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Breville ESP8XL

Breville ESP8XL Cafe Roma Stainless Espresso Maker Instruction Manual

Model: ESP8XL

1. INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and care of your Breville ESP8XL Cafe Roma Stainless Espresso Maker. Please read all instructions thoroughly before first use and retain this manual for future reference.

The Breville ESP8XL Cafe Roma is designed to produce quality espresso with its 15-bar thermoblock pump system, ensuring optimal temperature for extraction and maximizing crema. It features a dual-wall filter system and a frothing enhancer for milk preparation.



Figure 1: Front view of the Breville ESP8XL Cafe Roma Stainless Espresso Maker, showcasing its stainless steel finish and control panel.

2. IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons.

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.

- To protect against fire, electric shock, and injury to persons, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

3. COMPONENTS AND ACCESSORIES

Familiarize yourself with the parts of your espresso maker before operation.

- **Water Tank:** Removable 40.6 oz (1.2 L) capacity for water supply.
- **Control Dial:** For selecting functions (Standby, Espresso, Steam).
- **Power Button:** To turn the machine on/off.
- **Heating Indicator Light:** Illuminates when the machine is heating.
- **Portafilter:** Holds ground coffee for brewing.
- **Filter Baskets:** Single shot, double shot, or E.S.E. pod compatible.
- **Steam Wand/Froth Enhancer:** For frothing milk.
- **Drip Tray:** Removable for easy cleaning.
- **Cup Warming Plate:** Located on top of the machine to pre-heat cups.
- **Accessories:** Stainless steel frothing pitcher, tamping tool/measuring spoon, cleaning tool.



Figure 2: Included accessories: portafilter, various filter baskets, and a cleaning tool.

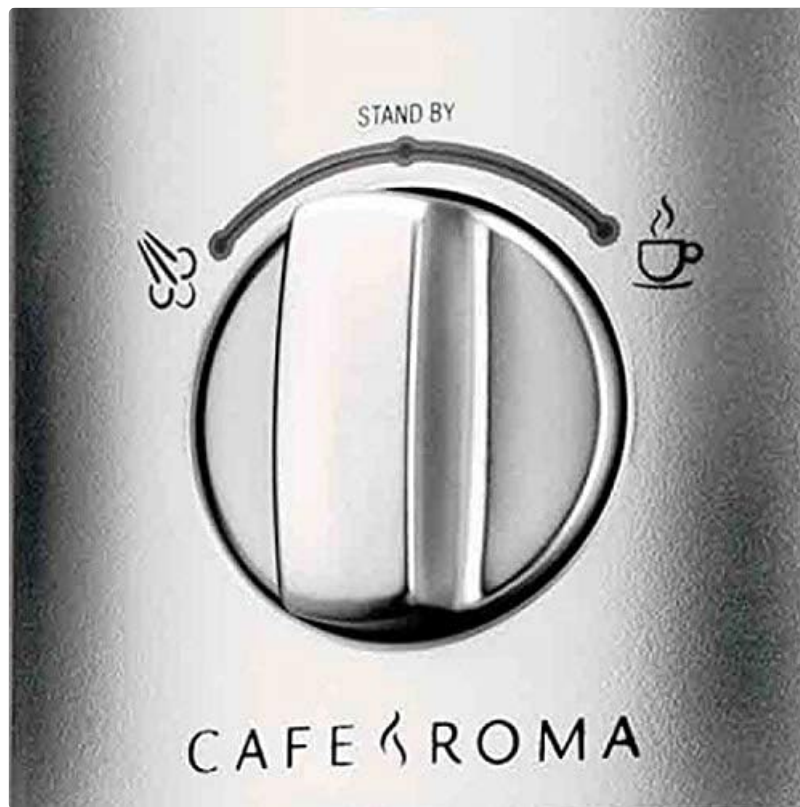


Figure 3: The control dial for selecting espresso or steam functions.

4. INITIAL SETUP

1. **Unpacking:** Carefully remove all packaging materials and accessories. Ensure all parts are present.
2. **Cleaning:** Wash the water tank, portafilter, filter baskets, frothing pitcher, and drip tray in warm soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **Filling the Water Tank:** Fill the removable water tank with fresh, cold water up to the MAX line. Ensure the tank is securely placed back into the machine.
4. **Priming the Machine:**
 - Plug the machine into a grounded power outlet.
 - Press the POWER button. The HEATING light will illuminate.
 - Place a cup under the portafilter (without coffee).
 - Turn the control dial to the **Espresso** position. Water will flow through the group head. Let approximately 100ml of water run through.
 - Turn the control dial back to **Standby**.
 - Turn the control dial to the **Steam** position. Steam will be released from the steam wand. Let it run for a few seconds.
 - Turn the control dial back to **Standby**. The machine is now primed.

5. OPERATING INSTRUCTIONS

5.1 Making Espresso

1. **Pre-heat:** Ensure the machine is powered on and the HEATING light is off, indicating it's ready. Place your espresso cups on the cup warming plate or pre-heat them with hot water.
2. **Prepare Portafilter:** Insert the desired filter basket (single or double) into the portafilter.

3. **Add Coffee:** Fill the filter basket with freshly ground espresso coffee. Use a fine grind.
4. **Tamp Coffee:** Use the tamping tool to firmly press the coffee grounds. Ensure the surface is level.
5. **Insert Portafilter:** Align the portafilter with the INSERT position on the group head. Insert and twist firmly to the right until it locks into the LOCK position.



Figure 4: Portafilter correctly inserted and locked into the group head.

6. **Brew Espresso:** Place your pre-heated cup(s) under the portafilter spouts. Turn the control dial to the **Espresso** position. Espresso will begin to flow.
7. **Stop Brewing:** Once the desired volume of espresso is reached (typically 25-30 seconds for a double shot), turn the control dial back to **Standby**.
8. **Remove Portafilter:** Carefully twist the portafilter to the left to unlock and remove it. Dispose of the used coffee grounds.

Note: Too coarse a grind, too little coffee, or insufficient tamping can lead to inadequate pressure and poor extraction. Adjust grind size and tamping pressure as needed.

5.2 Frothing Milk

1. **Prepare Milk:** Fill the stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Position Steam Wand:** Turn the control dial to the **Steam** position. Allow a short burst of steam to clear any condensed water from the wand. Turn the dial back to **Standby**.
3. **Froth Milk:** Immerse the steam wand tip just below the surface of the milk. Turn the control dial to the **Steam** position.



Figure 5: Frothing pitcher positioned under the steam wand for milk preparation.

4. **Monitor Frothing:** Move the pitcher in a circular motion to incorporate air and create foam. Continue until the milk reaches the desired temperature and texture.
5. **Stop Steaming:** Turn the control dial back to **Standby**.

6. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Briefly turn the dial to **Steam** again to clear any internal milk.



Figure 6: Detailed view of the steam wand, used for frothing milk.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your espresso maker.

6.1 Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and filter basket under hot water.
- **Steam Wand:** Wipe immediately after each use with a damp cloth. Briefly activate steam to clear internal residue.
- **Drip Tray:** Empty and rinse the drip tray daily or when the indicator shows it's full.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

6.2 Weekly Cleaning

- **Group Head:** Use the cleaning tool to clear any coffee residue from the group head screen.
- **Water Tank:** Empty, rinse, and refill the water tank.

6.3 Descaling

Over time, mineral deposits can build up in the machine, affecting performance. Descale your machine every 2-3 months, or more frequently if you have hard water.

1. Prepare a descaling solution according to the manufacturer's instructions (e.g., citric acid solution or commercial descaler).
2. Fill the water tank with the descaling solution.

3. Place a large container under the group head and steam wand.
4. Turn the machine on and allow it to heat up.
5. Run half of the solution through the group head by turning the control dial to **Espresso**.
6. Turn the control dial to **Steam** and run the remaining solution through the steam wand.
7. Turn off the machine and let it sit for 15-20 minutes.
8. Rinse the water tank and refill with fresh water.
9. Repeat steps 3-6 with fresh water to thoroughly rinse the machine.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
No water flow from group head.	Water tank empty; machine not primed; clogged filter basket; too fine grind/too much coffee.	Refill water tank; prime the machine; clean filter basket; use coarser grind or less coffee.
Espresso flows too quickly/weak.	Coffee grind too coarse; insufficient coffee; insufficient tamping.	Use finer grind; increase coffee amount; tamp more firmly.
Espresso flows too slowly/not at all.	Coffee grind too fine; too much coffee; excessive tamping; clogged filter basket.	Use coarser grind; reduce coffee amount; tamp less firmly; clean filter basket.
No steam from steam wand.	Steam wand clogged; machine not heated to steam temperature.	Clean steam wand with cleaning tool; wait for HEATING light to turn off before steaming.
Machine leaks water.	Water tank not seated correctly; drip tray full; seal issues.	Ensure water tank is firmly in place; empty drip tray; contact customer support if issue persists.

8. SPECIFICATIONS

- **Model:** Breville ESP8XL Cafe Roma
- **Dimensions:** 9"D x 9"W x 12"H
- **Weight:** 13 pounds
- **Power:** 110 Volts
- **Pump Pressure:** 15-bar Thermoblock pump
- **Water Tank Capacity:** 40.6 oz (1.2 L)
- **Material:** Stainless Steel
- **Included Components:** Filter, Milk Frother (Frothing Pitcher, Tamping Tool/Measuring Spoon, Cleaning Tool)

9. WARRANTY AND SUPPORT

The Breville ESP8XL Cafe Roma Stainless Espresso Maker comes with a **1-year limited warranty** from the date of purchase. Please retain your proof of purchase for warranty claims.

For technical support, service, or warranty inquiries, please refer to the contact information provided on the

official Breville website or your product registration documentation.

For more information, visit the official Breville website:www.breville.com