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Breville BES870BSXL

Breville Barista Express Espresso Machine User Manual

Model: BES870BSXL | Brand: Breville

INTRODUCTION

The Breville Barista Express Espresso Machine is designed to deliver third wave specialty coffee at home. This all-in-one machine features an integrated grinder, allowing you to go from beans to espresso in under one minute. It provides precise control over grinding, extraction, and milk texturing to help you achieve a balanced and flavorful cup.



Figure 1: Breville Barista Express Espresso Machine (Black Sesame)

SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Ensure all accessories listed in the 'Included Components' section are present.
2. **Positioning:** Place the machine on a flat, stable, heat-resistant surface. Ensure adequate space around the machine for ventilation and operation.
3. **Water Tank:** Fill the 67 oz water tank with fresh, cold water. Insert the water filter into the filter holder and place it in the water tank. Ensure the tank is securely seated at the back of the machine.
4. **Bean Hopper:** Fill the 1/2 lb bean hopper with fresh, whole coffee beans. Securely attach the hopper to the top of the machine.

5. **Initial Rinse:** Before first use, perform an initial rinse cycle. Place a large container under the group head and steam wand, and run a hot water cycle to flush the system.



Product Dimensions

15.9" High x 12.5" Wide x 13.8" Deep

Figure 2: Product Dimensions (15.9" H x 12.5" W x 13.8" D)

OPERATING INSTRUCTIONS

1. Dose Control Grinding

The integrated precision conical burr grinder grinds on demand directly into the portafilter. Use the 'Grind Amount' dial to adjust the dose. The 'Filter Size' button allows selection between single or double shots.



Auto grind & dose with an integrated conical burr grinder

Figure 3: Auto Grind & Dose with Integrated Conical Burr Grinder

Adjust the grind size using the dial on the side of the machine. Finer grinds result in slower extraction, while coarser grinds lead to faster extraction. Experiment to find the optimal grind for your beans and desired espresso.



16 precision grind settings ensures a consistent dose

Figure 4: 16 Precision Grind Settings for Consistent Dose

2. Espresso Extraction

After grinding and tamping the coffee, insert the portafilter into the group head. The machine features low pressure pre-infusion, which gradually increases pressure to ensure even flavor extraction. Digital temperature control (PID) delivers water at the precise temperature for optimal extraction.



Precise 9 bar extraction delivered via our 15 bar Italian pump

Figure 5: Precise 9 Bar Extraction via 15 Bar Italian Pump

3. Manual Microfoam Milk Texturing

The powerful steam wand allows you to hand texture microfoam milk, enhancing flavor and enabling latte art creation. Position the steam wand into your milk jug and turn the steam dial to activate. For best results, use cold milk and clean the steam wand immediately after use.



Make fast silky microfoam with the powerful 266°F steam wand

Figure 6: Make Fast Silky Microfoam with the Powerful 266°F Steam Wand

MAINTENANCE

- **Daily Cleaning:**

- Empty and clean the drip tray regularly.
- Wipe down the steam wand after each use to prevent milk residue buildup.
- Rinse the portafilter and filter baskets after each use.

- **Cleaning Cycle:** The "CLEAN ME" light will illuminate when a cleaning cycle is required. Use the provided cleaning tablets and follow the instructions in the full user manual for the automated cleaning process.

- **Descaling:** The "DESCALE" light indicates that descaling is necessary to remove mineral buildup. Refer to the full user manual for detailed descaling instructions using a descaling solution.

- **Grinder Cleaning:** Periodically clean the conical burr grinder to ensure optimal performance. Remove the bean hopper and burrs, then brush away any accumulated coffee grounds.



Figure 7: Included Accessories for Operation and Maintenance

TROUBLESHOOTING

Problem	Possible Cause	Solution
No water flow from group head.	Water tank empty or not seated correctly.	Refill water tank and ensure it is pushed in firmly.
Espresso extracts too slowly or not at all.	Grind is too fine, too much coffee, or tamped too hard.	Adjust grind to be coarser, reduce coffee dose, or tamp lighter.
Espresso extracts too quickly.	Grind is too coarse, too little coffee, or tamped too lightly.	Adjust grind to be finer, increase coffee dose, or tamp firmer.
No steam from steam wand.	Steam wand blocked or machine not at steam temperature.	Clean steam wand with pin tool. Wait for machine to heat up.

SPECIFICATIONS

- **Brand:** Breville
- **Model Name:** the Barista Express
- **Model Number:** BES870BSXL
- **Color:** Black Sesame
- **Product Dimensions:** 13.8"D x 12.5"W x 15.9"H
- **Item Weight:** 22.1 pounds
- **Operation Mode:** Semi-Automatic
- **Voltage:** 110-120 Volts
- **Power:** 1600 Watts
- **Water Tank Capacity:** 67 oz (approx. 2 Liters)
- **Bean Hopper Capacity:** 1/2 lb
- **Included Components:** Razor Dose Trimming Tool, 54mm Stainless Steel Portafilter, 1 & 2 cup Single & Dual Wall Filter Baskets, Coffee Scoop, Integrated Tamper, Stainless Steel Milk Jug, Cleaning Disc, Tablets, Brush Tool, Allen Key, Water Filter & Filter Holder.

WARRANTY & SUPPORT

The Breville Barista Express Espresso Machine comes with a 1-Year Limited Product Warranty. For warranty claims, technical support, or further assistance, please contact Breville customer service directly or visit their official website. The warranty is directly with the manufacturer.

For additional resources, including a downloadable PDF user manual, please refer to the official Breville support page.