

Breville®

BES250XL QUICK START GUIDE

Remove any packaging materials or promotional stickers before use. Wipe the outer housing with a soft damp cloth. All accessories should be washed in warm soapy water and dried with a soft cloth.

INCLUDED ACCESSORIES

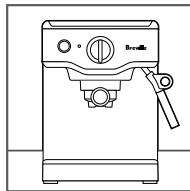
1. Tamping tool/measuring spoon.
2. Cleaning tool (for steam wand).
3. Stainless steel frothing pitcher.
4. 1 cup & 2 cup dual-wall stainless steel filters (2 cup inside filter holder).
5. Espresso pod filter.
6. Froth Enhancer (attached to steaming wand).

PRIMING PROCESS/PRE-HEATING THE MACHINE

Priming fills the internal tank with water and cleanses the brewing system. This process is recommended before first use and can be repeated each time you prepare an espresso to pre-heat the machine.

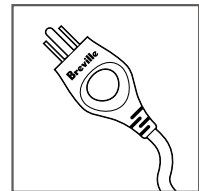
Step 1

Place your Espresso Machine on a flat, dry surface. Be sure to remove any hang-tags and tape that might be on your machine.



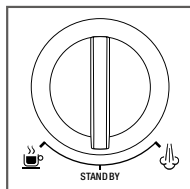
Step 6

Ensure the Selector Control is in the 'Stand By' position and plug the power cord into a 110/120V power outlet



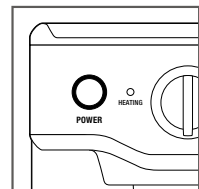
Step 2

Ensure the Power button is 'OFF' and the Selector Control dial is set to the 'Stand By' position.



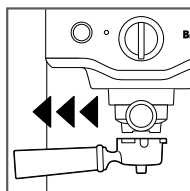
Step 7

Press the Power button to 'On', the 'Heating' light will illuminate red while the machine is heating. When the correct temperature has been reached, the 'Heating' light will turn off.



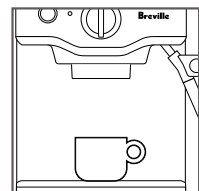
Step 3

Remove the filter holder if locked into the brew head.



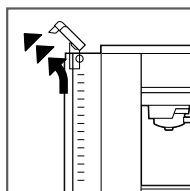
Step 8

Place an empty cup or container under the brew head.



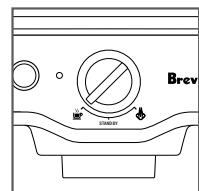
Step 4

The water tank is located at the rear of the machine. Lift the hinged handle and pull up to remove the water tank.



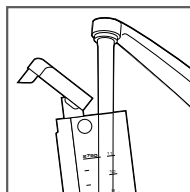
Step 9

With the filter holder removed, prime the brew head by turning the Selector Control to the 'Espresso' position and allow water to run through the group head for about 10-15 seconds. A pumping noise will be heard during this operation and water will run through the brew head. Your espresso machine has now been primed and you may proceed onto preparing an espresso.



Step 5

Fill the water tank with cold tap water. Fill to the MAX mark on the water window. Carefully slide the tank back into position. Firmly secure the water tank and close the hinged lid.

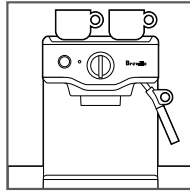


Note: You may notice some residue in the water that is being extracted during this process, this is normal.

PREPARING THE ESPRESSO

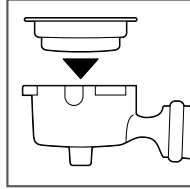
Step 1

Pre-warm the espresso cup(s) by placing on the cup warming tray on top of the machine.



Step 2

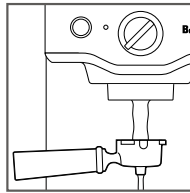
Select either the 1 cup or 2 cup filter and place it into the filter holder.
1 cup filter for single shot (1oz/30ml),
2 cup filter for double shot (2oz/60ml)
or two single shots.



Step 3

Preheat the filter holder by rinsing it with hot water dispensed from the Group Head.

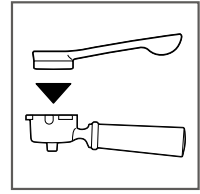
Turn the Selector Control to the 'Espresso' position and allow water to flow. Return the Selector Control to the 'Stand By' position once you've rinsed the filter holder.



Be sure to thoroughly dry the filter holder.

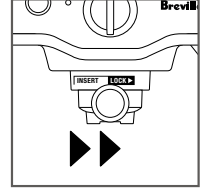
Step 4

Using the tamping/measuring spoon, fill the filter with the correct measure of ground coffee*. Tamp the coffee firmly. Clean any excess coffee from the rim of the filter holder.



Step 5

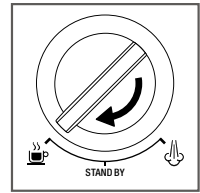
Lock the filter holder firmly into the brew head. Place one or two pre-warmed empty cups beneath the filter holder.



Step 6

Turn the Selector Control to the 'Espresso' position. After a few seconds, aromatic coffee will begin to run through.

When sufficient coffee has flowed into the cup(s), turn the Selector Control to the 'Stand By' position. This will stop the flow of coffee.

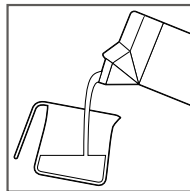


* **Note:** 1 scoop for 1 cup filter, 2 scoops for 2 cup filter.

TEXTURING THE MILK

Step 1

Fill the stainless steel frothing jug with 1/3 full cold fresh milk.



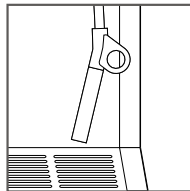
Step 2

Direct the Steam Wand towards the drip tray. Turn the Selector Control to the 'Steam' position. The heating light will illuminate, indicating the Espresso Machine is heating.



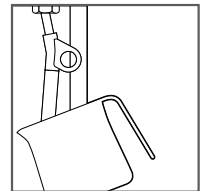
Step 3

Quickly insert the steam wand into the jug of milk so that the froth enhancer is just immersed into the milk.



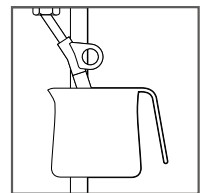
Step 4

Hold the frothing jug at an angle so that the tip of the Steam Wand sits just below the surface of the milk, and the steam will move the milk around the inside of the jug in a circular motion.



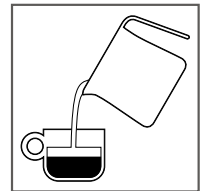
Step 5

When the milk starts to increase in volume, immerse the Steam Wand deeper into the jug to heat the milk. When the base of the jug becomes too hot to touch, set the Selector Control to the 'Stand By' position, stopping the steaming function before removing the Steam Wand from the jug.



Step 6

Pour steamed milk into each cup of freshly made espresso coffee and spoon in the milk froth.



Note: To avoid milk build up, ensure the steam wand is cleaned immediately after each use. The Cleaning Tool is located at the front of the machine under the left of the Group Head.

AFTER EXTRACTION - WHY IS THE COFFEE WET?

You may notice that the coffee in the filter holder is still wet after extraction. Due to the high water pressure created by the dual-wall filter, a small amount of water will remain with the grounds after extraction. This is normal, this is how we get the perfect cr ma.

We recommend preparing your milk before removing the filter holder from the brew head. This step will help evaporate some of the residual water left in the coffee grinds.



COFFEES TO TRY

Espresso

Intense and aromatic, an espresso or short black as it's also known uses about 1/4 oz (7g) of ground coffee. It is served in a small cup or glass to a level of approximately 1 oz (30mL).



Classic Cafe Latte

With a single shot of espresso blend 1/3 espresso to 2/3 milk. Top with steamed milk, poured down the inside rim of the glass to give a creamy consistency and perfect layer of froth.



Long Black

A long black is generally served as a standard espresso with hot water added to taste.



Cappuccino

The real thing is served very light and luke warm with 1/3 espresso to 1/3 steamed milk and a generous final third of creamy froth.



Flat White

A single dose of espresso in a cup topped with steamed milk, 1/3 coffee and 2/3 milk.



Macchiato

A shot of espresso served short in a 2 1/3 oz (70mL) demitasse and stained with a dash of finely frothed milk.



COFFEE MAKING TIPS

The Grind: If using a pre-ground coffee, ensure an espresso grind suitable for espresso/cappuccino machines is purchased. If grinding coffee beans, the grind should be fine but not too fine or powdery. The grind will affect the rate at which the water flows through the coffee in the filter and therefore the taste of the coffee.

If the grind is too fine (looks like powder and feels like flour when rubbed between fingers), the water will not flow through the coffee even when under pressure. The resulting coffee will be over extracted, too dark and bitter, with a mottled and uneven cr ma on top.

The Right Measure: A single shot of espresso is made with 1/4 ounce or 7g of coffee. A single level measure of the tamp/spoon is the correct amount of coffee for a single espresso. Two level measures of the tamp/spoon is the correct amount of coffee for a double espresso. It is important to use the correct filter for the amount of coffee. Use the single cup filter for a single espresso. Two cup filter for a double espresso and the two single espressos at the same time.

The Tamp: Level the desired amount of coffee by gently tapping the side of the filter holder before pressing down firmly with the tamping end of the measuring spoon.

When packing for a double espresso it is important only to tamp after the second measure. Tamping between measures will create a layer in the coffee that can impede full extraction.

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