

AI-03993 Barista Impress

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Tags	Problem
Created time	July 5, 2026 4:17 PM

Create a first time user bkm of a brand new Breville BES876BSS, using the dual wall single dose basket. Also mention the grind setting of the Texas Pecan beans from HEB.

Here is a Best Known Method (BKM) to get your brand-new Breville Barista Express Impress (BES876BSS) dialed in with the dual-wall single-dose basket and your H-E-B Texas Pecan beans.

Because the HEB Texas Pecan is a medium roast flavored bean, it tends to be slightly oilier and less dense than a classic espresso roast. Pairing it with the **dual-wall (pressurized) basket** is the smart move here—the basket's design mechanically creates the backpressure needed, making your grind size much more forgiving.

1. Initial Machine Setup (First-Time Use)

- **Water Filter:** Soak the included charcoal water filter for 5 minutes, insert it into the plastic holder, and click it into the water tank. Fill the tank with cold, filtered water.
- **The First Rinse:** Before brewing coffee, run a test cycle. Turn the machine on, let it heat up until the lights stop flashing, lock the empty portafilter into the group head, and press the **2-Cup** button to flush the system with hot water.
- **Select the Basket:** Snap the **1-Cup Dual Wall** basket into the portafilter. Ensure it is completely clean and dry before loading beans.

2. The Brewing & Dial-In Workflow

1. **Set the Grind Size Select***Baseline: 14 to 16*

On the left side of the machine, turn the dial to 16 to start. If the pour runs a bit too fast or watery, click it down to 14. Because you are using a dual-wall basket, going too fine (under 10) can easily clog the single tiny pinhole on the bottom of the basket.

2. **Configure the Intelligent Dosing System***Select 1-Cup*

Press the Filter Size button on the front panel so the 1-Cup icon is illuminated. This tells the machine's internal brain to target a single-dose volume (roughly 8–10 grams of grounds).

3. **Grind and Let the Machine Learn***Push the Dose Button*

Insert the portafilter into the grinding cradle. Press the Dose button. The machine will grind until it thinks it has enough. If the green Tamp light begins flashing, it's ready for the lever.

4. **Assisted Tamping***Firm, smooth pull*

Pull the tamp lever on the left side down until it clicks and stops. It applies a precise 22 lbs (10 kg) of pressure and finishes with a 7-degree twist to polish the puck. Return the lever slowly. Check the Dose Level Indicator LED scale: If it hits the center green bar (Ideal): You are good to brew. If it's low: Press the A Bit More button, then tamp again. The machine automatically updates its memory so the next time you grind, it delivers the perfect amount.

5. **The Extraction***Target: ~25 to 30 seconds*

Lock the portafilter tightly into the group head. Place your cup underneath and press the 1-Cup button.

3. Reading the Results & Flavor Tweaks

Because you are using a dual-wall basket, the pressure gauge on the front of the machine will almost always climb straight into the gray "Espresso Range." Instead of stressing over the gauge, judge the shot by how it flows and tastes:

- **The Ideal Pour:** The espresso should start with a slow drip, then transition into a smooth stream resembling warm, fluid honey. You should get a rich, pecan-aroma crema on top.

- **If it tastes sour or watery (Under-extracted):** The grind is too coarse. Move the side dial down 2 clicks toward a finer setting (e.g., from 16 down to 14) and try again.
- **If it drips painfully slow or tastes bitter/burnt (Over-extracted):** The grind is too fine. Move the dial 2 clicks coarser (e.g., up to 18).

Pro Tip for Oily/Flavored Beans: H-E-B's Texas Pecan beans have added flavor oils that can leave a residue over time. Make it a habit to wipe out your bean hopper once a week with a dry microfiber cloth, and run a quick "blank shot" (pressing the 1-Cup button with an empty portafilter) right after your brew to keep the shower screen inside the machine pristine.

How to program double cup longer ?How to raise the temperature as well?

Here is how to customize the **2-Cup shot volume** (making it longer) and **raise the brewing temperature** on your Breville Barista Express Impress.

1. How to Program a Longer 2-Cup Shot

The machine allows you to program the shot by duration/volume. Grab your favorite mug, fill the water tank, and lock a fresh puck into the group head so you can gauge the exact volume you want in real time.

1. **Enter Program Mode***Machine must be ON*

Press and hold the Program button for approximately 3 seconds. The button will illuminate and the machine will beep, indicating you are in programming mode.

2. **Start the Shot***Within 5 seconds*

Press the 2-Cup button once. The button will start flashing, and the espresso will begin to extract into your cup.

3. **Stop at Your Target Volume***Keep an eye on the cup*

Watch the liquid level closely. Once the espresso reaches your desired "longer" volume, press the 2-Cup button a second time. The machine will stop pumping and emit a double beep to confirm it has saved the new, longer extraction time to memory.

☺; **To reset to factory defaults:** If you ever want to revert back to the original factory settings, press and hold the **Program** button for 3 seconds. While it is illuminated, press the **Filter Size** button. The machine will beep three times to confirm everything is back to stock.

2. How to Raise the Brewing Temperature

The BES876 uses an internal PID digital controller. By default, it is set to the ideal baseline (200°F / 93°C), but you can adjust it up or down in 2°F (1°C) increments. For a flavored medium roast like Texas Pecan, bumping the temperature up can sometimes help fully extract those warm, sweet nut notes.

To enter the Advanced Temperature Mode, follow these steps while the machine is **turned OFF**:

1. **Power Down the Machine** *Standby Mode*

Ensure the machine is plugged in but turned OFF (no lights on the front panel are illuminated).

2. **Trigger Advanced Mode** *Two-button press*

Press and hold the Program button, then press and hold the Power button at the same time. Hold them both down for about 3 seconds until the machine beeps.

3. **Select Your New Temperature** *Look at the LED Panel*

The current temperature setting will be indicated by which light is glowing on the front display. Press the Filter Size button repeatedly to cycle through the options until your target temperature light turns on: 1-Cup Light Flashing: $+2^{\circ}\text{F}$ ($+1^{\circ}\text{C}$) 2-Cup Light Solid: $+4^{\circ}\text{F}$ ($+2^{\circ}\text{C}$) " This is the maximum heat setting 1-Cup Light Solid: Default Factory Temperature Clean/Descale Light Solid: -2°F (-1°C) Clean/Descale Light Flashing: -4°F (-2°C)

4. **Save and Exit** *Confirm setting*

Press the Power button to save your adjustment. The machine will beep to

confirm itâ€™s locked in, and will turn back off. The next time you turn it on to brew, it will run at your new elevated temperature.