



ECM®
Espresso Coffee Machines
Manufacture



**Espresso –
Philosophy of true pleasure ...**

Espresso is passion, its preparation is a ritual and its perfect crema creates pure pleasure. Bella Italia.

Highest pleasure requires professional equipment. Due to their continually evolving technology and their precise production, ECM espresso machines assure optimum quality and set innovative standards for espresso machines for the domestic use.

Consistent design, an exquisitely and individually crafted stainless steel body and diligently worked out details: ECM espresso machines excel in puristic elegance – as style icons for all lovers of sophisticated espresso culture.

Bellissimo!





ECM espresso machines

Innovative technology, perfect workmanship

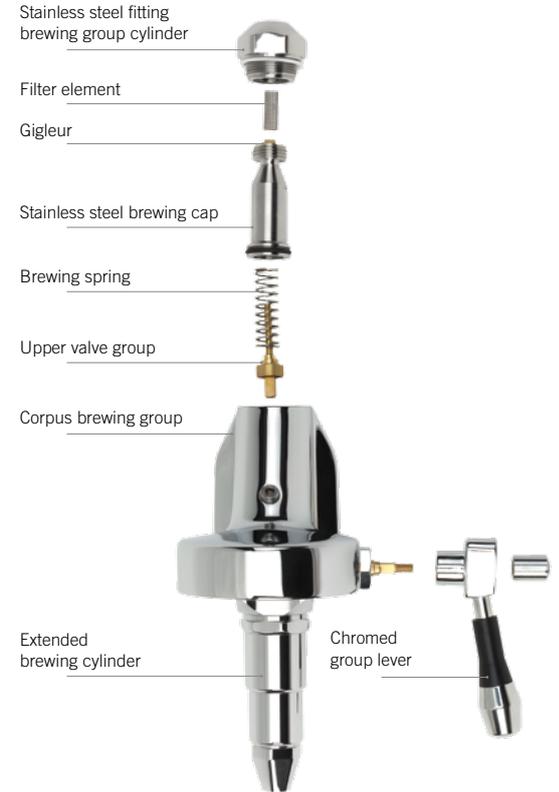
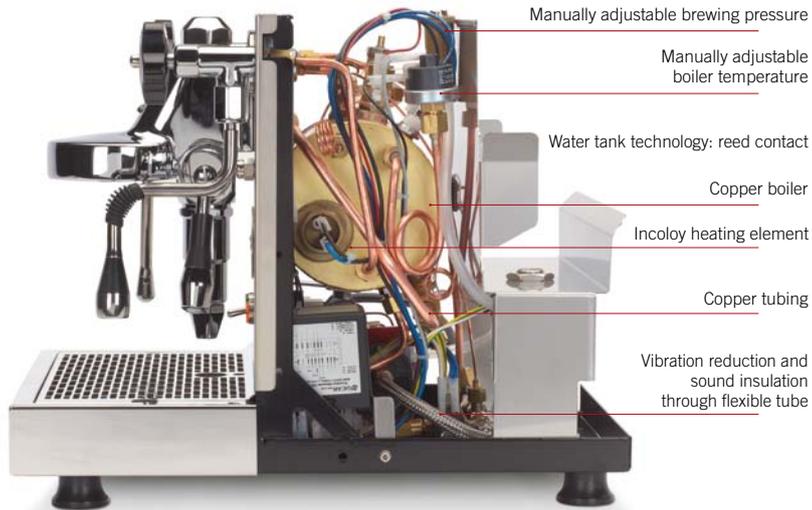
Sophisticated technology, perfect workmanship and elegant design make ECM espresso machines the top products of highest quality.

Due to the premium heat exchanger system and the innovative lever valve technology, they meet the most professional demands setting new standards for espresso machines for the domestic use.

ECM – for the perfect barista feeling.



ECM premium quality
through professional components



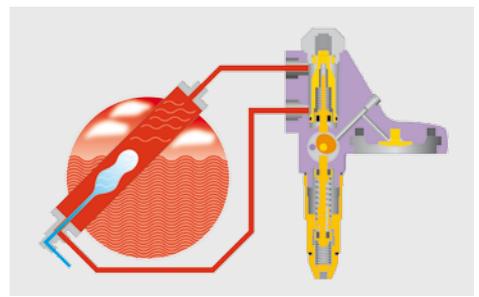
ECM brewing group*
Further development of the legendary E61 brewing group.

*applied patent

The ECM heat exchanger system Sophisticated technology with aroma guarantee

Perfectly thought out: Two independent water circulation systems allow simultaneous coffee and milk froth preparation.

Aroma guarantee inclusive: Only fresh water from the water tank is used for coffee preparation. An integrated thermosyphon circulation system heats up the brewing group with the circulating water conserving the optimum temperature for coffee preparation.



Scheme of heat exchanger system



The ECM lever valve technology

Professional equipment for the private household

Up to now, the professional lever valves technology for steam and hot water has only been applied for commercial espresso machines in commercial establishments – now they are also available for private households.

The handling is as simple as it is ingenious:

Steam and hot water can be dispensed directly and at full capacity by moving the levers in any direction. The lock function of the levers allows permanent steam or hot water dispensation.





ECM heat exchanger espresso machines **Uncompromising quality and performance**

- > Big-sized cup warmer tray
- > Big water tank (approx. 3 l volume)
- > Automatic water uptake of the boiler
- > Boiler and pump pressure gauge
- > Control lamp for the indication of water shortage
- > Automatic water shortage switch-off function
- > Solid chrome-plated brewing group
- > Copper tubing with brass fittings and screws
- > Steam and hot water tube of stainless steel
- > Steel-plated heating element of Incoloy 800



Professional quality in polished stainless steel

Noble design and outstanding technology. Due to the unique construction of the brewing group, the water does not splash while being recirculated. A practical aspect: The extended group lever now is even handier.



Even more “barista feeling”

The new chromed filter holder is a real highlight in design and material. The ergonomic and weight-balanced shape improves handiness and comfort.



Extra large – extra comfortable

Drip tray with even more capacity and more space – even for big cups. Creates more convenience for coffee preparation avoiding annoying spillings on the countertop.



Perfect pressure

Manual adjustment of the brewing pressure through an adjusting screw on top of the machine body: Adjust the pressure according to the type of coffee, the grinding degree or your taste and achieve a perfect coffee result.





Technika IV

The Rolls Royce among espresso machines and multiple test winner.

The legendary highlight among ECM espresso machines – Functionality and design join together to form a product of unique extravagance.

Stainless steel body in exquisitely crafted perfection and elegance – the experts equipment for the magic ritual of perfect espresso preparation



Technika IV Profi



Technika IV

Perfectly manufactured, double wall body parts

Professional lever valve technology, alternatively:
rotary valve technology

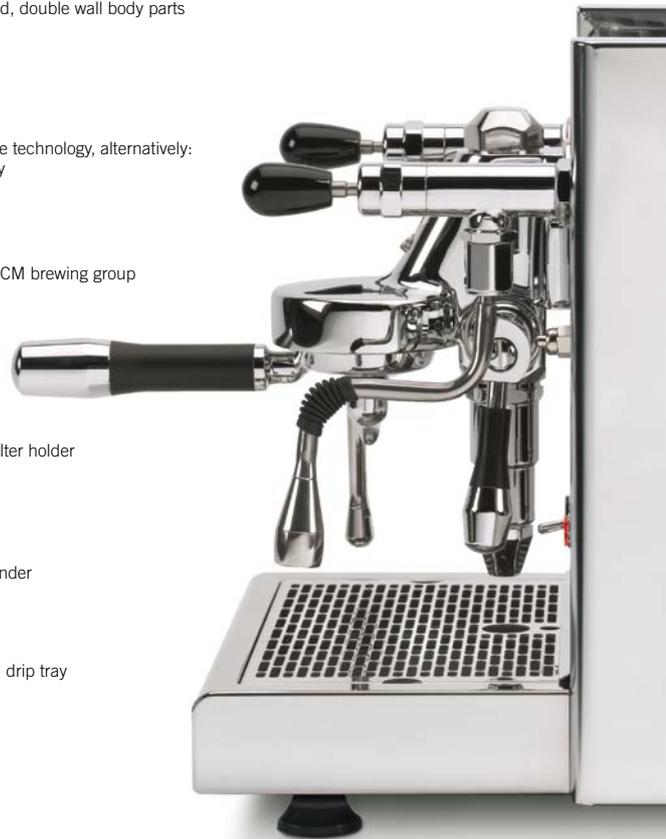
Solid chrome-plated ECM brewing group

Ergonomic chromed filter holder

Chromed group lever

Extended brewing cylinder

More space: extended drip tray



Body: stainless steel, polished; dimensions: W 322 mm x D 442 mm x H 380 mm (without filter holder)



Mechanika IV

Masterpiece in quality and handcrafted precision down to the last detail. The noble but discreet design with classic lines is rounded off with an elegant stainless steel rail on top.

Convenient and functional in everyday life: The detachable cup warmer tray allows easy access to the water tank – without removing the cups.



Mechanika IV Profi



Mechanika IV

User-friendly: detachable cup warmer tray

Professional lever valve technology, alternatively:
rotary valve technology

Solid chrome-plated ECM brewing group



Ergonomic chromed filter holder

Chromed group lever

Extended brewing cylinder

More space: extended drip tray

Body: stainless steel, polished; dimensions: W 302 mm x D 447 mm x H 393 mm (without filter holder)



Classika II

The atmosphere of an Italian bar – even in the smallest kitchen. The Classika II is a single-boiler espresso machine: perfect if space is scarce – for highest demands, first-class coffee preparation and absolute espresso pleasure. An elegant classic in stainless steel design.



The Classika II is equipped with the innovative ECM brewing group, a stainless steel boiler and an adjustable expansion valve for a better aroma result. The brewing temperature can be adjusted manually.



Classika II

- > Easy access to water tank through detachable cup warmer tray
- > High-quality stainless steel boiler (volume: 0.5 l)
- > Short heat-up phase
- > Solid brewing group made of brass
- > Copper tubing with brass fittings and screws
- > Water tank with approx. 2.8 l volume
- > Pump pressure gauge for visual pump pressure control
- > High-performance vibration pump
- > Metal lever key and control lamps for the “On/Off” function and for dispensing steam and hot water

Classic rotary valves technology

Solid chrome-plated ECM brewing group

Ergonomic chromed filter holder

Chromed group lever

Extended brewing cylinder

Extended drip tray



Body: stainless steel, polished; dimensions: w 250 mm x d 427 mm x h 393 mm (without filter holder)



Casa IV

Compact, practical, powerful. The body of the Casa IV with its rounded edges is crafted by hand. With a width of 20.5 cm it is extremely narrow and therefore suitable also for small kitchens. The Casa IV is a classic single-boiler machine and made of polished stainless steel.



The ring brewing group assures a very short heat-up phase, the professional lever valve technology and the manually adjustable brewing pressure provide perfect pleasure.



Casa IV

- > Very short heat-up phase (approx. 5-7 minutes)
- > Adjustable brewing pressure for utmost pleasure
- > Movable steam tube
- > Ergonomic chromed filter holder with filters for 1 or 2 cups
- > New water tank with water tank adapter
- > Very short heat-up phase for steam dispersion
- > Efficient temperature stability through solid high-quality brass boiler
- > Water tank with approx. 2.8 l volume

Detachable cup warmer tray

Gauge for brewing pressure control

Manually adjustable brewing pressure

Lever valve for steam / hot water dispersion

Ergonomic chromed filter holder

Movable steam tube

Big drip tray



Body: stainless steel, polished; W 210 mm x D 350 mm x H 440 mm (without filter holder)



The aroma is what matters!

Freshly ground coffee – a must for every espresso lover ...



Casa Speciale

Professional espresso grinder with adjustable doser and integrated tamper

- > High-quality steel millstones and heat absorbing grinding blades
- > Adjustable doser for equal coffee portioning
- > Integrated tamper – the ground coffee can be tamped directly after the grinding process

Body: chromium
Dimensions: W 145 mm x D 280 mm x H 380 mm



Casa

Professional espresso grinder with direct coffee portioning – suited to your taste

- > High-quality steel millstones and heat absorbing grinding blades
- > Dispension of freshly ground coffee – directly into the filter holder. “Grind-on-demand”

Body: stainless steel, polished
Dimensions: W 120 mm x D 160 mm x H 380 mm



Base for coffee

Functional design object to complete your espresso equipment

- > Base for coffee in polished stainless steel – perfectly manufactured
- > Sound absorbing knock bar to knock out ground disposals
- > Comfortably movable drawer
- > New design

Dimensions: W 205 mm x D 305 mm x H 65 mm



convex



flat

Tampers

**Finest handcraft:
tamper for the optimum pressure**

- > Lower part in solid stainless steel
- > Total weight: 400 g
- > Handle in high-quality Bakelite
- > Available with convex or flat bottom side





Latte glass



Espresso glass

ECM glasses

Espresso pleasure – just like in Italy

- > Perfectly Italian: espresso or latte macchiato from stylish ECM glasses.



Tamping station

For the perfect pressure

- > The practical tamping station helps to optimise the tamping pressure providing an even better extraction of your caffè.

Dimensions: Ø 95 mm / H 70 mm



"Gran Crema" filter holder

For the strong caffè

- > The professional "Gran Crema" filter holder allows the use of cups up to a height of 13 cm.

Dimensions: L 20 cm, W 8.3 cm

Equipment holder

Everything in its place

- > Useful equipment holder for the perfect arrangement of your ECM accessories.

Dimensions: W 362 mm, D 8 mm, H 248 mm





ECM group cleaning powder

For the perfect cleaning of the brewing group

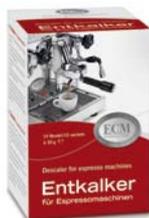
- > Professional cleaning for the brewing group of all espresso and coffee machines
- > Removes flavour killers and coffee fat
- > Also for the cleaning of accessories, e.g. filter holders



ECM water filters

Special filter for all espresso machines

- > Aroma safety through special "anti lime" filter system: reduces up to 40% of the lime amount conserving the optimum flavour of the water



ECM descaling powder

Special descaler for filter holder espresso machines

- > For all filter holder machines
- > Gentle descaling
- > For a precautionary periodic descaling



ECM special grinder cleaning powder

Special cleaning powder for espresso grinders

- > Cleans grinding blades eliminating coffee oils, odours and flavours
- > Made of food safe natural products
- > Regular use reduces the need of repairs



ECM cleaning tablets

Perfect brewing group cleaning for your espresso machine

- > For all espresso machine brewing compartments
- > Remove flavour killers and coffee fat
- > Phosphate free application
- > Easy dosing
- > Bio-degradable
- > Prevent gaskets in the E61 brewing group from hardening



Elektronika Profi



Technika IV Profi



Technika IV



Mechanika IV Profi



Mechanika IV



Barista



Classika II



Casa IV

Espresso machines

Heat exchanger

Single-boiler

ECM patent brewing group

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Water tank

approx. 3 l

approx. 2,8 l

approx. 2,8 l

Boiler volume

2,1 l

2,1 l

2,1 l

2,1 l

2,1 l

2,1 l

0,5 l

0,4 l

Copper boiler

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Boiler pressure gauge

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Pump pressure gauge

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High-performance vibration pump

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Manually adjustable brewing pressure

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Chromed filter holder

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Number of filter holders

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Automatic water shut-off function

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Available with water connection

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Sound absorbing body

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Copper tubing

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Cup warmer tray

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Extended drip tray

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Weight

23.5 kg

23.5 kg

23.5 kg

23.5 kg

23.5 kg

23.5 kg

18.5 kg

14 kg



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