Breville BES876BSS1BNA1

Breville Barista Express Impress Espresso Machine

Model: BES876BSS1BNA1

Introduction

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your Breville Barista Express Impress Espresso Machine. Please read all instructions carefully before using the appliance and retain this manual for future reference.

The Breville Barista Express Impress is designed to deliver third wave specialty coffee at home, featuring an innovative Impress Puck System for simplified manual espresso preparation.

Safety Information

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

- Ensure the appliance is properly grounded.
- Do not immerse the power cord, power plug, or appliance in water or any other liquid.
- Unplug from the outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug.
- Keep hands and utensils away from moving parts during operation.
- Use only cold water in the water tank.
- Exercise extreme caution when using the steam wand, as hot steam can cause burns.

What's in the Box

Verify that all components are present upon unboxing:

- Breville Barista Express Impress Espresso Machine
- 54mm stainless steel portafilter
- 480ml stainless steel milk jug
- 1 & 2 cup single wall filter baskets

- 1 & 2 cup dual wall filter baskets
- Water filter holder with filter
- The Razor™ precision trimming tool
- Cleaning tablets
- Allen key
- Steam wand cleaning tool
- Cleaning disc
- Cleaning brush
- Descale powder

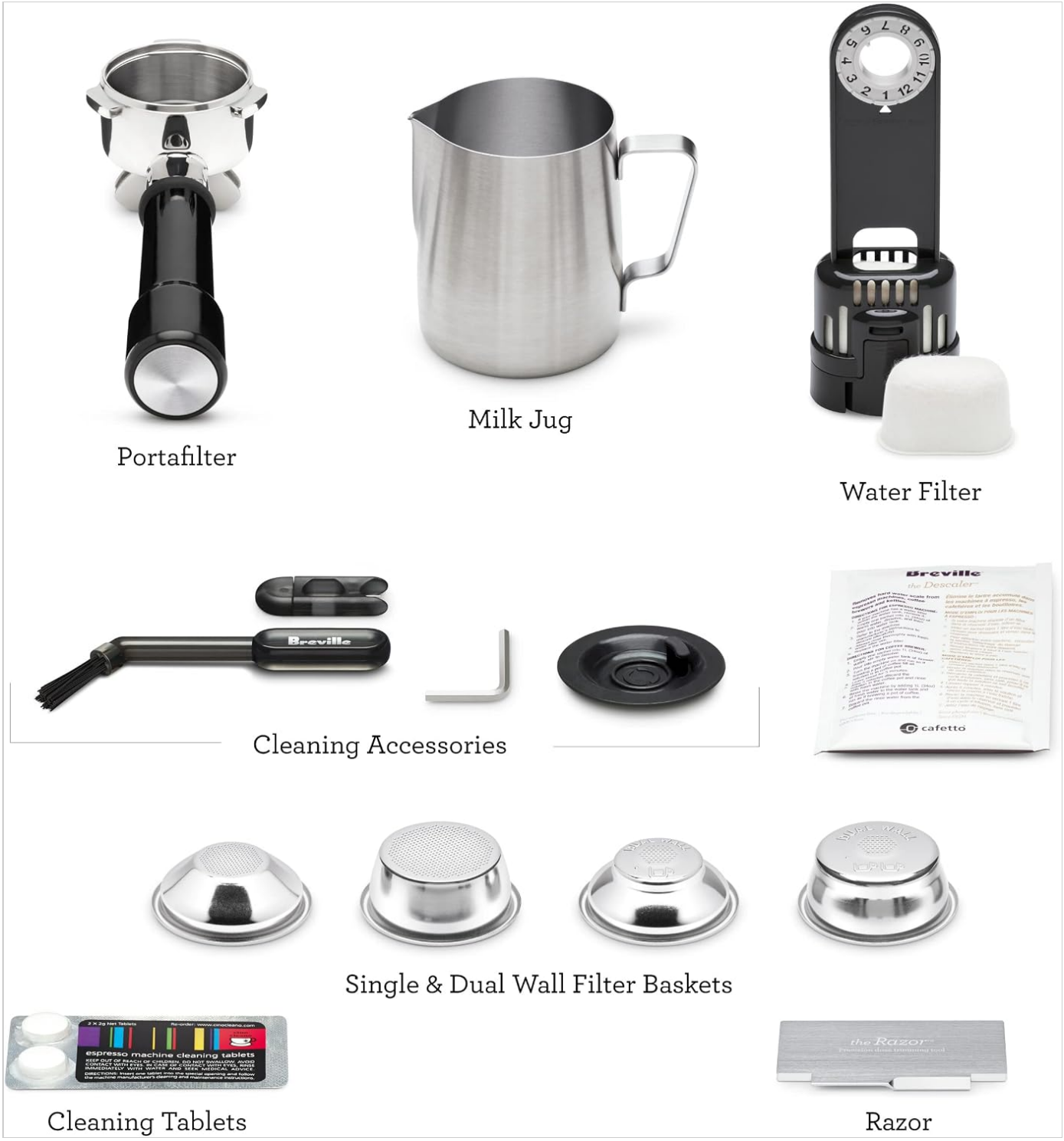


Image: All included accessories for the Breville Barista Express Impress Espresso Machine, including portafilter, milk jug, water filter, cleaning tools, and filter baskets.

Setup

1. **Unpack and Position:** Remove all packaging materials. Place the machine on a flat, stable surface. Ensure adequate space around the machine for ventilation and access to the water tank and bean hopper.
2. **Install Water Filter:** Remove the water filter from its packaging. Soak the filter in cold water for 5 minutes. Insert the filter into the filter holder and then into the water tank.
3. **Fill Water Tank:** Fill the 2-liter water tank with fresh, cold water up to the MAX line. Ensure the tank is securely seated at the back of the machine.
4. **Fill Bean Hopper:** Add fresh, whole coffee beans to the 250g bean hopper. Secure the hopper lid.
5. **Initial Flush:** Before first use, perform an initial flush cycle. Place a large container under the group head and steam wand. Press the 'POWER' button. Once the machine reaches operating temperature, press the '1 CUP' button to run water through the group head. Activate the steam wand to release steam for a few seconds. Repeat this process to ensure all internal components are primed.

Operating Instructions

Grinding Coffee Beans

The integrated conical burr grinder offers 25 grind settings to fine-tune your coffee for optimal extraction.



Image: Close-up of the grind size dial, allowing adjustment for slower or faster extraction.

Adjust the 'GRIND SIZE' dial located on the side of the machine. Finer settings are for slower extraction, coarser for faster. Experiment to find the ideal setting for your beans.

Dosing and Tamping

The Impress Puck System features intelligent dosing and assisted tamping for consistent results.



Image: The smart dosing system display, showing dose level indicators.



Image: The assisted tamping mechanism ensuring a consistent dose in the portafilter.

1. Insert the portafilter into the grinding cradle.
2. Press the 'DOSE' button. The intelligent dosing system will automatically grind and dispense the correct amount of coffee. The 'DOSE LEVEL' indicator lights will guide you.
3. Once grinding is complete, pull the tamping lever down firmly until it clicks. This applies 10kg of pressure with a 7-degree barista twist for a polished puck. The system will auto-correct the next dose based on the previous tamp.

Brewing Espresso

After dosing and tamping, lock the portafilter into the group head.

- Place pre-warmed cups under the portafilter spouts.
- Press the '1 CUP' or '2 CUP' button for a preset shot.
- For manual control, press and hold the '1 CUP' or '2 CUP' button to start extraction, and press again to stop.
- The pressure gauge will indicate optimal extraction pressure.

Milk Texturing

The powerful manual steam wand allows you to create silky microfoam for lattes and cappuccinos.



Image: A hand holding a stainless steel milk jug under the steam wand, preparing to texture milk.

1. Fill the milk jug with cold milk.
2. Position the steam wand into the milk, just below the surface.
3. Turn the steam dial to activate the steam.
4. Lower the jug slightly to introduce air for aeration, then raise it to submerge the wand for texturing.
5. Once desired temperature and texture are achieved, turn off the steam.
6. Wipe the steam wand immediately with a damp cloth to prevent milk residue from drying.

Maintenance and Cleaning

Regular cleaning ensures optimal performance and longevity of your machine.

- **Daily Cleaning:** Empty and clean the drip tray. Wipe down the exterior of the machine with a soft, damp cloth. Flush the steam wand after each use.
- **Group Head Cleaning:** Use the cleaning brush to remove any coffee grounds from the group head.
- **Backflushing:** The 'CLEAN ME' light will illuminate when a backflush cycle is required. Follow the instructions in the full user manual for this process using the cleaning disc and cleaning tablet.
- **Descaling:** The machine will indicate when descaling is necessary. Use the provided descaling powder and follow the detailed instructions in the full user manual.
- **Water Filter Replacement:** Replace the water filter every 2 months or after 40 liters of water, whichever comes first.

Troubleshooting

Problem	Possible Cause	Solution
No coffee flow	Water tank empty; clogged filter basket; machine not primed.	Fill water tank; clean filter basket; perform initial flush.
Espresso extracts too fast	Grind is too coarse; insufficient coffee dose; tamping pressure too low.	Adjust grind to a finer setting; increase coffee dose; ensure proper tamping.
Espresso extracts too slow or not at all	Grind is too fine; too much coffee; tamping pressure too high.	Adjust grind to a coarser setting; reduce coffee dose; ensure proper tamping.
Steam wand not producing steam	Steam wand clogged; machine not at steam temperature.	Clean steam wand with pin tool; wait for machine to heat up.
'CLEAN ME' light illuminated	Backflush cycle required.	Perform backflush cycle as per manual.

For more detailed troubleshooting, refer to the complete user manual.

Specifications

- **Brand:** Breville
- **Model Name:** The Barista Express® Impress
- **Model Number:** BES876BSS1BNA1
- **Color:** Brushed Stainless Steel
- **Product Dimensions:** 12.5"D x 14.5"W x 16.5"H
- **Item Weight:** 23.7 pounds
- **Coffee Maker Type:** Semi-Automatic Espresso Machine
- **Operation Mode:** Fully Automatic (Dosing/Tamping), Manual (Brewing/Steaming)
- **Voltage:** 120 Volts
- **Bean Hopper Capacity:** 250g
- **Water Tank Capacity:** 2 Liters
- **Grind Settings:** 25 integrated conical burr grind settings
- **Heating System:** Thermocoil with PID control
- **Interface:** Buttons
- **Filter Type:** Reusable (Single & Dual Wall Filter Baskets)



Image: Diagram showing the product dimensions: 16.1" High x 12.9" Wide x 14.9" Deep.

Warranty and Support

Breville products typically come with a limited manufacturer's warranty. For specific warranty terms and conditions, including duration and coverage, please refer to the warranty card included with your product or visit the official Breville website.

For customer support, service, or to purchase replacement parts, please contact Breville customer service directly or visit their official support page. You can also refer to the comprehensive User Manual (PDF) for additional information.

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

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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