

Breville

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Due to continual improvements in design or otherwise,
the product you purchase may differ slightly from
the one illustrated in this booklet.



Model ESP2
Issue 1/01

Breville

Bar Italia

Espresso/Cappuccino Maker



INSTRUCTIONS FOR USE
MODEL ESP2

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BREVILLE RECOMMENDS SAFETY FIRST

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

READ THESE INSTRUCTIONS BEFORE OPERATING AND SAVE FOR FUTURE REFERENCE.

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

SPECIAL SAFETY INSTRUCTIONS

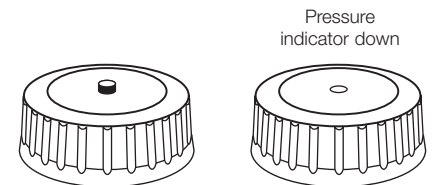
- Only use cold water in the water tank. Do not use any other liquid.
- Never use the machine without water in it.
- Ensure the water tank cap and filter holder is firmly secured when using the machine.
- Always ensure the water tank cap is clean around the seal & the centre valve area (never use if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



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

To remove all pressure, proceed as follows:

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



6. The pressure is now removed.

KNOW YOUR BREVILLE ESPRESSO/CAPPUCCINO MAKER

1. 3.5 bar steam pressure system
2. Water tank hinged cover
3. Water tank cap
4. Cup warming plate
5. 3 position Brew/Steam selector control
6. Power 'on' light
7. Filter holder and 2 stainless steel filters
(1-2 cup filter and 2-4 cup filter)
8. Twin cup nozzle adaptor for brewing directly into 2 cups
9. 4 cup glass carafe for brewing up to 4 cups of coffee
10. Steam nozzle with removable cappuccino froth enhancer
11. Stainless steel milk frothing jug
12. Removable drip tray
13. Bonus espresso cup set (not shown)
14. Coffee measuring spoon



OPERATING YOUR BREVILLE ESPRESSO/CAPPUCCINO MAKER

BEFORE USING YOUR ESPRESSO/CAPPUCCINO MAKER

Wash the filter holder, stainless filters, glass carafe, twin nozzle adaptor and frothing jug in mild detergent and water. Rinse thoroughly.

It is recommended to carry out a complete brewing operation with cold water but without any coffee before making your first espresso or cappuccino (see 'Brewing Coffee'). By doing so, any residual dust left inside the Espresso/Cappuccino maker will be removed.

Pre-warming cups

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

HOW TO MAKE AN ESPRESSO

Filling the water tank

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



Fig 1

- Screw the water tank cap back on top of the water tank, making sure it is secured firmly before operating the machine.



NOTE!

Never use warm or hot water to fill the water tank.

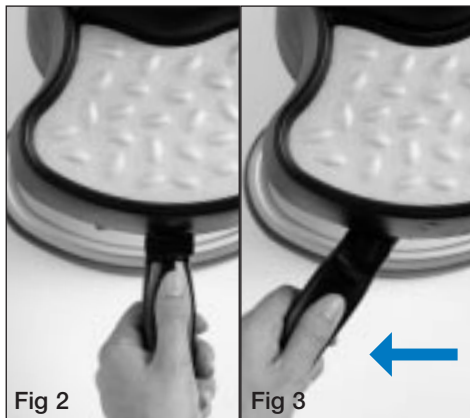


DO NOT POUR WATER INTO THE WATER TANK WHILE THE SELECTOR CONTROL IS IN THE BREW OR STEAM POSITION.

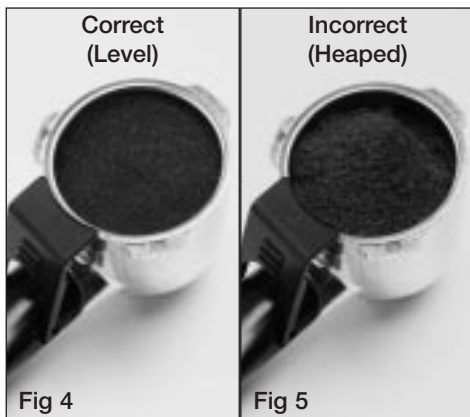
OPERATING YOUR BREVILLE ESPRESSO/CAPPUCCINO MAKER (CONTINUED)

Preparing the Coffee

- Remove the filter holder by rotating 45 degrees to the left (Fig 2 & 3).



- Place the 2 or 4 cup filter into the filter holder and fill the filter with espresso coffee with the measuring spoon up to the required cup level marking inside the filter (use the smaller filter for 1 or 2 cups and the larger filter for 2 or 4 cups). Do not fill above the 2 or 4 cup markings.
- Distribute the coffee evenly and press it lightly with the measuring spoon (Fig 4 & 5) if there is too much coffee, the flow of water can become blocked.



- Clean any excess coffee from the rim of the filter holder to ensure a proper fit under the brew head.
- Place the filter retainer clip in the release position, by pulling the clip back towards your hand.
- Place the filter holder underneath the brew head so that the handle is positioned to the left of centre. Lift the filter holder until it contacts the brew head and rotate to the right.

Brewing coffee

The carafe can be used when making up to 4 cups of coffee at a time. Placing it on the drip tray under the filter holder allows you to brew coffee directly in the carafe.

The twin nozzle adaptor clips onto the filter holder allowing you to make 2 espresso coffees at a time. Clip the adaptor onto the handle first, then bring the other side up for a secure fit (Fig 6 & 7).



Fig 6

OPERATING YOUR BREVILLE ESPRESSO/CAPPUCCINO MAKER (CONTINUED)



Fig 7

- Attach the twin nozzle adaptor to the filter holder if making 2 espresso cups (or use the carafe if making 3-4 cups).
- Make sure the drip tray is in place. Place coffee cups on the drip tray.
- Make sure the Brew/Steam selector control is in the "OFF" position.
- Plug the power cord into a 230/240V electrical outlet and switch on.
- Rotate the selector control to the "BREW" position. The power 'on' light will illuminate to let you know the machine is on and heating. Coffee will begin to flow into the cups/carafe in approximately five minutes.
- When sufficient coffee has flowed into the cups/carafe, turn the power off by moving the selector control back to the "OFF" position. This will stop the flow of coffee. If you are not continuing to use the steam function, unplug the power cord and allow the machine to cool.



NOTE!

The pressure in the machine must be released each time BEFORE re-filling with fresh cold water.

To remove all pressure, proceed as follows:

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

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



THE METAL PARTS OF THE FILTER HOLDER MIGHT STILL BE VERY HOT.

COOL DOWN THESE PARTS BY RUNNING UNDER COLD WATER.

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

NEVER LET COFFEE OR WATER LEVEL IN A CUP OR CARAFE REACH THE POURING NOZZLE OF THE FILTER HOLDER.

OPERATING YOUR BREVILLE ESPRESSO/CAPPUCCINO MAKER (CONTINUED)

HOW TO FROTH MILK FOR A CAPPUCCINO OR LATTÉ

A cappuccino is an espresso topped with steamed and frothed milk ($\frac{1}{3}$ espresso, $\frac{1}{3}$ steamed milk, $\frac{1}{3}$ frothed milk), traditionally served almost luke warm in a cup.

A latte is an espresso topped with steamed and frothed milk ($\frac{1}{3}$ espresso, topped with steamed milk and about 10cm of frothed milk), traditionally served in a glass with a serviette.

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



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

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

- Add the steamed milk to each cup of freshly brewed espresso coffee and spoon on the frothed milk.
- Switch the power off at the power outlet, unplug the power cord and allow the machine to cool.
- Do not remove the water tank cap until the pressure in the machine has been released.

COFFEE MAKING TIPS

The Coffee

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

The Grind

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

CARE AND CLEANING

It is essential to clean the steam system after each use

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

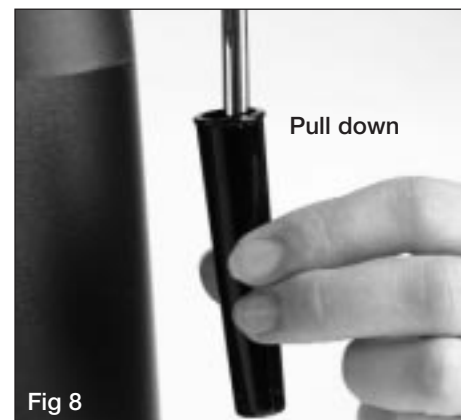


Fig 8

- Clean the steam nozzle by removing it and letting water run through it for about 10 seconds in the direction opposite to the

normal steam flow. The steam nozzle is removed by unscrewing in a counter-clockwise direction using the end of the measuring spoon (Fig 8a). Clean the nozzle with a paperclip, needle or toothpick if it is still blocked (Fig 8b).

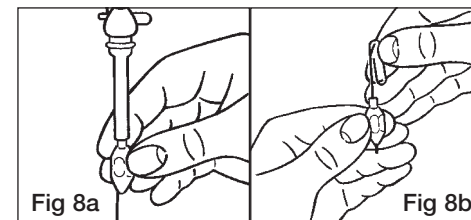


Fig 8a

Fig 8b

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

CARE AND CLEANING (CONTINUED)



- After the pressure has been released, remove the water tank cap and discard the remaining water (always empty the water tank between uses).

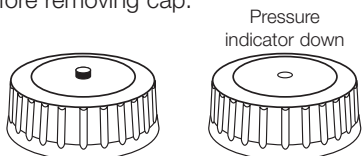
NOTE! Do not place any of the components in the dishwasher.



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

To remove all pressure, proceed as follows:

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2. Place frothing jug under steam wand.
3. Set control to "STEAM" position and allow steam to escape.
4. Set control to "BREW" position to ensure pressure is released, then back to the "OFF" position.
5. Wait for pressure indicator to drop down before removing cap.



5. The pressure is now removed.

DECALCIFYING

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

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


Diluted solution (for softer water)

- 1 part decalcifying agent
- 2 parts cold tap water

Concentrated solution (for harder water)

- 1 part decalcifying agent
- 1 part cold tap water

Decalcifying the machine

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

CARE AND CLEANING (CONTINUED)

- When the solution has run through the machine (make sure that all the solution has run out and there is no pressure in the machine), turn the selector control to the "OFF" position.
- After decalcifying, rinse the water tank thoroughly and refill with cold tap water.
- Run the full tank of water through the water outlet and through the steaming nozzle (half each).
- Replace the stainless steel filter and the machine is ready for use.



NOTE!

The stainless steel filters should not come in contact with any decalcifying agents.

Do not use powdered decalcifying agents.

TROUBLE SHOOTING CHART

Problem	Causes
Coffee does not come out through the filter head	<ul style="list-style-type: none"> • Machine was not turned on or plugged in. • No water in tank. • Selector control not in "BREW" position. • Coffee grind is too fine. • Too much coffee in the filter. • Water tank cap is not secure, steam is escaping.
Coffee comes out too quickly	<ul style="list-style-type: none"> • Coffee grind is too coarse. • Not enough coffee in filter basket.
Coffee is too weak or watery	<ul style="list-style-type: none"> • Coffee grind is not fine enough - use Espresso ground coffee.
Coffee comes out around the	<ul style="list-style-type: none"> • Filter holder is not inserted in the brew head properly. • There are coffee grounds around the filter basket rim. • There is too much coffee in the filter basket. • Coffee has been packed too tightly.
No steam is generated	<ul style="list-style-type: none"> • Machine is not turned on. • The water tank is empty. • There is too much water in the water tank, no room for steam. • Selector control not in "STEAM" position.
Coffee is splattering out of spout	<ul style="list-style-type: none"> • The water tank is empty or low (not enough pressure).
Milk is not foamy after frothing	<ul style="list-style-type: none"> • Not enough steam.

