

Breville Oracle Espresso Machine BES980XL, Brushed Stainless Steel

QUICK BUYER GUIDE



Home baristas seeking professional-grade espresso and milk textures

At a Glance Specs



ESPRESSO TYPE

Dual boiler for simultaneous brewing and steaming



GRINDING

Integrated conical burr grinder for precise dosing



MILK TEXTURING

Self-cleaning steam wand for microfoam creation



CONTROL

LCD display with shot selection and manual control



DIMENSIONS

14.7"D x 16.1"W x 17.8"H for compact countertop use



WEIGHT

35.5 pounds for stable brewing performance



POWER

120 volts for standard home outlets



FINISH

Brushed stainless steel for modern aesthetic

Who It Is For

-  Home baristas wanting professional espresso quality
-  Espresso enthusiasts needing precise temperature control
-  Latte artists aiming for milk microfoam at home
-  Users prioritizing dual boiler performance
-  Those seeking integrated grinding and dosing
-  People looking for a modern, durable espresso machine

Who It Is Not For

-  Beginners without prior coffee-making experience
-  Users needing automatic milk frothing
-  Those seeking a compact espresso machine
-  People with limited countertop space
-  Individuals preferring minimal manual input
-  Users looking for a lightweight model

Trade Offs to Consider

-  Heavier and larger than compact models
-  Requires manual grinding and dosing setup
-  Not dishwasher safe for parts
-  Higher price compared to semi-automatic machines
-  More complex operation for beginners
-  Limited mobility due to size and weight



Users Say

● POSITIVES

- ✓ Excellent temperature control for consistent shots
- ✓ Professional-grade milk textures for latte art
- ✓ Integrated grinder simplifies espresso preparation
- ✓ Sturdy stainless steel build feels durable
- ✓ LCD display makes brewing easier to manage

● COMPLAINTS

- ⚠ Heavier than expected for home use
- ⚠ Steep learning curve for new users
- ⚠ Not suitable for small kitchens
- ⚠ Manual dosing requires practice
- ⚠ Price is higher than some competitors



How It Compares

- More advanced than semi-automatic machines
- Better for milk texture than basic espresso machines
- Larger than compact models but smaller than commercial
- More complex than entry-level machines
- Higher cost than budget espresso machines
- Better for frequent use than occasional brewing



Choose This If...

- ✓ You want professional espresso quality at home
- ✓ You need precise temperature control for extraction
- ✓ You're making lattes and cappuccinos regularly
- ✓ You value integrated grinding and dosing
- ✓ You want a durable, modern espresso machine
- ✓ You're willing to invest in a high-performance model

✗ Skip This If...

- ✗ You're a beginner with no coffee-making experience
- ✗ You need a compact, lightweight machine
- ✗ You prefer automatic milk frothing
- ✗ You have limited countertop space
- ✗ You want a simpler, less complex setup
- ✗ You're looking for a budget-friendly option



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