

[Manuals.plus](#) /

› [Breville](#) /

› Breville Bambino Plus Espresso Machine Instruction Manual

Breville BES500BSS1BUS1

Breville Bambino Plus Espresso Machine Instruction Manual

Brand: Breville

Model: BES500BSS1BUS1

INTRODUCTION

The Breville Bambino Plus is engineered to deliver optimal espresso flavor with every cup. It pre-infuses ground coffee with low, steady water pressure before extraction, gently expanding the grinds before stepping up to high pressure. This manual provides comprehensive instructions for setting up, operating, and maintaining your espresso machine to ensure consistent, high-quality results.

WHAT'S IN THE BOX?

Your Breville Bambino Plus comes with the following components:

- Breville Bambino Plus Espresso Machine
- 54mm Portafilter
- Single & Dual Wall Filter Baskets (1 & 2 Cup)
- The Razor™ Precision Dosing Tool
- 54mm Tamper
- 16 fl.oz / 480ml Stainless Steel Milk Jug
- Cleaning Tool and Cleaning Disc
- Descaler



Portafilter



Tamper



Descaler



Cleaning Accessories



Single & Dual Wall Filter Baskets



Cleaning Tablets



Razor

Figure 1: Included accessories with the Breville Bambino Plus.

SETUP

1. **Unpack and Position:** Remove all packaging materials and place the machine on a flat, stable surface.
2. **Fill Water Tank:** Remove the water tank from the back of the machine. Fill it with fresh, cold filtered water up to the MAX line. Reinsert the water tank firmly into the machine.



Precise 9 bar extraction delivered
via our 15 bar Italian pump

Figure 2: Filling and inserting the water tank.

3. **Power On:** Plug the power cord into a grounded power outlet. Press any button on the control panel to turn the machine on. The machine will heat up to optimal extraction temperature in 3 seconds.
4. **Prime the Machine:** Before first use, or if the machine has not been used for a long time, prime the machine by running hot water through the group head and steam wand. Refer to the detailed user manual for specific priming steps.

OPERATING THE BAMBINO PLUS

Key Features

- **Dose Control Grinding:** Achieve a consistent and balanced espresso using the right amount of ground coffee. The 54mm porta-filter with 19 grams is key for full flavor and cafe quality coffee.
- **Optimal Water Pressure:** Low pressure pre-infusion gradually increases pressure at the start and helps ensure all the flavors are drawn out evenly during the extraction for a balanced tasting cup.

- **Faster Heat Up Time:** Innovative ThermoJet heating system achieves the optimum extraction temperature in 3 seconds.
- **Precise Espresso Extraction:** Digital temperature control (PID) delivers water at precisely the right temperature, ensuring optimal espresso extraction.
- **Automatic Microfoam Milk Texturing:** The automatic steam wand allows you to adjust the milk temperature and texture to suit your taste, delivering barista quality microfoam that enhances flavor and enables creation of latte art.
- **Compact Footprint:** With a width of 7.7 inches, the Bambino Plus easily fits on your countertop without compromising on the 4 keys formula for third wave specialty coffee.
- **Auto Purge:** The Bambino Plus Espresso Machine automatically purges the heat system after steaming, ensuring your next espresso is extracted at the right temperature.

Making Espresso

Follow these steps to brew a perfect espresso shot:

1. **Prepare Portafilter:** Insert the desired filter basket (single or dual wall) into the portafilter. Fill the basket with freshly ground coffee.
2. **Tamp Coffee:** Use the provided tamper to firmly press the coffee grounds.
3. **Insert Portafilter:** Insert the portafilter into the group head and twist to lock it into place.
4. **Place Cups:** Position your espresso cup(s) under the portafilter spouts.
5. **Select Shot:** Press the 1-cup or 2-cup button to begin extraction. The machine will automatically stop when the desired volume is reached.



Product Dimensions 12.2" High x 7.7" Wide x 12.6" Deep

Figure 3: Espresso extraction in progress.

Your browser does not support the video tag.

Video 1: Demonstration of espresso extraction using the Breville Bambino Plus.

Frothing Milk

The Bambino Plus features an automatic steam wand for perfect microfoam:

1. **Fill Milk Jug:** Fill the stainless steel milk jug with cold milk to the desired level (between MIN and MAX marks).
2. **Position Steam Wand:** Swing the steam wand over the drip tray and press the STEAM button to purge any condensed water. Swing the steam wand back to the center.
3. **Insert Milk Jug:** Place the milk jug on the drip tray with the steam wand inserted into the milk. The temperature sensor on the drip tray should be covered by the jug.
4. **Select Settings:** Use the temperature and texture buttons to select your preferred milk settings.
5. **Start Frothing:** Press the STEAM button. The machine will automatically froth the milk to your selected temperature and texture.



Auto MilQ hands-free milk texturing
delivers silky smooth microfoam

Figure 4: Automatic milk frothing in progress.

6. **Clean Steam Wand:** After frothing, wipe the steam wand with a damp cloth and purge it again to clear any milk residue.

Your browser does not support the video tag.

Video 2: Quick demonstration of the automatic milk frothing feature.

MAINTENANCE

Cleaning

- **Drip Tray:** The drip tray should be emptied and cleaned regularly. The red indicator will pop up when it's full.
- **Steam Wand:** Always wipe the steam wand after each use and perform a quick purge to prevent milk buildup.
- **Filter Baskets & Portafilter:** Rinse filter baskets and portafilter under hot water after each use.
- **Group Head:** Use the cleaning tool to clean the group head regularly to remove coffee residue.

Descaling

Regular descaling is crucial for optimal machine performance and longevity. The machine will indicate when descaling is required. Use the provided descaler solution and follow the instructions in the full user manual for the descaling process.

TROUBLESHOOTING

If you encounter issues with your Bambino Plus, refer to the following common solutions:

Problem	Possible Cause	Solution
No water flowing	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	Coffee grounds too fine or tamped too hard. Filter basket clogged.	Adjust grind size to be coarser. Reduce tamping pressure. Clean filter basket.
Espresso extracts too quickly	Coffee grounds too coarse or not enough coffee.	Adjust grind size to be finer. Increase coffee dose.
Milk not frothing correctly	Steam wand clogged or milk jug not positioned correctly.	Clean steam wand thoroughly. Ensure milk jug covers the temperature sensor.

SPECIFICATIONS

- **Brand:** Breville
- **Model Name:** the Bambino™ Plus
- **Model Number:** BES500BSS1BUS1
- **Color:** Brushed Stainless Steel
- **Product Dimensions:** 7.6"D x 12.5"W x 12.2"H
- **Item Weight:** 11 pounds
- **Voltage:** 110 to 120 Volts
- **Power:** 1560 Watts
- **Operation Mode:** Semi-Automatic
- **Water Tank Capacity:** 64 fl.oz
- **Special Feature:** Milk Frother



Figure 5: Breville Bambino Plus product dimensions.

WARRANTY & SUPPORT

The Breville Bambino Plus Espresso Machine comes with a 2 Year Limited Product Warranty.

For detailed support, troubleshooting, and warranty claims, please refer to the official user manual available for download:

[Download User Manual \(PDF\)](#)

© 2024 Breville. All rights reserved.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question