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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 ESP4  
Issue 2/04

# Bar Italia

Espresso/Cappuccino Machine



## INSTRUCTIONS FOR USE

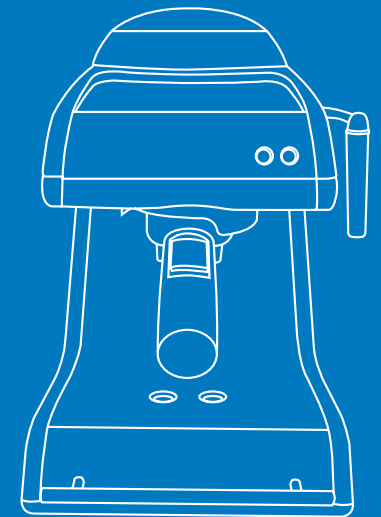
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Bar Italia

# Congratulations

Congratulations on the purchase of your new  
Breville Espresso/Cappuccino Maker



## BREVILLE RECOMMENDS SAFETY FIRST

Congratulations on your purchase of your 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:

### IMPORTANT SAFEGUARDS

- Do not immerse cord, plug or Espresso/Cappuccino Maker body in water or any other liquid.
- Always use the appliance on a dry, level surface.
- Before use fully unwind the power cord.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces, or become knotted.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- Always turn the Selector Control to 'STANDBY', switch the power off at the power outlet and then remove the plug when the appliance is not being used and before cleaning.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Do not leave the appliance unattended when in use. Young children should be supervised to ensure that they do not play with the appliance.
- This appliance is for household use only.
- Do not use this appliance for anything other than its intended use. Do not use outdoors.
- Do not touch hot surfaces. Use handles.
- Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in anyway, immediately cease use and 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.
- 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.

## SPECIAL SAFETY INSTRUCTIONS

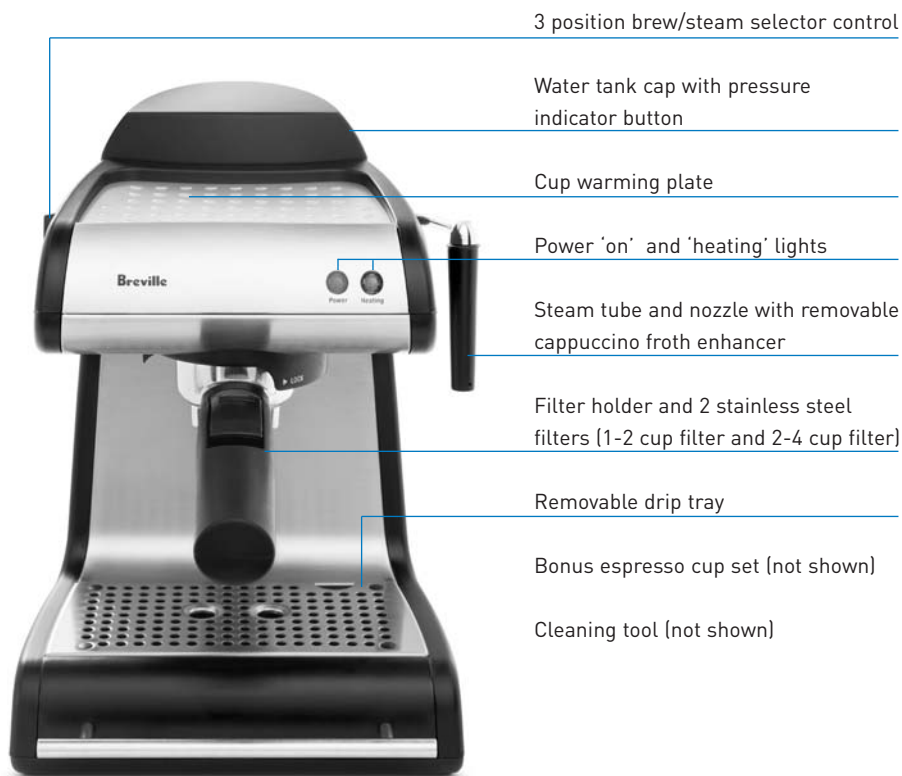
### SPECIAL SAFETY INSTRUCTIONS

- The cup-warming plate will always be heating when the appliance is switched on at the power outlet. Please switch off and unplug when not in use.
- Only use cold water in the water tank. Do not use any other liquid.
- Never use the appliance without water in it.
- Ensure the water tank cap and filter holder are firmly secured when using the appliance.
- Always ensure the water tank cap is clean around the seal and the centre valve area (never use if the seal is damaged or faulty).
- As part of regular maintenance, it is recommended that this appliance be taken to the nearest authorised Breville Service Centre for checking of the 'Pressure Indicator Button' once every two years.
- Before removing the Water Tank Cap ensure the Pressure Indicator Button has dropped down and is flush with the top of the cap.
- To avoid possible burns from hot steam and water, never remove the water tank cap or filter holder while there is steam pressure in the water tank. Remove all steam pressure first.
- Refer to Page 11 for instructions on how to release the steam pressure.



**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.**

## KNOW YOUR BREVILLE ESPRESSO/CAPPUCCINO MAKER



Water tank with hinged cover



Stainless steel frothing jug



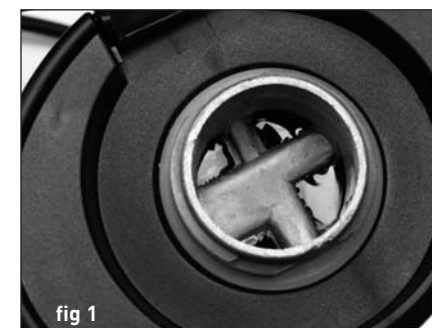
Coffee measuring spoon

## OPERATING YOUR BREVILLE ESPRESSO/CAPPUCCINO MAKER

### BEFORE USING YOUR ESPRESSO/CAPPUCCINO MAKER

Wash the filter holder, stainless filters and frothing jug in mild detergent and water. Rinse and dry 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.



- Ensure the Pressure Indicator Button on the Water Tank Cap has dropped down and is flush with the top of the cap.
- Unscrew the water tank cap and pour cold water into the tank. 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.
- Screw the water tank cap back on top of the water tank, making sure it is secured firmly before operating the appliance.

### PRE-WARMING CUPS

For optimal coffee temperature, use the cup warming plate on top of the appliance to pre-warm the cups. The cup-warming plate will be heating whenever the appliance is switched on at power outlet.

### HOW TO MAKE AN ESPRESSO

#### Filling the water tank

- Switch the power off at the power outlet and remove the plug.
- Ensure the Brew/Steam selector control is in the 'STANDBY' position. The 'STANDBY' position is located on the centre of the selector control.



**NOTE!!**

**Do not 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

### PREPARING THE COFFEE

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



- Place the 2 or 4 cup filter into the filter holder and use the measuring spoon to fill the filter with ground espresso coffee 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 mark.
- Distribute the ground coffee evenly and press it lightly with the measuring spoon (Fig 3 and 4). Too much coffee can block the flow of water.

- Clean any excess ground 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.



**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 REACH THE POURING NOZZLE OF THE FILTER HOLDER.**

## OPERATING YOUR BREVILLE ESPRESSO/CAPPUCCINO MAKER

### BREWING THE COFFEE

The twin nozzle filter holder allows you to make either one or two espresso coffees at a time.

- Make sure the drip tray is in place. Place empty coffee cups on the drip tray under the filter holder.
- Make sure the Brew/Steam Selector Control is in the 'STANDBY' position.
- Plug the power cord into a 230/240v power outlet and switch on.
- The red power 'On' light will illuminate when the appliance has been switched on at the power outlet and the cup warming plate will start heating.
- Rotate the Selector Control to the 'BREW' ☕ position . The orange heating light will illuminate to let you know the water is heating. Coffee will begin to flow into the cups in approximately five minutes.
- The Pressure Indicator Button on the

Water Tank Cap will rise when sufficient steam pressure is achieved.

- When sufficient coffee has flowed into the cups, turn the Selector Control back to the 'STANDBY' position. This will stop the flow of coffee.
- If you are not continuing to using the steam function, switch off at the power outlet, unplug the power cord, remove all pressure and allow the appliance to cool.
- Do not remove the water tank cap or filter holder until the steam pressure in the appliance has been released. The Pressure Indicator Button should drop down and be flush with the top of the water tank cap.



**NOTE!!**

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

## OPERATING YOUR BREVILLE ESPRESSO/CAPPUCCINO MAKER

### HOW TO FROTH MILK FOR A CAPPUCCINO OR LATTE

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 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 wrapped with a serviette.

- The first step in making a cappuccino/latte is to make a short espresso (Follow steps in 'How to make an Espresso').
- Fill the frothing jug  $\frac{1}{3}$  full with cold milk (skim milk is 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 begins 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 'STANDBY' position to stop the steaming function before removing the 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, remove all steam pressure and allow the appliance to cool.
- Do not remove the water tank cap or the filter holder until the steam pressure in the appliance has been released. The Pressure Indicator Button should drop down and be flush with the top of the water tank cap. (See Fig.5)



**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 'STANDBY' POSITION BEFORE REMOVING THE FROTHING JUG.**

## OPERATING YOUR BREVILLE ESPRESSO/CAPPUCCINO MAKER

### HOW TO RELEASE THE STEAM PRESSURE

- Switch the power off at the power outlet and unplug the power cord.
- Place the frothing jug under the steam nozzle.
- Turn the selector control to the 'STEAM' position ☙ and allow all steam and residual water to completely drain off into the jug until all flow and sound ceases. The steam pressure is now removed.
- Turn the selector control to the 'BREW' position ☕ to ensure steam pressure is removed, then turn back to the 'STANDBY' position.
- The Pressure Indicator Button should drop down and be flush with the top of the water tank cap. (See Fig.5)

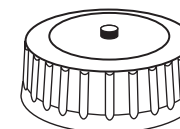
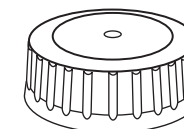


fig 5



pressure indicator down

- After the steam pressure has been released, 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 REMOVE THE WATER TANK CAP OR THE FILTER HOLDER WHILE THERE IS STEAM PRESSURE IN THE WATER TANK. REMOVE ALL STEAM PRESSURE FIRST.**

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

## 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 or freezer.

### THE GRIND

- The coffee must be ground fine, but not too fine (the correct grind should look gritty, like sand or salt).
- If the grind is too fine, the water will not flow though 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.

## DRINKS TO TRY

### ESPRESSO

Intense and aromatic, an espresso, or short black as it's also known, uses about 7g of ground coffee. It is served in a small cup or glass to a level of approximately 35mm.

### CAPPUCCINO

A cappuccino is very light and almost luke warm. This has one-third espresso, one-third milk and one-third foam. It is traditionally drunk before noon.

### CAFFÈ LATTE

Served in a glass with a serviette, a caffè latté consists of one-third espresso, topped with steamed milk and about 10mm of foam.

### MACCHIATO

Traditionally served short, the macchiato is also poured as a long black with a dash of milk or a dollop of foam.

### LONG BLACK

A long black is generally served with a double shot of espresso.

### RISTRETTO

Meaning restricted, a ristretto is an extremely short espresso of approximately 15mm, distinguished by its intense flavour and aftertaste.

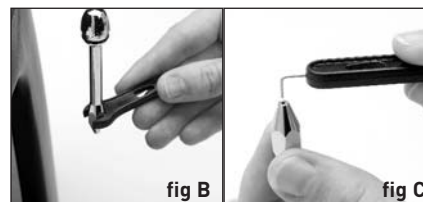
## CARE AND CLEANING

### IT IS ESSENTIAL TO CLEAN THE STEAM SYSTEM AFTER EACH USE

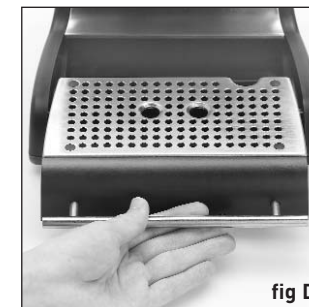
- Ensure the Selector Control is in the 'STANDBY' position and the steam pressure has been released.
- Remove the froth enhancer from the steam tube and nozzle for cleaning and wipe the steam tube and nozzle with a damp cloth (fig A)



- Remove the steam nozzle from the steam tube by unscrewing in a counter-clockwise direction using the cleaning tool provided (Fig B). 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. If the nozzle is still blocked clean it with the other end of the cleaning tool provided (Fig C).



- Turn the Selector Control to 'STEAM' and allow the appliance to produce steam for 4-5 seconds to clear the steam tube. The filter holder does not have to be locked into position.
- Turn the Selector Control to 'STANDBY', switch off at the power outlet, remove the plug and allow the appliance to cool.
- Remove all steam pressure by following the instructions on Page 11.
- After the steam pressure has been released, remove the water tank cap and discard the remaining water (always empty the water tank between uses).
- The steam nozzle must be screwed back onto the steam tube in a clockwise direction and tightened using reasonable force with the end of the cleaning tool provided.
- The filter holder, stainless steel filters and drip tray can be washed with soapy water. The drip tray consists of 2 parts and can be removed for easier cleaning. (Fig D).



**Do not place any of the components in the dishwasher.**



## CARE AND CLEANING cont'd

### DECALCIFYING

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

- Ensure the Selector Control is in the 'STANDBY' position, the appliance is switched off at the power outlet and that the plug is disconnected.
- Ensure the appliance is cool and all steam pressure in the appliance has been released.
- Remove the stainless steel filter from the filter holder and place the filter holder back in position.
- Place an empty cup on the drip tray, under the filter holder.
- 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 appliance into the power outlet and turn the power switch on.
- Turn the Selector Control to the 'BREW' position ☕ and allow the decalcifying solution to run through the filter holder.
- When the solution has run through the appliance (make sure that all the solution has run out and there is no steam pressure in the appliance), turn the Selector Control to the 'STANDBY' position, switch off at the power outlet and remove the plug and allow the appliance to cool.
- After decalcifying, rinse the water tank thoroughly and refill with cold tap water.
- Repeat the above procedures several times by running clear the water through the filter holder and through the steam nozzle (half each). This should remove any possible residual after taste left by decalcifying agent.
- Replace the stainless steel filter and the appliance is ready to use.



**NOTE!!**

**The stainless steel filters should not come in contact with any decalcifying agents. Do not use powdered decalcifying agents.**



**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.**

## TROUBLESHOOTING

### TROUBLE SHOOTING CHART

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