

Stainless steel espresso boiler with actively heated group head, PID controlled.  
 Dedicated stainless steel steam boiler for instant & continuous steam.  
 Over pressure valve & low pressure pre-infusion maintain optimum pressure throughout extraction.



Stainless Steel Dual Boilers



Precise Temperature



Heated Group Head



Regulated Extraction Pressure



Low Pressure Pre-Infusion



Programmable Temperature



Precision Dose Trimming Tool



Limited Product Warranty

## Technical Specifications

Dual Stainless Steel Boilers	Dedicated espresso & steam boilers for simultaneous espresso extraction & milk texturing. Can be descaled by user
Dual Italian Pumps	Dedicated espresso and steam pumps for optimal pressure
Regulated Extraction Pressure	Over-Pressure Valve (OPV) limits maximum extraction pressure for optimal espresso flavor
Electronic PID Control	Delivers precise water temperature for optimum espresso flavor. Programmable
Actively Heated Group Head	Embedded element maintains thermal stability throughout extraction
Heat Exchanger (HX)	Aids thermal stability
Extraction Temperature	190°-205°F (86°-96°C) for different roasts and origins. Displays in either °F or °C. Programmable
Low Pressure Pre-Infusion	Gradually increases water pressure to gently expand grinds for an even extraction. Programmable
Pressure Gauge	Monitors extraction pressure
Espresso Shot Clock	A guide to extraction consistency
Backlit LCD	Displays either extraction temperature, shot clock or clock
Auto Start	Preheats the machine at a specified time
Audio Alerts	Select from high, low or no volume
360° Swivel Steam Wand	3 hole tip for a silkier texture
Dedicated Hot Water Outlet	For making an Americano & pre-heating cups
Removable 84 fl.oz (2.5L) Water Tank	Top-fill or rear-fill with integrated water filter & backlit level indicator
Drop Down Swivel Foot	Lifts the machine upwards for easy maneuverability
Storage Tray	Houses accessories when not in use
Other Features	Heated cup warming tray Removable drip tray with Empty Me! tray full indicator 'Power Save' after 1 hour & 'Auto Off' after 4 hours BPA Free - all parts that come into contact with coffee & water
Accessories	58mm Razor™, 58mm full stainless steel portafilter, 58mm single & dual wall filter baskets, milk jug, cleaning kit, water hardness test strip, water filter holder & filter
Dimensions • Weight	(L) 16¼" / 41cm x (D) 15" / 38cm x (H) 15" / 38cm • 30lbs

## The Dual Boiler™ achieves the 4 key elements of the Gold Standard\*

\*Saxon Wright  
World Barista Championship Certified Judge

The Gold Standard*		Espresso Machines			
		Commercial High †	Commercial Typical †	Breville Dual Boiler™	Typical Domestic Thermoblock †
1. Pressure	Limit maximum extraction pressure.	✓	✓	✓	✗
2. Pre-Infusion	Low pressure pre-infusion. Programmable pressure and duration.	✓	✗	✓	✗
3. Temperature	Consistent average extraction temperature.	✓	✗	✓	✗
4. Steam	Simultaneous extraction and texturing.	✓	✓	✓	✗

\*\* For more details search "dual boiler" at [www.brevilleusa.com](http://www.brevilleusa.com)

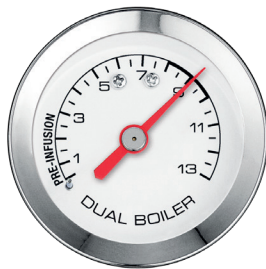
†Based on tests conducted by Breville 2011.

## Pressure & Pre-Infusion

Limiting the maximum pressure throughout extraction produces a balanced espresso with an aromatic crema. Too little pressure during extraction leads to espresso that is thin and under-developed, too much pressure can lead to bitter flavors.

### Extraction Pressure

Over-Pressure Valve (OPV) limits maximum extraction pressure for optimal espresso flavor.



### Low Pressure Pre-Infusion

Gradually increases water pressure at the start of the extraction to gently expand grinds for an even extraction.

## Temperature

Precise and stable water temperature is required for optimum espresso flavor. Water temperature that is too low can lead to espresso which is sour, too high can lead to ashy/bitter flavors.

### Stainless Steel Espresso Boiler

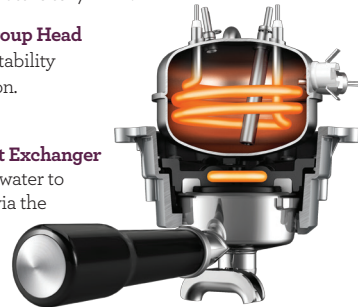
Dedicated espresso boiler with electronic PID control delivers precise water temperature to +/-2°F\*\*.

### Actively Heated Group Head

Maintains thermal stability throughout extraction. PID controlled.

### Stainless Steel Heat Exchanger

Delivers pre-heated water to the espresso boiler via the steam boiler, aiding thermal stability for optimal extraction temperature.



## Simultaneous Steam

The ability to texture milk whilst extracting espresso ensures the delicate aromatics of the crema are captured, producing a creamier texture with more complex flavors.

### Stainless Steel Steam Boiler

Dedicated steam boiler delivers steam on demand, allowing you to texture for one cup or continuously for multiple cups.




PRESSURE	EXTRACTION	TASTE
Too Little	Under	Underdeveloped
OPTIMUM	EVEN	BALANCED
Too Much	Over	Burnt

TEMPERATURE	TASTE
Too Low	Sour
CONSTANT 200°F	BALANCED
Too High	Ashy/Bitter

COMBINING MILK & ESPRESSO	TASTE
IMMEDIATE POUR	CAPTURES FULL FLAVOR
Delayed Pour	Crema Dissipates/Loss of Flavor



Key Differences	BES900XL	BES920XL
Descal Feature	No	Yes. Includes water hardness test strip, descale alert and LCD assisted descale procedure
Adjustable Steam Boiler Temperature	No	Yes. From 265°-285°F to control steam pressure
Shot Control	Volumetric - preset, manual over-ride & reprogrammable	Duration or Volumetric - preset, manual over-ride & reprogrammable
The RAZOR™ Dose Trimming Tool	No	Yes. Patented 58mm twist blade trims down the puck to the right level for precision dosing and a consistent extraction
Additional Colors	No	
Warranty	1 Year Limited Product Warranty	2 Year Limited Product Warranty