

**BRAUN**

# **EspressoCappuccino Pro**

**E 600/E 650**

**Type 3063**

**Modèle 3063**

**Modelo 3063**

**Espresso/Cappuccinomaker**

**Machine à espresso-cappuccino**

**Cafetera express**

**Use instructions**

**Directives d'utilisation**

**Instrucciones de uso**

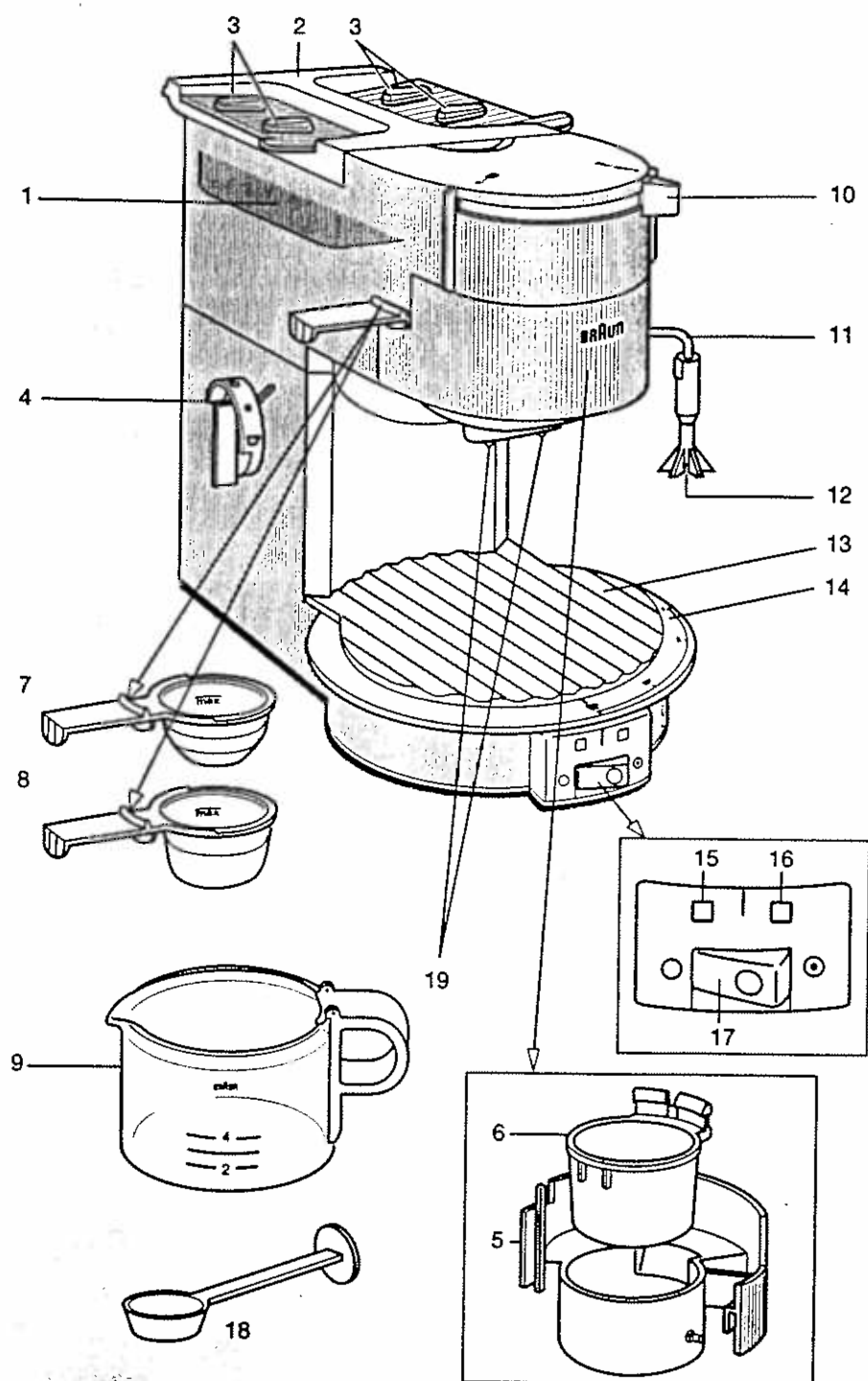
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## IMPORTANT SAFEGUARDS

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 thoroughly 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 there is no water in the water tank/boiler, or if the tank cover is not properly locked (see section «Filling with water»).
- Do not touch any hot parts.
- Be careful since steam is released from the steam openings in the tank cover.
- Be careful when operating the function selector, because hot espresso, hot water or steam will escape from the steam tube or brewing spouts. If you are heating or foaming liquids, they too, can become hot 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.
- The cord of the appliance may only be replaced by an authorized Braun Service Center as a special tool is required.

## Important

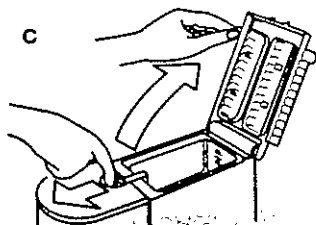
- This appliance was designed for normal household operation. It is not suitable for continuous operation.
- Always use cold water. Warm water or other liquids could cause damage to the espressomaker.

## Description

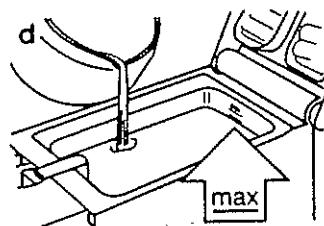
- ① Water tank/boiler (capacity approximately 16 oz/470 ml to the «max» marking)
- ② Tank cover with steam openings
- ③ Steam openings for pre-warming cups
- ④ Function selector
- ⑤ Swing-out filter basket
- ⑥ Filter holder
- ⑦ 1 - 2 cup filter with handle
- ⑧ 3 - 4 cup filter with handle
- ⑨ Glass carafe for 4 cups of espresso
- ⑩ Filter lock
- ⑪ Pivoting steam/hot water tube
- ⑫ *Easy Froth™* attachment



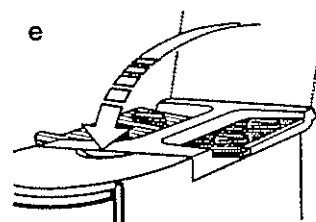
## Filling with water



Open the tank cover to the vertical position where it will lock in place by releasing the lock with the fore finger of one hand and lifting one of the two handles with the other hand (c).

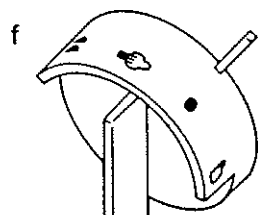


Fill the water tank/boiler at least to the «min» filling marking (the lower horizontal bar) and maximum to the «max» filling marking (the upper horizontal bar) (d).

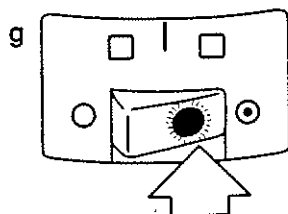


After filling close the tank cover firmly until it snaps into place, making sure it is properly locked (e).

## Setting in operation



Before you switch on the appliance, turn the function selector to «•» = heating up/keeping hot (f). Then plug into an outlet and switch the espressomaker on with the on/off switch; the control lamp in the switch will light up red (g). The water in the water tank/boiler is being heated.



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

While the appliance is heating up, place up to four cups or the glass carafe upside down over the steam openings to effectively pre-warm the cups or carafe with steam (h). This will help build up and preserve the crema. Crema is the rich golden foam that retains the espresso flavor.

Now fill the desired filter (1 to 2 cup filter or 3 to 4 cup filter) with the espresso grounds. Take 1 level measuring spoon full of espresso grounds per desired cup (1.5 oz/40 ml).

If you want to make only one cup of espresso, the measuring spoon should be heaped full of espresso grounds. Press down the espresso grounds with the tamper on the opposite end of the measuring spoon (i). The espresso grounds must not exceed the «max» marking inside the filter.

To open the swing-out filter basket, push the filter lock to «filter open». Then place the filter holder into the swing-out filter basket and place the filled filter into the filter holder (j).

Close the swing-out filter basket and lock it by moving the filter lock to the cup symbol (k).

**Note:** Failure to secure or lock the filter basket in place will result in the filter overflowing or the espressomaker not functioning.

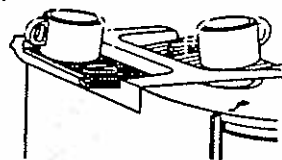
By turning the drip tray, the height can be adjusted according to the size of your cups or the glass carafe (l).

When the ready indicator lamp lights up, you can turn the function selector to position ☐ = espresso. If the espresso grounds have been properly ground, 2 cups of espresso should flow through in approximately 25 seconds and 4 cups in approximately 45 seconds. When the cups (or glass carafe) are filled to the desired level, turn the function selector to position «••» and remove the filled cups or glass carafe. Unlock the swing-out filter basket by moving the filter lock to the position «filter open».

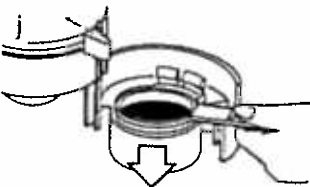
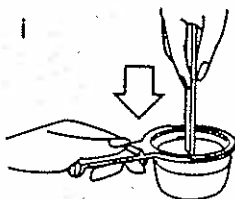
Swing the filter holder open and remove the filter filled with the spent espresso grounds by the handle (m). Water remaining in the water tank/boiler can be removed, as described in the section «Preparing hot water».

## Making espresso

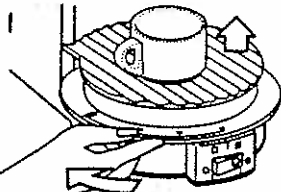
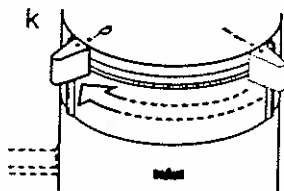
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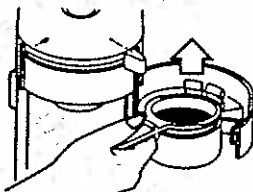
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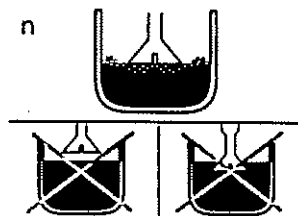
k



m



## Frothing milk for cappuccino

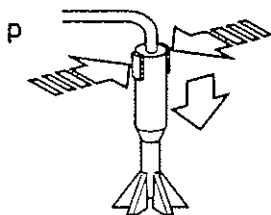


First prepare espresso filling larger cups (5-6 oz) up to 1/3. If necessary, fill cold water into the water tank/boiler and close the tank cover. Make sure that the tank cover is properly locked. Turn the appliance on and wait until the green ready indicator lights up.

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

Swing out the steam/hot water tube with the frothing attachment in place and hold the pitcher under the frothing attachment. The frothing attachment must be positioned at the surface of the liquid; i.e. not over the surface of the liquid nor immersed into the liquid (n). Turn the function selector to position ☺ = steam. As the froth starts to rise, lower the pitcher.

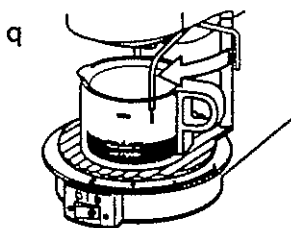
The snorting noise tells you that the *Easy Froth™* attachment has the right position. If large bubbles start forming at the surface of the milk, stop the frothing operation as the milk is beginning to boil. Boiled or scalded milk will no longer froth. Just before you finish the frothing process, you'll 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. When you are finished frothing, turn off the steam by turning the function selector to position «•». After the steam has been turned off, a hissing noise and a brief shot of steam may be observed. Now you can pour the milk into the cup(s) of espresso, holding back the milk froth with a spoon. Then spoon on the froth and sprinkle to taste with cinnamon, cocoa or chocolate shavings.



Pull off the *Easy Froth™* attachment by squeezing both plastic pins (p) and clean it 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 squeezing the pins prevents the frothing attachment from locking into place).

Note: If you want to prepare espresso after you have frothed the milk, make sure the water tank/boiler is at least half full. If not, refill the tank with cold water and allow approximately 1 minute for the water to heat up again and the green light to stay on.

## Preparing hot water



You can also easily make hot water for tea, hot beverages and instant soups with your Braun espressomaker.

First, remove the frothing attachment (p) and fill the water tank/boiler as described, close and lock the tank cover and turn the appliance on with the on/off switch. Wait until the green ready indicator lamp lights up.

Then place the steam/hot water tube into a heat resistant container and swing both onto the tray (q). Turn the function selector to position ☹ = hot water, and the hot water begins to flow. When you have the desired amount of water in your container turn the function selector to position «•» to stop the flow of hot water.



When you have finished making your beverage, any excess water in the tank should be removed by following the instructions for «preparing hot water».

Always unplug the powercord from the outlet before cleaning the espressomaker. This appliance should never be immersed in water or cleaned under running water. All removable parts (tank cover, swing-out filter basket, filter holder, filters, *Easy Froth™* attachment and drip tray parts) can be cleaned in the dishwasher or by hand with regular dishwashing liquids.

The swing-out filter basket with the filter holder can be removed by swinging it out, lifting it and pulling it sideways and downwards (r).

To reinstall the swing-out filter basket, proceed in reverse order, i.e. insert it into the upper opening first, and then into the lower opening (s). To pull off the frothing attachment see section «Frothing milk for cappuccino».

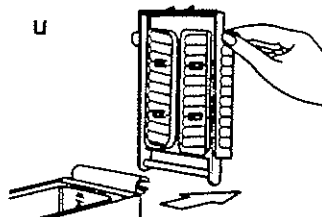
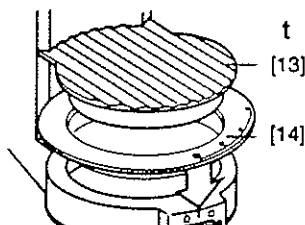
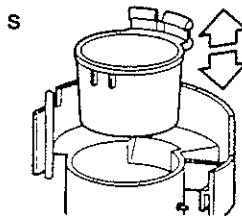
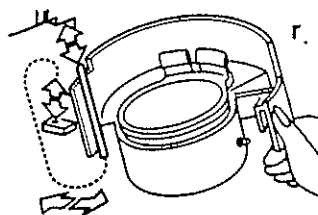
Remove the drip tray (13) with the base (14) from the bottom of the espressomaker. When putting them back, align the carafe symbol with the line above the switch and lower the drip tray into the bottom of the espressomaker. Place the drip tray on its base as illustrated (t), by aligning both markings.

The tank cover can be removed by lifting it to a vertical position and then pulling it off backwards (u). To put the tank cover back on the water tank/boiler, proceed in reverse order.

The appliance itself and the water tank/boiler should be cleaned with a damp cloth. Do not use abrasive cleansers.

## Removing excess water

### Cleaning



## Decalcifying

We recommend to decalcify your Braun espressomaker every 6 months or more frequently if a layer of scale is visible in the water tank/boiler. You can either use a commercially available decalcifier following the instructions of the manufacturer, or white distilled vinegar (available at food stores). In this case, fill the water tank/boiler up to the «max» marking with white distilled vinegar and allow half to pass through the brewing spouts and half through the steam/hot water tube in the hot water function ☹☹.

After decalcifying your espressomaker, rinse with two water tank fillings of water. Allow half of the water to pass through the brewing spouts and half through the steam/hot water tube. This will eliminate any traces of the decalcifying agent.

Specifications are subject to change without notice.

## Espresso based drinks

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 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.

Malfunctions	Possible causes
There is no flow of espresso or water and no release of steam	<ul style="list-style-type: none"> <li>• The water tank/boiler is empty.</li> <li>• The appliance has not been switched on.</li> <li>• When making espresso: The swing-out filter basket is not properly locked.</li> <li>• The espresso grounds are too fine or were tamped too firmly.</li> <li>• The espressomaker needs to be decalcified.</li> <li>• Excessive espresso grounds clog up the filter.</li> </ul>
Espresso flows through too rapidly	<ul style="list-style-type: none"> <li>• The espresso grounds are too coarse.</li> <li>• The espresso grounds were not tamped firmly enough in the filter.</li> <li>• Not enough espresso grounds in the filter.</li> <li>• The wrong filter was used.</li> </ul>
There is no layer of «crema» on the brewed espresso	<ul style="list-style-type: none"> <li>• The wrong filter was used.</li> <li>• The espresso grounds are too coarse.</li> <li>• Not enough espresso grounds in the filter.</li> <li>• Unsuitable espresso brand; change the brand if necessary.</li> </ul>
Not enough foam when frothing milk	<ul style="list-style-type: none"> <li>• The frothing attachment is clogged up.</li> <li>• The milk is not cold enough (refrigerator temperature is best).</li> <li>• The milk had been frothed to boiling.</li> <li>• The milk is not fresh.</li> <li>• Try milk with lower fat content.</li> <li>• The frothing container is not suitable. For best results use a stainless steel frothing pitcher.</li> <li>• The frothing attachment was not used as described in the use instructions.</li> </ul>
The swing-out filter basket cannot be locked	<ul style="list-style-type: none"> <li>• Too much espresso grounds in the filter.</li> </ul>
The filter is overflowing	<ul style="list-style-type: none"> <li>• The filter holder was not locked.</li> </ul>

## Malfunctions and their possible causes