

Boretti B400

Boretti B400 Espresso Machine User Manual

Model: B400 | Brand: Boretti

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Boretti B400 Espresso Machine. Please read all instructions carefully before using the appliance and retain this manual for future reference.

Important Safety Information

- Always ensure the machine is unplugged before cleaning or maintenance.
- Do not immerse the machine, cord, or plug in water or other liquids.
- Keep out of reach of children.
- Use only ground coffee; do not use instant coffee or whole beans.
- Avoid contact with hot surfaces. Use handles or knobs.

2. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your Boretti B400 Espresso Machine:



Figure 2.1: Front view of the Boretti B400 Espresso Machine, showing the control panel, portafilter, and milk frother container.



Figure 2.2: Side view of the Boretti B400, highlighting the removable water tank at the rear and the milk container on the side.

- **Control Panel:** Buttons for Espresso, Cappuccino, and Latte.
- **Portafilter:** Holds ground coffee.
- **Tamper:** Used to compress ground coffee in the portafilter.
- **Water Tank:** Removable tank for water, capacity 1.2 Liters.
- **Milk Container:** Removable container for milk, capacity 0.7 Liters, with integrated frother.
- **Drip Tray:** Collects excess liquid.

3. INITIAL SETUP

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Initial Cleaning:** Before first use, wash the water tank, milk container, portafilter, and drip tray with warm soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.

3. **Fill Water Tank:** Remove the water tank from the back of the machine. Fill it with fresh, cold water up to the MAX line (1.2 Liters capacity). Place the tank back securely.
4. **Fill Milk Container:** If preparing milk-based drinks, fill the removable milk container with cold milk up to the desired level (max 0.7 Liters). Attach it to the machine.
5. **Power Connection:** Place the machine on a stable, level surface. Plug the power cord into a grounded electrical outlet. The machine operates at 2.3E+2 Volts and 1230-1470 Watts.
6. **First Use Cycle (Priming):** Before making coffee, run a cycle without coffee to prime the system. Fill the water tank, place a large cup under the coffee spout, and press the Espresso button. Let water flow through until the tank is nearly empty. This cleans the internal components and prepares the pump.

4. OPERATING INSTRUCTIONS

4.1 Making Espresso

1. Ensure the water tank is filled.
2. Add desired amount of ground coffee to the portafilter. Use the provided tamper to gently press the coffee down. Do not overfill.
3. Attach the portafilter to the brewing head by aligning it and twisting firmly to the right until secure.
4. Place one or two cups on the drip tray directly under the coffee spouts.
5. Press the 'Espresso' button on the control panel. The machine will begin brewing.
6. Once the desired amount of espresso is dispensed, the machine will stop automatically.
7. Carefully remove the portafilter and discard the used coffee grounds.

4.2 Making Cappuccino or Latte

1. Follow steps 1-3 for making Espresso.
2. Ensure the milk container is filled with cold milk (0.7 Liters max capacity) and properly attached.
3. Place a cup under the coffee spout and the milk frother spout.
4. Press the 'Cappuccino' or 'Latte' button. The machine will first dispense espresso, then automatically froth and dispense milk into your cup.
5. Once complete, remove your cup.
6. After each use, clean the milk frother system (refer to Maintenance section).

5. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your espresso machine.

- **Daily Cleaning:**

- Empty and rinse the drip tray after each use.
- Remove and clean the portafilter and filter basket with warm water.
- Rinse the milk container and frother components thoroughly after each milk-based drink. The milk container is removable and can be stored in the refrigerator with leftover milk.

- Wipe the exterior of the machine with a soft, damp cloth.

- **Weekly Cleaning:**

- Remove and wash the water tank.
- Clean the brewing head with a damp cloth to remove any coffee residue.

- **Descaling:**

Depending on water hardness and frequency of use, descaling should be performed every 2-3 months. Use a commercial descaling solution suitable for coffee machines and follow the product's instructions. This process removes mineral buildup that can affect machine performance and coffee taste.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses.	Water tank empty; machine not primed; clogged filter.	Fill water tank; perform priming cycle; clean filter basket.
Coffee is too weak.	Insufficient coffee grounds; coffee too coarse; not tamped enough.	Increase coffee amount; use finer grind; tamp more firmly.
Milk frother not producing foam.	Milk container empty; frother clogged; milk not cold enough.	Fill milk container; clean frother components; use cold milk.
Machine leaks water.	Water tank not seated correctly; drip tray full.	Ensure water tank is secure; empty drip tray.

7. TECHNICAL SPECIFICATIONS

- **Brand:** Boretti
- **Model:** B400
- **Color:** Black
- **Dimensions (L x W x H):** 50 x 50 x 28 cm
- **Weight:** 4.7 Kilograms
- **Water Tank Capacity:** 1.2 Liters
- **Milk Container Capacity:** 0.7 Liters
- **Power:** 1230 - 1470 Watts
- **Voltage:** 2.3E+2 Volts (AC)
- **Material:** Plastic, Aluminum, Stainless Steel
- **Coffee Input Type:** Ground coffee
- **Special Features:** Cappuccino making, Latte making, Removable milk container

8. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation provided at the time of purchase or contact your retailer. Information regarding spare parts availability is not provided in this manual. For technical support or service inquiries, please contact Boretti customer service or your authorized dealer.

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Related Documents - B400

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	<p>Boretti Barilo 2.0 Barbecue User Manual and Guide</p> <p>Comprehensive user manual and installation guide for the Boretti Barilo 2.0 barbecue, covering safety, assembly, operation, maintenance, and warranty information from Boretti.</p>
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[Boretti Keukenapparatuur: Italiaans Design & Kwaliteit](#)

Ontdek Boretti's hoogwaardige keukenapparatuur, van fornuizen tot ovens, met een focus op stijlvol Italiaans design en passie voor koken. Creëer uw droomkeuken met Boretti.