

my
machine



Breville

NESPRESSO®



Gran Maestria



Breville BEC800M

~	220-240 V 50-60 Hz <2300 W
P _{max}	19 bar
kg	7 kg
l	1.4 L
☐	☐ 32 cm ☐ 30 cm ☐ 38 cm

1. ON/OFF button

2. Lever

3. Indication lights

4. Espresso and Lungo dials

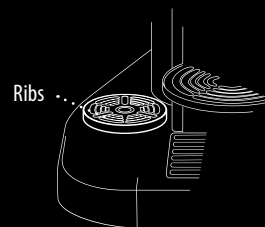
5. Coffee outlet

6. Removable cup support



Up right position

7. Cup heater



8. Aeroccino dial

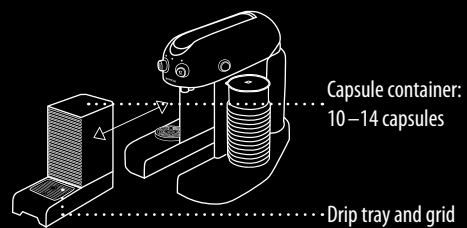
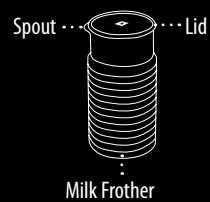


9. Water tank

10. Aeroccino

11. Maintenance unit

12. Power cord and storage



Nespresso, an exclusive system creating the perfect Espresso, time after time.

All *Nespresso* machines are equipped with a unique extraction system that guarantees up to 19 bar pressure. Each parameter has been calculated with great precision to ensure that all the aromas from each Grand Cru can be extracted, to give the coffee body and create an exceptionally thick and smooth crema.

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SAFETY PRECAUTIONS



⚠ Caution – The safety precautions are part of the appliance. Read them carefully before using your new appliance for the first time. Keep them in a place where you can find and refer to them later on.

⚠ Caution – When you see this sign, please refer to the safety precautions to avoid possible harm and damage.

i Information – When you see this sign, please take note of the advice for the correct and safe usage of your appliance.

- The appliance is intended to prepare beverages according to these instructions.
- Do not use the appliance for other than its intended use.
- This appliance has been designed for indoor and non-extreme temperature conditions use only.
- Protect the appliance from direct sunlight effect, prolonged water splash and humidity.
- This is a household appliance only. It is not intended to be used in: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- This appliance may be used by children of at least 8 years of age, as long as they are supervised and have been given

instructions about using the appliance safely and are fully aware of the dangers involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and they are supervised by an adult.

- Keep the appliance and its cord out of reach of children under 8 years of age.
- This appliance may be used by persons with reduced physical, sensory or mental capabilities, or whose experience or knowledge is not sufficient, provided they are supervised or have received instruction to use the appliance safely and understand the dangers.
- Children shall not use the device as a toy.
- The manufacturer accepts no responsibility and the guarantee will not apply for any commercial use, inappropriate handling or use of the appliance, any damage resulting from use for other purposes, faulty operation, non-professionals' repair or failure to comply with the instructions.

Avoid risk of fatal electric shock and fire

- In case of an emergency: immediately remove the plug from the power socket.
- Only plug the appliance into suitable, easily accessible, earthed mains connections. Make sure that the voltage of the power source is the same as that specified on the rating plate. The use of an incorrect connection voids the guarantee.

The appliance must only be connected after installation.

- Do not pull the cord over sharp edges, clamp it or allow it to hang down.
- Keep the cord away from heat and damp.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons, in order to avoid all risks.
- If the cord is damaged, do not operate the appliance.
- Return the appliance to the *Nespresso* Club or to a *Nespresso* authorized representative.

- If an extension cord is required, use only an earthed cord with a conductor cross-section of at least 1.5 mm² or matching input power.
- To avoid hazardous damage, never place the appliance on or beside hot surfaces such as radiators, stoves, ovens, gas burners, open flame, or similar.
- Always place it on a horizontal, stable and even surface. The surface must be resistant to heat and fluids, like water, coffee, descaler or similar.
- Disconnect the appliance from the mains when not in use for a long period. Disconnect by pulling out the plug and not by pulling the cord itself or the cord may become damaged.
- Before cleaning and servicing, remove the plug from the mains socket and let the appliance cool down.
- Never touch the cord with wet hands.
- Never immerse the appliance or part of it in water or other liquid.
- Never put the appliance or part of it in a dishwasher.
- Electricity and water together is dangerous and can lead to fatal electrical shocks.
- Do not open the appliance. Hazardous voltage inside!
- Do not put anything into any openings. Doing so may cause fire or electrical shock!

Avoid possible harm when operating the appliance.

- Never leave the appliance unattended during operation.
- Do not use the appliance if it is damaged or not operating perfectly. Immediately remove the plug from the power socket. Contact the *Nespresso Club* or *Nespresso* authorized representative for examination, repair or adjustment.
- A damaged appliance can cause electrical shocks, burns and fire.
- Always completely close the lever and never lift it during operation. Scalding may occur.
- Do not put fingers under coffee outlet, risk of scalding.
- Do not put fingers into capsule compartment or the capsule shaft. Danger of injury!
- Water could flow around a capsule when not perforated by the blades and damage the appliance.
- Never use a damaged or deformed capsule. If a capsule is blocked in the capsule compartment, turn the machine off and unplug it before any operation. Call the *Nespresso Club* or *Nespresso* authorized representative.
- Always fill the water tank with cold, fresh drinking water.
- Empty water tank if the appliance will not be

- used for an extended time (holidays, etc.).
- Replace water in water tank when the appliance is not operated for a weekend or a similar period of time.
- Do not use the appliance without the drip tray and drip grid to avoid spilling any liquid on surrounding surfaces.
- Do not use any strong cleaning agent or solvent cleaner. Use a damp cloth and mild cleaning agent to clean the surface of the appliance.
- To clean machine, use only clean cleaning tools.
- When unpacking the machine, remove the plastic film and dispose.
- This appliance is designed for *Nespresso* coffee capsules available exclusively through the *Nespresso Club* or your *Nespresso* authorized representative. *Nespresso* quality is only guaranteed when *Nespresso* capsules are used in *Nespresso* appliances.
- All *Nespresso* appliances pass stringent controls. Reliability tests under practical conditions are performed randomly on selected units. This can show traces of any previous use.
- *Nespresso* reserves the right to change instructions without prior notice.

⚠ Caution: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.

Descaling

- *Nespresso* descaling agent, when used correctly, helps ensure the proper functioning of your machine over its lifetime and that your coffee experience is

as perfect as the first day. For the correct amount and procedure to follow, consult the user manual included in the *Nespresso* descaling kit.

SAVE THESE INSTRUCTIONS

Pass them on to any subsequent user.

This instruction manual is also available as a PDF at [nespresso.com](https://www.nespresso.com)

PREPARING YOUR MACHINE FOR FIRST USE

 First read the safety precautions to avoid risks of fatal electrical shock and fire.

1. Fully insert cup support into upright position, remove maintenance unit and water tank.

2. Adjust cord length and store excess under machine with cord storage fixation.*

3. Close lever and plug into mains.

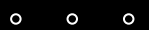
4. Rinse and fill water tank with potable water. Reposition water tank and maintenance unit.

5. Switch machine on

6. Lift cup support and place container (min. 0.5 L) under coffee outlet.

 Blinking lights: heat up (25 sec.)

7. Set Lungo button to 5 and press to rinse the machine. Repeat 3 times.

 Steady: ready

8. Follow steps in cup heater section to rinse the cup heater before first use.

*NOTE: for this operation only, machine can be placed on it's side on a soft surface to avoid any damage to the finishing.

NOTE: automatic power off: machine stops automatically after 9 minutes of non-use. To change this setting visit auto shut off section in menu mode page 19.

COFFEE PREPARATION

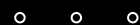
1. Rinse and fill water tank with potable water.

2. Reposition water tank .

3. Close lever and switch machine on.



Blinking lights: heat up (25 sec.)



Steady: ready

4. Lift lever and insert a *Nespresso* capsule.

5. Close lever and place cup under coffee outlet.

6. Cup support can be turned up right to support Macchiato glass.

7. Turn dial to desired coffee level and press button to start brewing.



8. The preparation will stop automatically, or press any coffee button to stop the preparation at any time.

9. Remove cup. Lift and close lever to eject capsule into container.

NOTE: during heat up (blinking lights), you can press the coffee button. Coffee will start to flow automatically when machine is ready.

CUP HEATER

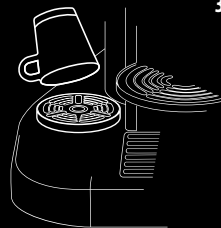


- ⚠ CAUTION:** do not press down on cup heater with hands at any time.
NOTE: the cup heater is meant only to heat up your Espresso cup, and should not be for any other usage.

1. Ensure maintenance unit is in place, and grid is properly clipped on the base before using cup heater to avoid leakage.

2. Cup heater is always in ready mode (except during heat up). Take cup and place it upside down on cup heater.

3. Ribs must be pressed down simultaneously to activate flow of water.



4. A jet of hot water (about 20 ml) heats a standard *Nespresso* Espresso cup within 5-10 seconds.

⚠ CAUTION: keep cup pressed down on ribs during entire heat up to avoid injury. Removing cup from the 3 ribs will stop the flow of water.

5. Once jet has stopped, remove cup and place it on cup support to start your coffee.

NOTE: water from cup heater is collected in drip tray. When red water level indicator rises above grid, empty drip tray.

NOTE: maximum, 2 functions run simultaneously: coffee & Aeroccino – Coffee & Cup heater – Cup heater & Aeroccino (coffee preparation is on hold until cup heating operation is finished).

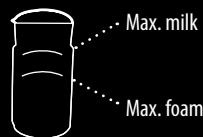
BARISTA: AEROCINO USE

- ⚠ CAUTION: risk of electrical shock and fire. Make sure the bottom of the milk frother and connector are dry. Unplug appliance before drying connector!
- ⚠ CAUTION: splattered milk may cause burns. Always use lid with milk frother.

PARTS



MAXIMUM FILLING LEVEL INDICATOR



NOTE: make sure to clean your Aeroccino before and after each usage.

PREPARATION

TIP: always use cold, fresh, full fat or semi-skimmed milk at refrigerator temperature (about 4° C).

Jugs maximum level for:

Max. milk: 1 *Nespresso* Recipe Glass

Max. foam: 1 *Nespresso* Recipe Glass/or
2 *Nespresso* Cappuccino Cups

RECIPES



1. Cold, velvety milk froth



2. Warm velvety milk froth



3. Warm, dense milk froth



4. Warm milk

1.



Attach whisk.

2.



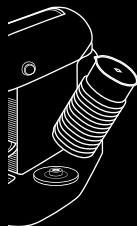
Pour milk up to desired level indicators depending on recipe.

3.



Place Lid on Aeroccino.

4.



Place Aeroccino on base.
NOTE: Aeroccino is always in ready mode.

5.

Light on machine will light up blue or red, depending on which recipe dial is turned to.

6.

Select desired recipe by turning dial to right preparation (see recipes above).

7. Press the  button on the Aeroccino dial.

8. Aeroccino stops automatically when preparation is done. Preparation can be stopped at any time by pressing/turning the button or removing the Aeroccino.

9.



 **CAUTION:** to avoid risk of burn, handle unit only by ribbed area. Serve and proceed with cleaning (see cleaning section).

CLASSIC RECIPES



CAPPUCCINO

2.  3. 

Proportions:

1 Espresso capsule

Topped up with hot milk froth

Prepare an Espresso in a Cappuccino cup and top up with hot milk froth.

Intense: *Ristretto Grand Cru*/Light: *Rosabaya de Colombia Grand Cru*



CAFFÉ LATTE

4. 

Proportions:

1 Lungo capsule

Topped up with hot milk

Prepare a Lungo in a tall glass (350 ml) and top up with hot milk.

Intense: *Fortissio Lungo Grand Cru*/Light: *Vivalto Lungo Grand Cru*

CLASSIC RECIPES



LATTE MACCHIATO/LATTE MACCHIATO



Proportions:

1 Espresso capsule

Topped up with hot milk froth

Fill a tall glass with hot milk froth (300 ml). Top up with an Espresso preparation.

Intense: *Indriya from India* Grand Cru / Light: *Volluto* Grand Cru



ICED CAPPUCCINO/CAPPUCCINO GLACÉ



Proportions:

1 Espresso capsule

Crushed ice cubes

Topped up with cold milk froth

Prepare an Espresso in a tall glass (350 ml), add four or five crushed ice cubes. Prepare the cold milk froth and carefully add three or four tablespoons to top off the glass.

Intense: *Arpeggio* Grand Cru / Light: *Livanto* Grand Cru



ICED VANILLA CARAMEL COFFEE



Proportions:

2 *Volluto* Espresso capsules

1 scoop of vanilla ice cream

2 teaspoons of caramel syrup

1 teaspoon of chocolate chips

Topped up with hot milk froth

Prepare the hot milk froth, add the caramel syrup to it and set aside. Prepare two Espresso coffees into a cup and pour them into a cold glass (350 ml). Immediately add the scoop of ice cream and top up with the hot milk froth. Decorate with chocolate chips.



AFTER EIGHT® COFFEE



Proportions:

- 1 *Livanto* Espresso capsule
- After Eight® mint chocolate
- Nougat chocolate
- Topped up with hot milk froth

Prepare the *Livanto* capsule into an Espresso cup. Top it up with hot milk froth. Sprinkle shavings of nougat chocolate on top and add an After Eight® chocolate to the milk froth to finish. Serve immediately.

MENU MODES

1. To enter menu modes, press and hold the Espresso button while turning the machine on (middle light steady orange).
2. Set the dials to the required settings (see chart below).
3. Once selected, press the Lungo button to confirm (middle light steady to confirm, and blinks orange accordingly to selected number).

 Set Espresso dial to:	 Set Lungo dial to:
1: Auto Shut Off	1: 9 min, 2: 30 min, 3: 60 min, 4: 2 hrs, 5: 8 hrs
2: Water Hardness	1: hard, 2: medium, 3: soft
3: Emptying	See emptying section
4: Descaling	See descaling section
5: Reset To Factory Setting	Simply press the Lungo button to reset to factory setting (power save: 9 min, water hardness level: hard).

NOTE: when in menu mode you can change between options without exiting each time. To exit menu mode, press and hold the Espresso button for 5 seconds (steady coffee lights confirm exit).

EMPTYING MODE

NOTE: your machine should be emptied before and after a long period of non-use.

1. While in menu mode, set Espresso button to position 3 for emptying.
2. Remove water tank and lift lever.
3. Press Lungo button to empty machine (ready when coffee lights stop blinking).

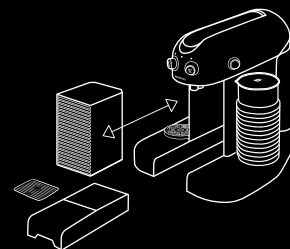
COFFEE & CUP HEATER

4. Take cup and place it upside down on cup heater.
5. Press down on 3 ribs to activate the flow of water and empty the cup heater system.
6. Hold cup down until machine switches off automatically to indicate end of emptying.

NOTE: appliance will be blocked for approximately 20 minutes after emptying.

CARE & CLEANING

1. To remove maintenance unit from machine, lift cup support in upright position.
2. Maintenance unit can be removed in one piece and assembled/disassembled for easy cleaning. Cup heater grill can be removed for cleaning.



AEROCINO CLEANING

Do not use any strong cleaning agent or solvent cleaner. If cleaning by hand, avoid using sharp objects, brushes or abrasives. Make sure to clean the Aeroccino after each usage to avoid build up of milk and residue.

1. Remove Aeroccino from base and take out whisk (no tools required). Remove seal from lid to clean both parts.
2. With extreme care, rinse and clean the inner part of the jug with a damp and clean cloth.
3. Once clean, clip back whisk to inner base of jug to avoid loss.

DESCALING MODE

NOTE: duration approximately 20 minutes. Steady orange middle light indicates descaling is needed.

1. Turn machine off and set Espresso button to 4 and Lungo button to 1.
2. Open and close the lever to eject the capsule.
3. Empty drip tray and the used capsule container.
4. To enter descaling mode press the Espresso button while turning the machine on. Middle light steady orange to confirm descaling mode.
5. Fill water tank with 2 *Nespresso* descaling liquid agents and the rest with water.
6. Place a cup on cup heater and hold down on 3 ribs until drip tray is close to full. Empty the drip tray, replace and continue process until middle and right light turn steady. Empty drip tray again and replace.
7. Place a container (min 1.5 L) below coffee outlet.
8. Press Lungo button to start descaling coffee outlet. Right light blinks.
9. A mix of start and stop operations will occur. Do not touch machine during this operation until water tank is empty.

10. Once done, right light will stop blinking, and left will start to blink. Empty and rinse drip tray, capsule container and water tank, and replace.
11. Fill up water tank with drinking water.
12. Turn Lungo dial to 2 for rinse mode.
13. Repeat step 6 one time to rinse the cup heater system.
NOTE: Make sure to rinse cup after to get rid of any descaling residue.
14. Replace empty container as per step 7 and press Lungo button to rinse coffee outlet.
15. Once steady lights, empty container and drip tray, and replace.
16. Machine is now ready for use.

⚠ CAUTION: the descaling solution can be harmful. Avoid contact with eyes, skin and surfaces. Never use any product other than the *Nespresso* descaling kit available at the *Nespresso Club* to avoid damage to your machine. The following table will indicate the descaling frequency required for the optimum performance of your machine, based on water hardness. For any additional questions you may have regarding descaling, please contact your *Nespresso Club*.

Nespresso descaling kit: Ref. 3035/CBU-2

Water hardness:		Descal after:	
		 (40 ml)	
CaCO ₃			
360 mg/l	↑	800	60min
180 mg/l		2400	90min
0 mg/l		3200	120min

CaCO₃ Calcium carbonate

TROUBLESHOOTING

ALARMS (ERROR AND DESCALING)

No lights.	→ The machine has switched off automatically; press ON/OFF button. → Check the mains: plug, voltage, fuse.
No coffee, no water.	→ Check the water tank, if empty, fill with potable water. → Press coffee button several times until the coffee/water comes out (may occur on first use, after emptying, a long period of non use).
Coffee is not hot enough.	→ Preheat cup. Descale the machine if necessary.
Irregular blinking lights on Aeroccino dial when Aeroccino positioned on base.	→ Clean base and bottom of Aeroccino jug.
No lights on Aeroccino dial when Aeroccino positioned on base.	→ Clean base and bottom of Aeroccino jug.
The lever cannot be closed completely.	→ Empty the capsule container/Check that there is not a capsule blocked inside the machine.
Leakage or unusual coffee flow.	→ Check that the water tank is in position. Clean coffee outlet.
Steady middle orange light.	→ Descaling needed.
No coffee, water just comes out (despite inserted capsule).	→ In case of difficulties, call the <i>Nespresso</i> Club.
Machine switches itself off automatically.	→ To save energy the machine will turn itself off after 9 minutes of non use. → See paragraph on «Menu Modes» to change this setting. See «menu modes» page 19.

CONTACT THE *NESPRESSO* CLUB

Should you need any additional information, in case of problems or simply to seek advice, call the *Nespresso* Club or *Nespresso* authorized representative.

Contact details for your nearest *Nespresso* Club or *Nespresso* authorized representative can be found in the «Welcome to *Nespresso*» folder in your machine box or at nespresso.com

DISPOSAL AND ENVIRONMENTAL PROTECTION



This appliance complies with the EU Directive 2002/96/EC. Packaging materials and appliance contain recyclable materials.

Your appliance contains valuable materials that can be recovered or can be recyclable. Separation of the remaining waste materials into different types facilitates the recycling of valuable raw materials. Leave the appliance at a collection point. You can obtain information on disposal from your local authorities.



We have committed to buy coffee of the very highest quality grown in a way that is respectful of the environment and farming communities. Since 2003 we have been working together with the Rainforest Alliance developing our *Nespresso* AAA Sustainable Quality™ Coffee Program.



We chose aluminium as the material for our capsules because it protects the coffee and aromas of the *Nespresso* Grands Crus.



Aluminium is also indefinitely recyclable, without losing any of its qualities. *Nespresso* is committed to designing and making appliances that are innovative, high-performing and user-friendly. Now we are engineering environmental benefits into the design of our new and future machine ranges.

LIMITED WARRANTY

Breville guarantees this product against defects in materials and workmanship for two years domestic use (or 3 months commercial use) from the date of purchase. During this period, Breville will either repair or replace, at its discretion, any defective product at no charge to the consumer. In the event of a product or accessory being repaired or replaced during the guarantee period, the guarantee on the repaired product will expire two years from the purchase date of the original product, not two years from the date of repair. This guarantee excludes liability for consequential loss or any other loss or damage caused to property or person arising from any cause whatsoever. It also excludes defects caused by the product not being used in accordance with instructions, accidental damage, misuse, being tampered with by unauthorised persons, improper maintenance, consumable items or normal wear and tear and does not cover the cost of claiming under the warranty. Except to the extent applicable by law, the terms of this warranty do not exclude, restrict or modify, and are in addition to, the mandatory statutory rights applicable to the sale of the product to you. Only the use of *Nespresso* capsules will guarantee the proper functioning and lifetime of your *Nespresso* machine. Any defect or dysfunction resulting from the use of non-genuine *Nespresso* capsules will be not covered by this warranty.

How to Claim Under the Breville Warranty

Nespresso is handling product enquiries and product servicing on Breville's behalf. If you believe your product is defective, contact the *Nespresso* customer service team directly for instructions on where to send or bring it for repair by a Breville authorised service agent. Contact *Nespresso* **Australia**: 1800 623 033 or **New Zealand**: 0800 234 579 auclub@nespresso.com.

This product is imported and distributed by Breville and this warranty is provided by Breville. To the extent permitted by law, *Nespresso* has no liability for the product and all guarantees, warranties and conditions by *Nespresso* are excluded.

Breville



AU 1800 623 033

NZ 0800 234 579



Gran MAESTRIA
BY *NESPRESSO*