

# Breville

## MEDIA RELEASE

September 2011

### Home espresso meets the commercial café with new release technology

Breville has made it possible to achieve a consistently commercial quality cup at home with the launch of **the Dual Boiler™ (BES900)** espresso machine. Able to precisely control temperature and pressure throughout the extraction process, the machine represents a leap in domestic appliance technology. The world-first release compresses the benefits of a large-scale commercial machine into a home-friendly footprint with an affordable price tag for passionate coffee enthusiasts.

As a global brand in home espresso, Breville set its design and engineering team the challenging task of building a domestic machine to rival its professional counterparts. Consideration for making the process simpler for the budding barista was part of the brief.



The Breville Dual Boiler™ features dedicated stainless steel boilers for steam and espresso allowing simultaneous milk texturing and extraction at optimum temperature. Its electronic PID<sup>1</sup> temperature control precisely heats water, programmable to within +/-1 °C accuracy. Together with low pressure pre-infusion for even extraction and a heated group head for thermal stability, the variables of a perfectly crafted coffee can be expertly controlled.

The machine's steam boiler enables high volume, instant and continuous steam which halves the time to texture milk when compared to standard home espresso machines. A 360° swivel action steam wand has a three hole tip producing a finer, silkier café quality milk.

The Breville Dual Boiler™ also features an over pressure valve (OPV) to deliver water at a constant maximum pressure of nine bars, the commercial standard, for perfect espresso extraction.

Crammed with other technology and features that will convert any home coffee sceptic, the Dual Boiler™ includes an LCD interface with a shot clock that communicates the temperature and extraction time of each espresso shot. A 2.4 litre removable water tank, integrated and removable 58mm tamper are included, with manual and programmable one and two cup shot volumes to match the chosen filter. Visit [Breville Food Thinkers](#) on YouTube to view the Dual Boiler™ BES900 in action.

To achieve the ultimate cup of coffee at home using the Dual Boiler™, Breville encourages the 'ground to order' approach, using freshly roasted beans when possible and its Smart Grinder™ (BCG800) with Dosing IQ™ technology, which automatically calibrates each dose every time the grind is adjusted.

Breville Dual Boiler™ (BES900) **\$1,499.95 RRP**  
Breville Smart Grinder™ (BCG800) **\$299.95 RRP**

Consumer enquiries: 1300 139 798 or [www.breville.com.au/dualboiler](http://www.breville.com.au/dualboiler)

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<sup>1</sup> Proportional Integral Derivative