

ESPRESSO MACHINES / MANUAL

the Barista Express™

Grind, dose and extract, all in one.



Shown in Brushed Stainless Steel

AED 2,799

Recommended retail, incl. VAT
Model BES875UK

2-YEAR WARRANTY

Local service & support

AT A GLANCE

Bean to espresso in under a minute

Grind fresh straight into the portafilter, then extract without moving to a second machine.

Thermocoil with PID control

Water at exactly 93°C, held steady, for balanced and repeatable extraction.

Integrated conical burr grinder

Dose control and 16 grind settings deliver the right amount of coffee on demand.

Volumetric shot control

One shot, two shots, or take manual control of exactly how much lands in the cup.

Showroom & Experience Center: Asmawi Building, Umm Al Sheif, Sheikh Zayed Road, Dubai, UAE
Near Equiti Metro Station | Emporium Star General Trading LLC

THE ORIGINAL HANDS-ON MACHINE

Third wave specialty coffee at home, from bean to espresso in under a minute. The Barista Express grinds fresh immediately before extraction for full flavour, while precise temperature control keeps the shot consistent. You tamp it yourself and you texture the milk yourself — this is the machine for people who want the barista ritual, not a button.



Grinder, tamper and group head in one footprint — the machine that made home espresso mainstream.

- **Third wave specialty coffee at home**

Built around the 4 keys formula used in professional cafés: the right dose of freshly ground beans, precise temperature control, optimal water pressure and true microfoam milk for latte art.

- **Auto grind and dose, 16 grind settings**

A single touch runs the integrated precision conical burr grinder with dose control, delivering the right amount of freshly ground coffee straight into the basket.

- **54mm portafilter, 18 g dose**

A professional-style 54mm stainless steel portafilter, with single and dual wall baskets, builds full-bodied coffee with rich and complex flavour.

- **Pre-infusion, then 9 bar extraction**

Low pressure pre-infusion opens the puck evenly before the 15 bar Italian pump delivers a 9 bar extraction — an opulent, creamy, caramel-coloured shot.

- **93°C brewing and 130°C steam**

Thermocoil heating with PID control holds brew water at exactly 93°C, while powerful 130°C steam gives you the pressure to texture silky microfoam by hand.

The barista ritual, at home

The grinder and the shot are handled for you. The tamp and the milk are yours — which is exactly why people learn on this machine. Try one on the counter at our Sheikh Zayed Road showroom.

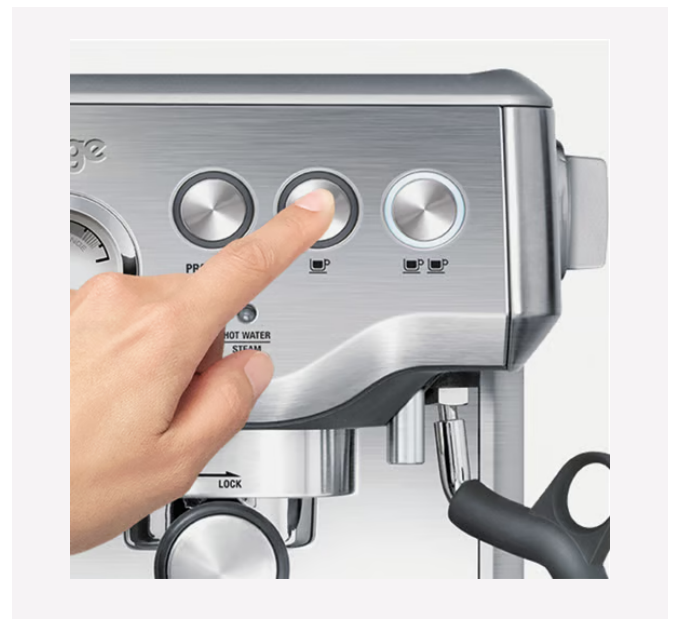


GRIND, DOSE, EXTRACT



Auto grind and dose

One touch runs the integrated conical burr grinder with dose control and 16 settings, delivering ground coffee straight into the basket.



Volumetric shot control

A simple interface: one shot, two shots, or manual control over exactly how much espresso ends up in the cup.

TECHNICAL SPECIFICATIONS

Model number	BES875UK
Finish	Brushed Stainless Steel
Heating system	Thermocoil with PID control
Brew temperature	93°C
Pump	15 bar Italian pump, 9 bar extraction
Pre-infusion	Low pressure, before extraction
Grinder	Integrated conical burr, 16 settings
Dosing	Auto grind and dose, manual tamping
Portafilter	54mm stainless steel, 18 g dose
Filter baskets	1 & 2 cup, single and dual wall
Shot control	Volumetric 1 & 2 cup, or manual
Steam	130°C for microfoam
Construction	Brushed stainless steel
Dimensions (WxDxH)	31.8 × 35.1 × 40.4 cm

INCLUDED IN THE BOX

- 54mm stainless steel portafilter
- 1 & 2 cup single wall baskets
- Integrated tamper
- Coffee scoop
- Cleaning disc and tablets
- Cleaning tool
- Stainless steel milk jug
- 1 & 2 cup dual wall baskets
- the Razor™ dose trimming tool
- Water filter holder with filter
- Cleaning brush
- Allen key

Book a demonstration at our Sheikh Zayed Road showroom

Taste it before you buy. Trade, hospitality and corporate enquiries welcome.

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WHY BUY FROM EMPORIUM STAR

Authorised Sage® dealer

Genuine UAE stock with full manufacturer warranty — no grey imports.

Try before you buy

Every machine is set up and running in our experience centre.

Service and support

Local after-sales support, consumables and accessories held in Dubai.