

# Breville®

# Breville®

*The Dynamic Duo™*

Instruction Booklet

## Breville Customer Service Centre

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Due to continued product improvement, the products illustrated/photographed  
in this brochure may vary slightly from the actual product.



**BEP920 ANZ E15**

**Suits all BEP920 models**

# 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 THE DUAL BOILER™

### 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 appliance 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 BES920 DUAL BOILER

- This appliance is recommended for household use only. Do not use this appliance for 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
  - stored
 always 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-mineralised 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 brewing process.
- Do not leave the product unattended when in use.
- Do not touch hot surfaces. Allow the product to cool down before moving or cleaning any parts.
- 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 inserted. Refer to 'Care & Cleaning' in this instruction booklet.

## IMPORTANT SAFEGUARDS FOR THE SMART GRINDER™ PRO

### FOR ALL ELECTRICAL APPLIANCES

- Remove and safely discard any packaging material and promotional labels before using the Breville Smart Grinder™ Pro 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 the Breville Smart Grinder™ Pro.
- Do not place the Breville Smart Grinder™ Pro near the edge of a bench or table during operation.
- Do not place the Breville Smart Grinder™ Pro on or near a hot gas burner, electric element or where it could touch a heated oven.
- Do not operate the Breville Smart Grinder™ Pro on a sink drain board.
- Ensure that the surface is level, clean and free of water.
- The Breville Smart Grinder™ Pro is not intended to be operated by means of an external timer or separate remote control system.
- To protect against electric shock, do not immerse the grinder base, power cord or power plug in water or allow moisture to come in contact with these parts.
- Always switch the Breville Smart Grinder™ Pro off at the power outlet and unplug if Breville Smart Grinder™ Pro is to be left unattended, if not in use, before cleaning, before attempting to move, disassembling, assembling and when storing.
- Do not use attachments other than those provided with the Breville Smart Grinder™ Pro.

- Do not operate the Breville Smart Grinder™ Pro without locking the bean hopper lid in position. Keep fingers, hands, hair, clothing and utensils away from the bean hopper during operation.
- The coffee grinder should not be switched on until the bean hopper and hopper lid are locked into position in the grinding chamber.
- Do not operate the Breville Smart Grinder™ Pro, continuously for longer than 2 minutes as this could cause overheating. Allow the Breville Smart Grinder™ Pro to cool down for 20 minutes after long operation.
- Do not use the Breville Smart Grinder™ Pro for any other purpose than grinding coffee beans.
- Do not use pre ground coffee in bean hopper. The Breville Smart Grinder™ Pro will not grind food that is sticky, or extremely hard, or make pastes of any fruits, seeds or herbs ie. curry pastes, nut butters.
- Keep the Breville Smart Grinder™ Pro and accessories clean. Follow the Care and Cleaning instructions.
- 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 current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- 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 if they understand the hazards involved.
- Children should be supervised to ensure that they do not play with the appliance.

## **IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES**

- Unwind the power cord fully before use.
- Do not let the power cord hang over the edge of a bench or table or, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the appliance, power cord or power plug in water or any other liquid.
- It is recommended to regularly inspect the appliance. Do not use the appliance if the power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance, other than cleaning, should be performed at an authorised Breville Service Centre.

## BREVILLE RECOMMENDS SAFETY FIRST

- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- 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.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Connect only to a 220-240V power outlet.

**SAVE THESE INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**

## FEATURES OF THE DUAL BOILER™

### TRIPLE HEAT SYSTEM

#### Dual Stainless Steel Boilers

Dedicated espresso and steam boilers for simultaneous milk texturing and espresso extraction at the optimum temperature.

#### Actively Heated Group Head

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

### PRECISION CONTROL

#### Electronic PID Temperature Control

Electronic temperature control delivers precise water temperature to +/- 1°C for optimum espresso flavour. Programmable.

#### 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 help maintain constant pressure throughout extraction.

#### Programmable Shot Temp

Allows user to adjust water temperature to achieve optimal espresso flavour.

### ADDITIONAL FEATURES

#### LCD Interface

Displays current settings and simplifies programming functions.

#### High Volume Instant Steam

Dedicated 950ml steam boiler delivers instant and continuous steam.

#### Commercial Steam Wand

Stainless steel 360° swivel-action steam wand with 3 hole tip for a silkier texture.

#### Volumetric Control

Manual or programmed 1 & 2 cup shot volumes. Programmable for either duration or volume.

#### Instant Hot Water

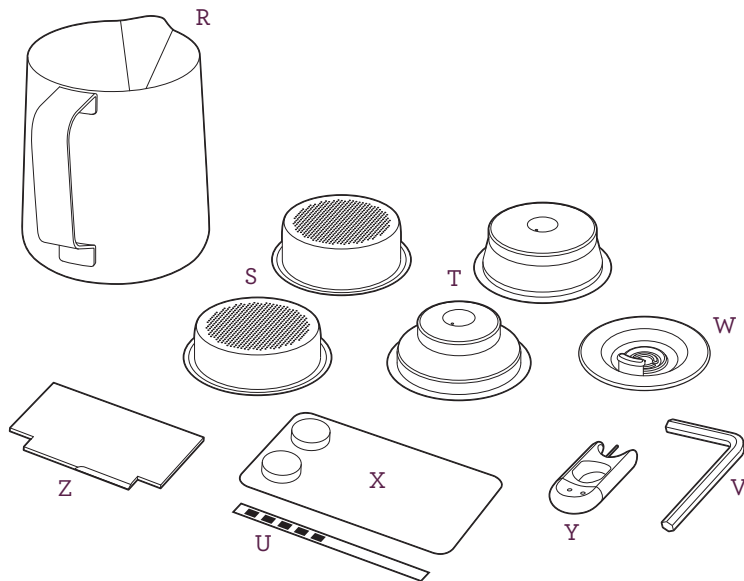
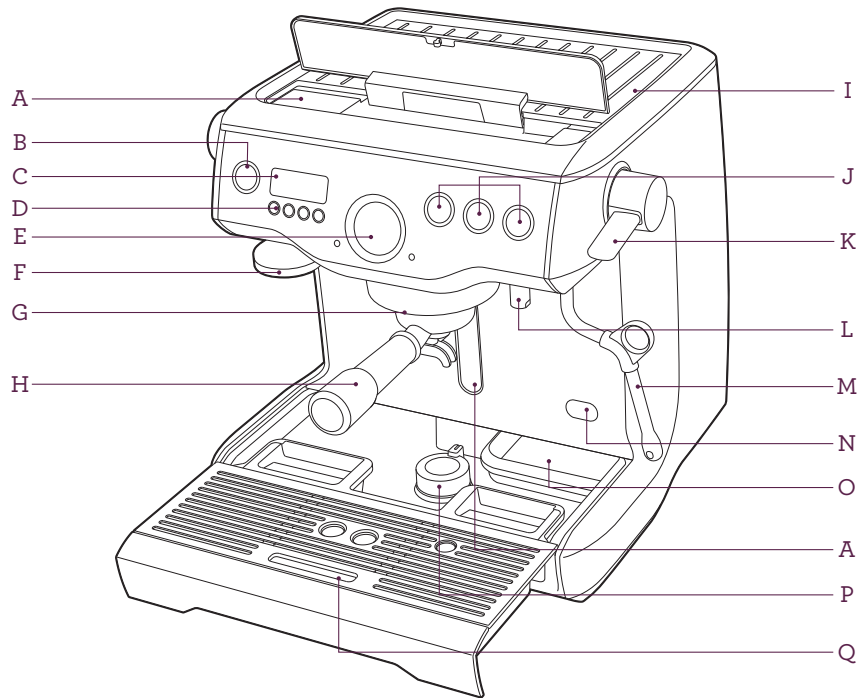
Dedicated Hot Water outlet for making long blacks or pre-heating cups.

#### 58mm Full Stainless Steel Portafilter

Helps to promote a more even extraction and is easier to clean.

#### Shot Clock

Displays duration of the espresso shot being extracted.



- A. Top fill 2.5 litre removable water tank with integrated water filter and backlit level indicator.
- B. **POWER** button
- C. **Backlit LCD interface** displays current settings and simplifies programming functions.
- D. **MENU** access and **DISPLAY** mode buttons
- E. **Espresso pressure gauge** monitors extraction pressure.
- F. **Integrated & removable 58mm tamper**
- G. **Actively heated 58mm group head with embedded element** for thermal stability during extraction.
- H. **58mm full stainless steel portafilter**
- I. **Convection heated 6 cup warming tray**
- J. **Manual and programmable 1 & 2 cup volume controls**
- K. **Easy to operate steam lever** for instant and continuous steam.
- L. **Dedicated hot water outlet** delivers instant hot water for long blacks & pre-heating cups.
- M. **360° swivel action steam wand with 3 hole tip** for a silkier texture.
- N. **De-scale access point**
- O. **Integrated tool storage tray**
- P. **Drop down swivel foot** for easy manoeuvrability.
- Q. **Removable drip tray** with Empty Me! indicator.

**ACCESSORIES**

- R. **Stainless steel frothing jug**
- S. **Single wall filter baskets (1 & 2 cup)**
- T. **Dual wall filter baskets (1 & 2 cup)**
- U. **Water hardness test strip**
- V. **Allen key**
- W. **Cleaning disc**
- X. **Espresso cleaning tablets**
- Y. **Cleaning tool**
- Z. **Razor™ precision dosing tool**

**LCD INTERFACE**

**Display Modes**

- Shot Temp
- Shot Clock Timer
- Clock

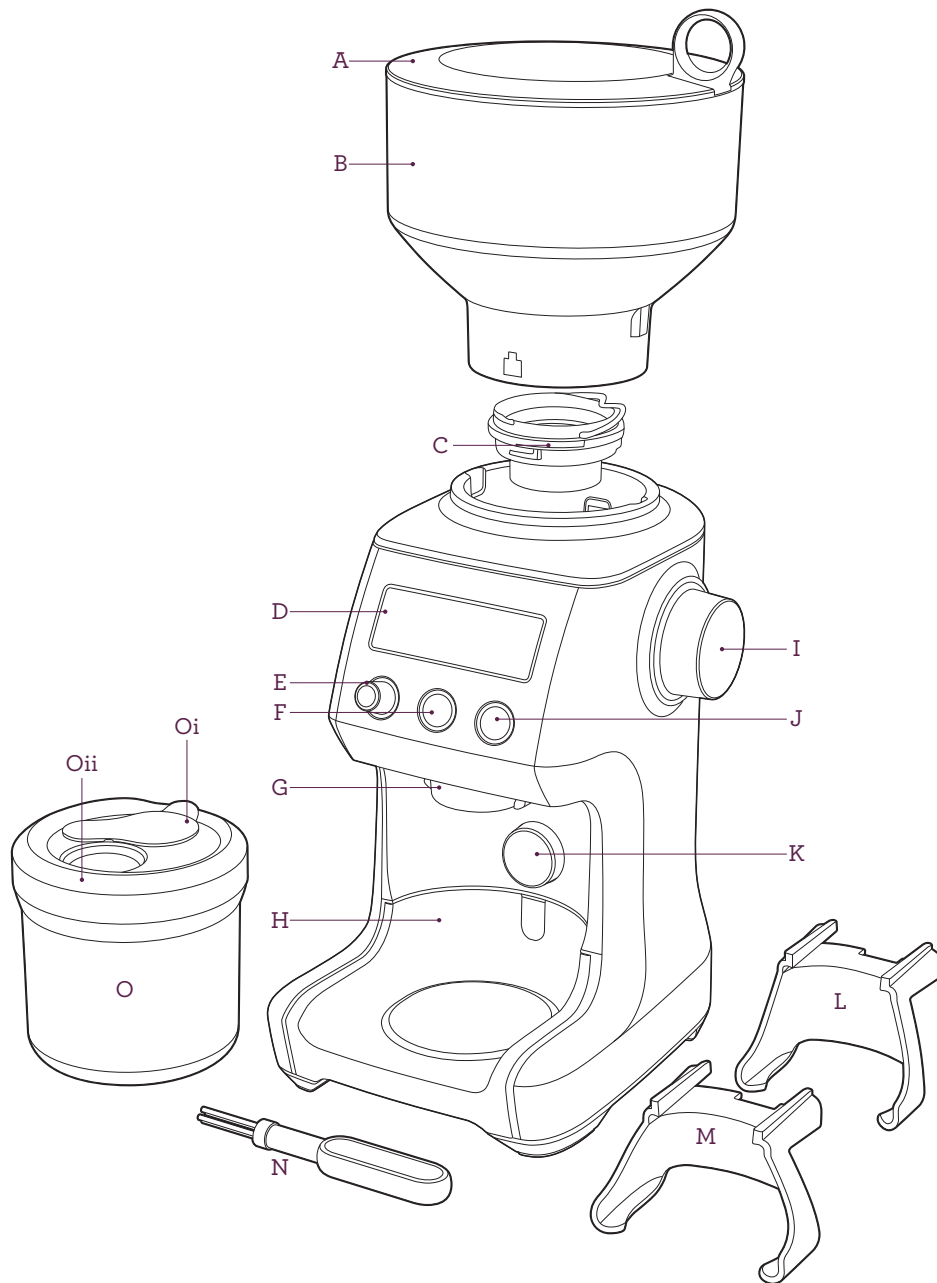
**Programmable Functions**

- Shot Temp
- Shot Volume - 1 & 2 cup
- Pre-Infusion
- Auto Start

**NOT SHOWN**

- 15 bar Italian pump
- Dual stainless steel boilers
- Electronic PID temperature control
- Over pressure valve
- Low pressure pre-infusion
- Power save mode powers down and switches machine off.
- Safety thermal cut-out protection





- A. **Bean Hopper Lid**  
Air tight seal to maximise bean freshness.
- B. **Bean Hopper**  
450g bean hopper with locking system for easy removal and bean transfer.
- C. **Hardened Stainless Steel Conical Burrs**  
Maximises particle size for full flavour potential.  
- Removable and Adjustable Upper Burr
- D. **Backlit LCD Screen**  
Displays grind setting, grind size, number of shots or cups and current grind time.
- E. **GRIND AMOUNT|PROGRAM Dial**  
Adjusts programmed amount to increase or decrease dose.
- F. **SHOTS|CUPS Button**  
Selects number of shots or cups.
- G. **Grind Outlet**
- H. **Grind Tray**  
Catches grind overflow.  
Removable for easy cleaning.
- I. **Grind Size Dial**  
60 custom grind settings from espresso to plunger.
- J. **START|PAUSE|CANCEL Button**  
Starts, Pauses and Cancels operation.
- K. **Portafilter Activation Switch**  
Activates or cancels grinder with a press of the portafilter.

**ACCESSORIES**

- L. **Portafilter Cradle 50-54mm**
- M. **Portafilter Cradle 58mm**
- N. **Conical Burr Cleaning Brush**
- O. **Grinds Container**  
For storing ground coffee.  
Oi - Container Cap  
Oii - Container Lid

**NOT SHOWN**

- Grinding Chamber**  
Minimises static of beans before dispensing.
- Automatic Thermal Safety Shut Off**  
Protects motor from overheating.
- Power Saving/Sleep Mode**  
Unit powers down to standby after 5 minutes of non use.
- Cord Storage**



**THE DUAL BOILER™**

**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 located inside the water tank will need to be removed before washing the water tank.

**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.
- Set Date Dial 2 months ahead.
- 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  
 or visit [www.breville.com.au](http://www.breville.com.au)

**Initial Start Up**

- Fill tank with cold tap water.
- Dip Water Hardness Test Strip into water tank for 1 second & set aside.
- Check Steam Lever and Hot Water dial are in the CLOSED position.
- Press POWER On.
- A pumping sound will be heard indicating empty boilers are being filled with water for the first time.
- Machine will prompt you to set water hardness. Refer to test strip for your water hardness. Use the Arrow UP or Arrow DOWN keys to select water hardness 1-5. Press Menu to set. Machine will beep to confirm selection.
- Machine will reach operating temperature and go into STANDBY mode.

**⚠ WARNING**

*Both the STEAM LEVER and HOT WATER dial must be in the CLOSED position for the machine to enter START UP mode.*

**Flushing The Machine**

When the machine has reached STANDBY mode, run the following 3 steps:

1. Press 2 Cup button to run water through group head.
2. Run Hot Water for 30 seconds.
3. Activate Steam for 10 seconds.

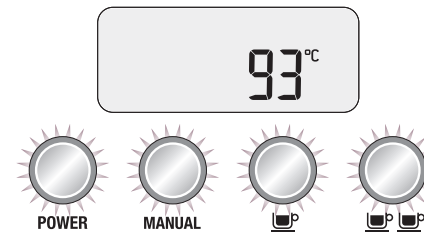
**TIP**

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

**START UP**

Press the POWER button to switch the machine ON. The POWER button will flash and the LCD screen will display the current espresso boiler temperature.

When the machine has reached operating temperature, the POWER button light will stop flashing and the MANUAL, 1 CUP and 2 CUP buttons will illuminate.



The machine is now in STANDBY mode ready for use.

**NOTE**

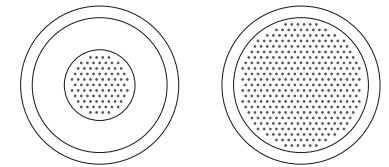
You will not be able to select 1 CUP, 2 CUP or CLEANING CYCLE during START UP.

**SELECTING FILTER BASKET**

**SINGLE WALL Filter Baskets**

Use Single Wall filter baskets when grinding fresh whole coffee beans.

Single Wall filter baskets allow you to experiment with grind, dose and tamp to create a more balanced espresso.



- Use the 1 cup filter basket when brewing single cups and the 2 cup filter basket when brewing two cups, stronger single cups or mugs.

## SETTING UP YOUR BREVILLE PRODUCT

### THE SMART GRINDER™ PRO

#### GRINDER OVERVIEW

Your Smart Grinder™ Pro uses Hardened Stainless Steel Conical Burrs and is able to grind whole bean coffee suitable for a range of Brewing Methods, from the finest setting for Espresso to the coarsest setting for Plunger. You are able to select the amount of Shots or Cups with a single button. The Grind Amount (dose) for all coffee types is controlled by a digital timer. The default dose for each Brew Method is able to be adjusted by simply turning the Grind Amount dial and changing the time the grinder will run. Once you have your desired dose, you can press and hold the PROGRAM button to set your custom time. You can grind directly into a Portafilter, Grinds Container or Drip Coffee filter basket.

#### BEFORE FIRST USE

Before first use, remove & safely discard all promotional labels & packing materials attached to your Breville product. Wash hopper, cradles, grind container, container lid & cleaning brush in warm soapy water & dry thoroughly. Wipe exterior of grinder with a soft damp cloth & dry thoroughly. Place grinder on flat level surface & plug power cord into 230-240V outlet and switch Power 'ON'.

#### ENERGY SAVING FEATURE

The grinder will automatically switch off if not used after 5 minutes.

To reactivate the machine whilst in POWER SAVING/SLEEP MODE, press any button on the grinder control panel.

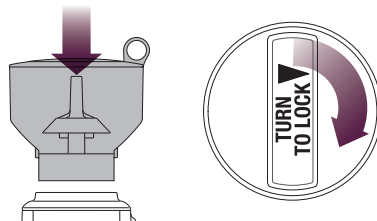
#### NOTE

If bean hopper has not been locked into position, 'PLEASE LOCK HOPPER' message will be displayed on the LCD screen disabling the operation of the grinder for safety.

#### ASSEMBLY

##### Bean Hopper

Align on the base of the bean hopper and insert hopper into position. Turn the bean hopper dial 90° to lock into position. Fill with fresh coffee beans and secure lid on top of bean hopper.



The bean hopper can be removed by turning dial anti clockwise and lifting hopper to pull out. The locking system allows you to remove and transfer beans in the hopper to a storage container safely.

##### Cradle

Insert cradle into the grinder.

## OPERATING YOUR BREVILLE PRODUCT

### MAKING ESPRESSO

#### Heating your cup or glass

A warm cup will help maintain the coffee's optimal temperature. Pre-heat 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

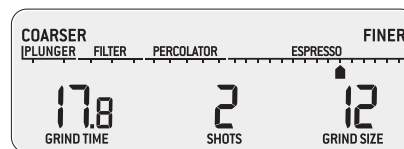
A cold portafilter and filter basket can reduce the extraction temperature enough to significantly affect the quality of your espresso. Always ensure the portafilter and filter basket are pre-heated with hot water from the Hot Water outlet before initial use.

#### NOTE

Always wipe the filter basket dry before dosing with ground coffee as moisture can encourage channelling where water bypasses the ground coffee during extraction.

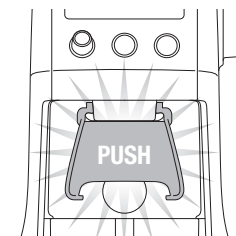
#### Grinding for Espresso Coffee

Use the finer 1-30 settings in the ESPRESSO range.



#### STEP 1:

Insert your portafilter into the cradle.



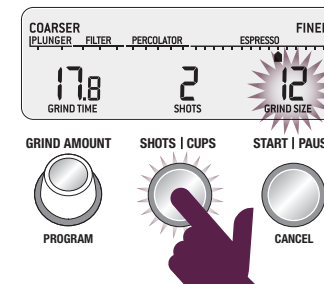
#### NOTE

You can change the amount already selected during operation by pressing the SHOTS|CUPS button. Maximum number of shots with the cradle inserted is 2.

#### STEP 2:

##### Selecting your SHOTS|CUPS

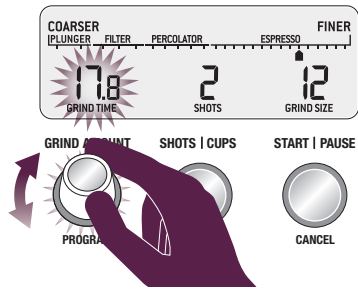
Select the desired amount of ground coffee required by pressing the SHOTS|CUPS button.



Continue pressing the SHOTS|CUPS button until desired amount is displayed.

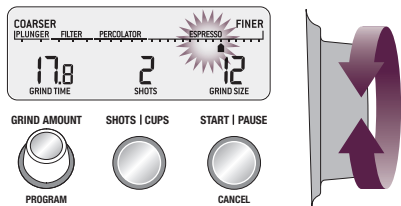
The maximum number of shots or cups for each Brew Method is shown in the Coffee Chart below. The amount dispensed will vary depending on the Brew Method selected and the Grind Amount.

Rotate the Grind Amount dial to adjust the grinding time to achieve the correct amount of coffee. Increasing time will increase the dose and decreasing the time will decrease the dose.



**STEP 3:**  
Select your Grind Size

For espresso, we recommend selecting Grind Size setting 12 as a starting point and moving the Grind Size dial Coarser or Finer to adjust the flow of espresso as required. This should be done in conjunction with setting the Grind Amount (dose).



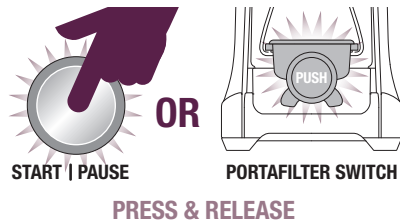
You will need to extract a shot of espresso to determine if a change in Grind Size and/or Grind Amount is necessary to achieve the correct rate of flow. Traditionally, a single shot of espresso is defined as ~30ml in 30 seconds and a double shot of espresso as ~60mls in 30 seconds.

**NOTE**

If the Grind Size dial is tight, run the grinder by pressing the **START|PAUSE|CANCEL** button while turning the Grind Size dial. This will release coffee grounds caught between the burrs.

**STEP 4:**  
Grinding

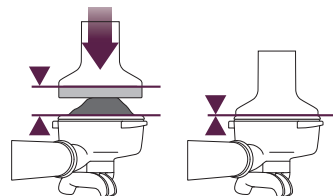
Starting grinding by either press and release the **START/PAUSE/CANCEL** button or push the handle of your portafilter once. This will automatically stop when the preset amount is dispensed.



**STEP 5:**  
Coffee tamping

Tap the portafilter several times to collapse and distribute the coffee evenly in the filter basket.

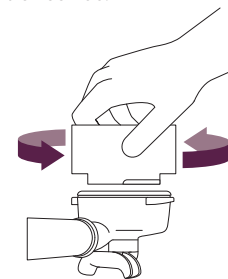
Tamp down firmly (using approx. 15 - 20kgs of pressure). The amount of pressure is not as important as consistent pressure every time.



As a guide to dose, the top edge of the metal cap on the tamper should be level with the top of the filter basket AFTER the coffee has been tamped.

**STEP 6:**  
Trimming the Dose

- Insert the Razor™ dosing tool into the coffee basket until the shoulders of the tool rest on the rim of the basket. The blade of the dosing tool should penetrate the surface of the tamped coffee.
- Rotate the Razor™ dosing tool back and forth while holding the portafilter on an angle over the knock box to trim off excess coffee grinds. Your coffee filter basket is now dosed with the correct amount of coffee.



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

**STEP 7:**  
Purging the Group Head

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

**STEP 8:**  
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.

**STEP 9:**  
Extracting Espresso

- Place pre-warmed cup(s) beneath the portafilter 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 you have either under dosed the filter basket and/or the grind is too coarse. This is an UNDER EXTRACTED shot.
- If the espresso starts to drip but doesn't flow after 15 seconds, the grind is too fine. This is an OVER EXTRACTED shot.

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, dose of ground coffee and tamping pressure.

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

**STEP 10:**

**Texturing Milk**

- Always start with fresh cold milk.
- Fill the jug just below the “V” at the bottom of the spout.
- Position the steam tip above the drip tray and lift the steam lever to purge the steam wand of any condensed water.

**EXTRACTION GUIDE**

	GRIND	SHOT TIME
<b>OVER EXTRACTED</b> BITTER • ASTRINGENT	TOO FINE	OVER 40 SEC
<b>BALANCED</b>	OPTIMUM	25-35 SEC
<b>UNDER EXTRACTED</b> UNDERDEVELOPED • SOUR	TOO COARSE	UNDER 20 SEC

- 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.
- Lift the steam lever.
- 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 (60-65°C) when the jug is hot to touch.

- Move the steam lever to the CLOSED position BEFORE taking the tip out of the milk.
- Set the jug to one side, lift the steam lever to purge out any residual milk from the steam wand and wipe steam wand with a damp cloth.
- 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 and the crema dissipates.

**HINTS & TIPS**

- Always use freshly ground coffee for a superior flavour and body.
- Use freshly roasted coffee beans, with a roasted-on date and use within 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.
- Grind beans immediately before brewing as ground coffee quickly loses its flavour and aroma.

**THE DUAL BOILER™ FEATURES**

**LCD INTERFACE**

**Display modes**

3 modes can be displayed on the LCD screen: *Shot Temp, Shot Clock or Clock.*

Press UP or DOWN arrow to change the display mode between shot clock & clock. Shot clock will be displayed during an extraction. Shot temp will be displayed in STANDBY mode.



**1. Shot Temp**

Displays selected extraction temperature (default set at 93°C), but can be changed from 86°C - 96°C. See 'Extraction Temperature', page 26.



**2. Shot Clock**

Temporarily displays duration of last espresso extraction in seconds.



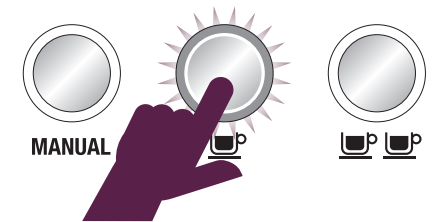
**3. Clock**

Temporarily displays current time (default set at 12.00am if time has not been set).

**GENERAL OPERATION**

**1 CUP**

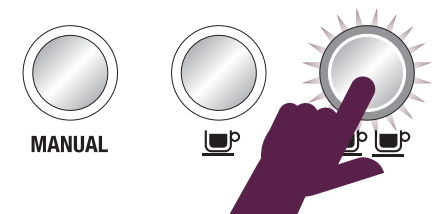
Press 1 CUP once to extract a single shot of espresso at the pre-programmed duration (30secs). The extraction will start using the low pressure pre-infusion.



The machine will stop after 1 CUP volume 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 (30secs). The extraction will start using the low pressure pre-infusion.



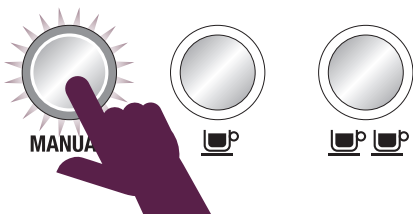
The machine will stop after 2 CUP volume has been extracted and will return to STANDBY mode.

**MANUAL**

The MANUAL button allows you to control the espresso pour volume to suit your preference.

Press MANUAL button once to start the espresso extraction. The extraction will start using the low pressure pre-infusion.

Press MANUAL button again to stop extraction.

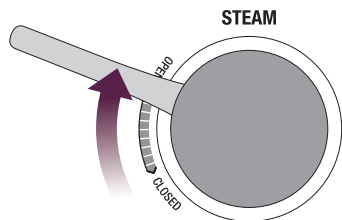


**NOTE**

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

**STEAM**

For instant steam, move STEAM LEVER to OPEN position. The Steam LED will be On.



To turn STEAM off, move STEAM LEVER to CLOSED position. The machine will return to STANDBY mode.

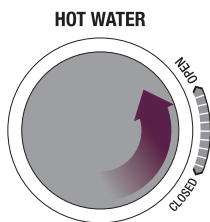
**CAUTION: BURN HAZARD**

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

Children must always be supervised.

**HOT WATER**

For instant hot water, rotate the HOT WATER dial to OPEN position. The Hot Water LED will be On.



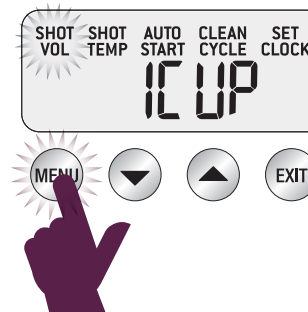
To turn HOT WATER off, rotate the HOT WATER dial to CLOSED position. The machine will return to STANDBY mode.

**NOTE**

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

**LCD PROGRAMMING FUNCTIONS**

To program the machine, press MENU button once. The LCD will display all programming functions. Continue to press MENU button to select your desired function.



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

**NOTE**

The MENU button is disabled when the machine is extracting espresso or delivering hot water.

**SHOT DURATION**

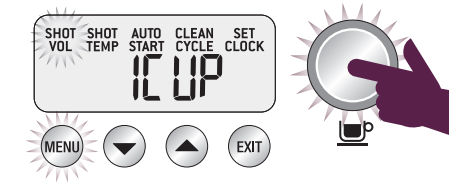
**1 CUP Duration Programming**

Press MENU button until SHOT VOL icon flashes and 1 CUP is displayed on the LCD screen.

Press 1 CUP button to start water flow from the group head.

Press 1 CUP again once required extraction duration has been reached.

The machine will beep twice to indicate the new 1 CUP duration has been set.



**2 CUP Duration Programming**

Press MENU button until SHOT VOL icon flashes and 2 CUP is displayed on the LCD screen.

Press 2 CUP button to start water flow from the group head.

Press 2 CUP again once required extraction duration has been reached.

The machine will beep twice to indicate the new 2 CUP duration has been set.

**NOTE**

1 & 2 cup volumes use duration to control espresso volume as default setting. Access the Advanced Menu (page 28) if you wish to use Volumetric controls for these volumes.



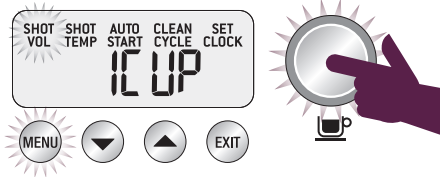
### SHOT VOLUME

#### 1 CUP Volume Programming

Press MENU button until SHOT VOL icon flashes and 1 CUP is displayed on the LCD screen.

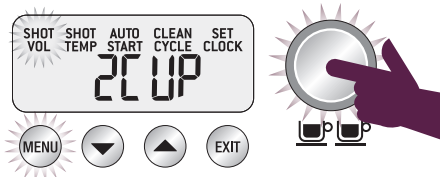
Dose & tamp the portafilter with ground coffee. Press 1 CUP button to start espresso extraction. Press 1 CUP again once desired volume of espresso has been extracted.

The machine will beep twice to indicate the new 1 CUP volume has been set.



#### 2 CUP Volume Programming

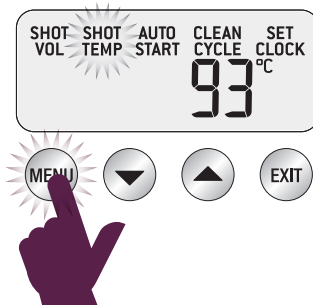
Press MENU button until SHOT VOL icon flashes and 2 CUP is displayed on the LCD screen.



Dose & tamp the portafilter with ground coffee. Press 2 CUP button to start espresso extraction. Press 2 CUP again once desired volume of espresso has been extracted. The machine will beep twice to indicate the new 2 CUP volume has been set.

### EXTRACTION TEMPERATURE

Press MENU button until SHOT TEMP icon flashes. The LCD will display the current shot temperature setting.



Press UP or DOWN arrow to adjust SHOT TEMP to the desired setting (range 86°C - 96°C).



The new SHOT TEMP setting will be displayed on the LCD screen.

The optimum temperature will depend on the origin of the coffee beans, their freshness and degree of roast.

We recommend a temperature range of between 90°C-95°C for optimal flavour.

Press EXIT button. Machine will beep once to confirm setting.

### AUTO START

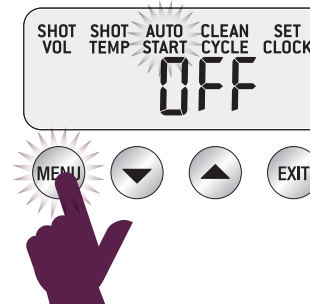
To use AUTO START, first ensure clock has been set.

#### NOTE

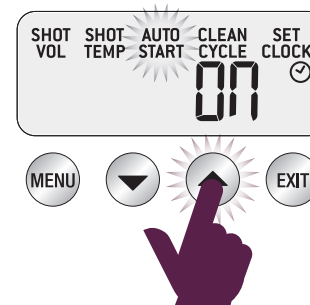
Clock must first be set prior to activating the auto start feature. Refer to Set Clock on this page.

#### Auto Start ON/OFF

Press MENU button until AUTO START icon flashes and the current Auto Start setting (ON or OFF) is displayed on the LCD screen.



Press UP or DOWN arrow to set the AUTO START to ON or OFF.



If AUTO START is ON, the LCD will display a Clock icon.

Press MENU button and the current Auto Start time will be displayed on the LCD screen.



Press UP or DOWN arrow to adjust AUTO START to the desired time. (default AUTO START time set at 7:00am). Press EXIT button. Machine will beep once to confirm setting.

#### SET CLOCK

Press MENU button until SET CLOCK icon flashes. The current Clock Time will be displayed on the LCD screen.



Press UP or DOWN arrow to adjust the time.

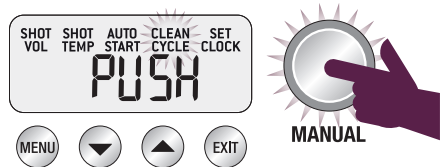


Press EXIT button. Machine will beep once to confirm setting.

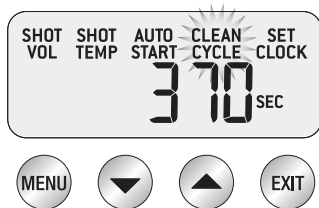
**CLEAN CYCLE**

Press MENU button until CLEAN CYCLE icon flashes and PUSH is displayed on the LCD screen.

To start the CLEAN CYCLE press the illuminated MANUAL button.



The CLEAN CYCLE icon will flash and the machine will start to countdown from 370 seconds.



The machine will return to STANDBY when the cleaning cycle has ended.

Refer to cleaning instructions on page 36 for instructions.

**ADVANCED MENU**

**Press & Hold - 1 CUP**

Press & hold 1 CUP to bypass the pre-infusion phase and deliver water to the group head at the full 9 bar pressure. Release button to stop extraction. This function can be used when purging the group head.

**Press & Hold - 2 CUP**

Press & hold 2 CUP to bypass the pre-infusion phase and deliver water to the group head at the full 9 bar pressure. Release button to stop extraction. This function can be used when purging the group head.

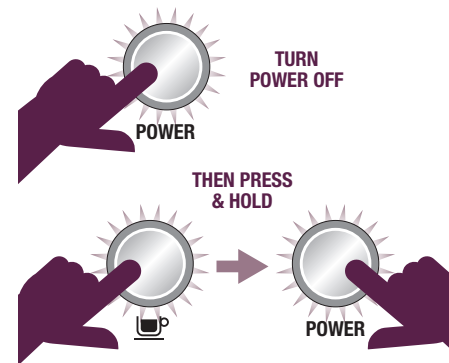
**Press & Hold - MANUAL**

Press & hold the MANUAL button to deliver water to the group head at low pre-infusion pressure. When MANUAL button is released, water will continue at the full 9 Bars of pressure. Press MANUAL button again to stop extraction. This function can be used to manually control the pre-infusion duration.

**ACCESS ADVANCED MENU**

To access the Advanced Menu:

With machine OFF, press and hold the 1 CUP button, then press the POWER button at the same time.



To reset machine to original default settings, first enter Advanced Menu. rSET will be displayed on the LCD. Press the MENU button to reset the machine to the default settings. The machine will beep 3 times to confirm.



The machine will then prompt you to set the water hardness. Select your water hardness using the UP & DOWN arrows & press MENU to confirm or press EXIT to return to STANDBY mode.



**Resetting default settings**

The machine has the following default settings:

1. Temperature - 93°C
2. Pre-Infusion - Duration Pr07
3. Pre-Infusion - Power PP60
4. Steam temperature - 135°C
5. Audio - LO
6. Water Hardness - 3
7. Espresso Volume durations - 30/30 secs

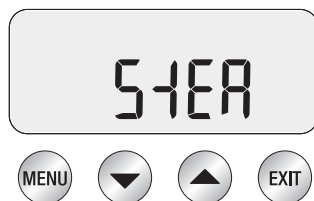
**Temperature Unit - °C/°F (SEt)**



Temperature Unit will be displayed on the LCD screen as SEt. Press MENU to Select. Use UP and DOWN arrows to select desired temperature unit. Press MENU to set. Machine will beep once to confirm selection. Press EXIT to return to STANDBY mode.

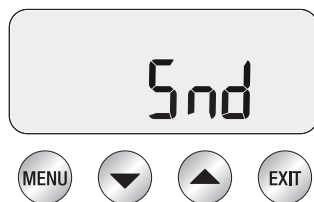


**Steam Temperature (StEA)**



Adjust Steam Temperature to control the pressure of the steam being delivered. Lower steam temperature to texture smaller volumes of milk or have more control. Raise steam temperature to texture larger volumes of milk. Press MENU to Select STEAM. Use UP and DOWN arrows to select required steam temperature. Press MENU to set. Machine will beep once to confirm selection.

**Machine Audio (Snd)**

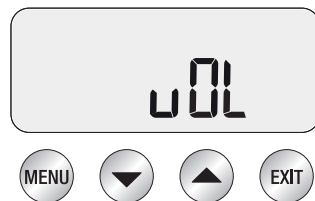


Machine Audio refers to the volume level of the 'beeps' heard.

- HI - high volume
- LO - low volume
- OFF - volume off

Press the MENU button to select Audio. Press UP or DOWN arrows to select desired volume. Press MENU to set. Machine will beep once to confirm selection.

**Volumetric Control (vOL)**

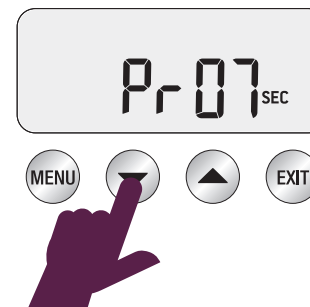


Use this function to set Duration or Volume to control the espresso output. Press the MENU button to select. Use the UP or DOWN arrows to select FLO or SEc. Press MENU to set. Machine will beep once to confirm selection.

**ADJUSTING PRE-INFUSION**

**Pre-Infusion Programming**  
With machine in STANDBY mode, press UP and DOWN arrows together to enter Pre-Infusion programming mode. Press MENU button to move between Pre-infusion Duration and Power.

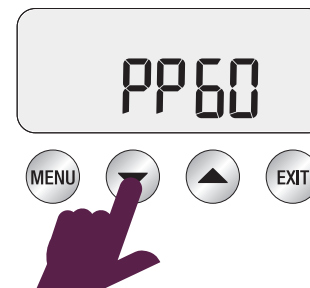
**Pre-Infusion Duration**  
The LCD will display the current Pre-Infusion Duration. Press UP or DOWN arrow to vary time.



We recommend a range of between 5 - 15secs as being optimum.

**Pre-Infusion Power**

The LCD will display current Pre-Infusion Power. Press UP or DOWN arrows to vary power.



We recommend a range of between 55-65 as being optimum. Press EXIT to confirm setting and return to STANDBY mode.

**ALERTS**

**STEAM LED Flashing At START UP**  
The machine will not enter START UP mode when the STEAM LEVER is in the OPEN position and the STEAM LED is flashing. Move the STEAM LEVER to the CLOSED position for the machine to enter START UP mode.

**HOT WATER LED Flashing At START UP**

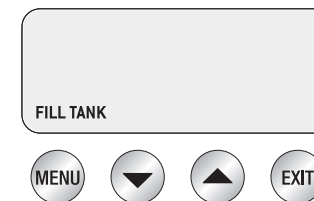
The machine will not enter START UP mode when the HOT WATER dial is in the OPEN position and the HOT WATER LED is flashing. Move the HOT WATER dial to the CLOSED position for the machine to enter START UP mode.

**HOT WATER LED Flashing**

The HOT WATER LED will flash when the HOT WATER function has been operating for longer than 1 minute. Move the HOT WATER dial to CLOSED position for machine to enter STANDBY mode.

**FILL TANK**

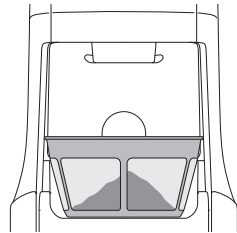
The machine will detect a low water level. The FILL TANK icon will be displayed on the LCD screen.



If FILL TANK icon is displayed, add water to tank until machine returns to STANDBY mode.

**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 CLEAN CYCLE instructions on page 36.

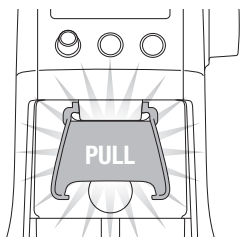
- Select the required amount of ground coffee by pressing the SHOTS|CUPS button.
- Press the START|PAUSE|CANCEL button to start grinding operation.

### THE SMART GRINDER™ PRO FEATURES

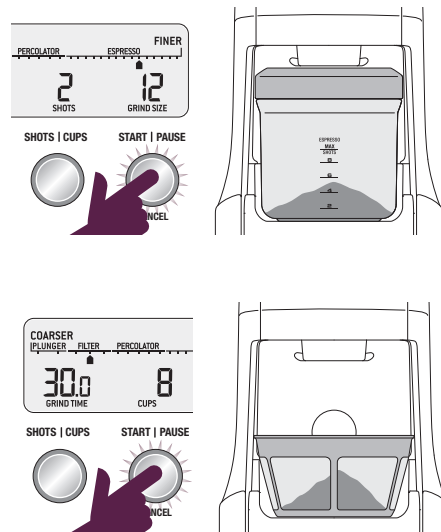
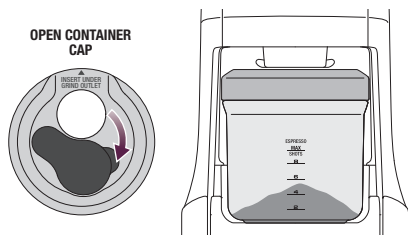
You can grind directly into Grinds Container or Coffee Filter

#### STEP 1:

Remove cradle by sliding out from under the grind outlet.



Slide in Grinds Container with cap open or Coffee Filter directly under grind outlet.



You can grind into Grinds Container without the lid. However, we recommend keeping the lid on to prevent coffee grinds from escaping.

### Pause Function

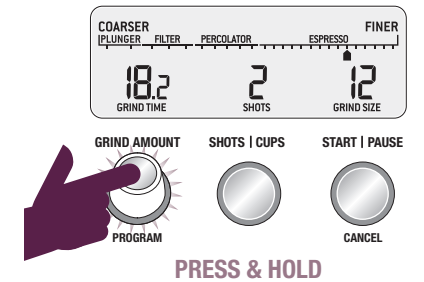
You can pause the grinder during operation allowing you to collapse or settle the coffee in the portafilter.

- 'Press & Release' the START|PAUSE|CANCEL button to start the grinding operation.
- During grinding, press the START|PAUSE|CANCEL button again to pause the operation for 10 seconds.
- Press again within this time to resume the balance of the dose.



### Program Function

Once you have set your required dose, you can program this time into the number of shot(s) currently displayed on the LCD. Press and hold the PROGRAM button, grinder will beep twice to confirm. Only the shot displayed will be programmed, all other shots will remain unchanged.

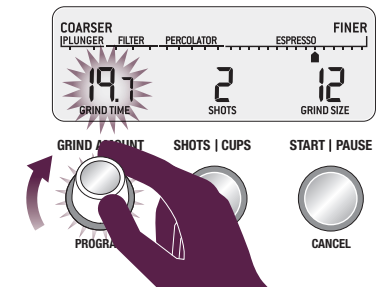


### ADJUSTING YOUR GRIND AMOUNT

The GRIND AMOUNT dial gives you the ability to modify the preset SHOTS|CUPS amounts to deliver more or less ground coffee into your Portafilter or Grinds Container.

#### Increasing the Grind Amount

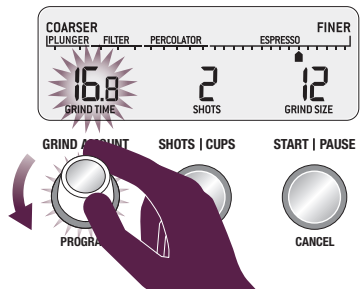
To increase the grind amount selected, turn the GRIND AMOUNT dial to the right. Each adjustment will increase the grind time by 0.2 of a second.



**Decreasing the Grind Amount**

To decrease grind amount selected, turn the GRIND AMOUNT dial to the left.

Each adjustment will decrease the grind time by 0.2 of a second.

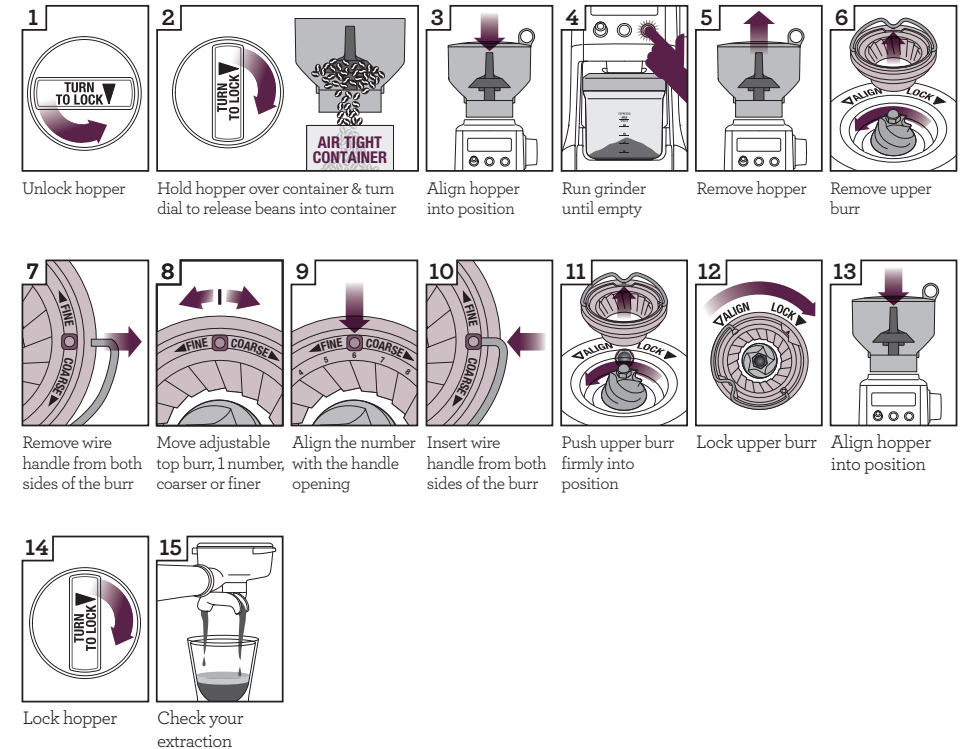


**NOTE**

To RESET the grind amount/time to the default settings, 'press & hold' the SHOTS|CUPS button until a long beep sounds.

**ADJUSTING CONICAL BURRS**

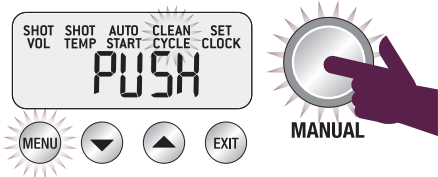
Some types of coffee may require a wider grind range to achieve an ideal extraction or brew. A feature of your Smart Grinder™ Pro is the ability to extend this range with an adjustable upper burr. We recommend making only one adjustment at a time.



THE DUAL BOILER™ CARE & CLEANING

CLEANING CYCLE

- CLEAN ME! will be displayed on the LCD to indicate when a cleaning cycle is required (approx. 200 shots).
- Insert the supplied cleaning disc, followed by 1 cleaning tablet into the 1 CUP filter basket.
- Insert the portafilter and lock into group head.
- Ensure the water tank is filled with cold tap water.
- Ensure the drip tray is empty & inserted.
- Press MENU button until CLEAN CYCLE icon flashes and PUSH is displayed on the LCD screen.



- To start the Clean Cycle press the illuminated MANUAL button.
- The CLEAN CYCLE icon will flash and the machine will start to countdown from 370 seconds.
- When the cleaning cycle has finished, remove the portafilter 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.

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 filters contact Breville Customer Service Centre on AUS 1300 139 798 NZ 0800 273 845 or visit [www.breville.com.au](http://www.breville.com.au)

NOTE

Change filters every 2 months. 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 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.
- If steam wand remains blocked, remove the tip using the integrated spanner in the cleaning tool and soak in hot water. Screw tip back onto the steam wand using the integrated spanner in the cleaning tool.

CLEANING THE FILTER BASKETS AND PORTAFILTER

- The filter baskets and portafilter should be rinsed under hot water directly after use 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.

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 out any residual coffee.

CLEAR WATER BACK-FLUSH

- Insert the cleaning disc into the 1 cup filter basket.
- Insert portafilter into the group head.
- Press the 1 CUP button to build pressure in the basket.
- Repeat several times to remove residual coffee oils in the espresso water paths.

CLEANING THE DRIP & 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 cleaners, pads or cloths which can scratch the surface).

CLEANING THE OUTER HOUSING & CUP WARMING TRAY

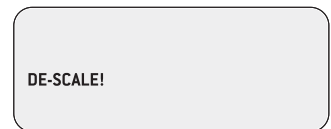
- The outer housing and cup warming tray can be cleaned with a soft, damp cloth. Polish with a soft, dry cloth. Do not use abrasive cleaners, pads or cloths which can scratch the surface.

NOTE

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

DESCALE (DESC)

Use this function to access descale procedures when a descale alert is displayed on the LCD.

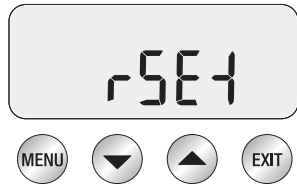


Please ensure you allow approximately 1.5 hour to complete the entire descale process and follow the step by step instructions. **If you've just finished using your machine, please ensure to turn the machine off and allow to cool for at least 1 hour before starting your descale process.**

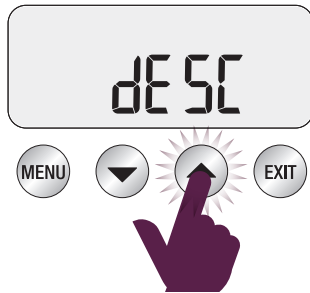
1 – Prepare for Descale

- Empty the drip tray and insert into position.
- Turn the machine off and allow to cool for at least 1 hour. With the machine off, press and hold the 1 CUP button, then press and hold the POWER button together for 3 seconds. rEST will appear on the LCD.

## CARE & CLEANING

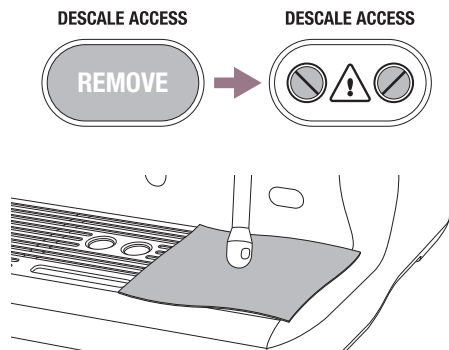


- c) Press UP or DOWN arrow to set mode, the 'dESC' will appear on the LCD. Press the MENU button to enter Descale mode.



### 2 – Empty Boilers

- a) Remove the grey silicone cover on the lower front panel marked DESCALE ACCESS. Place a cloth over the drip tray to stop steam escaping.



- b) Use a flat-head screwdriver to rotate the right screw counter-clockwise until the valve is fully open. As the valve opens, steam may be released.

### NOTE

If there's no water released into the drip tray, press and hold the 1 CUP button for 3 seconds. This will release water from the boiler

When the water is completely empty, close the valve by rotating screws clock-wise until seated. Do not overtighten screws to avoid damages to the valves.

### DESCALE ACCESS



- c) Next, repeat the above process on the left screw.  
 d) Empty the drip tray. Use caution as the drip tray may be hot.  
 e) Empty water tank, remove water filter.  
 f) Place descale solution into water tank, fill with cold water to MAX line, (if an alternative cleaning solution is used, please follow the manufacturer's instructions accordingly). Lock water tank back into position at the back of the machine.

### NOTE

If water tank has not been removed, replaced or is empty, "FILL TANK" will appear on the LCD.

## CARE & CLEANING

### 3 – Begin Descale

Press MANUAL button to proceed.

Machine will fill boilers with descale solution and heat to temperature. During this time, water may flow through the group head. Wait for countdown timer to reach 0. This allows solution to dissolve scale build-up. However you can proceed to the next step at any time by pressing the 1 Cup button.

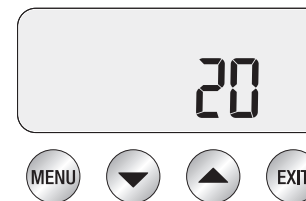


- a) Place a cloth over the drip tray to stop steam escaping.  
 b) Empty boilers by repeating steps 2b and 2d.  
 c) Empty drip tray and insert back to place.  
 d) Empty water tank then rinse and fill with clean water to the MAX line. Lock water tank back into position.

### 4 – Flush Boilers

Press MANUAL button to proceed.

During this procedure, the LCD will show countdown time (20 minutes).



During this time, the machine will fill boilers with fresh clean water and heat to temperature. You can proceed to the next step at any time by pressing the 1 Cup button.

- a) Place a cloth over the drip tray to stop steam escaping.  
 b) Empty boilers by repeating steps 2b and 2d.  
 c) Empty drip tray and insert back to place.  
 d) Empty water tank then rinse and fill with clean water to the MAX line. Lock water tank back into position.

### 5 - Repeat Step 4 Flush Boilers

We recommend flushing boilers again to ensure any residual descale solution is released from the boilers.

Press POWER button to escape the Descale mode. The descale process is now complete and ready to use.

### THE SMART GRINDER™ PRO CARE, CLEANING & STORAGE

1. Empty beans from the hopper and grind out any excess beans (see below).
2. Unplug power cord from power outlet before cleaning.
3. Wash the grind container and lid, bean hopper and lid in warm soapy water, rinse and dry thoroughly.
4. Wipe and polish exterior of appliance with a soft damp cloth.

### NOTE

Do not use alkaline or abrasive cleaning agents, steel wool or scouring pads, as these can damage the surface.

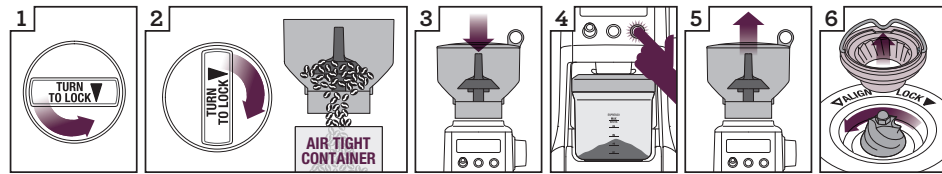
### NOTE

We recommend you do not clean any grinder parts or accessories in the dishwasher.

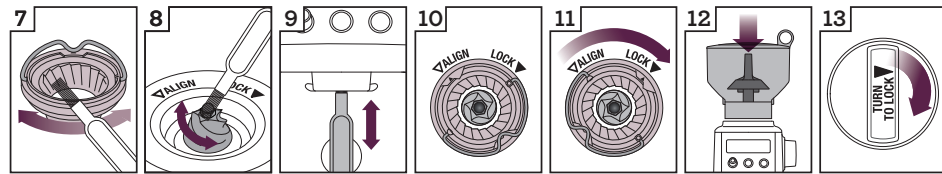
## CARE & CLEANING

### CLEANING CONICAL BURRS

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



1 Unlock hopper  
2 Hold hopper over container & turn dial to release beans into container  
3 Align hopper into position  
4 Run grinder until empty  
5 Remove hopper  
6 Remove upper burr



7 Clean upper burr with cleaning brush  
8 Clean lower burr with cleaning brush  
9 Clean grind outlet with brush  
10 Push upper burr firmly into position  
11 Lock upper burr  
12 Align hopper into position  
13 Lock hopper

## TROUBLESHOOTING

### THE DUAL BOILER™ TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
<b>The Hot Water LED flashes when the machine is turned On</b>	<ul style="list-style-type: none"> <li>Hot Water dial is open.</li> </ul>	Turn the Hot Water dial to the CLOSED position.
<b>The Steam LED flashes when the machine is turned On</b>	<ul style="list-style-type: none"> <li>Steam Lever is open.</li> </ul>	Move the Steam Lever to the CLOSED position.
<b>Water does not flow from the group head</b>	<ul style="list-style-type: none"> <li>Machine has not reached operating temperature.</li> </ul>	Allow time for the machine to reach operating temperature. The POWER light will stop flashing when machine is ready.
	<ul style="list-style-type: none"> <li>Water tank is empty.</li> </ul>	Fill Tank.
	<ul style="list-style-type: none"> <li>Water tank not fully inserted &amp; locked.</li> </ul>	Push water tank in fully and close the latch.
<b>FILL TANK displayed on LCD, but water tank is full</b>	<ul style="list-style-type: none"> <li>Water tank is not fully inserted and locked into position.</li> </ul>	Push water tank in fully and close the latch.
<b>No Steam or Hot Water</b>	<ul style="list-style-type: none"> <li>Machine is not turned on.</li> </ul>	Ensure the machine is plugged in, switched On at the power outlet and the POWER button is On.
<b>No Hot Water</b>	<ul style="list-style-type: none"> <li>Water tank is empty.</li> </ul>	Fill water tank.
<b>No Steam</b>	<ul style="list-style-type: none"> <li>Steam Wand is blocked.</li> </ul>	Use the pin on the cleaning tool to clear the holes. If the steam wand continues to be blocked remove the tip of the steam wand using the spanner in the cleaning tool and soak in hot water.



## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
<b>The machine is 'On' but ceases to operate</b>		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.
<b>Steam pouring out of group head</b>		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.
<b>Espresso just drips from the portafilter spouts</b>	• Coffee is ground too finely.	Use slightly coarser grind.
	• Too much coffee in the filter basket.	Lower dose of coffee using the RAZOR™ dosing tool.
	• The filter basket may be blocked.	Use the fine pin on the provided cleaning tool to clear the outlet hole(s) on the underside of the filter basket. If it continues to be blocked, dissolve a cleaning tablet in hot water and soak filter basket and portafilter in the solution for approx. 20 minutes. Rinse thoroughly.

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
<b>Espresso runs out too quickly</b>  <b>and/or</b>  <b>Pressure gauge not reaching 9 bar</b>	• The coffee is ground too coarse.	Use slightly finer grind.
	• Not enough coffee in the filter basket.	Increase dose of coffee and use the RAZOR™ dosing tool to trim off excess coffee after tamping.
	• Coffee not tamped firmly enough.	Tamp between 15-20kgs of pressure.
		If the above suggestions do not help, check the machine. Place an EMPTY Dual Wall filter basket into the portafilter (either 1 CUP or 2 CUP). Press the MANUAL button. If the pressure gauge reads over 5 bar the machine is OK. Ensure correct dose by using the RAZOR™ dosing tool. If the dose is correct, make the grind finer. If the pressure gauge reads below 5 bar, contact Breville Customer Service Centre AUS 1300 139 798 NZ 0800 273 845.
<b>Coffee not hot enough</b>	• Cups not preheated.	Rinse cups under hot water outlet and place on cup warming tray.
	• Milk not hot enough (if making a cappuccino or latte etc).	Heat milk until base of the jug becomes hot to touch.



## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
<b>No crema</b>	<ul style="list-style-type: none"> <li>Coffee beans are stale.</li> </ul>	Buy freshly roasted coffee with a roasted-on date.
	<ul style="list-style-type: none"> <li>Using Single Wall Filter Baskets with pre-ground coffee.</li> </ul>	Ensure you use Dual Wall Filter Baskets with pre-ground coffee.
<b>Espresso runs out around the edge of the portafilter</b>  <b>and/or</b>  <b>Portafilter comes out of the group head during an extraction</b>	<ul style="list-style-type: none"> <li>Portafilter not inserted in the group head correctly.</li> </ul>	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 silicone seal.
	<ul style="list-style-type: none"> <li>There are coffee grounds around the filter basket rim.</li> </ul>	Clean excess coffee from the rim of the filter basket to ensure a proper seal in group head.
	<ul style="list-style-type: none"> <li>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.</li> </ul>	Always ensure filter basket and portafilter are dried thoroughly before filling with coffee, tamping and inserting into the group head.
	<ul style="list-style-type: none"> <li>Too much coffee in the filter basket.</li> </ul>	Trim coffee dose using the RAZOR™ dosing tool after tamping.
<b>Unable to set auto start time</b>	<ul style="list-style-type: none"> <li>Clock not set.</li> </ul>	Set clock.
<b>E1, E2 or E3 error message on LCD screen</b>	<ul style="list-style-type: none"> <li>An error that cannot be reset by the user has occurred.</li> </ul>	Contact Breville Customer Service Centre.

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
<b>Coffee puck is sticking to the shower screen</b>	<ul style="list-style-type: none"> <li>This is normal and happens occasionally. The dry puck feature creates a slight vacuum on top of the coffee puck which will occasionally hold the puck against the shower screen instead of leaving it in the filter basket.</li> </ul>	
<b>Pumps continue to operate / Steam is very wet / Hot water outlet leaks</b>	<ul style="list-style-type: none"> <li>Using de-mineralised or distilled water which is affecting how the machine is designed to function.</li> </ul>	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.

## TROUBLESHOOTING

### THE SMART GRINDER™ PRO TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
<b>Grinder does not start after pressing START PAUSE CANCEL button</b>	<ul style="list-style-type: none"> <li>Grinder not plugged in.</li> <li>Grinder has overheated.</li> <li>Bean hopper not attached correctly. 'PLEASE LOCK HOPPER' will be displayed on LCD screen.</li> </ul>	<ul style="list-style-type: none"> <li>Plug power cord into power outlet.</li> <li>Remove power plug from power outlet. Leave for 20 minutes to cool down before using again.</li> <li>Lock bean hopper into position.</li> </ul>
<b>Motor starts but no ground coffee coming from grind outlet</b>	<ul style="list-style-type: none"> <li>Incorrect button press.</li> <li>No coffee beans in bean hopper.</li> <li>Grinder/bean hopper is blocked.</li> </ul>	<ul style="list-style-type: none"> <li>Press START PAUSE CANCEL or PORTAFILTER SWITCH to activate.</li> <li>Fill bean hopper with fresh coffee beans.</li> <li>Remove bean hopper. Inspect bean hopper &amp; burrs for blockage. Replace parts and try again.</li> </ul>
<b>Motor starts but operates with a loud 'racket' noise</b>	<ul style="list-style-type: none"> <li>Grinder is blocked with foreign item or chute is blocked.</li> <li>Moisture clogging grinder.</li> </ul>	<ul style="list-style-type: none"> <li>Remove bean hopper, inspect burrs &amp; remove any foreign body.</li> <li>Clean burrs and chute (refer to Care &amp; Cleaning on page 40).</li> <li>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.</li> </ul>
<b>Unable to lock bean hopper into position</b>	<ul style="list-style-type: none"> <li>Coffee beans obstructing bean hopper locking device.</li> </ul>	<ul style="list-style-type: none"> <li>Remove bean hopper. Clear coffee beans from top of burrs. Re-lock hopper into position &amp; try again.</li> </ul>
<b>Not enough/ too much coffee grind</b>	<ul style="list-style-type: none"> <li>Grind amount requires adjustment.</li> </ul>	<ul style="list-style-type: none"> <li>Press SHOTS CUPS button to change grind amount.</li> <li>Use GRIND AMOUNT dial to fine tune the amount 'more' or 'less'.</li> </ul>
<b>Portafilter overfills</b>		<ul style="list-style-type: none"> <li>It is normal for the correct amount of coffee to appear overfilled in your portafilter. Untamped coffee has approximately three times the volume of tamped coffee.</li> </ul>
<b>Emergency stop?</b>		<ul style="list-style-type: none"> <li>Press START PAUSE CANCEL button to stop operation.</li> <li>Unplug power cord from power outlet.</li> </ul>

## COFFEES TO TRY



### CAPPUCCINO

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



### ESPRESSO

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



### LATTÉ

A latte consists of a single espresso with textured milk and approx. 10mm of foam.



### MACCHIATO

Traditionally served short, the macchiato can also be poured as a long black with a dash of milk or a dollop of textured milk.



### LONG BLACK

Add hot water first, then a shot of espresso (single or double) so that crema is maintained.



### RISTRETTO

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

