

BRAUN

EspressoCappuccino

E 20/E 25

Type/Modèle/Modèle 3058

EspressoCappuccino plus

E 40/E 45

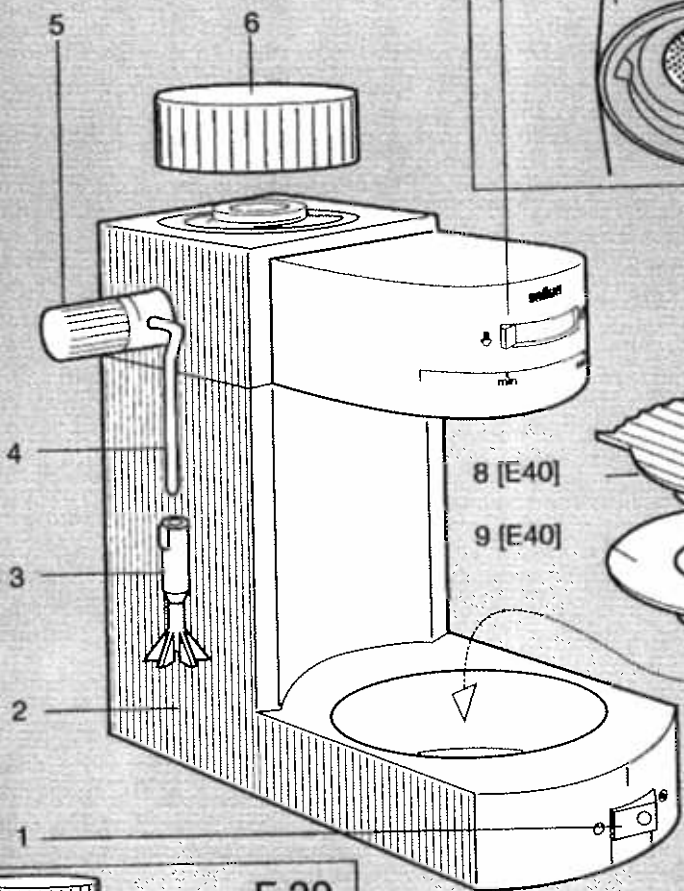
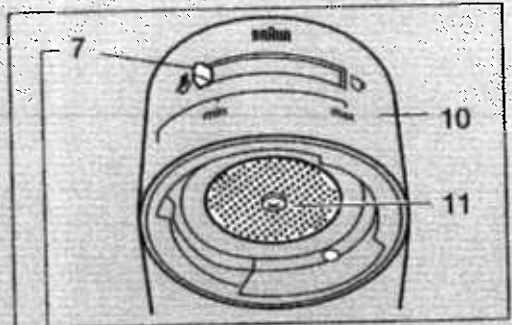
Type/Modèle/Modèle 3057

Espresso/Cappuccinomaker
Machine à espresso-cappuccino
Cafetera exprés/capuchino

Use instructions
Directives d'utilisation
Instrucciones de uso

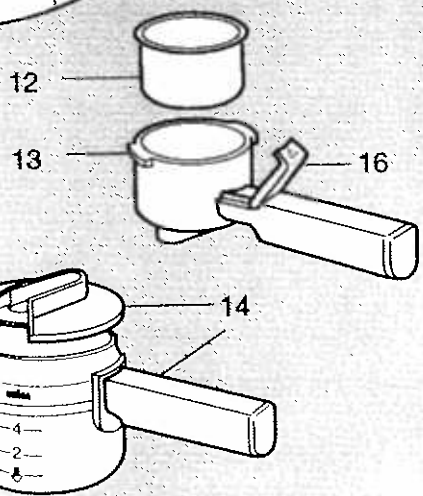
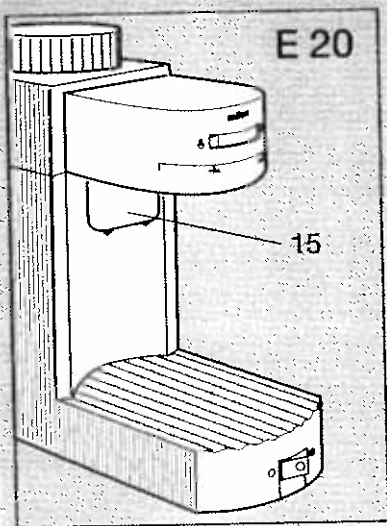
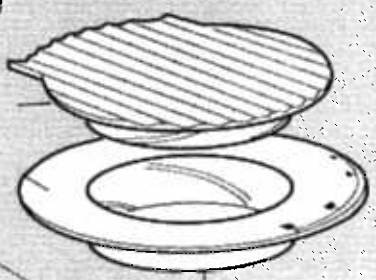
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E 20
E 40



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IMPORTANT SAFEGUARDS

When using your espressomaker or any electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not place cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to an authorized service facility for examination, repair or adjustment.
7. The use of an accessory not recommended for use with this appliance may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. To disconnect, turn any control to «OFF», then remove plug from wall outlet.
12. Do not use any appliance for other than intended use.

SAVE THESE INSTRUCTIONS

SHORT CORD INSTRUCTIONS

A short power cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer detachable power supply cords or extension cords are available and may be used if care is exercised in their use.

If an extension cord is used follow these guidelines:

- A. The marked electrical rating should be at least as great as the electrical rating of the appliance.
- B. If the appliance is of the grounded type ... the extension cord should be a grounding type 3-wire cord.
- C. The longer cord should be arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over.

**INTENDED
FOR HOUSEHOLD USE ONLY**

Our products are engineered to meet the highest standards of quality, functionality and design. We hope you thoroughly enjoy your new Braun appliance.

Caution

- Read all instructions carefully and completely before using this product.
- This appliance must be kept out of the reach of children! Before plugging into a socket, check whether your voltage corresponds with the voltage printed on the appliance.
- This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.
- Do not operate this appliance if the water tank/boiler is not filled.
- For safety reasons, the tanklid cannot be opened as long as the appliance is still under pressure. To check whether the appliance is still under pressure, turn the steam selector towards the wide markings, and check if steam comes out of the steam tube ④.
- Never use the filter holder without filter.
- Never remove the filter holder while making espresso.
- Do not touch any hot parts (e.g. metal of steam tube, filter holder).
- When opening the steam selector ⑤, be careful of hot water or steam coming out of the tube. If you are heating or frothing liquids, these can become hot too, and may cause burns.
- Keep the cord away from hot parts.
- Braun electric appliances meet applicable safety standards. Repairs on electric appliances must only be done by authorized service personnel. Faulty, unqualified repair work may cause accidents or injury to the user.
- Because a special tool is required, the cord of the appliance must be replaced only by an authorized Braun Service Center.

Important

- This appliance was designed to process normal household quantities. It is not suitable for continuous operation.
- Always fill the water tank/boiler with cold water to make espresso or steam. Warm water or other liquids may damage the espresso/cappuccinomaker.
- Empty the water tank/boiler after each use.
- Braun's unique safety lock prevents opening of the tank/boiler lid while the boiler is under pressure.
- Do not leave the appliance unattended while in operation.

- ① On/off switch with control lamp
- ② Water tank/boiler
(maximum capacity 9 oz/270 ml)
- ③ *Easy Froth™* attachment
- ④ Steam tube
- ⑤ Steam selector
- ⑥ Tanklid
- ⑦ Espresso/cappuccino switch
- ⑧ Only with E 40: Adjustable drip tray
- ⑨ Only with E 40: Drip tray base
- ⑩ Brewing head
- ⑪ Water disperser in the brewing head
- ⑫ Filter (2 to 4 cups)
- ⑬ Filter holder
- ⑭ 4-cup glass carafe with lid
- ⑮ Only with E 20: Two-cup adapter
- ⑯ Filter lock

The cord storage in the back of the appliance allows you to conveniently store excess cord out of the way.

Before using the appliance for the first time or when you have not used it for some time, operate the appliance without espresso grounds. Fill the glass carafe with 4 cups of water and pour into the water tank/boiler letting it flow through the brewing head. Repeat this procedure 2 to 3 times following the indications for «Making espresso» without espresso grounds.

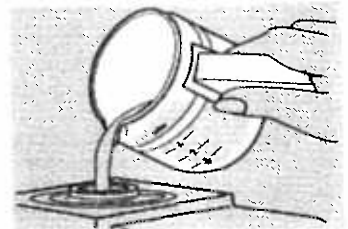
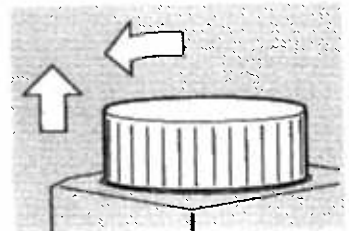
1. Unscrew the tanklid by turning it counter clockwise.

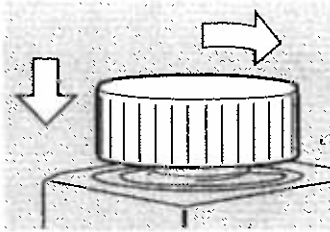
2. Fill water into the water tank/boiler, 2 to 4 cups as desired, corresponding to the markings on the glass carafe.

Description

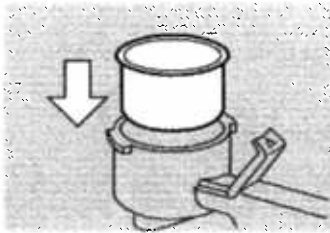
Before first use

Making espresso

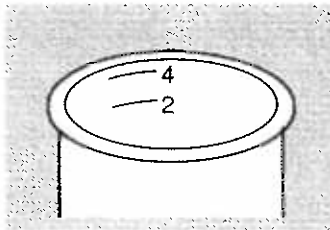




3. Fasten the tanklid tightly.



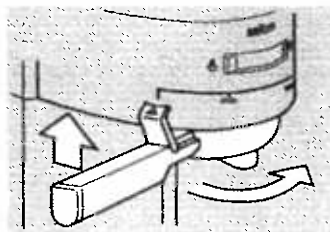
4. Place the filter into the filter holder.



5. The filter has markings for 2 to 4 cups. According to the number of cups desired, put espresso grounds evenly into the filter.

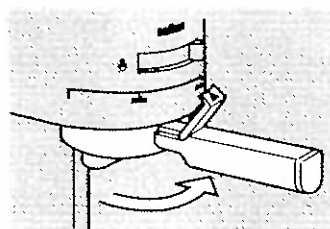
Important:

- Do not pack coffee grounds tightly.
- Do not fill more coffee than indicated by the 4-cup marking on the inside of the filter. This may cause clogging or overflow.
- Carefully remove any remaining espresso grounds from the rim of the filter.
- Espresso requires a finer grind than regular coffee.



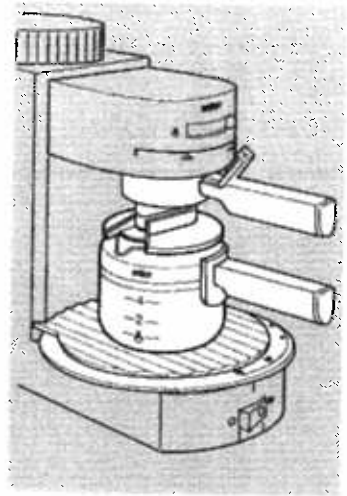
6. Using the handle, place the filter holder at the marking into the brewing head and position the handle between minimum and maximum markings until the filter holder is fastened tightly. Only then can the espresso or water flow through.

Your Braun espresso/cappuccinomaker is equipped with a filter holder interlock system that prevents the release of pressure if the filter holder is not correctly in place.

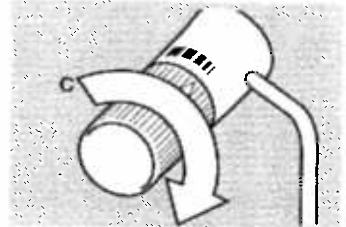


You can brew 2 cups of espresso into the glass carafe or directly into 2 cups using small demitasse cups for espresso or larger 5-6 oz/125 ml cappuccino cups.

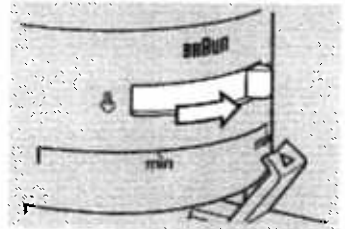
7. When brewing into the glass carafe, fit the glass carafe with the lid in place under the spouts of the filter holder.




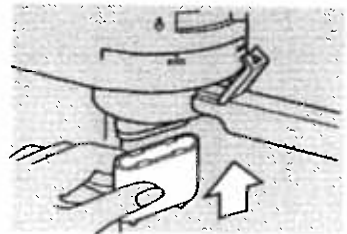
8. Make sure the steam selector is closed by turning the knob towards the thin lines.





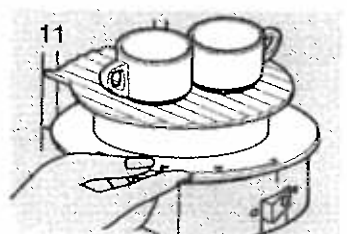
9. Turn the espresso/cappuccino switch to the right = ☐.

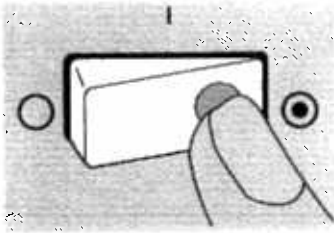


10. E 20/E 25: Attach the 2-cup adapter  to the spouts of the filter holder and place the cups directly under the spouts of the adapter. The 2-cup adapter will minimize splashing and heat loss when brewing into smaller espresso demitasse cups.



11. E 40/E 45: Your Braun espresso/cappuccinomaker comes with an adjustable drip tray , . Turn the drip tray base to match the carafe or the size of your cups. To brew into small espresso demitasse cups, choose the highest tray position. This will minimize splashing and heat loss while brewing.

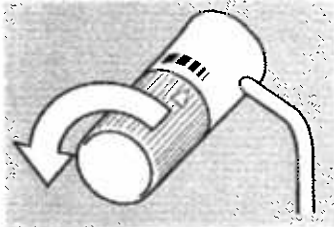




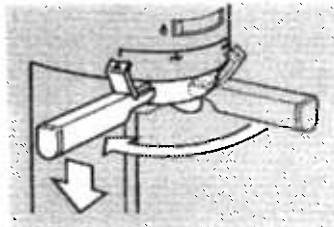
12. Press the on/off switch. The illuminated red control lamp indicates that the water is being heated. After approximately 3 minutes, the water will have reached the proper temperature and the pressure in the boiler will press the water through the espresso grounds and produce espresso in the cups or the carafe.

13. Once the espresso has reached the desired number of cups in the carafe, switch the appliance off.

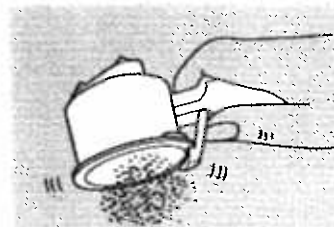
Important: Do not leave the appliance unattended while in operation.



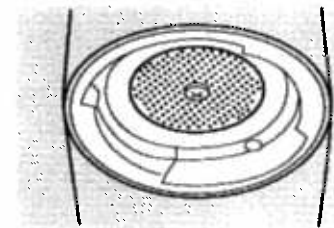
14. Before you remove the filter holder for cleaning, make sure that the water tank/boiler, is no longer under pressure. You can release any possibly remaining pressure by immersing the *Easy Froth™* attachment into a pitcher with cold water, moving the espresso/cappuccino switch to the left = ☉ and turning the steam selector to the wide markings.



15. Now you can remove the filter holder by turning it to the left marking line.




16. To remove the used grounds from the filter holder, press the filterlock down to hold the filter inside the filter holder. Then turn the filter holder upside down and knock out the residues against the side of a sturdy waste container using caution as spent coffee grounds may be hot.



17. **Note:** In order to prolong the life of the gasket in the brewing head, wipe it off after each use to remove spent coffee grounds and do not insert the filter holder when the appliance is not in use.

1. If you want to prepare cappuccino, fill the glass carafe with water to the desired number of cups you want to prepare and pour into the tank/boiler. Then fill the carafe with an additional measure of water to the steam marking and add it to the tank/boiler for frothing the milk. Fasten the tanklid tightly and prepare espresso following the steps 4 - 12 indicated under «Making espresso».

2. Once the espresso has reached the desired level in the cups or in the carafe, turn the espresso/cappuccino to the left = .

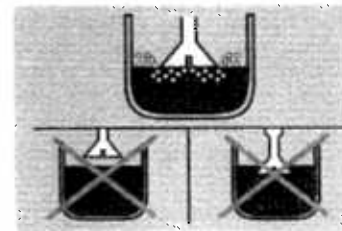
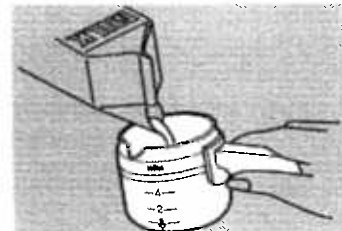
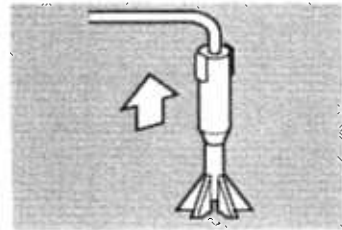
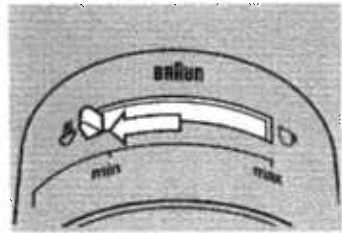
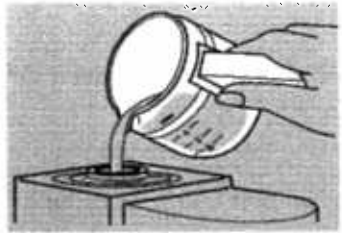
3. Push the frothing attachment onto the steam tube until it locks. When doing so, the spring pins must not be pressed, since the frothing attachment would not lock otherwise.

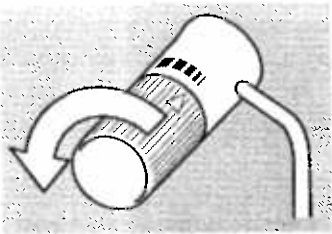
4. Fill a 10 oz pitcher no more than halfway with fresh, cold milk. This amount will yield enough froth for 2 cups of cappuccino. We recommend using a chilled stainless steel frothing pitcher and skim milk for easiest frothing results. But any similar large cup or measuring cup will do.

5. Now hold the pitcher under the *Easy Froth™* attachment. The frothing attachment must be positioned at the surface of the milk, i. e. not over the surface of the milk nor immersed into the milk. Now you can turn the steam selector to the wide markings. As the froth starts to rise, lower the pitcher.

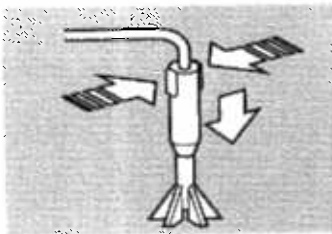
The snorting noise and the fine froth tell you that the *Easy Froth™* attachment has the right position. If large bubbles start forming at the surface of the milk, stop the frothing operation as the milk is beginning to boil. Boiled or scalded milk will no longer froth. Just before you finish the frothing operation, you will want to immerse the frothing attachment into the bottom of the container for a few seconds in order to properly heat up all of the milk.

Frothing milk for cappuccino





6. When you have completed frothing, close the steam selector by turning it towards the fine markings. Empty remaining water from the water tank/boiler, by turning the steam selector towards the wide markings and thus releasing it as steam in a second container. Push the espresso/caffuccino switch back to espresso position.



7. Take off the frothing attachment by pressing the spring pins and pulling the frothing attachment down. Clean the frothing attachment immediately after frothing with a brush under running water.

To put the frothing attachment back on the steam/hot water tube, do not squeeze the plastic pins because this will prevent the frothing attachment from locking into place.

Cleaning

1. Always pull the plug out of the outlet before cleaning. Never immerse the appliance in water or clean under running water. Never use abrasive cleansers.

2. Wipe the housing including the water dispenser with a damp cloth only.

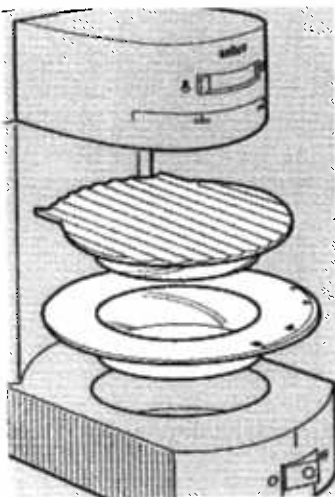
3. The following parts can be cleaned either in the dishwasher or by hand with a commercially available detergent: The drip tray and its base (only with E 40), the tanklid, the glass carafe with lid, the *Easy Froth™* attachment and the filter.

4. Remove the adjustable drip tray with its base from the appliance. To put it back set the drip tray base with the large carafe symbol aligned to the marking line above the on/off switch, and lower the drip tray base into the base of the appliance. The adjustable drip tray ① can be mounted on the drip tray base by aligning the two markings.

5. Should the holes in the filter be clogged, clean them with a fine-bristled brush.

6. The filter holder should be cleaned by hand only.

7. After cleaning put the tanklid back on the water tank/boiler by screwing it on loosely so that the water tank/boiler is ventilated.



Decalcifying

1. If you are living in a hard water area, we recommend to decalcify your Braun espresso/cappuccinometer occasionally. The frequency depends on the hardness of the water and the frequency of use.
2. Put the filter holder with the filter but without espresso grounds into the brewing head. Make sure that the espresso/cappuccino switch is set to espresso.
3. Pour 4 cups of white distilled vinegar (available at food stores) into the water tank/boiler and let it brew through the brewing head once or twice.
4. Thereafter, let 1 or 2 fillings of the water tank/boiler of pure water brew through the brewing head. This will eliminate any traces of the vinegar.

Subject to change without notice.

Now that you know how to prepare the classic espresso and traditional cappuccino, start experimenting with the following variations and enjoy your own gourmet coffee drinks.

Espresso based drinks

Espresso Macchiato

Brew a single espresso into a demitasse cup and top it with 2 level tablespoons of foam from frothed milk.

Mochaccino

Prepare a double espresso and the same amount of hot chocolate milk. Pour both into a glass and top with frothed milk and a dash of cocoa.

Caffe latte

Prepare a double espresso in a large 9 oz bowl or wide mouthed glass and fill the rest of the bowl with steamed milk.

Latte Macchiato

Fill two thirds of a large cup with steamed milk and top with a rich layer of frothed milk. Then gently pour a single espresso into the cup.