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## Book Descriptions:

# breville dual boiler manual

Do not use this into the group head before appliance for other than its starting an extraction. NOTE To purchase filters contact Breville Customer Service Centre AUS 1300 139 798 NZ 0800 273 845 or visit [www.breville.com.au](http://www.breville.com.au). The POWER button will flash. The Steam LED will be On. Press MENU button until SHOT TEMP To use AUTO START, first ensure clock icon flashes. The LCD will display the has been set. NOTE Fill water tank with clean water and If water tank has not been removed replace into machine. Replace tank timer will begin. Turn the Hot Water dial to the CLOSED position. Move the Steam Lever to when the machine is the CLOSED position. Australian Customers New Zealand Customers. Mail PO Box 22 Mail. Page 2 ContentsPage 3 PAGE header.At Breville we are very safety conscious. We. Page 4 PAGE header.Page 5 FEATURES OF YOUR BREVILLE PRODUCTPage 9 Operating your Breville PRODUCT Operating your Breville PRODUCT. Steam LCD PROGRAMMING FUNCTIONS SHOT DURATION SHOT VOLUME. For instant steam,. Page 10 Operating your Breville PRODUCT Operating your Breville PRODUCT. Extraction temperature AUTO START Press UP or DOWN arrow to adjust. Page 11 Operating your Breville PRODUCT Operating your Breville PRODUCT. Page 12 Operating your Breville PRODUCT Operating your Breville PRODUCT. Page 13 Operating your Breville PRODUCT Operating your Breville PRODUCT. Machine Audio Snd Advanced FEATURES ALERTS CLEAN ME!Page 16 PAGE header.TROUBLESHOOTING ProblemPage 21 TROUBLESHOOTING TROUBLESHOOTINGPage 22 COFFEES TO TRY. Page 2 ContentsPage 3 Breville recommends safety first Breville recommends safety first. At Breville we are very safety conscious. We design and manufacture.AUTO START If AUTO START is On, the LCD. Auto Power Off ALERTS Clean Me!Page 18 COFFEES TO TRY. Australian Customers. New Zealand Customers. Mail. PO Box 22. Botany NSW 2019Botany Manukau 2163. Auckland NEW ZEALAND. Phone 1300 139 798. Phone 0800 273 845. Fax.<https://downloadbuyer.com/userfiles/electro-harmonix-polyphase-manual.xml>

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FaxInstruction BookletBreville is a registered trademark of Breville Pty. Ltd. A.B.N. 98 000 092 928. Copyright Breville Pty. Ltd. 2013.BES920 Issue B13Breville productBrevilleAt Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valuedIn addition we ask that you exerciseImportant safeguardsEnsure the surface is level,Keep away from hot gas orPage header. BrevilleIf found damaged in anyBreville Service Centre forCentre.BrevilleDo not use outdoors.Never remove the portafilterAllow the product to coolDual Stainless Steel Boilers. Dedicated espresso and steam boilers forLCD Interface. Displays current settings and simplifiesActively Heated Group Head. Commercial 58mm group head withPrecision control. Electronic PID Temperature Control. Electronic temperature controlProgrammable. Regulated Extraction Pressure. Over pressure valve OPV limits maximumLow Pressure PreInfusion. Gradually increases water pressure to gentlyProgrammable. Dual Pumps. Dedicated espresso and steam boilerHigh Volume Instant Steam. Dedicated 950ml steam boiler deliversCommercial Steam WandVolumetric ControlInstant Hot Water. Dedicated Hot Water outlet for makingHelps to promote a more even extractionShot Clock. Displays duration of the espresso shotProgrammable Shot Temp.

Allows user to adjust water temperature to KNOW your Breville PRODUCT POWER button. Backlit LCD interface displays current MENU access and DISPLAY mode Espresso pressure gauge monitors. Actively heated 58mm group head with Convection heated 6 cup warming tray. Easy to operate steam lever for instant Descale access point. Integrated tool storage tray. Drop down swivel foot for Removable drip tray with Empty Me! R. Stainless steel frothing jug. Allen key. Cleaning disc. Espresso cleaning tablets. Cleaning tool. Programmable Functions. Dual stainless steel boilers. Electronic PID temperature control. Over pressure valve. Low pressure preinfusion. <http://fermobkorea.com/userfiles/20200930122303.xml>

Power save mode powers down and Safety thermal cutout protection. WATER dial must be in the CLOSED START UP mode. Remove and discard all labelling and Clean parts and accessories water tank. The water filter located inside the water tank. Conditioning the Water Filter. Arrow DOWN keys to select water. Machine will beep to confirm selection. Flushing The Machine. When the machine has reached STANDBY Customer Service Centre. Operating your Breville PRODUCT. When the machine has reached operating Display modes Press UP or DOWN arrow to change the. Shot temp will be displayed during an Press MANUAL button once to start the Press MANUAL button again to Displays selected extraction temperature. Temperature', page 18. The machine will stop after 1 CUP volume STANDBY mode. The machine is now in STANDBY mode. Temporarily displays duration of last The extraction will start using the low STANDBY mode. Pressing any button during POWER SAVE LEVER or HOT WATER dial will cause the Pressing the POWER button during. POWER SAVE will turn the machine off. Temporarily displays current time default. The machine will stop after 2 CUP volume STANDBY mode. Operating your Breville PRODUCT. Steam OPEN position. The Steam LED will be On. To program the machine, press MENU. Continue to Press MENU button until SHOT VOL icon. Press 1 CUP button to start water flow from Press 1 CUP again once required extraction. The machine will beep twice to indicate the Press MENU button until SHOT VOL. The machine will beep twice to indicate the To turn STEAM off, move STEAM LEVER to. CLOSED position. The machine will return. Children must always be supervised. At any stage during programming, press. EXIT to return to STANDBY mode. For instant hot water, rotate the HOT. WATER dial to OPEN position. The Hot. Water LED will be On. The MENU button is disabled when Press MENU button until SHOT VOL icon. Press 2 CUP button to start water flow from Press 2 CUP again once required extraction. The machine will beep twice to indicate the WATER dial to CLOSED position.

The Menu page 20 if you wish to use. Volumetric controls for these volumes. Press MENU button until SHOT VOL. The machine will beep twice to indicate the Operating your Breville PRODUCT. Extraction temperature. To use AUTO START, first ensure clock. Press UP or DOWN arrow to adjust the time. Refer to page 19. Press MENU button until AUTO START LCD screen. Press MENU button and the current. Auto Start time will be displayed on the. LCD screen. Press EXIT button. Machine will beep once. Clean Cycle. Press UP or DOWN arrow to adjust. SHOT TEMP to the desired setting. Press MENU button until CLEAN CYCLE LCD screen. To start the CLEAN CYCLE press the Press UP or DOWN arrow to set the. AUTO START to ON or OFF. AUTO START to the desired time. Press EXIT button. Machine will beep once. Set Clock. Press MENU button until SET CLOCK. The new SHOT TEMP setting will. The optimum temperature will depend. We recommend a temperature range of. Press EXIT button. Machine will beep once. The CLEAN CYCLE icon will flash and. The machine will return to STANDBY. Refer to cleaning instructions on page 26. ADVANCED espresso FUNCTIONS. Release button to stop extraction. This. Release button to stop extraction. This. When MANUAL. Press MANUAL. This function can be used to manually. Operating your Breville PRODUCT. Resetting default settings. The machine has the following. To reset machine to original default settings. RESt will be. Press the MENU. To access the Advanced Menu. With machine OFF, press and hold the. Descale Mode. The MANUAL button LED will. Steam will be released from the boiler. Use this function to access the step by step. The machine will then prompt you to set the MENU to confirm or press EXIT to return. Empty drip tray. Operating your Breville PRODUCT. LED will flash 5 times and the

machineWater will begin to flow into drip tray.Empty drip traySteam Temperature StEA. Adjust Steam Temperature to control theLower steam temperature to texture smallerPress MENU to Select STEAM. Use UP and DOWN arrows to selectPress MENU to set.

Machine will beep once to confirm selection. Disable CLEAN ME! Alert A OFReplace tankLCD screen.Temperature Unit will be displayed on the. LCD screen as SEt. Press MENU to Select. Use UP and DOWN arrows to select desiredMachine will beep once to confirm selection. Press EXIT to return to STANDBY mode. Use this function to disable the. CLEAN ME! alert that displays afterUse the UP or DOWN arrows to select. Off or On. Press MENU to set. Machine will beep once to confirm selection.Machine Audio Snd. Machine Audio refers to the volume level. Press the MENU button to select Audio. Press UP or DOWN arrows to selectMachine will beep once to confirm selection. Operating your Breville PRODUCT. Advanced FEATURESWith machine in STANDBY mode, press. UP and DOWN arrows together to enter. PreInfusion programming mode. Press MENU button to move between. Preinfusion Duration and Power. STEAM LED Flashing At START UP. The machine will not enter START UP modeMove the STEAM LEVER to the. CLOSED position for the machine toPreInfusion Duration. The LCD will display the current. PreInfusion Duration. Press UP or DOWN arrow to vary time. Volumetric Control vOL. We recommend a range of betweenPreInfusion Power. The LCD will display current. PreInfusion Power. Press UP or DOWN arrows to vary power. HOT WATER LED Flashing At START UP. The machine will not enter START UPOPEN position and the HOT WATER LEDMove the HOT WATER dial to the. CLOSED position for the machine toHOT WATER LED Flashing. The HOT WATER LED will flash whenMove the HOT WATER dial to. CLOSED position for machine toFill Tank. The machine will detect a low water level. The FILL TANK icon will be displayed onUse this function to set Duration or VolumePress the MENU button to select. Use the. UP or DOWN arrows to select FLo or SEc. Press MENU to set. Machine will beep onceThe CLEAN ME!

icon will be displayedFor information on how to clean theThe frequency of this prompt will dependContact Breville Customer Service CentreSTANDBY mode. We recommend a range of between. Press EXIT toA warm cup will help maintain the coffee'sDUAL WALL Filter Baskets. Use Dual Wall filter baskets if usingDual Wall filter baskets regulate theHeating the portafilter and filter basket. A cold portafilter and filter basket canUse Single Wall filter baskets whenSingle Wall filter baskets allow you toUse the 1 cup filter basket when brewingIf the grind is too fine looks like powderThe resulting espresso will be OVER. EXTRACTED, dark in colour and bitterIf the grind is too coarse the water will flowUNDER EXTRACTED lacking in colourCOFFEE DOSE and TAMPINGWipe coffee basket with a dry cloth. Using Single Wall filter baskets, grindIf the extraction is too slow, make theTamp down firmly using approx.Your coffee filterWipe excess coffee from the rim of theThe flavour of your coffee will depend onExperiment by adjusting these factorsKeep the tip at or slightly below theLift the handle of the jug to lower the tipMove the steam lever to the CLOSEDSet the jug to one side, lift the steamUNDER EXTRACTED shot.A great espresso is about achieving thePour milk directly into the espresso. The key is to work quickly, before thePlace the portafilter underneath the groupFill the jug just below the "V" at thePosition the steam tip above the dripInsert the steam tip 12cm belowLift the steam lever. Keep the tip just under the surface of theWith the milk spinning, slowly lower theAlways use freshly ground coffeeUse freshly roasted coffee beans,Store coffee beans in a cool,Buy coffee beans in small batchesGrind beans immediately beforeLCD to indicate when a cleaning cycleInsert the supplied cleaning disc,Insert the portafilter and lock intoEnsure the water tank is filled with coldPress MENU button until. CLEAN CYCLE icon flashes and. PUSH is displayed on the LCD screen.

Soak filter in a glass of water forRinse the filter and mesh underAssemble filter into filter holder. Set replacement date forward 2 months. Install filter holder into water tank. Insert water tank into the machine. Ensure the latch is locked into position.Customer Service CentreContact Breville Customer

Service. Centre for advice. The CLEAN CYCLE icon will flash and When the cleaning cycle has finished, If the tablet has not dissolved, repeat Rinse the filter basket and portafilter. If any of the holes in the tip of the steam wand remains blocked, remove the screw tip back onto the steam wand. If the holes in the filter baskets become blocked, periodically run hot water through them. Insert portafilter into the group head. Press the 1 CUP button to build pressure. Repeat several times to remove residual coffee. Empty Me! Remove grill from the drip tray. Wash the Empty Me! indicator can also be removed. The storage tray can be removed and polished with a soft, dry cloth. Do not use empty water tank, remove water. Steam will be released from the boiler. Select the descale option. Use this function to access the step by step Machine will exit and start up without POWER button. Descale Mode. Power button and MANUAL button. LEDs will be on. Empty drip tray LED will flash 5 times and the machine will replace tank. Press MANUAL button and the 5 minute LCD screen. Water will begin to flow into drip tray. Empty drip tray. Turn the Hot Water dial to The Steam LED flashes. Move the Steam Lever to Water does not flow from. Allow time for the machine to fill tank. Push water tank in fully. FILL TANK displayed. Push water tank in fully. No Steam or Hot Water. Ensure the machine is powered. POWER button is On. No Hot Water. Fill water tank. No Steam. Use the pin on the cleaning. Espresso runs out too. Use slightly finer grind. Increase dose of coffee and tamp between 15-20kgs. If problem persists, call Breville Customer Service. AUS 1300 139 798 and Turn machine Off. Wait. Pressure gauge not. If the above suggestions. Dual Wall filter basket OK.

Ensure correct dose. If the pressure gauge. Breville Customer Service. Centre AUS 1300 139 798. Breville Customer Service. AUS 1300 139 798 and Use slightly coarser grind. Lower dose of coffee using. Use the fine pin on the. Rinse thoroughly. Coffee not hot enough. Rinse cups under hot water. Heat milk until base of. Buy freshly roasted coffee. Coffee puck is sticking to. Filter Baskets with. Ensure you use Dual Wall. Filter Baskets with. Ensure portafilter is rotated. Rotating past the center. The dry puck feature. Pumps continue to. Espresso runs out around. Portafilter comes out of. Clean excess coffee from. Wet surfaces reduce the. Always ensure filter basket. Trim coffee dose using the. Unable to set auto. Set clock. E1, E2 or E3 error. Contact Breville Customer Service Centre. Customer Service Centre. A latte consists of a single espresso with textured milk and MACCHIATO. Traditionally served short, the macchiato is also poured as a. Add hot water first, then a shot of espresso single or double. File Type Extension pdf. PDF Version 1.5. Linearized Yes. Instance ID uuidc93e39c49960054ab0ccfb7107f33feb. Original Document ID adobedocidinddcb15dbf3118311dfa5fd90be5b823958. Document ID xmp.id01801174072068118083EAA07760B7C8. Rendition Class proofpdf. Derived From Instance ID xmp.iid52F2E65BCB216811822AF86C44A1690B. Derived From Document ID xmp.did1009DACFD8206811822AF86C44A1690B. Derived From Original Document ID adobedocidinddcb15dbf3118311dfa5fd90be5b823958. Derived From Rendition Class default. History Action converted. History Software Agent Adobe InDesign CS6 Macintosh. Creator Tool Adobe InDesign CS6 Macintosh. Producer Adobe PDF Library 10.0.1. Trapped False. Page Count 22. Creator Adobe InDesign CS6 Macintosh. Our payment security system encrypts your information during transmission. We don't share your credit card details with thirdparty sellers, and we don't sell your information to others. If this is a gift, consider shipping to a different address.

Used Very Good. Small cosmetic imperfection on bottom or back of item. Item will come repackaged. Something we hope you'll especially enjoy. FBA items qualify for FREE Shipping and Amazon Prime. Learn more about the program. Please try again. Please try again. We do not recommend using water with no or low mineral content. Show details. In order to navigate out of this carousel please use your heading shortcut key to navigate to the next or previous heading. Register a free business account. Please try your search again later. From espresso machines to food processors, the innovation in each appliance delights. Breville makes the process a pleasure and the end result perfect, every time. The boiler, for the espresso shot, is PID temperature controlled, while a separate steam boiler offers instant and powerful steam on demand. So you can extract your shot

at the right temperature, delivering optimal flavor, while simultaneously steaming your milk to cafe quality. This dose allows the coffee to fully express the incredible aroma, intense flavors and distinctive character of the coffee, for a true cafe quality result. Anything less than the optimal dose results in a weak and watery taste experience. Digital temperature control PID technology precisely controls water temperature for a perfectly balanced coffee extraction, giving you the control and consistency for delicious tasting coffee every time. This results in a rich, sweet and viscous espresso. The milk is steamed with pressure that creates thousands of tiny bubbles, enhancing flavor and mouthfeel, while the temperature brings out the milk's sweetness, exciting your taste buds, for a harmonious blend of rich, sweet milk and syrupy, golden espresso. Espresso perfection requires precision temperature and pressure control, consistently, every time. At the heart of this machine is its dual stainless steel boiler heating system.

The espresso boiler, for the espresso shot, is PID temperature controlled, while a separate steam boiler offers instant and powerful steam on demand. So you can extract your shot at the right temperature, delivering optimal flavor, while simultaneously steaming your milk to cafe quality. What's more, there is another element in the group head, ensuring the entire system maintains a consistent temperature. The Dual Boiler also features an Over Pressure Valve OPV which limits the maximum pressure throughout the extraction, preventing bitter flavors in the shot. It also offers a true low pressure preinfusion, which gradually increases the pressure to gently expand the grinds for an even extraction. But there's much more to this machine for the coffee geek. Brew temperature and preinfusion pressure and duration are all programmable. At the same time we've kept it simple with userfriendly features. An optional Auto Start setting preheats the machine at a programmed time; a topfill 84 oz. 2.5L water tank ensures easy access; and the dedicated hot water outlet makes it faster to preheat cups and prepare an Americano. There is also a shot clock and pressure gauge to help you improve your barista skills over time. The new Dual Boiler now includes a descaling function for cleaning at home, a Razor Dosing Tool for precision dosing and consistent extraction, plus a 2 year limited warranty. All you'll need are some freshly ground beans and a bit of practice to rival the best cafe. Pre Infusion Function Gradually increases water pressure to gently expand grinds for an even extraction. Joel Spring Videos for this product 032 Click to play video Customer Review At first a leaky submarine, now a brewing machine.

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found the machine was acting up when I was in the sweet spot.

When pulling a shot at 9 bars, the pressure would bounce all over. The pressure gauge would bounce back and forth from 6 bars to 9 bars during shot extraction. Sure, I could grind my coffee more coarse so that the pressure would be less but this would cause my shot to extract too quickly. After talking with Breville, they confirmed the problems over the phone the rep could hear the pump oscillating and sent out a new machine. Second machine comes. From day one, I felt that inserting the portafilter felt a bit more stiff but didn't really think about it too much. After about a month of use, I was pushing the portafilter in and pulling it out. Usually, if one twists the portafilter to the insert position it wouldn't stay there and instead would fall out of the group. In my machine after a month's use, I was wiggling the portafilter to try and get it out. I thought that maybe there was something in the group so I removed the shower screen and dispersion disk. While doing this I found that there is a plastic piece that holds the portafilter in place. This plastic piece must have swollen and made it difficult to get the portafilter in and out. When I took out off the shower screen, you really start to see all the plastic that goes into the machine. It's quite unfortunate because folks are spending a lot of money on these machines thinking that they're getting a quality product that will last for years and years. Parts are few and far between and once the machine is out of warranty, you are required to spend a few hundred to send it back or buy something new. I think Breville should focus a little less on trying to pack as many features into the machine as possible and instead focus on increasing the quality of the components that they put into the machine. I may be out of the norm here, but when purchasing products I want them to last. I want the ability to repair them or take them somewhere to have them repaired.

So many products are designed to be thrown away and personally I will be paying more attention to this in future purchases. Help keep junk out of the landfills and look for a machine that is built to last. My hunt for my next espresso machine is on. Please let me know if you have any questions, I'm happy to help answer as best I can. I am NOT a coffee snob. This review is from the viewpoint of a home espresso and latte maker who wants a solid machine that is a decent value. I'll try to cover the info that I think is pertinent to a potential buyer. So here's the first point this machine, the 920xl, is a slightly upgraded version of the 900xl. Breville has added the ability to drain the boiler for shipping and at home descaling to this version, plus a few minor other tweaks. Therefore, the reviews on the 900xl are still applicable, with the exception that you can now descale locally. There are a ton more reviews there, which you may want to check out since this is basically the same machine. Overall Pros Great machine in this price range, great espresso, pretty easy to use, pretty consistent, GREAT features, good customer service. Cons Some components a little cheap. This is the BIGGEST DRAWBACK. read more about it in the construction section below. And it's a BIG machine with a high counter clearance. It's also a bit of a power hog. Why only three stars. The engineering is well thought out, but it's not the highest quality. It's not exactly cheap, but I'm not convinced that Breville builds things to last. To be more specific, my first 900xl lasted about a year and then the pump slowly lost power so that the machine maxed out at five bars. Not good. I called Breville, and their customer service was AWESOME. I got a rep within two minutes, and they swapped the machine out. No worries. When the 920 came out, I upgraded.

Then a few months later, a plastic piece around the group head failed, chipping so that the machine could no longer maintain pressure, and sprayed hot water and grounds everywhere. To be as specific as possible, the portafilter has the two metal notches that slide into the group head to lock it into place. This cracked and shed a small, 2 mm section, rendering the machine unusable. Again Breville shipped out a replacement asap. That one encountered a similar problem and they sent a third, which is working fine. So here's my dilemma I love this machine and its features. However, I feel like Breville has opted for cheaper internal parts and components to keep this thing in this price range. I am not sure that any of these units are going to be in operation in ten years. For my next

espresso machine, I will definitely do some research and see if I can find a solidly constructed alternative that might feature fewer nifty perks, but which might last much longer. I'm not a fan of large appliances failing once a year, then having to go into the shop. Since the group head still seems to include the cheap plastic, THE RAZOR dum dum DUM should help users extend the life of the machine by not putting undue pressure on that piece. For those still interested in this machine, which is indeed an espresso powerhouse, let's move on to other features. Coffee Making I find the Breville easy to use, generally, and it makes great espresso. In this price range, the Breville reigns as a machine that can consistently put out shots that are 95% as good as those Italian cafe espressos. In general, we've found that this machine handles about 80% of the roasts we've tried well. When this has happened, moving to another roast has always been successful. If you pay attention to what you're doing, it's going to pull a good shot every morning. Steaming I like the steam wand; it produces nicely textured milk. And I can get a nice foam on 1% and soy milk, which I think is an accomplishment.

The steaming does run a little slower than some machines, which some reviewers complain about. For me personally, because this is a dual boiler I find I can start the steaming while I tamp and grind, and it doesn't really slow me down. It's probably about a minute to steam milk from fridge to 150 degree micro foam. Features I've owned several Breville appliances, and I find that one of the most unique aspects to their design process is that they really think a machine through. This holds true in the Breville Dual Boiler 920XL, and the features combined make this a fun little machine to own. Large water reservoir with rear and top loading. Programming features I use the auto timer every day and it's great. I also use the programmable shot volume and adjustable brew temperature. Hot water spout I didn't think it would be as big a deal as it is, but at dinner parties I turn the Breville on and my guests pour their own hot tea all night. Others the magnetic tamper is a great feature, and I absolutely rely on the locking wheel rolling feature, which makes cleaning the machine and counter ten times easier. Size and power consumption This section doesn't contain complaints so much as an FYI to potential buyers. First, the Breville 920xl takes up a fair bit of counter space. It's also quite tall for an espresso machine. Make sure to measure before buying, ESPECIALLY if you want to take advantage of heating cups on top of the unit. You'll need a lot of clearance. That said, the height has advantages. A full size mug easily fits under the portafilter during brewing, so I can pull a shot right into the drinking cup and then add milk for a cappuccino or espresso. This is kinda nice, since you lose crema if you pour a shot from a shot glass into a mug or at least I do. The Breville is also a power hog. something I find to be true of every Breville appliance. The product info says 1700 watts. which is quite a lot.