



ECM Espresso Coffee Machines  
Manufacture



... for pure passion

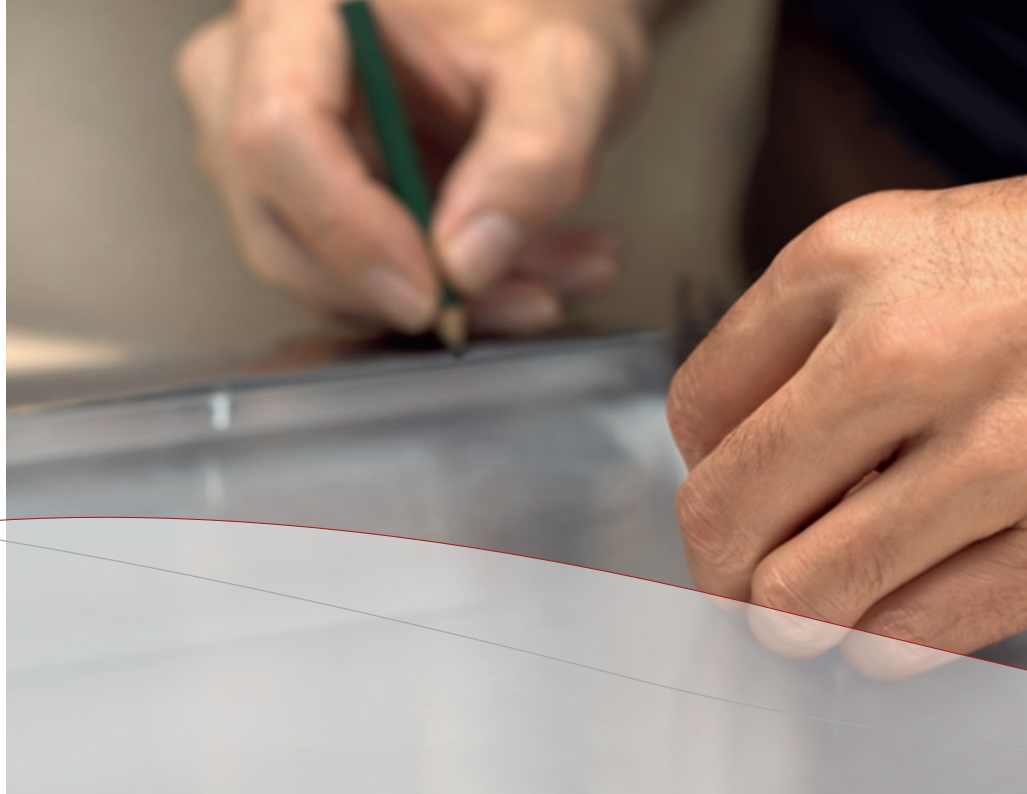




... hot, black and full of spirits  
**Espresso – philosophy of true pleasure**



Perfection out of conviction





**Innovative technology. Handcrafted precision. Puristic elegance.**

**ECM espresso machines for highest coffee 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 handmade production, ECM espresso machines assure optimum quality and set new, 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 for utmost quality  
**Technically mature, perfectly manufactured**

> **Technology with aroma guarantee – ECM heat exchanger machines:**

**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.

Real espresso pleasure – similar to authentic Italian bars  
**ECM – for the magic ritual of perfect espresso preparation**

> **ECM heat exchanger machines – uncompromising quality and performance:**

- Big-sized cup warmer tray
- Big water tank (approx. 3 l volume)
- Boiler and pump pressure gauge
- Automatic water uptake of the boiler
- Control lamp for the indication of water shortage
- Automatic water shortage switch-off function
- Solid brewing group made of brass
- Copper tubing with brass fittings and screws
- High-performance vibration pump
- Steel-plated heating of Incoloy 800





The legendary highlight among ECM espresso machines

Functionality and design join together to form a product of unique elegance



Technika



The Rolls Royce among espresso machines and multiple test winner. Stainless steel body in exquisitely crafted perfection and optic elegance – the experts equipment for the magic ritual of perfect espresso preparation.

Body: stainless steel, polished; dimensions: w 322 mm x d 452 mm x h 380 mm (without filter holder)





Noble in design – convenient and functional in the running  
Quality and handcrafted precision down to the last detail



Mechanika



Noble but discreet design with classic lines and elegant stainless steel rail on top. Convenient in everyday life: The detachable cup warmer tray allows easy access to the water tank – without removing the cups.

Body: stainless steel, polished; dimensions: w 302 mm x d 427 mm x h 393 mm (without filter holder)





**Compact design, perfect technology**

**The ideal espresso machine for the single household**

The atmosphere of an Italian bar – even in the smallest kitchen.

The perfect espresso machine if space is scarce – for highest demands, perfect coffee preparation and absolute espresso pleasure. A timelessly elegant classic in clear stainless steel design.

**Classika**



- Easy access to water tank through detachable cup warmer tray
- High-quality copper boiler (volume: 0.5 l)
- 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

Body: stainless steel, polished; dimensions: w 250 mm x d 427 mm x h 393 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

Filtering and cleaning – without losing flavours

Perfect accessories for espresso pleasure without alloy



### 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 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
- > Prevent gaskets in the E61 brewing group from hardening





### Base for coffee

**Functional design object to complete your espresso equipment**

- > Base for coffee in polished stainless steel – perfectly manufactured
- > High-quality Teflon knock bar to knock out ground disposals

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

[www.ecm.de](http://www.ecm.de)



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