse the filter basket and portafilter thoroughly before use.
- Extract 1 espresso to "season" the machine and purge the system of any remaining cleaner.

INSTALLING WATER FILTERS

- Soak filter in a glass of water for 5 minutes.
- Rinse the filter and mesh under running water.
- Assemble filter into filter holder.
- Set replacement date forward 2 months.
- Install filter holder into water tank.
- Insert water tank into the machine. Ensure the latch is locked into position.

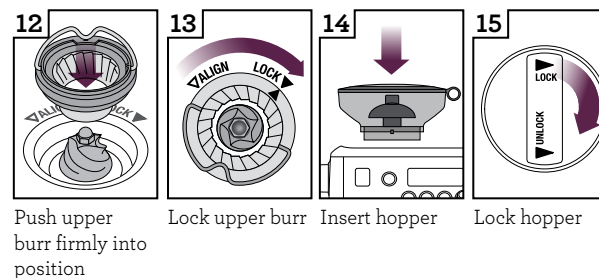
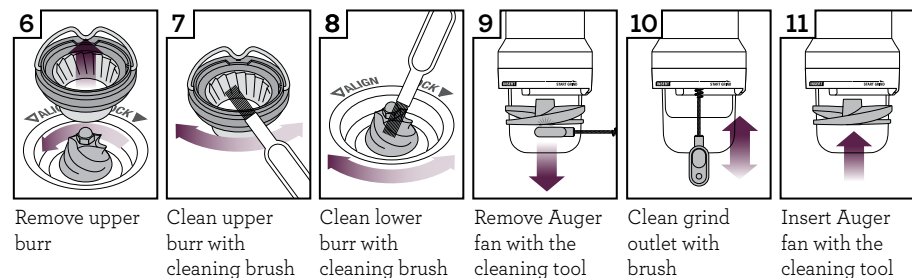
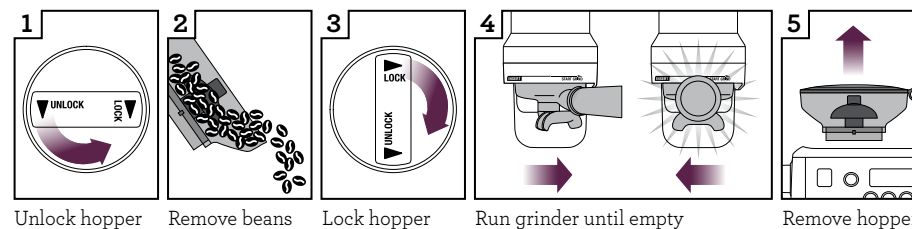
NOTE

To purchase replacement filters contact
Breville Customer Service Centre
- AUS 1300 139 798
- NZ 0800 273 845

CARE & CLEANING

CLEANING CONICAL BURRS

Regular cleaning helps the burrs achieve consistent grinding results which is especially important when grinding for espresso coffee.



⚠ CAUTION

Descale & replace water filters when prompted in the LCD. Contact Breville customer service centre for advice.

CLEANING THE STEAM WAND

- Wipe the steam wand with a damp cloth & purge directly after texturing the milk.
- If the any of the holes in the tip of the steam wand become blocked, ensure the steam lever is in the CLOSED position and clean using the pin on the end of the cleaning tool. Even partially blocked holes may affect the performance of the Auto Steam function to produce sufficient foam volume.
- If steam wand remains blocked, remove the tip and soak together with steam wand using the Steam Wand Cleaner Powder. Please refer to manufacturer's instructions on pack. Screw tip back onto the steam wand after rinsing.
- The steam wand can be left immersed in the jug with water when not in use to reduce the risk of blockages.

Milk Cleaning Sachets

- Add 1 sachet into an empty milk jug.
- Add 1 cup (250ml) hot water into milk jug.
- Remove steam tip and place with steam wand into jug.
- Leave to soak for 20 minutes.
- Clean and replace steam tip, place wand back into the jug and activate steam cycle for a 10 seconds.
- Allow to soak for 5 minutes.
- Purge several times & rinse thoroughly.

- Wipe the steam wand dry with a clean cloth.
- Discard solution & rinse jug thoroughly.

NOTE

Clean steam wand and tip thoroughly after every use. Failure to clean may affect performance.

CLEANING THE FILTER BASKETS AND PORTAFILTER

- The filter baskets and portafilter should be rinsed under hot water after each coffee making session to remove all residual coffee oils.
If the holes in the filter baskets become blocked, dissolve a cleaning tablet in hot water and soak filter basket and portafilter in solution for approx. 20 minutes. Rinse thoroughly.

CLEAR WATER BACKFLUSH

- After each coffee making session we recommend doing a clear water backflush before you turn off the machine. Empty drip tray. Insert the cleaning disk into the filter basket and insert the portafilter into the group head. Press the 1 CUP button and allow pressure to build for 20secs, then press to stop & release pressure. Repeat this 5 times to purge any fine coffee grounds and residual coffee oils from the brew water paths.

CLEANING THE SHOWER SCREEN

- The group head interior and shower screen should be wiped with a damp cloth to remove any ground coffee particles.
- Periodically run hot water through the machine with the filter basket and portafilter in place, without ground coffee, to rinse any residual coffee.

CLEANING THE DRIP TRAY & STORAGE TRAY

- The drip tray should be removed, emptied and cleaned after each use or when the drip tray indicator is showing Empty Me!
- Remove grill from the drip tray. Wash the drip tray in warm soapy water. The Empty Me! indicator can also be removed from the drip tray.
- The storage tray can be removed and cleaned with a soft, damp cloth (do not use abrasive cleansers, pads or cloths which can scratch the surface).

CLEANING THE OUTER HOUSING & CUP WARMING TRAY

- The outer housing and cup warming tray can be cleaned with a soft, damp cloth. Polish with a soft, dry cloth. Do not use abrasive cleansers, pads or cloths which can scratch the surface.

NOTE

Do not clean any of the parts or accessories in the dishwasher.

DESCALE (dESc):

Use this function to access the step by step de-scale procedure. The current step will be displayed on the GRIND LCD.

⚠ CAUTION

Never open DESCALE ACCESS valves while machine is still hot. Allow machine to cool for 1 hour prior to starting de-scale process.

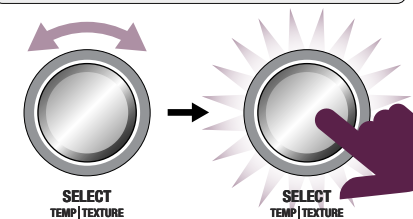
⚠ CAUTION

During de-scale process, water may flow through group head at any time.

Step 1 – Prepare for De-scale

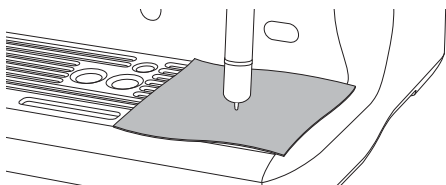
- With the machine OFF, press & hold the 1 CUP button, then press the POWER button until advanced menu is displayed.
- Rotate SELECT dial to dESc then push SELECT dial.

dESc



- Empty water tank, remove water filter then fill water tank with de-scale solution, as per manufacturer's instructions.
- Fill tank with water to MAX line. Fill tank with water to MAX line and reinsert tank into machine.
- Ensure drip tray is empty and installed into position. Place a cloth on the right side of the drip tray to stop steam escaping.

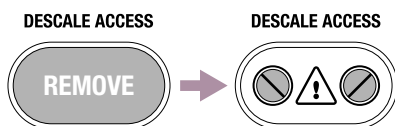
CARE & CLEANING



Step 2 – Empty Boilers

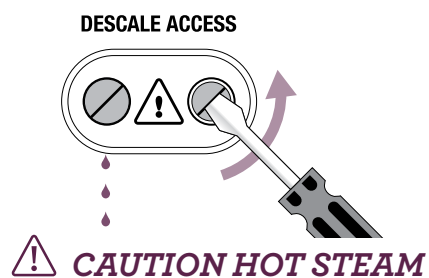
The GRIND LCD will display 02 during Step 2 procedure.

- Remove grey silicon cover on the right hand lower side of the front panel marked DESCAL ACCESS. Place a cloth over the drip tray to stop steam escaping.



- Using a flat-head screwdriver, rotate the left screw counter-clockwise first, until valve is fully open. Water will begin to flow into drip tray from underneath.
- Do the same for the right screw. Steam will be released from the boiler.

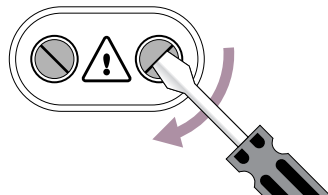
CAUTION HOT WATER



- Close valves when water stops flowing through both outlets. Empty drip tray and re-assemble onto unit.

CAUTION HOT WATER

DESCAL ACCESS



- Push SELECT button, to proceed to next step.

NOTE

If boilers are not empty, the machine will beep 3 times and the downlights will flash 5 times and "VALV" will be displayed in the LCD.

Step 3 – Begin De-scale

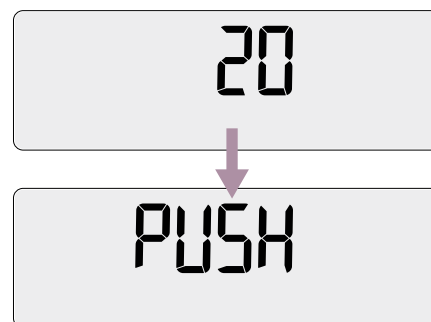
The GRIND LCD will display 03 during Step 3 procedure.

NOTE

If water tank has not been removed then replaced or is empty, water tank LED will flash 5 times and the machine will beep 3 times and "Fill Tank" will be displayed in the LCD.

- Machine will fill boilers with de-scale solution and heat to temperature.
- 20 minute timer will begin. Wait for countdown timer to get to 0:00. (This allows solution to dissolve scale build up).

CARE & CLEANING

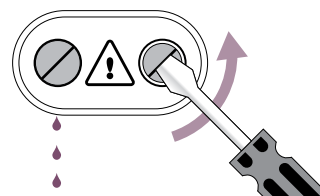


Step 4 – Empty De-scale Solution

The GRIND LCD will display 04 during Step 4 procedure.

- Empty water tank, rinse and fill water tank with clean water. Insert water tank into machine.
- Rotate left screw first, counter-clockwise until fully open. Water will begin to flow into drip tray.

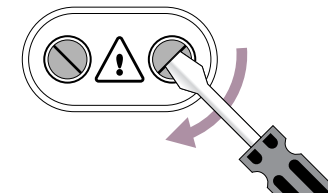
DESCAL ACCESS



- Repeat with right screw. Steam will be released from the boiler.

CAUTION HOT WATER

DESCAL ACCESS



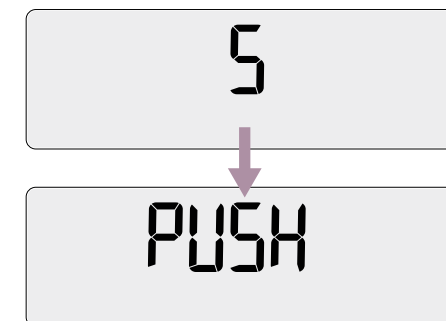
- Close valves when water stops flowing through both outlets. Empty drip tray and re-assemble onto unit.

CAUTION HOT STEAM

Step 5 – Fill Boilers

The GRIND LCD will display 05 during Step 5 procedure.

5 minute timer will begin. Wait for countdown timer to get to 0:00. (This allows any remaining solution to be removed from system).



Step 6 – Flush Boilers

The GRIND LCD will display 06 during Step 6 procedure.

- a) Empty water tank, rinse and assemble new water filter into tank.
- b) Fill water tank with clean water and insert into machine.
- c) Rotate screws counter-clockwise, as per previous instructions until fully open. Water will begin to flow into drip tray.
- d) Close valves when water stops flowing through both outlets. Empty drip tray and re-assemble onto unit.



CAUTION HOT WATER

- e) Empty drip tray and re-insert into machine.
- f) Push SELECT button to complete the de-scale procedure. Machine will heat up as normal.



54°C

TROUBLESHOOTING

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Motor starts but no ground coffee coming from grind outlet	<ul style="list-style-type: none"> No coffee beans in bean hopper! Grinder/bean hopper is blocked. Coffee bean may have become stuck in hopper 	<ul style="list-style-type: none"> Fill bean hopper with fresh coffee beans. Remove bean hopper. Inspect bean hopper & grinder burrs for blockage. Replace parts and try again.
Motor starts but operates with a loud 'racket' noise	<ul style="list-style-type: none"> Grinder is blocked with foreign item or chute is blocked. Moisture clogging grinder. 	<ul style="list-style-type: none"> Remove bean hopper, inspect burrs & remove any foreign body. Clean the burrs and chute (refer to Care & Cleaning instructions on Page 31). Leave burrs to dry thoroughly before re-assembling. It is possible to use a hair dryer to blow air into grinder inlet (lower burr) to dry.
Unable to lock bean hopper into position	<ul style="list-style-type: none"> Coffee beans obstructing bean hopper locking device. 	<ul style="list-style-type: none"> Remove bean hopper. Clear coffee beans from top of burrs. Re-lock bean hopper into position and try again.
Portafilter overfills	<ul style="list-style-type: none"> Tamper fan was removed for cleaning and not replaced. 	<ul style="list-style-type: none"> Check that the Tamper Fan is in position and mounted correctly to the drive shaft
Emergency stop?		<ul style="list-style-type: none"> Rotate the portafilter to the right or the left to stop the grinder. Unplug power cord from power outlet.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Grind and tamper running continuously	• No beans in hopper	• Fill hopper with beans. • Stop operation by removing handle.
	• Tamper fan has been removed	• Ensure that the tamper fan has been properly installed.
Espresso runs out around the edge of the portafilter and/or Portafilter comes out of the group head during an extraction	• Portafilter not inserted in the group head correctly.	Ensure portafilter is rotated to the right until the handle is past the centre and is securely locked in place. Rotating past the center will not damage the silicon seal.
	• There are coffee grounds around the filter basket rim.	Clean excess coffee from the rim of the filter basket after grinding to ensure a proper seal in group head.
	• Filter basket rim is wet or underside of portafilter lugs are wet. Wet surfaces reduce the friction required to hold the portafilter in place whilst under pressure during an extraction.	Always ensure filter basket and portafilter are dried thoroughly before filling with coffee, tamping and inserting into the group head.
	• Too much coffee in the filter basket.	The tamped coffee should be ~8mm below the top edge of the filter basket.
Issues with the auto start feature	• Clock not set or clock is set on incorrect time	Set clock and check auto start time saved in menu
ERR error message on LCD screen	• A major fault has occurred and machine cannot operate.	Contact Breville Customer Service Centre AUS 1300 139 798 NZ 0800 273 845.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Pumps continue to operate / Steam is very wet / Hot water outlet leaks	• Using de-mineralised or distilled water which is affecting how the machine is designed to function.	We recommend using cold, filtered water. We do not recommend using water with no/low mineral content such as de-mineralised or distilled water. If the problem persists, contact Breville Customer Service Centre AUS 1300 139 798 NZ 0800 273 845.
Water does not flow from the group head	• Machine has not reached operating temperature.	Allow time for the machine to reach operating temperature. The POWER light will stop flashing when machine is ready.
	• Water tank is empty.	Fill tanks and prime system by activating hot water for 30 seconds.
	• Water tank not fully inserted & locked.	Push water tank in fully and lock latch closed.
FILL TANK On in LCD display, but water tank is full	• Water tank is not fully inserted and locked into position.	Push water tank in fully and lock latch closed.
No Steam or Hot Water	• Machine is not turned on or up to operating temperature.	Ensure the machine is plugged in, switched On at the power outlet and the POWER button is On.
No Hot Water	• Water tank is empty.	Fill water tank.
No Steam	• Steam Wand is blocked.	Use the pin on the cleaning tool to clear the opening. If the steam wand continues to be blocked remove the tip of the steam wand and soak in hot water with Steam Wand Cleaner Powder. Please refer to manufacturer's instructions on pack.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The machine is 'On' but ceases to operate		Turn machine Off. Wait for 60 minutes and turn machine back On. If problem persists, call Breville Customer Service AUS - 1300 139 798 and NZ - 0800 273 845.
Steam pouring out of group head		Turn machine Off. Wait for 60 minutes and turn machine back On. If problem persists, call Breville Customer Service AUS - 1300 139 798 and NZ - 0800 273 845.
Espresso only drips from the portafilter spouts, restricted flow	<ul style="list-style-type: none"> Coffee is ground too finely. 	Adjust grind size slightly coarser using the grind adjustment dial to a higher number.
Espresso flows out too quickly	<ul style="list-style-type: none"> The coffee is ground too coarsely. 	Adjust grind size slightly finer using the grind adjustment dial to a slightly lower number.
Coffee not hot enough	<ul style="list-style-type: none"> Cups not preheated. 	Rinse cups under hot water outlet and place on cup warming tray.
	<ul style="list-style-type: none"> Milk not hot enough (if making a cappuccino or latte etc). 	Using the TEMP TEXTURE dial increase the milk temperature.
No crema	<ul style="list-style-type: none"> Coffee beans are stale. 	Buy freshly roasted coffee with a roasted on date.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Not enough milk texture	<ul style="list-style-type: none"> Steam wand is blocked 	Use the pin on the cleaning tool to clear the opening. If the steam wand continues to be blocked remove the tip of the steam wand and soak in hot water with Steam Wand Cleaner Powder. Please refer to manufacturer's instructions on pack.
		Using the TEMP TEXTURE dial increase the Milk Texture level. Refer to page 28.

COFFEES TO TRY

COFFEES TO TRY



CAPPUCCINO

A single shot of espresso with textured milk and garnished with drinking chocolate.



ESPRESSO

Intense and aromatic, it is also known as an espresso or short black and is served in a small cup or glass.



LATTÉ

A latté consists of a single espresso with textured milk and approx. 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 textured milk.



LONG BLACK

A shot of espresso (single or double) with hot water.



RISTRETTO

A ristretto is an extremely short espresso of approximately 15ml, distinguished by its intense flavour and aftertaste.