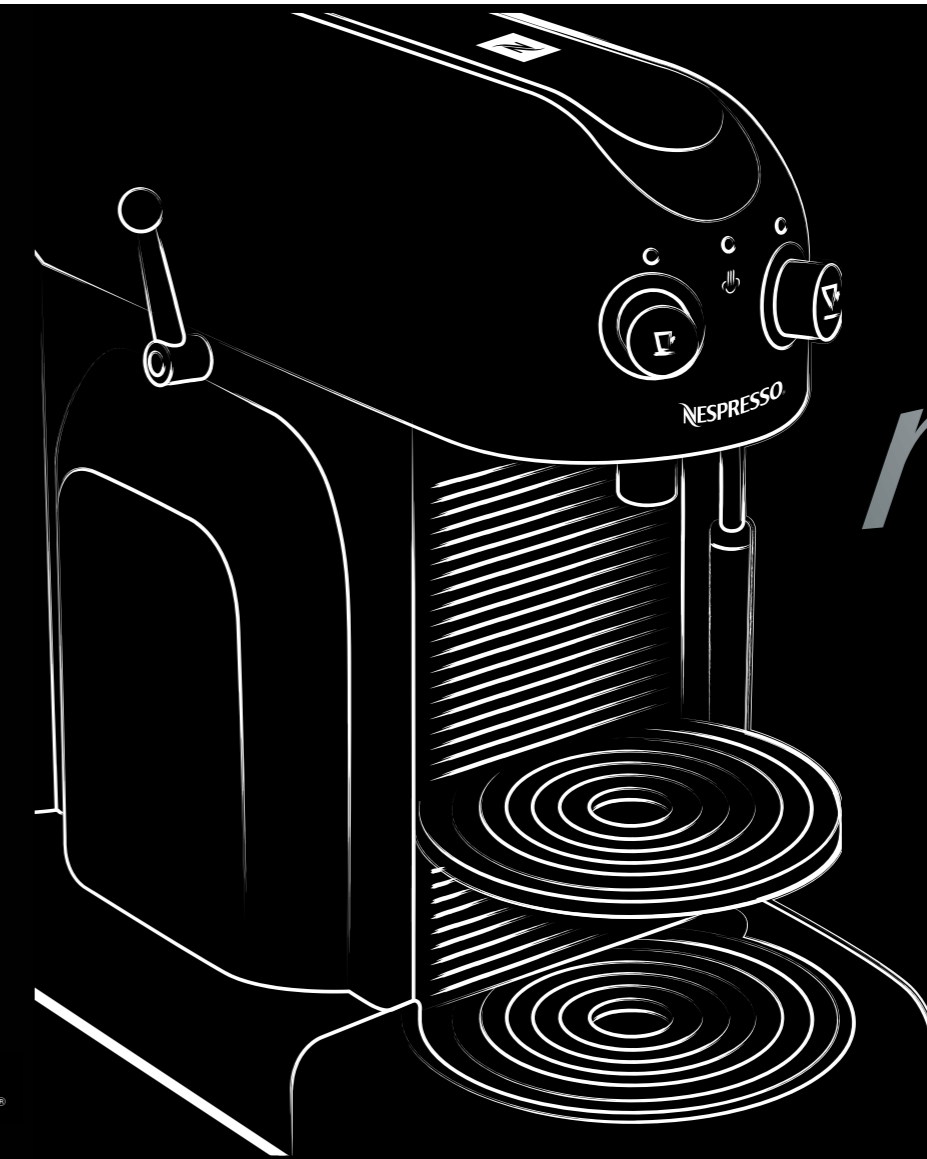




my
machine



Maestria

MAESTRIA
BY NESPRESSO

Breville

NESPRESSO



x 1



x 1



x 1



x 1

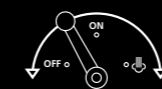


1. ON/OFF button

2. Lever

3. Water tank

4. Steam handle



5. Power cord and storage

6. Indication lights

7. Espresso and Lungo dials

8. Coffee outlet

Maestria BEC800

~ 220-240 V 50/60 Hz <2300 W

Pmax 19 bar

kg 5.3 kg

l 1.4 l

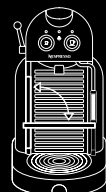
17 cm 30 cm 39.5 cm

9. Steam pipe, nozzle and handling area



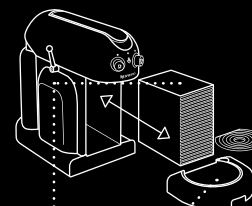
- 1. Frothing position ^{*(1)}
- 2. Vertical position ^{*(2)}
- 3. Steam out position ^{*(3)}

10. Removable cup support



Up right position ^{*(4)}

11. Maintenance unit



Drip tray and grid ^{*(5)}

Capsule container:
10–14 capsules ^{*(6)}

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 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 appliance is recommended for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given

supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- Children should be supervised to ensure that they not play with the appliance.
- The manufacturer accepts no responsibility and the warranty 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 warranty.

- 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.
- 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 1.5mm² 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, a 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 into 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 fresh, drinking, cold 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.

- 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.
- For your own safety, you should use only parts and appliance accessories from *Nespresso* that are designed for your appliance.
- 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.

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

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. Ensure steam handle is set to off, and steam pipe in vertical position.
4. Close lever and plug into mains.
5. Rinse and fill water tank with potable water. Reposition water tank and maintenance unit.
6. Switch machine on.
 -   Blinking lights: heat up (25 sec.)
 -   Steady: ready
7. Lift cup support and place container (min. 0.5L) under coffee outlet.
8. Set Lungo button to 5 and press to rinse the machine. Repeat 3 times.

*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 18.

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 *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.
 - 
 - 1: 25 ml
 - 2: 30 ml
 - 3: 40 ml
 - 4: 50 ml
 - 5: 60 ml
 - 
 - 1: 70 ml
 - 2: 90 ml
 - 3: 110 ml
 - 4: 130 ml
 - 5: 150 ml
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.

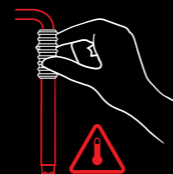
NOTE: during heat up (blinking lights), you can press the coffee button. Coffee will start to flow automatically when machine is ready. During coffee preparation, steam function is not possible.

BARISTA: FROTHING YOUR MILK

⚠ CAUTION: steam pipe will be hot during and after usage. Use rubber grip area only to avoid burns.

NOTE: after a period of non use and because of residual water in the machine from previous preparations, steam may release during the heat up. This may happen and will not cause any damage to your machine.

⚠ For best performance and hygienic purposes, a steam out of 5 seconds minimum **MUST** be done before and after each usage to avoid milk residues from remaining inside and outside the steam nozzle. (See care and cleaning section).




STEAM OUT


1. Fill water tank with potable water.

2. Lift cup support and adjust steam pipe into steam out position.

3. Set steam handle to ON.

○  ○ Middle light blinking: heat up

○ ○ ○ Middle light steady: ready


4. Move steam handle to . Run steam through nozzle for 5 sec. to steam out.

5. Move steam handle back to ON when done.

NOTE: when steam handle is set to ON, steamer function will remain in heat up mode. To save energy, when done move handle to OFF.

READY TO FROTH YOUR MILK


TIPS: for perfect milk froth, use fresh milk at refrigerator temperature (about 4° C). For best results, use a milk jug to froth your milk.

NOTE: as a safety precaution, the steam function will cut out after 90 seconds. To start again move steam handle to ON, then back to .

1. Complete previous Steam Out steps.

2. Fill milk jug to required amount based on recipe.*

3. Adjust steam pipe into frothing position, and hold it in bottom of jug to avoid splashes.

4. Move steam handle to .

5. Once milk froth has reached desired level or temperature (about 65° C), it is ready.

6. Move steam handle back to ON position and remove milk jug immediately from below the steam pipe.

7. Proceed to steam out your machine for 5 seconds minimum to remove any milk residues.

*NOTE: milk jug should be double the volume of recipe quantity desired to enable preparation.

NOTE: if you only want to heat the milk and not create froth, ensure that the steam pipe is pushed up to the highest point, so that there is a gap between the bottom of the steam pipe and nozzle.

CLASSIC RECIPES



CAPPUCCINO

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 Columbia Grand Cru*



CAFFÉ LATTE

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

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*



ESPRESSO MACCHIATO

Proportions:
1 Espresso capsule
Topped up with hot milk froth

Prepare an Espresso in an Espresso cup and top up with hot milk froth.
Intense: *Indriya from India Grand Cru*/Light: *Volluto 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.

COFFEE & STEAM PIPE

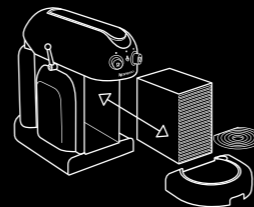
1. While in menu mode, set Espresso button to position 3 for emptying.
2. Remove water tank and lift lever.
3. Press Lungo button to empty machine (ready when coffee lights stop blinking).
4. Turn steam handle to ON.
5. Adjust steam pipe into steam out position.
6. Set steam handle to ☞:
 - ☞ ○ Middle light blinking: emptying
 - ○ ○ Middle light steady: done
7. Machine switches off automatically when finished.

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

CARE & CLEANING

⚠ DO NOT WASH PARTS IN A DISHWASHER

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.



STEAM PIPE CLEANING

- ⚠ For better performance and hygienic purposes clean your steam pipe after each usage to avoid milk residues from remaining inside and outside the steam nozzle.
- ⚠ CAUTION: use extreme caution when handling the steam pipe. Use rubber grip area only to avoid injury. Turn steam handle to OFF and allow for it to cool down before handling.

3. Wipe down the steam pipe with a damp cloth.



4. To remove the frothing sleeve, twist the nozzle clockwise until it comes out then pull the sleeve downwards. Sleeve can be washed in soapy water. Make sure openings are free of residue.

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 used capsule container and replace.
4. To enter descaling mode press and hold 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 container (min 1.5 L) below coffee outlet and steam pipe.
7. Set steam handle to ☞.
8. Press Lungo button to start descaling. Middle light will start to blink.
9. A mix of operations between coffee and steam pipe flow will occur. Do not touch the machine during this operation. Steady middle light indicates descaling is complete.



10. Once done, empty and rinse water tank, drip tray and capsule container, and replace.
11. Fill up water tank with drinking water.
12. Replace empty container as per step 6.
13. Turn Lungo dial to 2 for rinse mode and press Lungo button. All lights will blink. Steady lights indicate rinsing is complete.
14. Once done, move steam handle to OFF. Empty container and drip tray and replace.
15. Machine is now ready for use.

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. Descal the machine if necessary.
No milk froth when using steam pipe.	→ Adjust and clean steam pipe. Ensure to use right milk at right temperature.
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 18.

Nespresso descaling kit: Ref. 3035/CBU-2

Water hardness:	Descal after:	
		
CaCO ₃		
360 mg/l	800	30min
180 mg/l	2400	45min
0 mg/l	3200	60min

CaCO₃ Calcium carbonate

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.

CONTACT THE *NESPRESSO* CLUB

As we may not have foreseen all uses of your appliance, should you need any additional information, in case of problems or simply to seek advice, call the *Nespresso* Club or your *Nespresso* authorized representative.

Contact details for your *Nespresso* Club or your *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.

ECOLABORATION: ECOLABORATION.COM



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.

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