

# Braun E 400 T

Type 3060

Espresso maker  
Machine à espresso

Use Instructions  
Mode d'emploi

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# IMPORTANT SAFEGUARDS

When using your Espresso Maker 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.

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## SAVE THESE INSTRUCTIONS

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## 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.

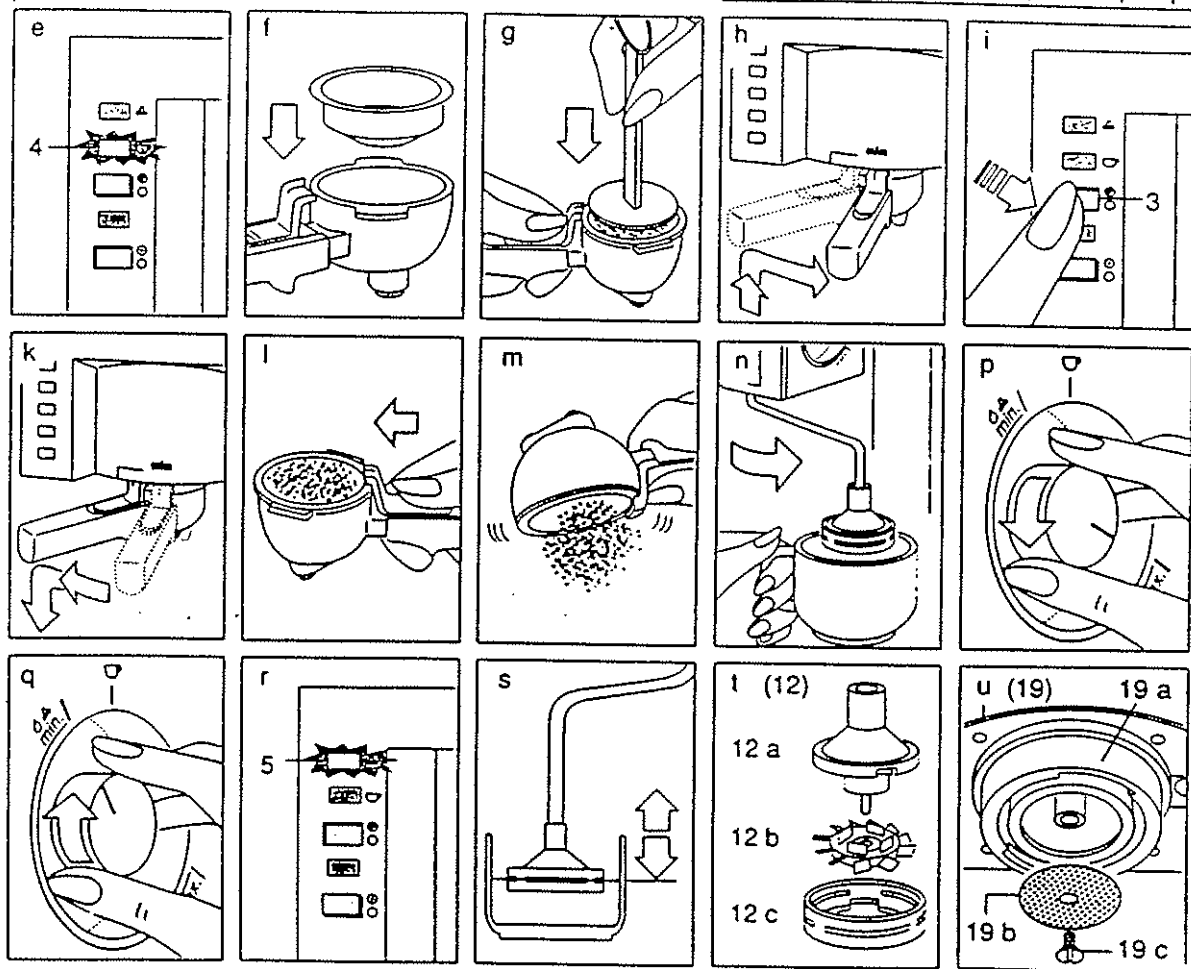
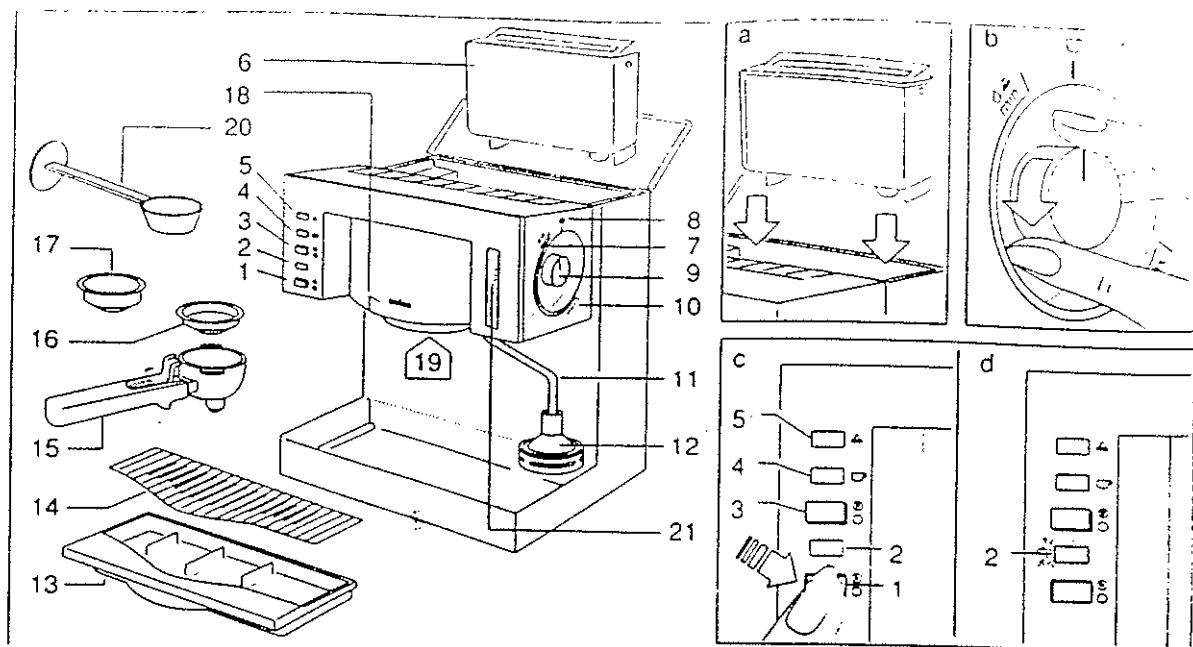
If an extension cord is used follow these guidelines:

- 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.

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## INTENDED FOR HOUSEHOLD USE ONLY

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**Caution**

Before plugging into a socket, check whether your voltage corresponds to the voltage printed on the appliance.

Do not use if the water tank (4) is not filled. Be careful when operating the selector (5) because hot water or steam will escape. If you're heating or foaming liquids, keep in mind that they, too, can become hot and may cause burns.

Never remove the filter holder (3) while the pump is running.

The electric cord on this appliance must only be replaced by an authorized Service Dealer, because replacing it requires a special tool.

**Important**

This appliance is not suitable for continuous operation.

Always use cold water to make espresso. Warm water or other liquids could cause damage to the espresso maker.

**Description**

- ① On/off switch
- ② Red pilot light
- ③ Pump switch (P)
- ④ Temperature control indicator (espresso/hot water)
- ⑤ Temperature control indicator (steam)
- ⑥ Water tank
- ⑦ Selector for espresso/hot water, steam
- ⑧ «Espresso» setting
- ⑨ «min.» setting
- ⑩ «max.» setting
- ⑪ Steam/hot water tube
- ⑫ Turbo nozzle
- ⑬ Drip tray
- ⑭ Drip tray cover
- ⑮ Filter holder
- ⑯ 1-cup filter
- ⑰ 2-cup filter
- ⑱ Marking for inserting the filter holder
- ⑲ Water dispenser with a holding ring for the filter holder
- ⑳ Measuring spoon
- ㉑ Water level indicator

**Words of advice:** Learning to make espresso and cappuccino requires patience; your first attempts may not be perfect. Simply follow the instructions and very soon the art of brewing these delicious beverages will seem natural.

**Before first use**

Before using the espresso maker the first time or when it has not been used for some time, operate the appliance once without espresso (with water only). Allow a tank full of water to flow through – half through the filter holder and half through the steam/hot water tube (see «Filling with water», «Heating», «Brewing» and «Preparing hot water»). When operating for the first time, never start by using the steam/hot water tube (11).

**Filling with water**

Lift the lid, remove the water tank (4). Fill it up to the maximum marking at the most. When reinserting the water tank, push it in firmly so that both valves click in place and lock in with the water tank (4). The water level shows on the water level indicator (20). Use

this indicator to determine when more water should be added.

**Espresso/hot water, steam**

Plug the appliance into the socket. It is better to prepare espresso or hot water first before producing steam. Otherwise the water will become too hot.

**Making espresso****1. Heating:**

Set the selector (7) on the right-hand side of the espresso maker to the «espresso» setting (8) (b). Then press the on/off switch (1) (c). The red pilot light (2) will light up, indicating that the appliance is turned on and the water is starting to heat up (d). As soon as the espresso control indicator (4) lights up (e), the water has reached the optimal temperature to make espresso.

**2. Preheating:**

For best results, it is recommended to pre-heat the appliance and cup(s). To do so, insert the desired filter (16 or 17) and the filter holder (3). Let one or two espresso cup(s) of water run through (see «4. Brewing»).

**3. Filling with ground coffee:**

Insert the 1-cup (16) or 2-cup (17) filter – whichever you want to use – into the filter holder (3) (f). Fill one (for the 1-cup filter) or two (for the 2-cup filter) level measuring spoons (19) of ground espresso coffee. Press down the coffee firmly and evenly into the filter with the end of the spoon (19) (g); carefully remove any remaining espresso coffee from the brim of the filter.

**4. Brewing:**

Insert the filter holder into the holding ring (2), lining it up with the marking on the left-hand side (9), and turn the handle to the right (h). Put your espresso cup(s) directly under the spouts of the filter holder (3). Then press the pump switch P (1) (i), and in a few seconds, the espresso will start flowing into the cup(s) and the control indicator (4) will go out. To stop the pumping process, simply release the switch P (1).

After brewing, turn the filter holder (3) to the left and remove it (k). Push the filter lock forward (l), turn the filter holder upside down, and tap out the used coffee grounds (m). Remove the filter holder (3) after making espresso in order to prolong the service life of the rubber seal on the holding ring (2). To prepare additional cups of espresso, refill the filter holder with ground coffee, wait until the espresso control indicator (4) lights up (e) and proceed with the brewing as above.

**Note:** One cup of espresso equals about 45 ml (1.6 fl. oz.). The quality of your espresso depends on the brand of ground coffee you use, its freshness, the correct grind, the amount of ground coffee you use, and on how firmly you press down the coffee into the filter. The ideal brewing time is approximately 15 seconds. If the espresso flows through much more rapidly, the reasons may be too coarse a coffee grind, not enough ground coffee or the coffee was not pressed down firmly enough. A slower flow

indicates that the coffee may be ground too finely or pressed down too hard into the filter.

**Preparing hot water**

You can also easily prepare tea, hot liquids and broth with your Braun espresso maker. Turn the appliance on (1) (c). Set the selector on the right-hand side of the espresso maker (7) to the «espresso» setting (8) (b) and wait, until the espresso control indicator (4) lights up (e).

Swing the steam/hot water tube (11) with the turbo nozzle (12) outwards and place a heat-resistant receptacle underneath it (n). Then slowly turn the selector (7) counter-clockwise to water flow maximum setting (10) (p) and then press the pump switch P (1). You can interrupt the process whenever you want simply by releasing the pump switch P (1) and turning the selector (7) to the position «espresso» setting (8) again.

**Producing steam**

If you want to froth milk for cappuccino or froth or heat other liquids (such as cocoa), proceed as follows:

Turn the appliance on (1) (c). Turn the selector (7) to the «min.» setting (9) (q) (= steam production) and wait until the steam control indicator (5) lights up (r). As soon as it does, the water has reached the right temperature to produce steam.

Swing the steam/hot water tube (11) with the turbo nozzle (12) outwards, so that you can conveniently place the heat-resistant receptacle you are using underneath the tube (n). Fill this receptacle half at the most with milk or another liquid and completely immerse the turbo nozzle (12) into the liquid ensuring that the air vent openings (13) in the attachment are just at the surface of the liquid. Then turn the selector (7) counter-clockwise to the «max.» setting (10) (= steam exit) (p).

When frothing, you have to hold the receptacle strictly vertically and move it slightly up and down (s), thereby drawing air into the liquid. The frothing noise tells you that you are doing it correctly. If the steam control indicator (5) should go out, turn the selector (7) to the «min.» position (9) again (q) and wait until the steam control indicator (5) lights up again (r).

If the turbo nozzle (12) stops or if you no longer hear the frothing noise, there may not be any water in the espresso maker's heating system. In that case, turn the selector (7) to the «min.» setting (9) again (q), press the pump switch P (1) (i) and wait until water comes out of the water dispenser (6). After the water supply has been replenished, release the pump switch P (1) (i), wait until the steam control indicator (5) lights up (r) and continue with the steam production. When you are finished, turn the selector (7) to the «espresso» setting (8) again.

**Cleaning**

Always pull the plug out of the socket before cleaning the espresso maker. This appliance must never be cleaned under running water.