

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

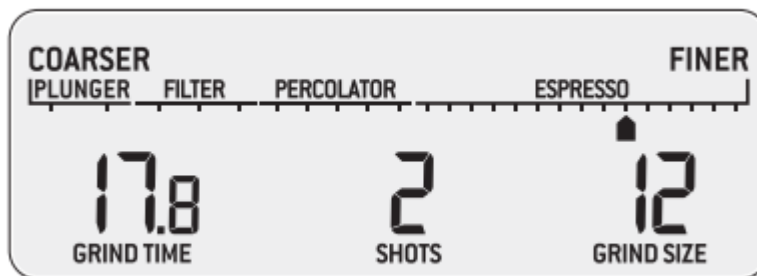
A cold portafilter and filter basket can reduce the extraction temperature enough to significantly affect the quality of your espresso. Always ensure the portafilter and filter basket are pre-heated with hot water from the Hot Water outlet before initial use.

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.

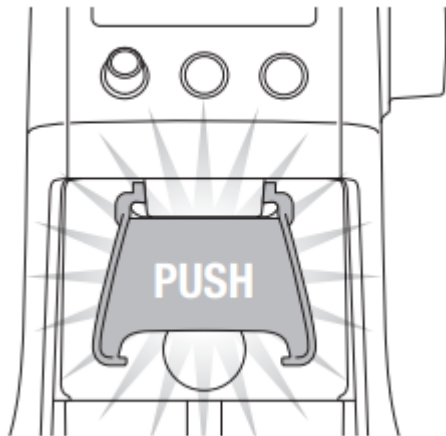
Grinding for Espresso Coffee

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



STEP 1:

Insert your portafilter into the cradle.



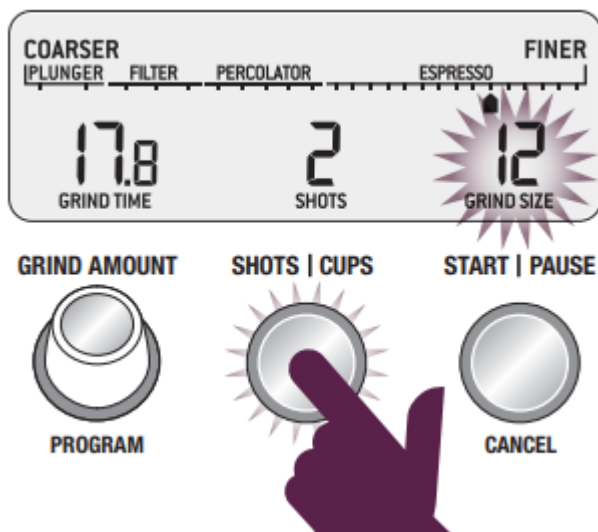
NOTE:

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

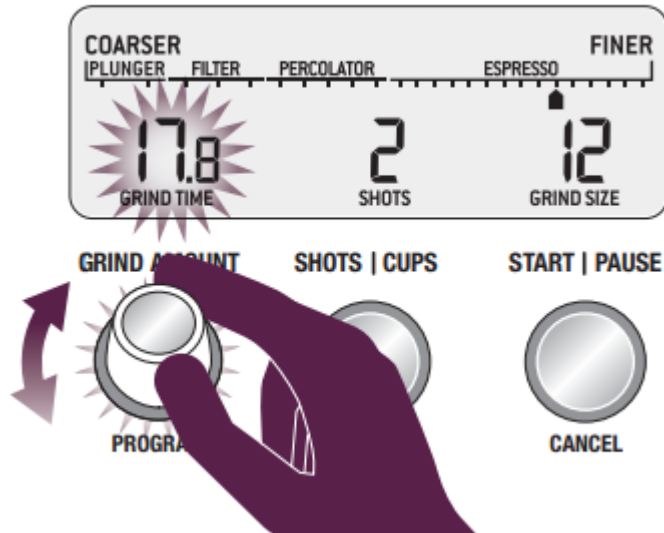
Select the desired amount of ground coffee required by pressing the SHOTS|CUPS button.



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

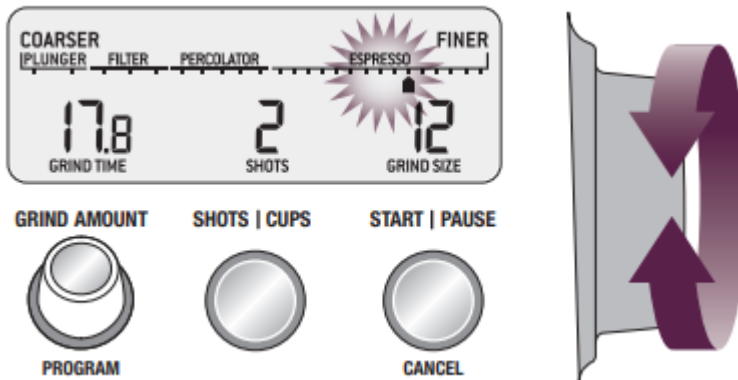


STEP 3:

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:

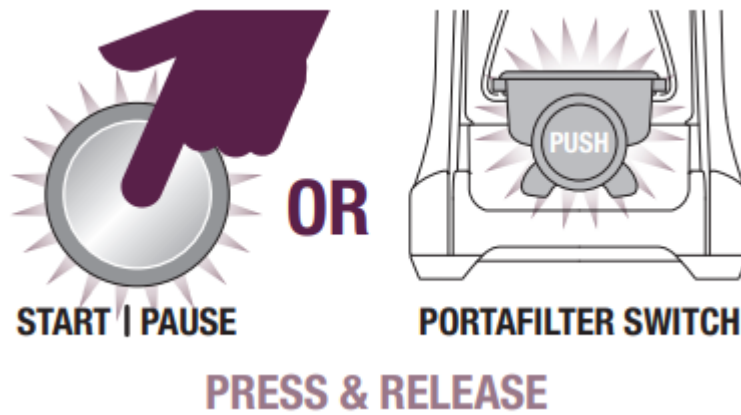
If the Grind Size dial is tight, run the grinder by pressing the START|PAUSE|CANCEL button while turning the Grind Size dial. This will release coffee grounds caught between the burrs.

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.

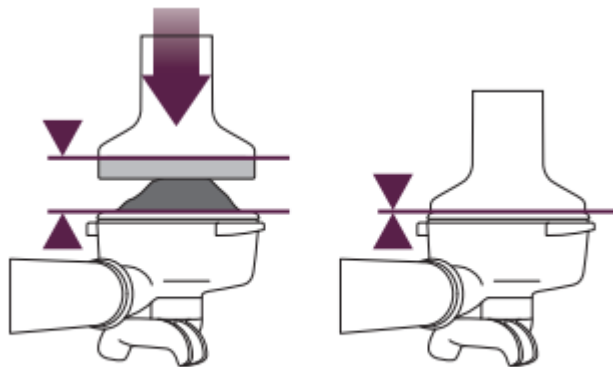


STEP 5:

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.



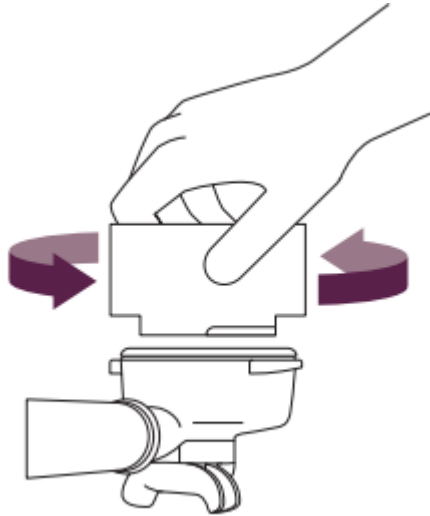
As a guide to dose, the top edge of the metal cap on the tamper should be level with the top of the filter basket AFTER the coffee has been tamped.

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.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.